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George
O. Deft

Essex Works.

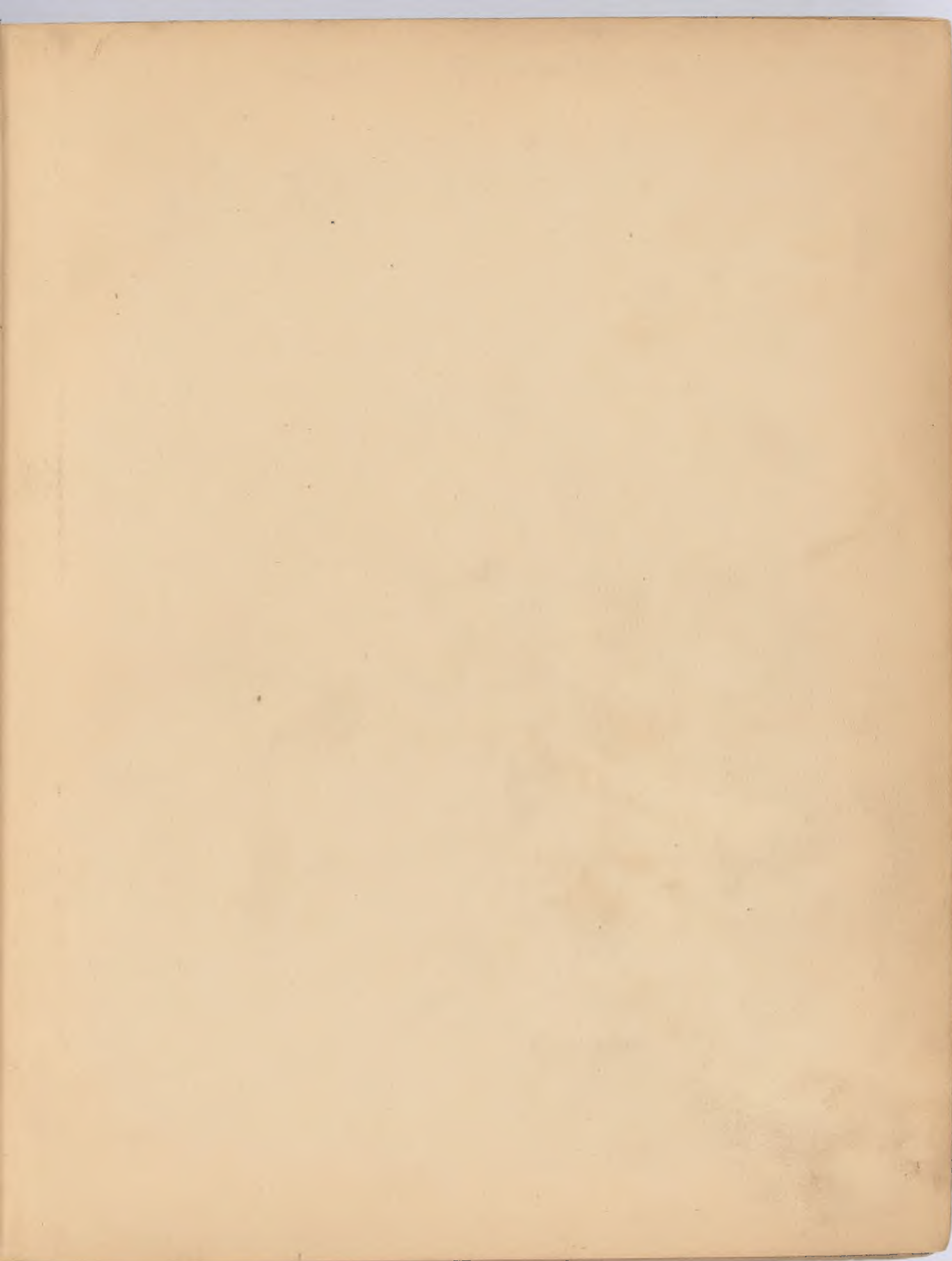


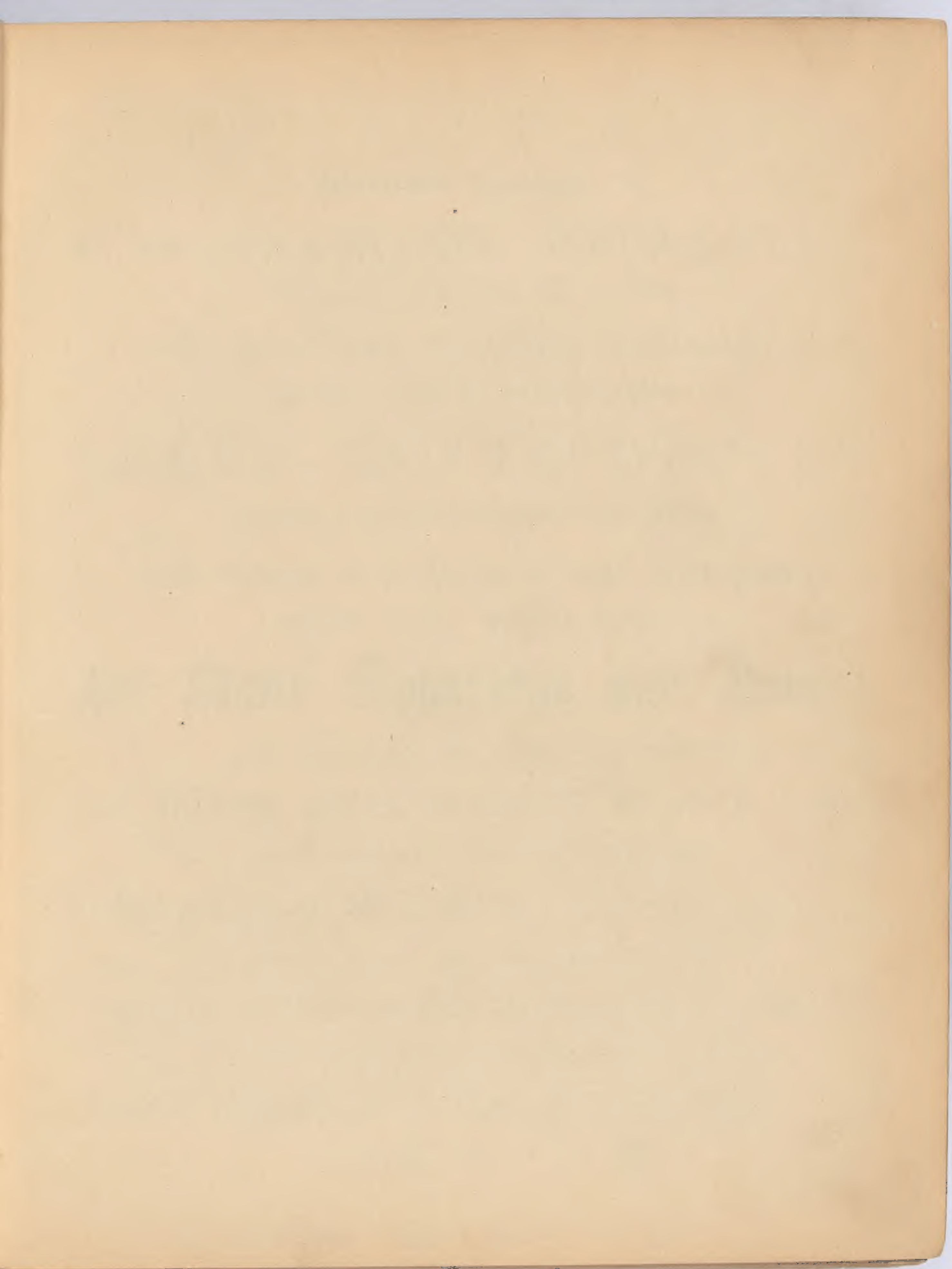


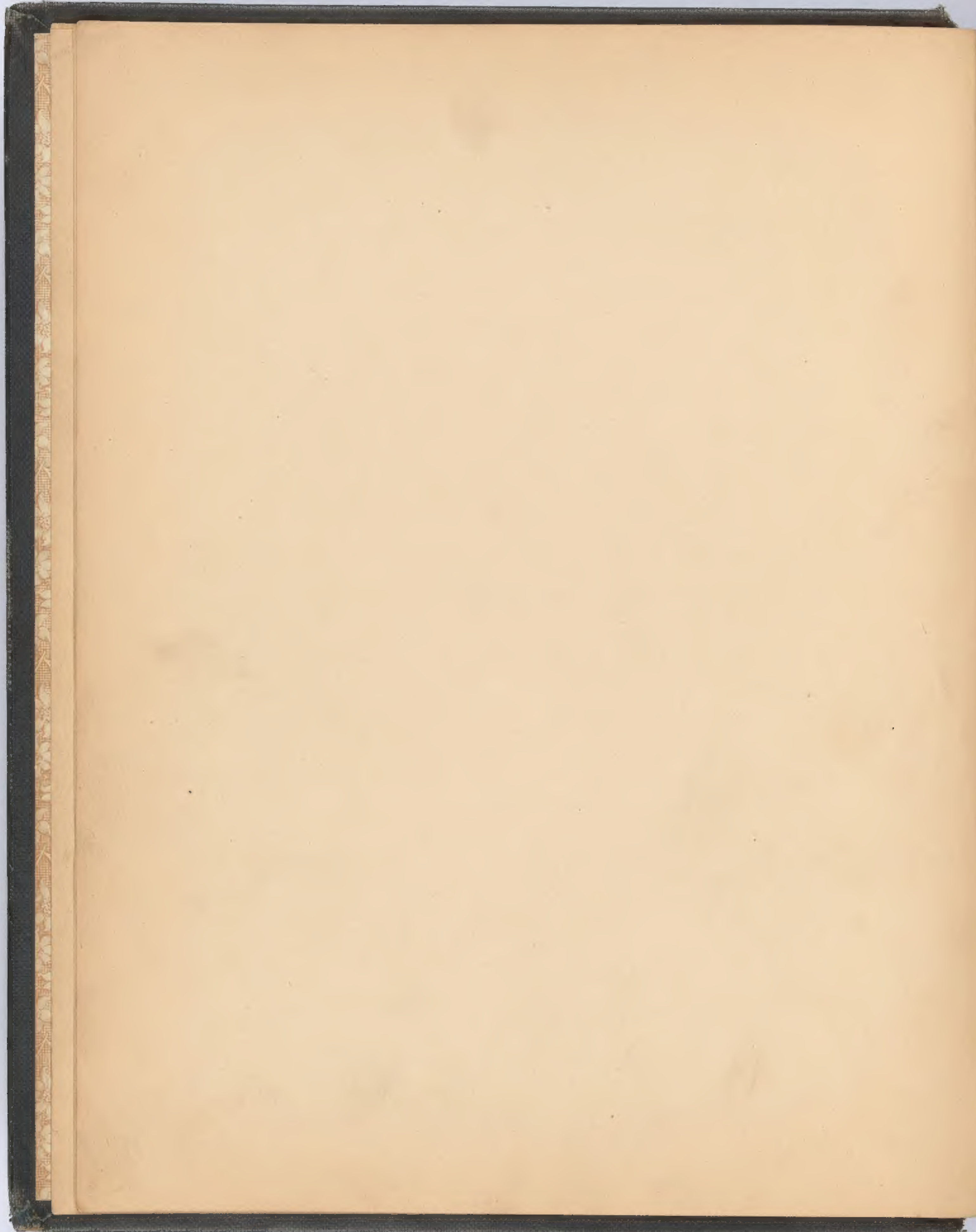
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About 12 catálogos or part catálogos







①
JOHN WRIGHT & CO.'S

Illustrated Catalogue of

GAS COOKING APPARATUS,

PORTABLE HOT PLATES, HOT CLOSETS,

GAS BOILING STOVES, STEAMERS,

SAUSAGE WARMERS, BRASS MULLERS,

TERRA COTTA STOVES,

Radiating Stoves, "Cheerful" Gas Stoves,

GAS FIRES, GAS BATHS, GAS BURNERS,

IRONING STOVES, TINMEN'S STOVES,

Hot Water Apparatus and Boilers,

GAS BRACKETS, NURSERY BRACKETS,

GAS READING LAMPS, VESTIBULE OR HALL LAMPS,

SMOKE CONSUMERS AND OPAL REFLECTORS,

GARDEN ENGINES, HOSE REELS,

Garden Pumps, Hydronettes, Hose Branches,

SYRINGES, FOUNTAINS, WATER DIRECTORS, WATER BARROWS,

INDIA RUBBER TUBE, REFRIGERATORS, &c., &c.

"ESSEX WORKS," 30, BROAD STREET, ISLINGTON,
BIRMINGHAM.

IN bringing out their New Illustrated Catalogue, JOHN WRIGHT & CO. respectfully call attention to several new and very valuable Apparatus for Heating and Cooking by Gas.

The use of Gas for Heating and Cooking is becoming extensive, and as its advantages are known it will become universal. Among its recommendations are—facility of regulation, readiness of application, and perfect cleanliness. In roasting by Gas the juices are retained in the meat to a greater extent than by the ordinary process, while in every operation the heat can be regulated with so much nicety as greatly to aid the Cook in presenting the food in the most wholesome and agreeable condition.

The following Statement is the result of many experiments, and shows the relative cost of boiling a Gallon of Water, in a copper kettle, by means of a recently-lighted coal fire, compared with boiling the same kettle with a Gas Stove, and the time required in each case:—

	Coal used at 32/- per ton.	Wood used.	Time employed.	Total Cost.
With Fire	4 $\frac{1}{4}$ lbs.	$\frac{1}{5}$ of 1d.	1 hour.	$\frac{92}{100}$ of 1d.
With Gas	4 Cubic Feet at 5/3 per 1000.		20 minutes.	$\frac{25}{100}$ of 1d.

Therefore, by the use of Gas there is a saving of nearly four to one in money, two-thirds in time, and the avoidance of smoke, dust, and trouble in lighting the fire, &c., &c.

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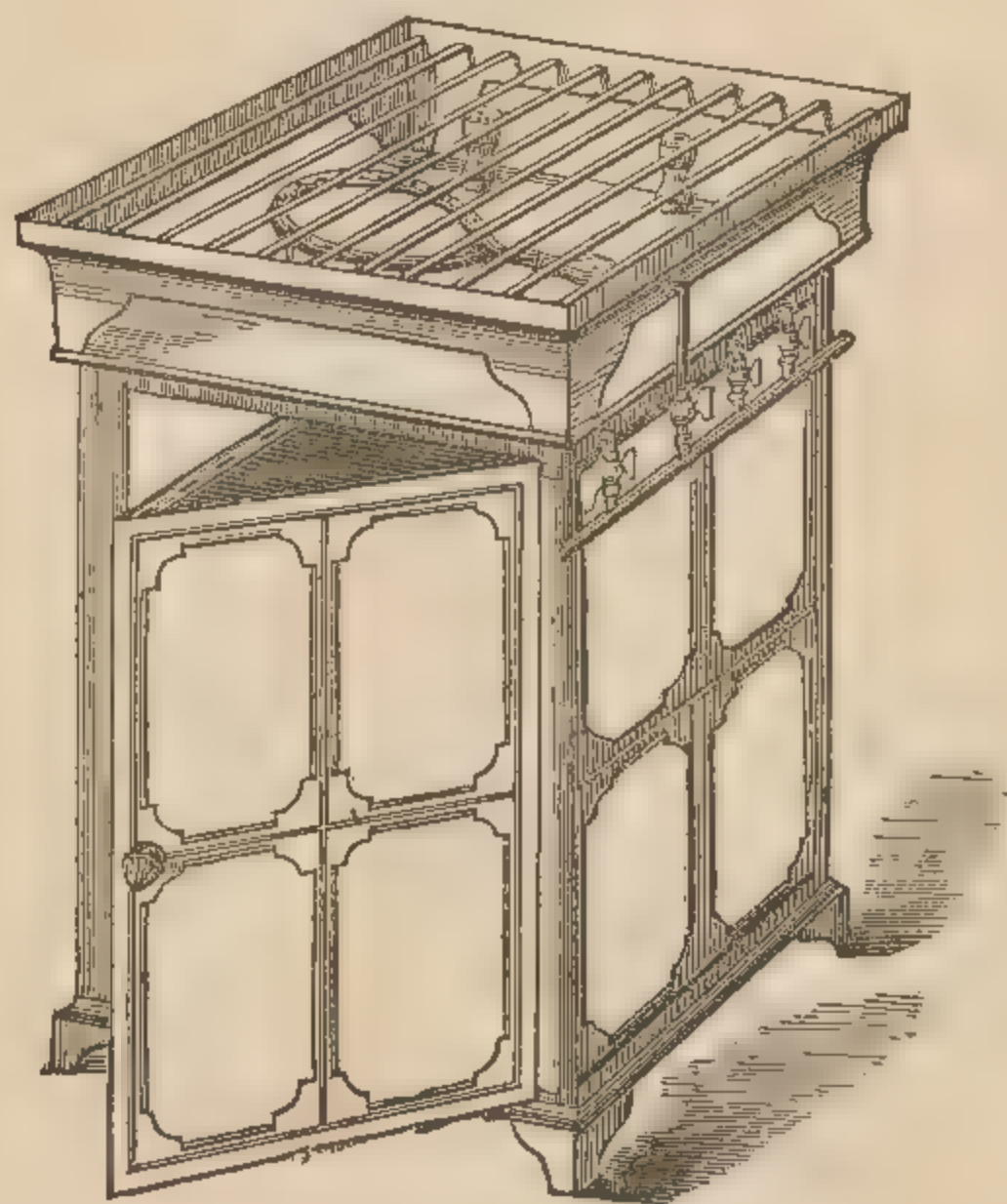
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PORCELAIN GAS COOKING APPARATUS,

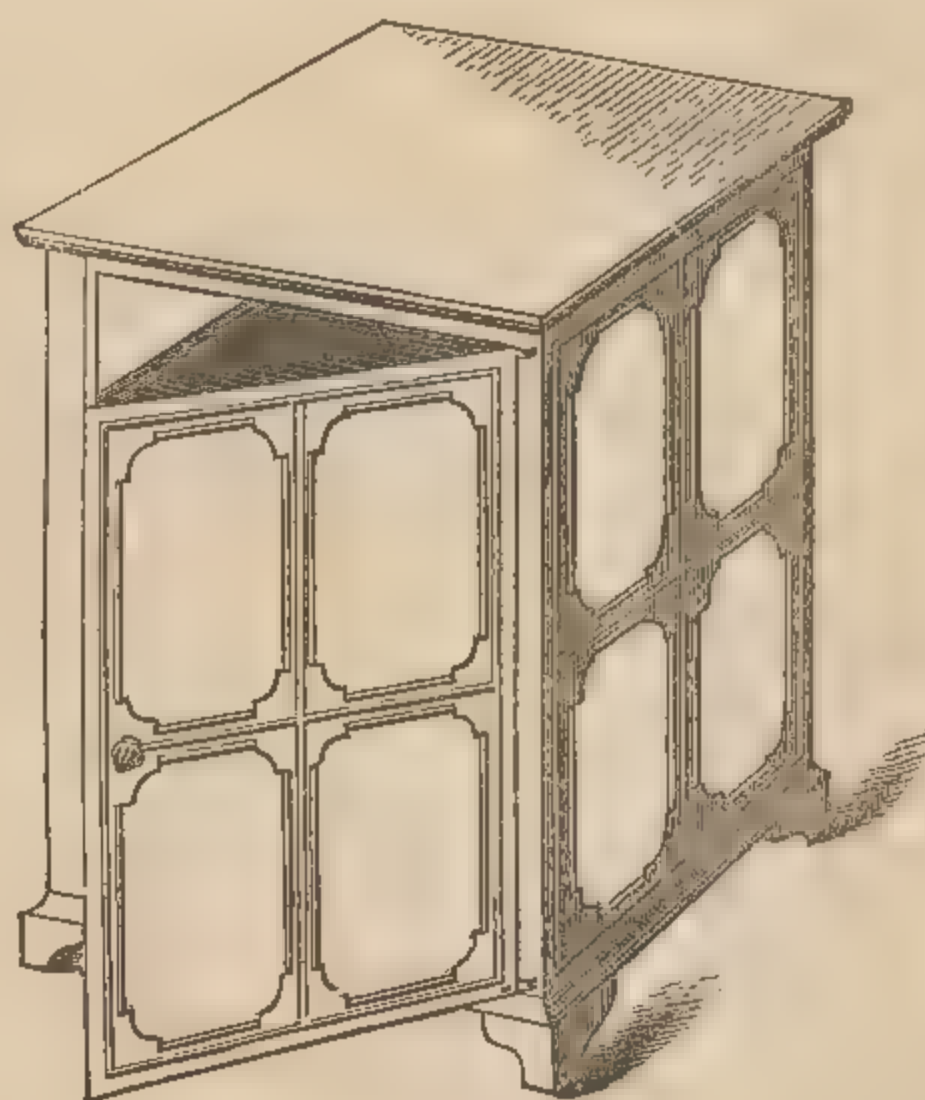
Are formed of thick White Porcelain Tiles, set in a strong and neat Iron Frame, and are the most cleanly and perfect Stoves made.



g/c/1

No. 140.—With two Boiling Stoves and one Broiling and Boiling Stove on top.

Size of Stove	...	...	...	18 × 20 in.
Size of Top Boiling Frame	...	...	...	20 × 22 in.
Height	...	...	...	3 feet.

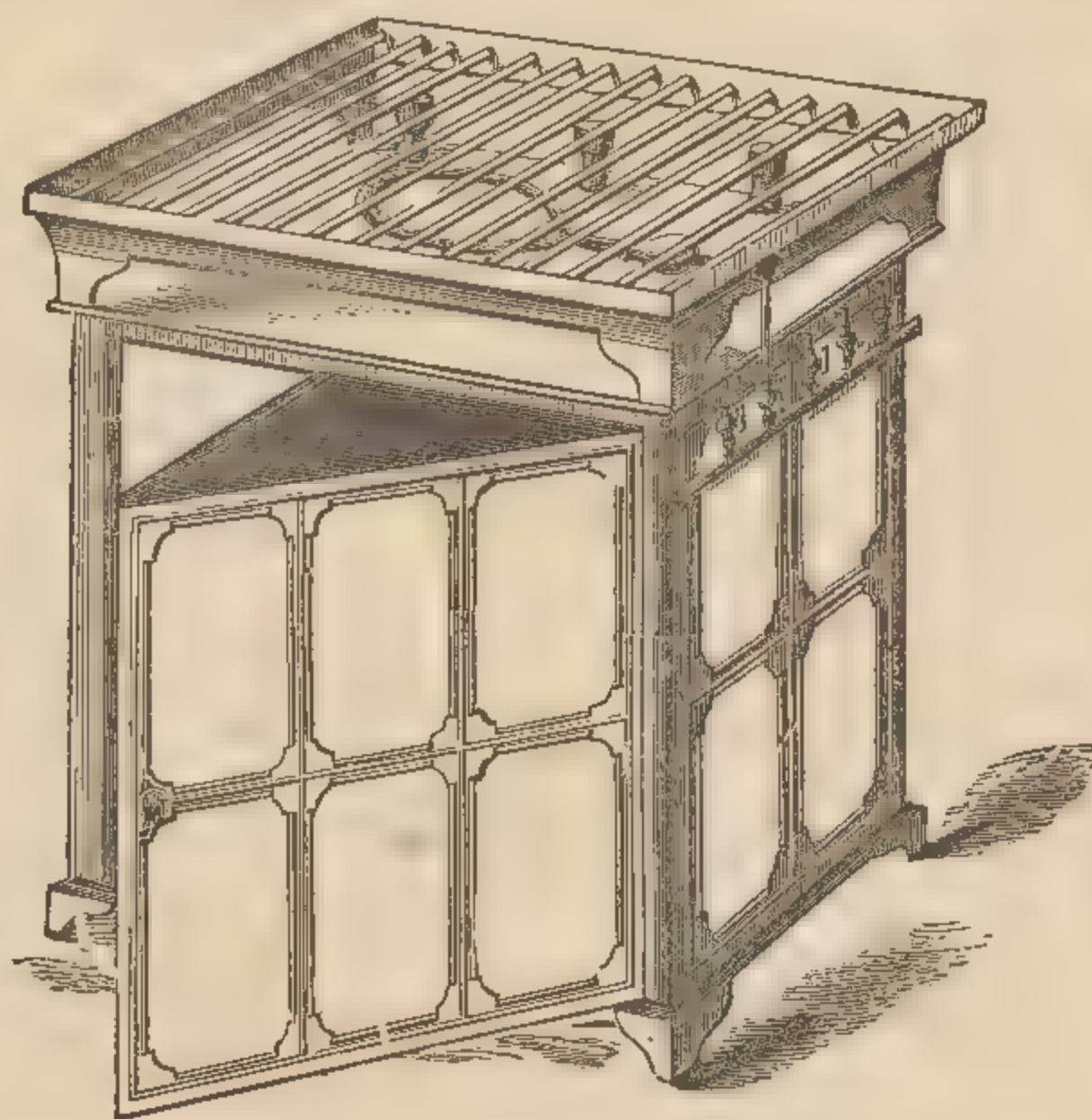


f/g/1

No. 141.—Hot Closet, same as No. 140, but with no frame or stoves on top.

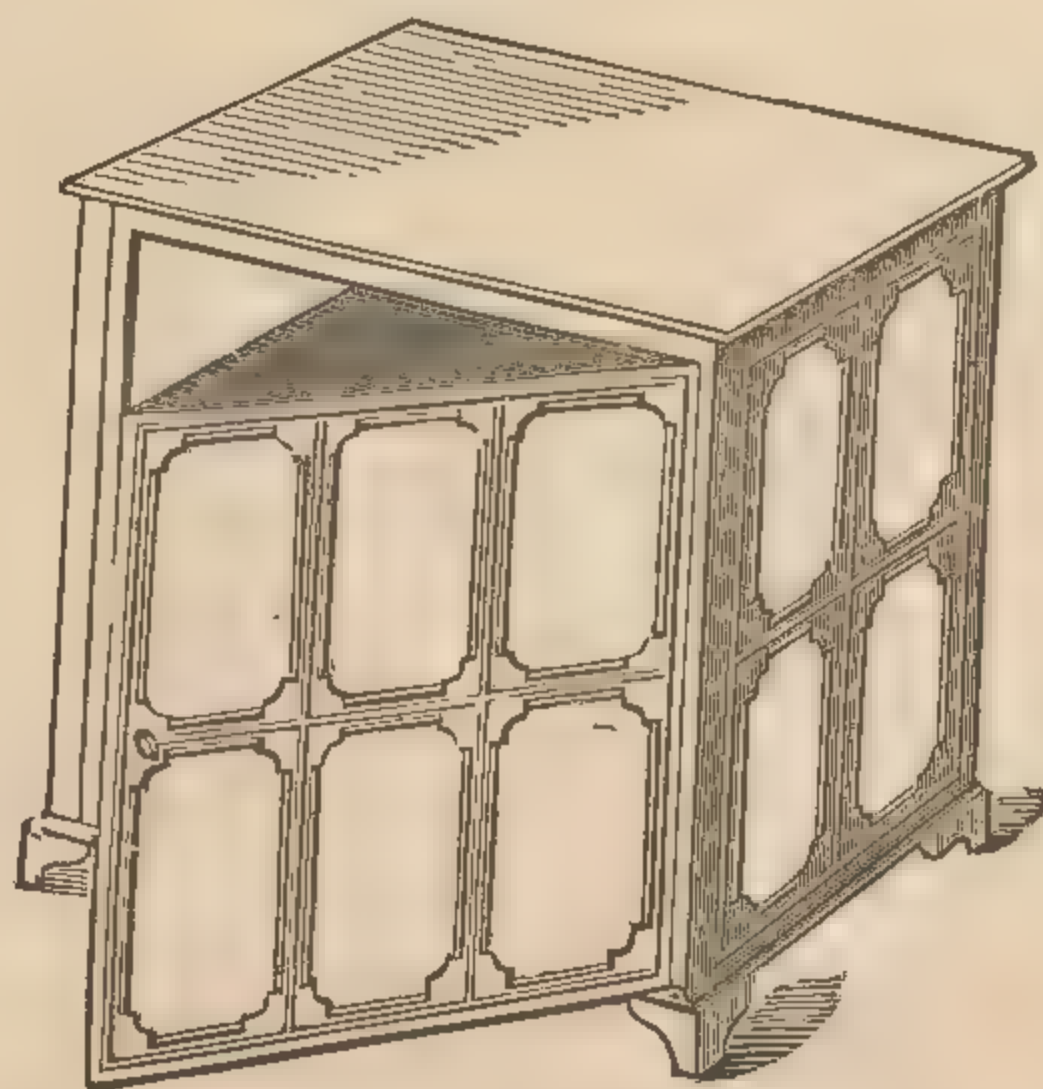
PORCELAIN GAS COOKING APPARATUS,

Are formed of thick White Porcelain Tiles, set in a strong and neat Iron Frame, and are the most cleanly and perfect Stoves made.



No. 142.—With three Boiling Stoves and one Broiling and Boiling Stove on top.

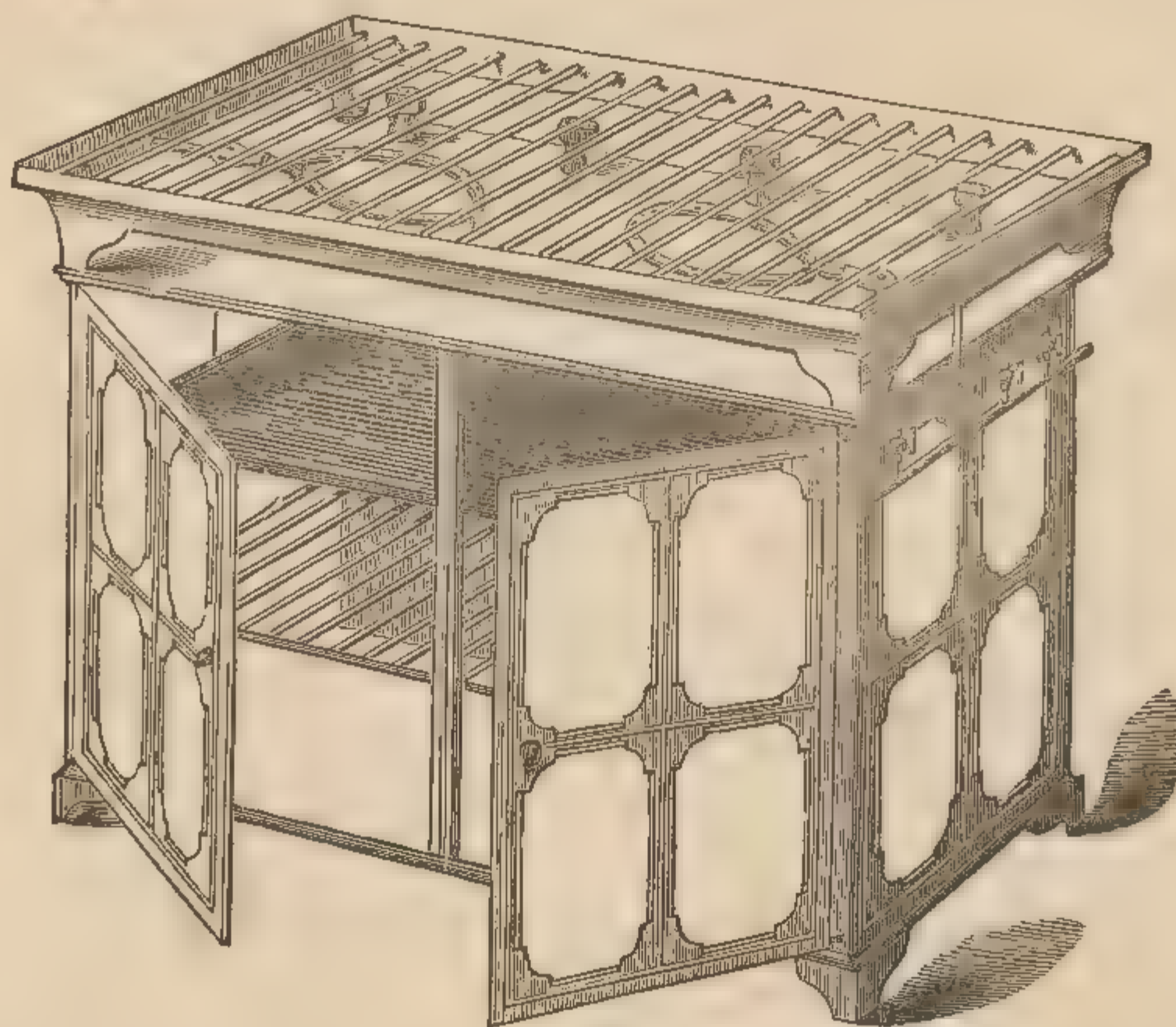
Size of Stove	...	...	...	28 × 20 in.
Size of Top Boiling Frame	...	...	...	30 × 24 in.
Height	...	...	...	3 feet.



No. 143.—Hot Closet, same as No. 142, but with no frame or stoves on top.

PORCELAIN GAS COOKING APPARATUS,

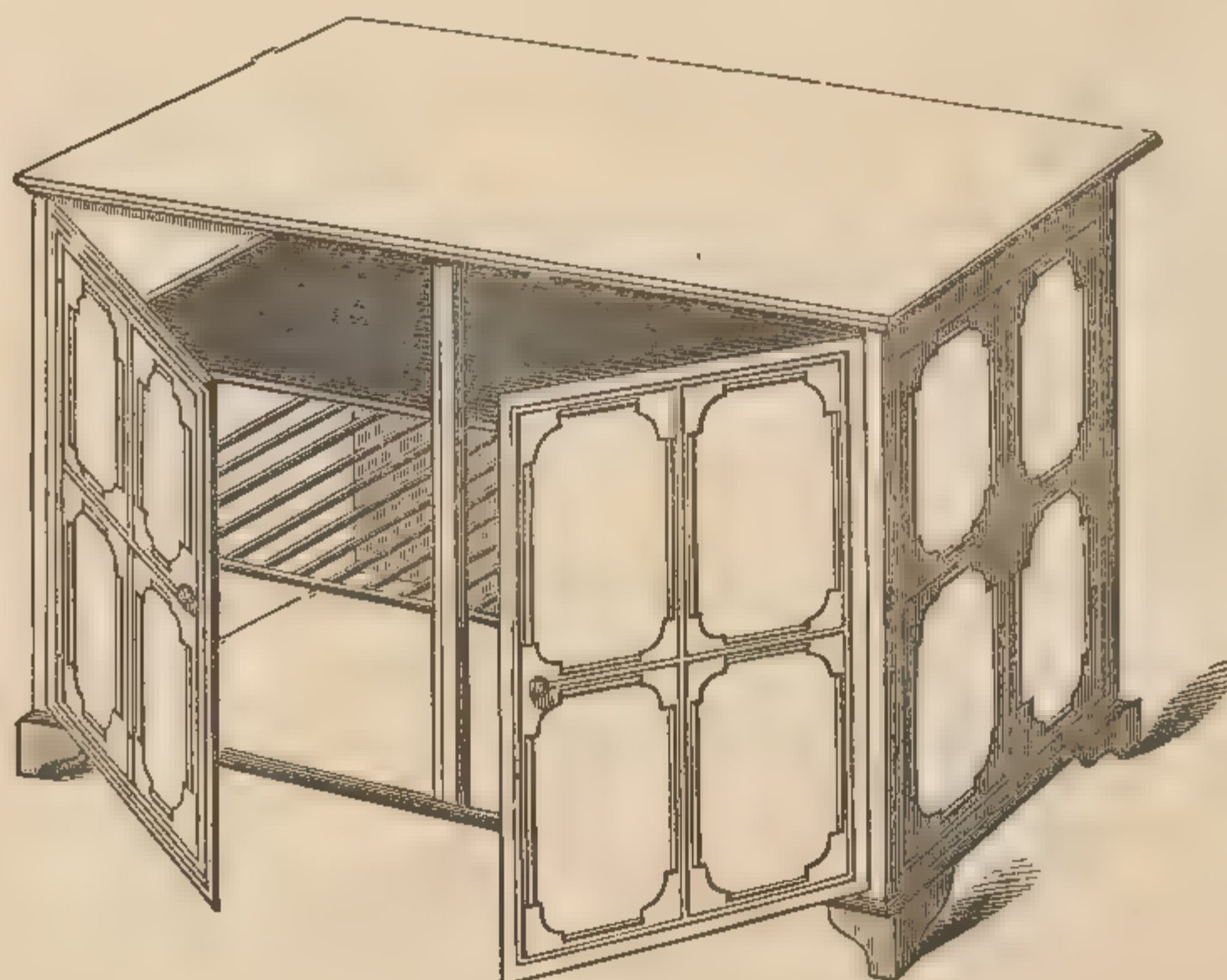
Are formed of thick White Porcelain Tiles, set in a strong and neat Iron Frame, and are the most cleanly and perfect Stoves made.



1c/1c/

No. 144.—With four Boiling and two Broiling and Boiling Stoves on top, and with 2 Folding Doors.

Size of Stove	...	...	...	...	36 x 20 in.
Size of Top Boiling Frame	...	...	...	...	40 x 24 in.
Height	...	...	...	...	3 feet.



1c/1c/

No. 145.—Hot Closet, same as No. 144, but with no frame or stoves on top.

IMPROVED SQUARE GAS COOKING STOVES, WITH ATMOSPHERIC BURNERS.

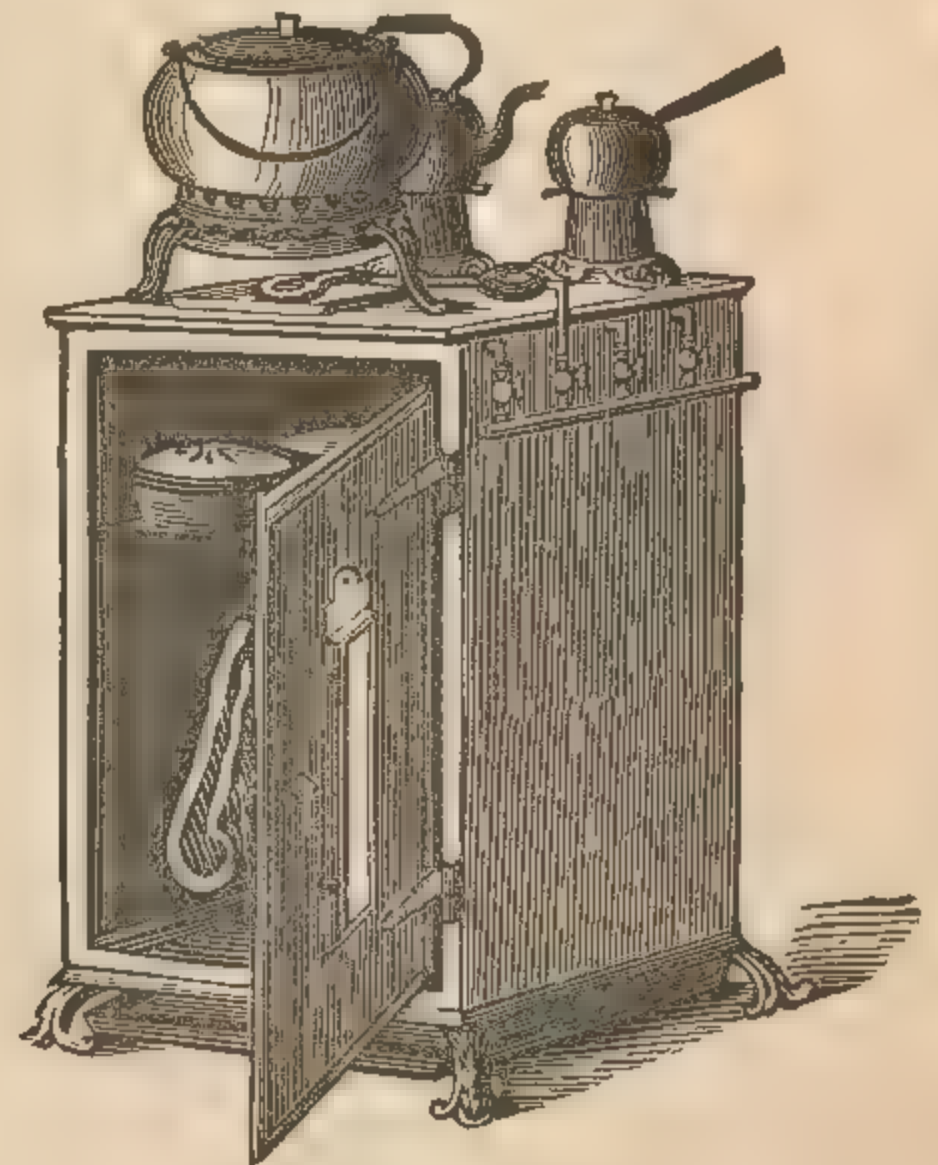


No. 64.

With Cast-Iron Top and Bottom, and Stout Plate-Glass Door.

18in. Square, with two small Boiling Stoves and one large Boiling and Broiling Stove, with Heat Reflector. Top Boiling Plate 21½ inches square. *d/1e/-*

24in. Square, with two Folding Doors, two small Stoves, and one large Boiling and Broiling Stove, with Heat Reflector. Top Boiling Plate 26½ inches square. *ff/-*



No. 65.

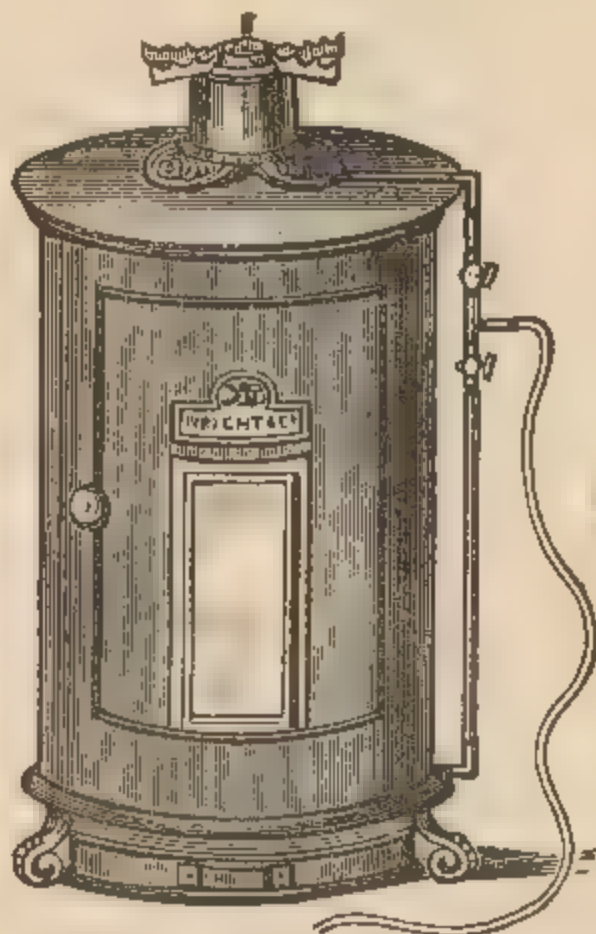
With Cast-Iron Top and Bottom, and Stout Plate-Glass Door.

14in. Square, with 16in. top plate, with one small Boiling Stove on top. *b/1g/f*

16in. Square, with 18in. top plate, with one Boiling and Broiling Stove on top. *c/1e/-*

18in. Square, with 20in. top plate, with two small Boiling Stoves and one large Boiling and Broiling Stove on top (as engraving). *d/f/-*

IMPROVED ROUND GAS COOKING STOVES, WITH ATMOSPHERIC BURNERS.



ROUND COOKING STOVE,
No. 68.

With Cast Iron Top and Bottom, and Glass Door.

11-inch diameter, with 12-inch top plate.

14-inch diameter „ 15-inch do.

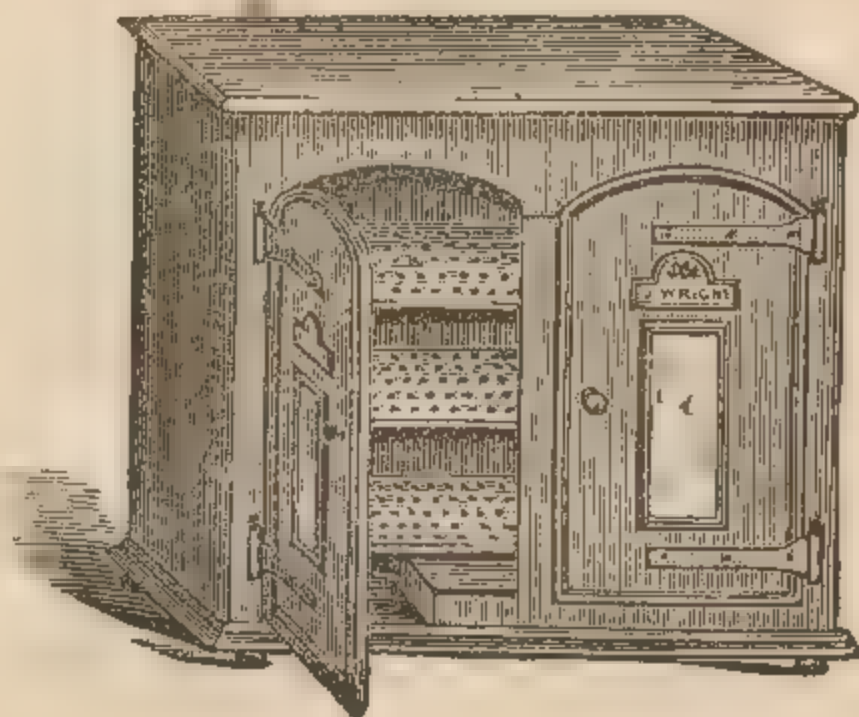
16-inch diameter „ 17-inch do.

18-inch diameter „ 19-inch do.

a/j/-
a/10/f
2/a/-
2/f/-

GAS HOT CLOSET, No. 66.

This Hot Closet has folding doors, and is heated by a very small quantity of Gas.



It can be placed in a Kitchen, Dining Room, Ante-room, or Passage, as may be most convenient.

Size—24in. wide, and 24in. deep from back to front, with 3 Shelves.

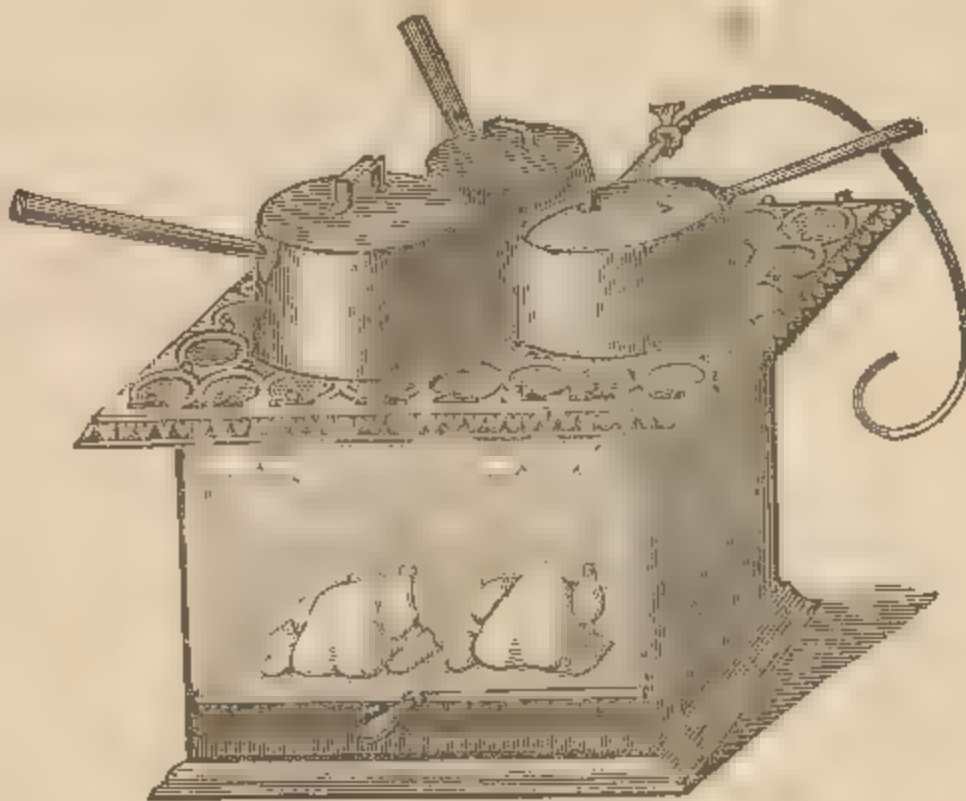
„ 36in. wide, 24in. deep from back to front, and 3ft. 3in. high, with 3 Shelves.

e/-
2/16/f

REGISTERED GAS COOKER,

FOR BOILING, BROILING, AND TOASTING.

This Stove effectually and economically boils three or four Saucepans, and cooks (by reflection) Chops, Steaks, a Small Joint, or pair of Fowls. It also makes Toast, and acts very nicely as a Salamander.

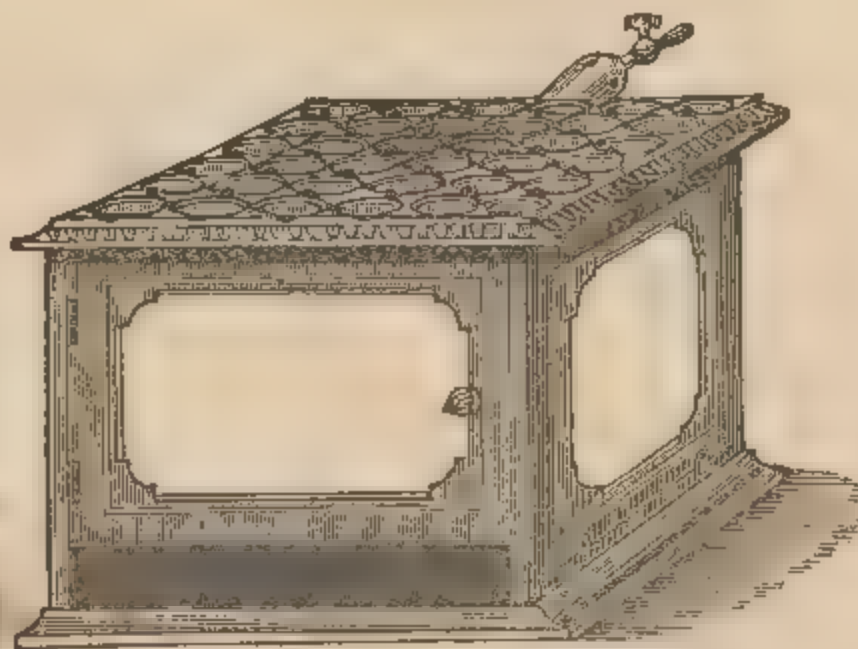


As the heat can be regulated to the greatest nicety, it is highly recommended for making Preserves, Stews, or anything requiring gentle boiling. It is a most useful apparatus in any kitchen, and in large establishments will be found a very valuable auxiliary.

No. 28.—Top Plate 19×17 in. *a/19/f*
 No. 38.—Top Plate 19×22 in. *b/12/-*

REGISTERED PORCELAIN BROILER,

No. 48.

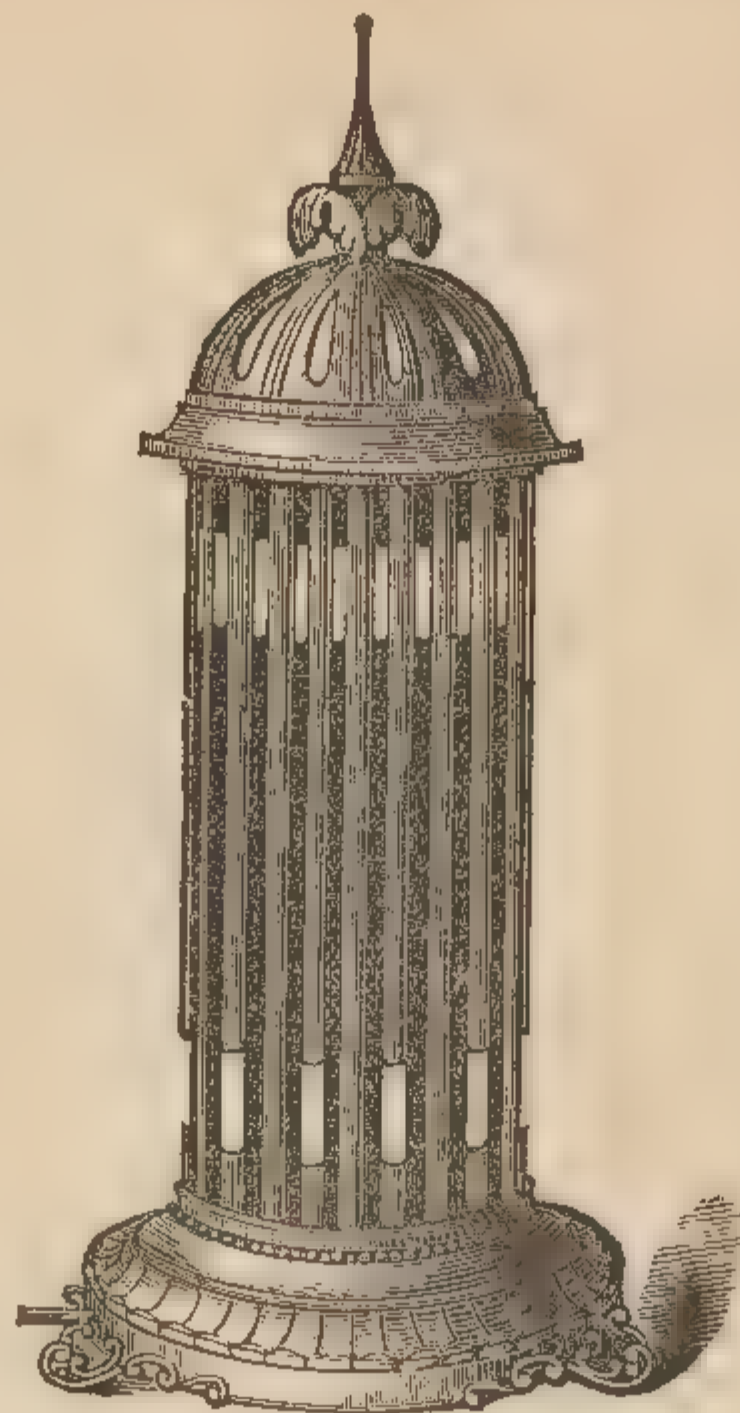


Top Plate 15in. square, 12in. high

Will cook a Fowl, or toast Bacon, a Chop, Steak, or Bread inside, and boil three or four Saucepans on top.

REGISTERED RADIATING GAS STOVE.

This Stove was experimented upon and recommended by the celebrated Physician, Sir H. COOPER, Bart., at Hull, in his Lecture on the uses of Gas.



It is constructed on scientific principles, and gives out great heat by the perfect combustion of a small quantity of Gas, avoiding both smell and smoke.

BLACK OR BRONZED.

No. 210 Stove	...	...	...	21in. high.	<i>4/6/-</i>	No. 216 Stove	...	...	...	40in. high.	<i>2/12/-</i>
" 212 "	...	...	...	26in. "	<i>7/6/-</i>	" 218 "	...	...	...	48in. "	<i>2/1/-</i>
" 214 "	...	...	...	32in. "	<i>7/1/-</i>						

The RADIATING STOVE, WITH WATER VASE for Evaporation,
BY WHICH THE AIR IS COMFORTABLY MOISTENED.



BLACK OR BRONZED.

No. 410	...	21in. high.	<i>7/10/-</i>
" 412	...	26in. "	<i>7/10/-</i>
" 414	...	32in. "	<i>7/20/-</i>

BLACK OR BRONZED.

No. 416	...	40in. high.	<i>2/10/-</i>
" 418	...	48in. "	<i>2/10/-</i>

BEST TERRA COTTA GAS STOVES.



No. 630.—OPEN TRELLIS WORK. *7/2/-*
 „ 632.—CLOSE TRELLIS WORK. *2/1 1/2/-*
 Height, 32 inches.
 Diameter of Base, 21 1/2 inches.



No. 634.—OPEN WORK. *6/-*
 „ 636.—CLOSE WORK. *2/10/-*
 Height, 32 inches.
 Diameter of Base, 21 1/2 inches.

These Stoves may be had with Ring Burners, if required, at same price.



No. 83. *1/10/-*
 Height, 24 inches.
 Diameter ... 21 1/2 inches.



No. 85. *2/11/-*
 Height ... 34 inches.
 Diameter ... 26 inches.

BEST TERRA COTTA GAS STOVES.



No. 606. *a/jf*
WITH RUBY PANELS.

Height, 31 inches.
Diameter of Base, 21 1/2 inches.



No. 608. *b/b/-*
WITH RUBY PANELS.

Height, 32 inches.
Diameter of Base, 21 1/2 inches.



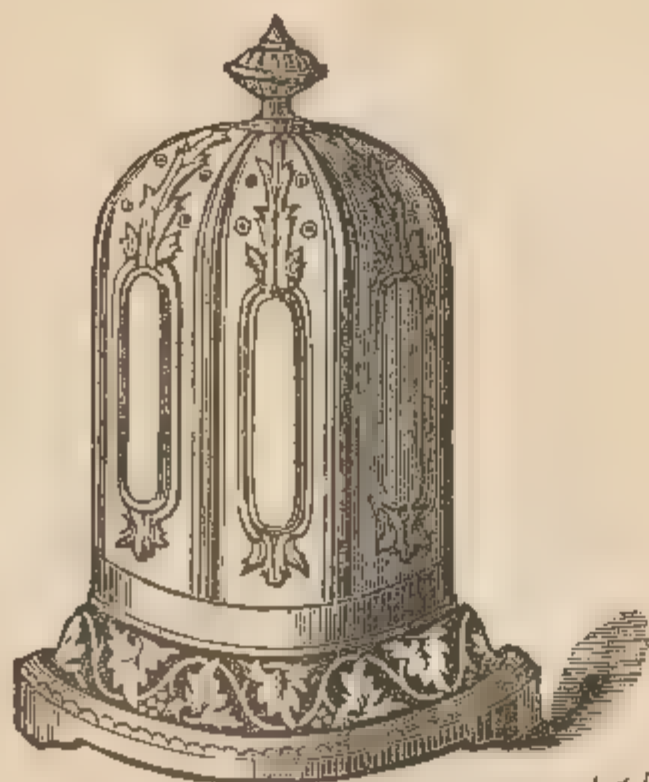
No. 50.—This Stove can be used without
the Terra Cotta for boiling purposes. *f/hf*

Height ... 17 inches.
Diameter ... 8 inches.



No. 96. *a/e/f*
Height, 36 inches.
Diameter of Base, 21 1/2 inches.

BEST TERRA COTTA GAS STOVES.



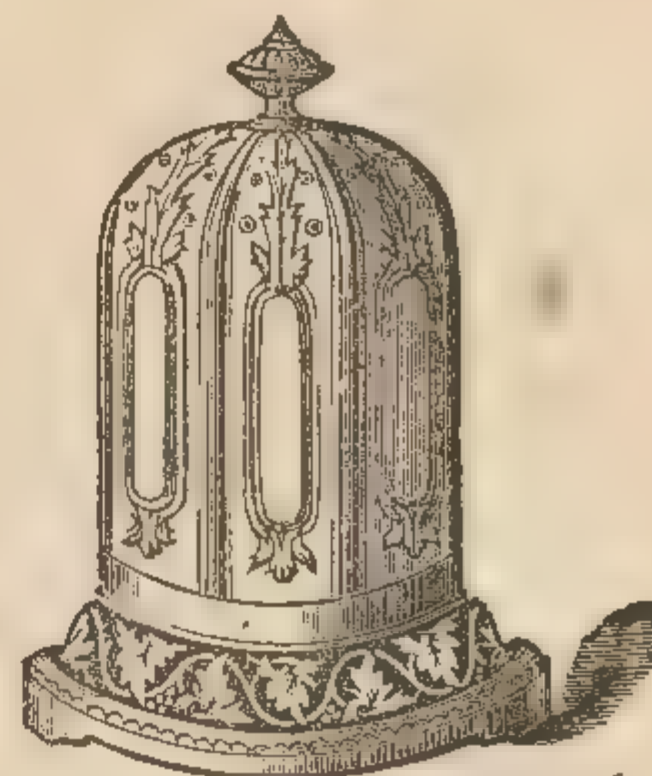
No. 600.

WITHOUT RUBY PANELS.

Height, 24 inches.

Diameter of Base, 16 inches.

This Stove has an Atmospheric Burner unless specially ordered to the contrary.



No. 601.

WITH RUBY PANELS.

Height, 24 inches.

Diameter of Base, 16 inches.

This Stove has not an Atmospheric Burner unless specially ordered.

THE HALIFAX STOVE "REGISTERED."



No. 90.

HALIFAX STOVE,

With Atmospheric Burner.

Height, 24 inches.

Diameter of Base, 21 1/2 inches.

The peculiarity of these Gas Stoves is, that they produce a continual circulation, receiving the cold air of the room at the lower holes, and ejecting it warm at the upper holes. At the same time the flame is not brought into contact with the heated air.



No. 92.

HALIFAX STOVE, with Star Burner.

Height, 24 inches.

Diameter of Base, 21 1/2 inches.

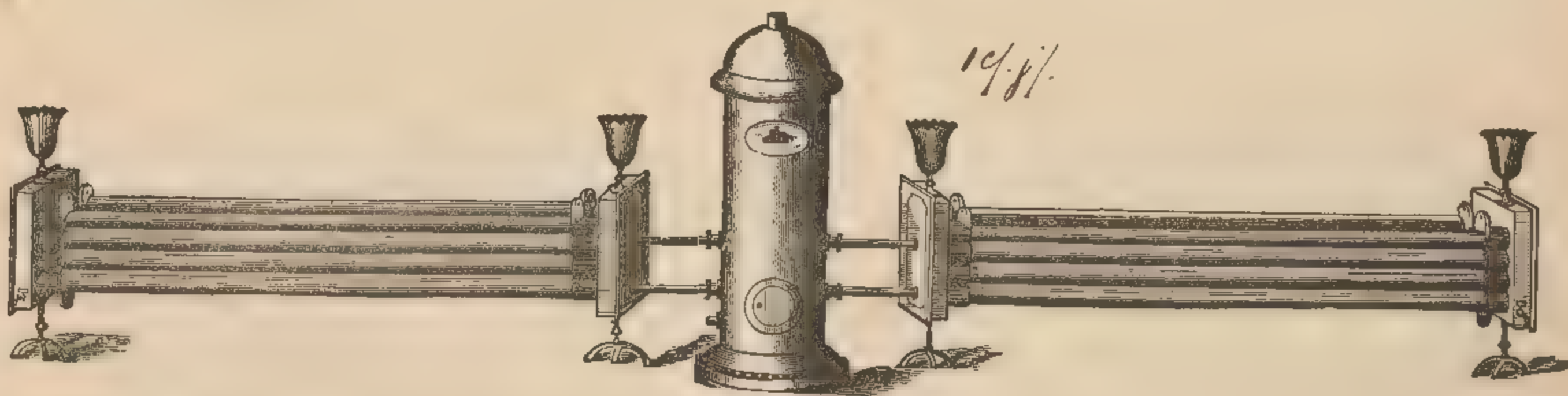
This Stove is heated by 5 ordinary Jets.

HOT WATER APPARATUS AND GAS BOILERS, COMPLETE,

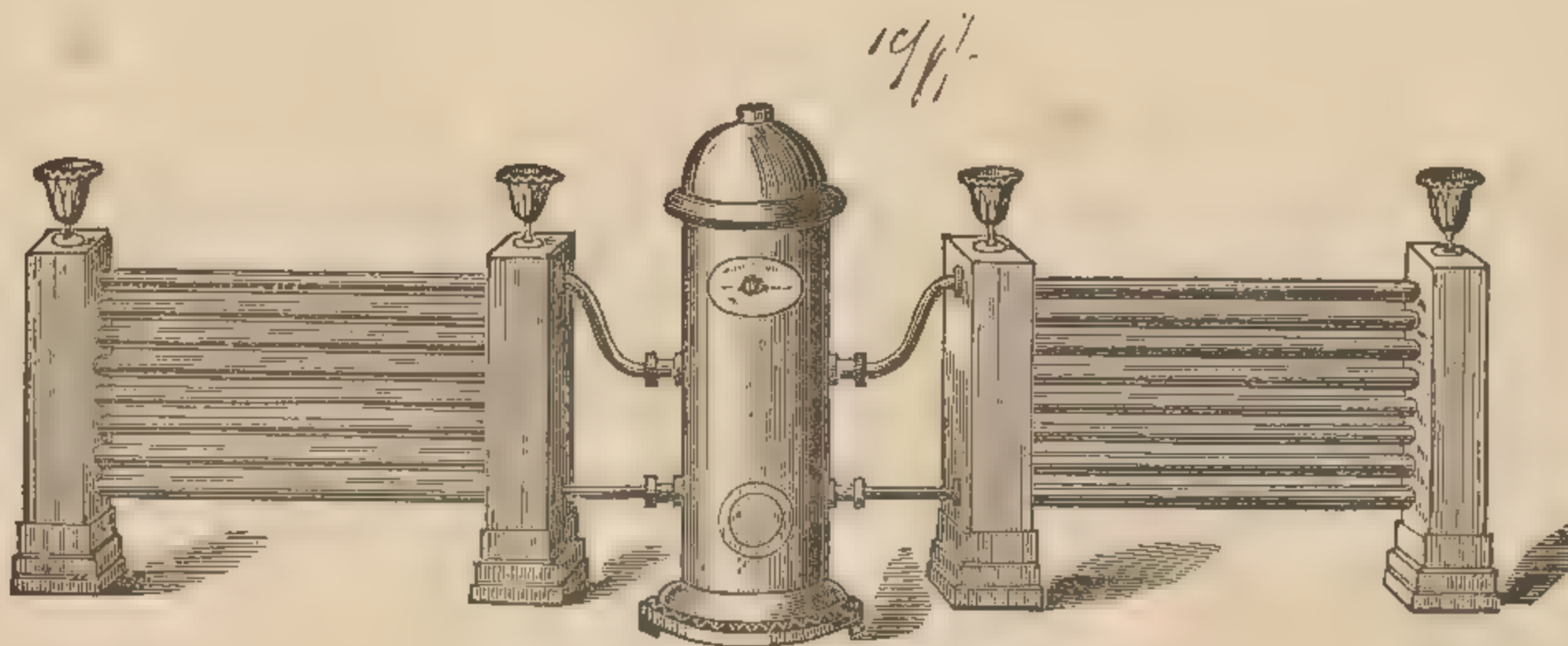
REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

HEATED BY GAS.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



No. 76.—With a double row of 4 Pipes (6ft. long between uprights) on each side of a No. 3 Boiler, equal to 120 feet of 2in. Pipe.



No. 77.—With a single row of 8 Pipes (6ft. long between uprights) on each side of a No. 3 Boiler, equal to 120 feet of 2in. Pipe.

HOT WATER APPARATUS AND BOILERS, COMPLETE,

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

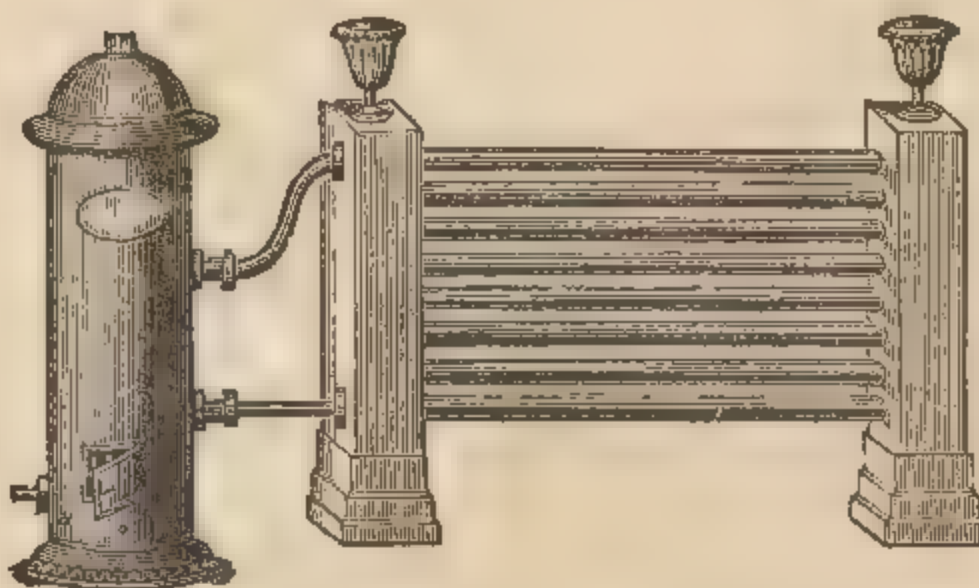
HEATED BY GAS.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



No. 70.—With a double row of 4 pipes, 3ft. long between the upright boxes, *e/f.*
equal to 30 feet of zin. Pipe.

No. 71.—With a double row of 4 pipes, 6ft. long between the upright boxes, *g/f.*
equal to 60 feet of zin. Pipe.



No. 72.—With a single row of 8 pipes, 3ft. long between the upright boxes, *e/f.*
equal to 30 feet of zin. Pipe.

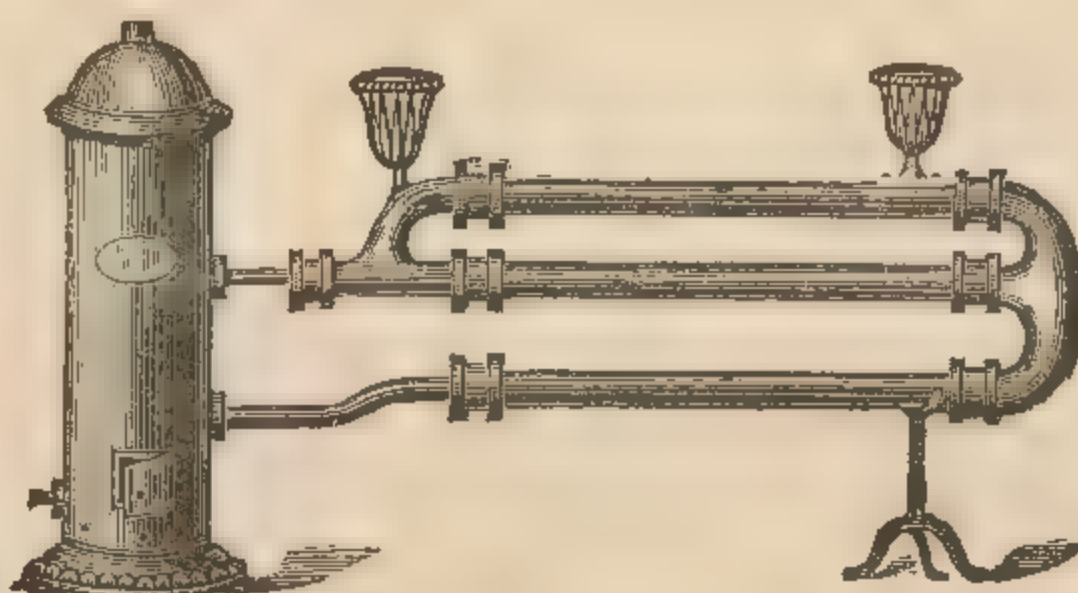
No. 73.—With a single row of 8 pipes, 6ft. long between the upright boxes, *g/f.*
equal to 60 feet of zin. Pipe.

HOT WATER APPARATUS AND BOILERS, COMPLETE,

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

HEATED BY GAS.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



No. 74.—Extreme length of Hot Water Pipe, from Socket of Branch Piece *c/1e/-* to end of Syphon, 4ft. 6in.

No. 75.—Extreme length of Hot Water Pipe, from Socket of Branch Piece *d/16/f* to end of Syphon, 7ft. 6in.

GAS BOILERS ONLY, for attaching to Hot Water Pipes or Baths.



No. 1.—Will heat 20 to 30 feet of 2-inch Pipe. *a/13/f*

No. 2.—Will heat 60 feet of 2-inch Pipe. *qef-*

No. 3.—Will heat 150 feet of 2-inch Pipe. *d/-/.*

IMPROVED GAS FIRE,

WITH PREPARED INDESTRUCTIBLE CLINKER,

FOR FITTING INTO ORDINARY GRATES.

with fuel
9 burners & under a/f/h
10 to 12 " " g/c/d
13 to 15 " " 6/1.
16 to 18 " " 6/7/1.



Row of Air and Gas Burners,
as fitted for Stove Grate.



Shewing Stove Grate filled with Prepared
Indestructible Clinker (A), and the Air and Gas Burners (B).

These Gas Fires are very much prized wherever they have been introduced.

They have advantages, in being always ready for use, and giving the comfort of a cheerful coal fire, while the dust, dirt, and necessity of frequent attention is avoided.

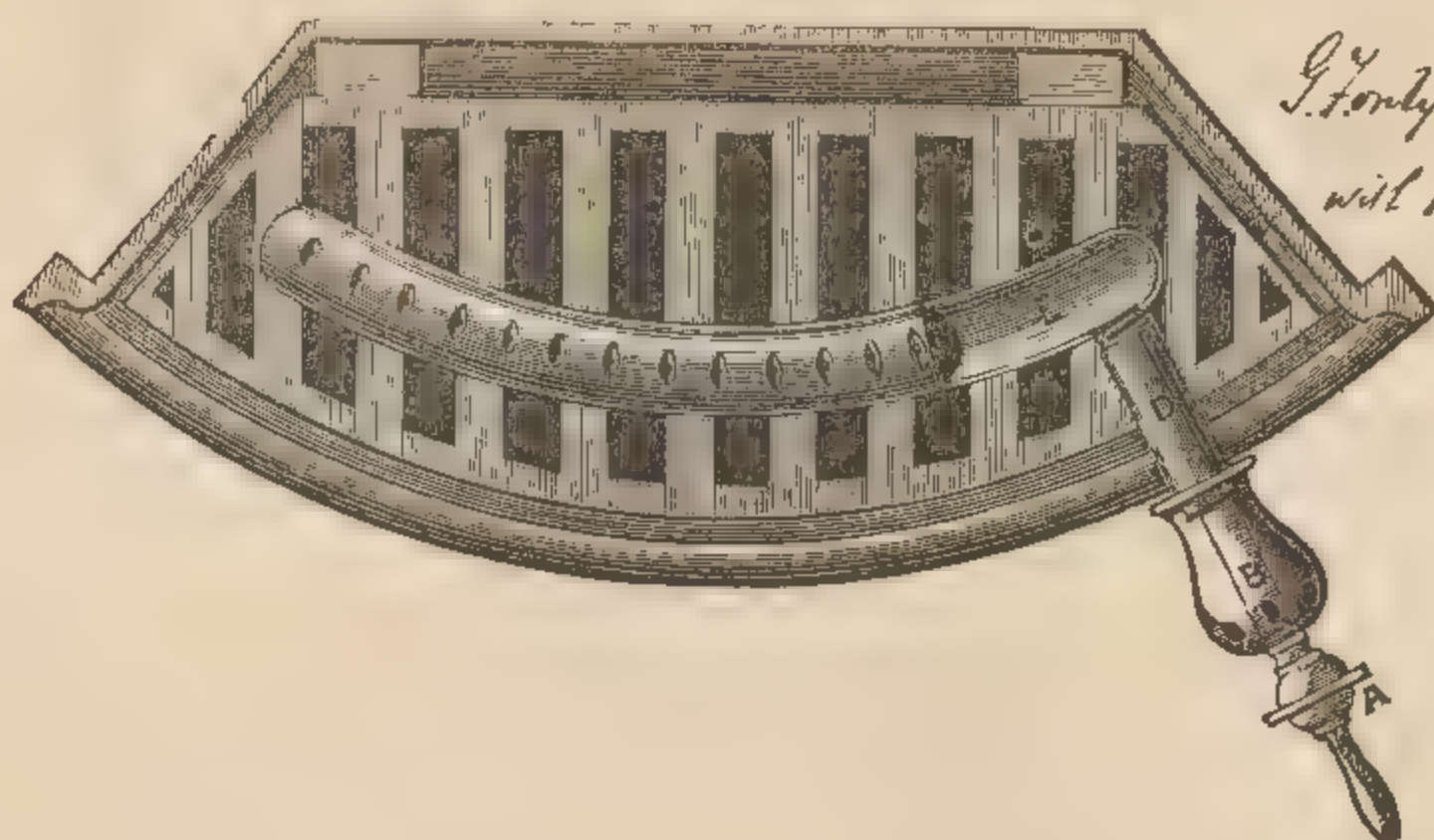
In ordering, the following directions are necessary :—

Cut a sheet of Brown Paper to the size of the bottom of the grate, and mark with a pencil the openings as in the sketch



State height from the hearth-stone to the under part of the grate.

OHREN'S GAS FIRE.



*G. only -/16/.
with fuel 7/6/.*

The engraving represents a very simple plan of making a Gas Fire, by connecting the Gas to a piece of Pipe, as shewn above. The Grate should be filled up with PATENT ASBESTOS FUEL or the INDESTRUCTIBLE CLINKER.

*3/8" Bulbs 7/6/d.
1/2 " 7/6/h
3/4 " 7/6/.*

REGISTERED HALIFAX GAS STOVE,

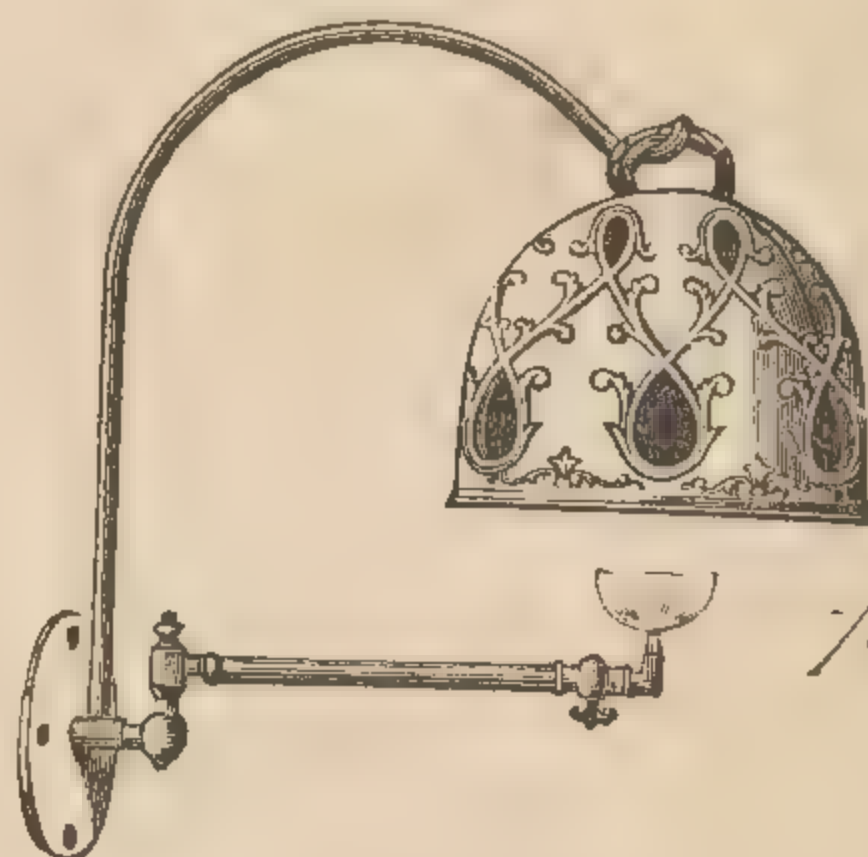
For Suspending over an ordinary Gas Light.



7/6/.

No. 94.

Terra Cotta Stove, which may be hung over any existing Gas Burner.



7/6/d/f.

No. 95.

Terra Cotta Stove, with a Strong Bracket, complete.

This Stove may be suspended over any Gas Light, and throws out great heat, not only by reflection, but by the circulation of air, which enters cold at the lower and escapes from the upper holes beautifully heated and quite pure.

THE "CHEERFUL" GAS STOVE,

NO CHIMNEY OR FLUE NECESSARY,

Producing all the appearance of an Open Fire, without smoke or smell.

THE RIBBED PARTS REPRESENT COPPER REFLECTORS.

No. 4020.

15 inches high; 15 inches wide;
and 11 inches deep.

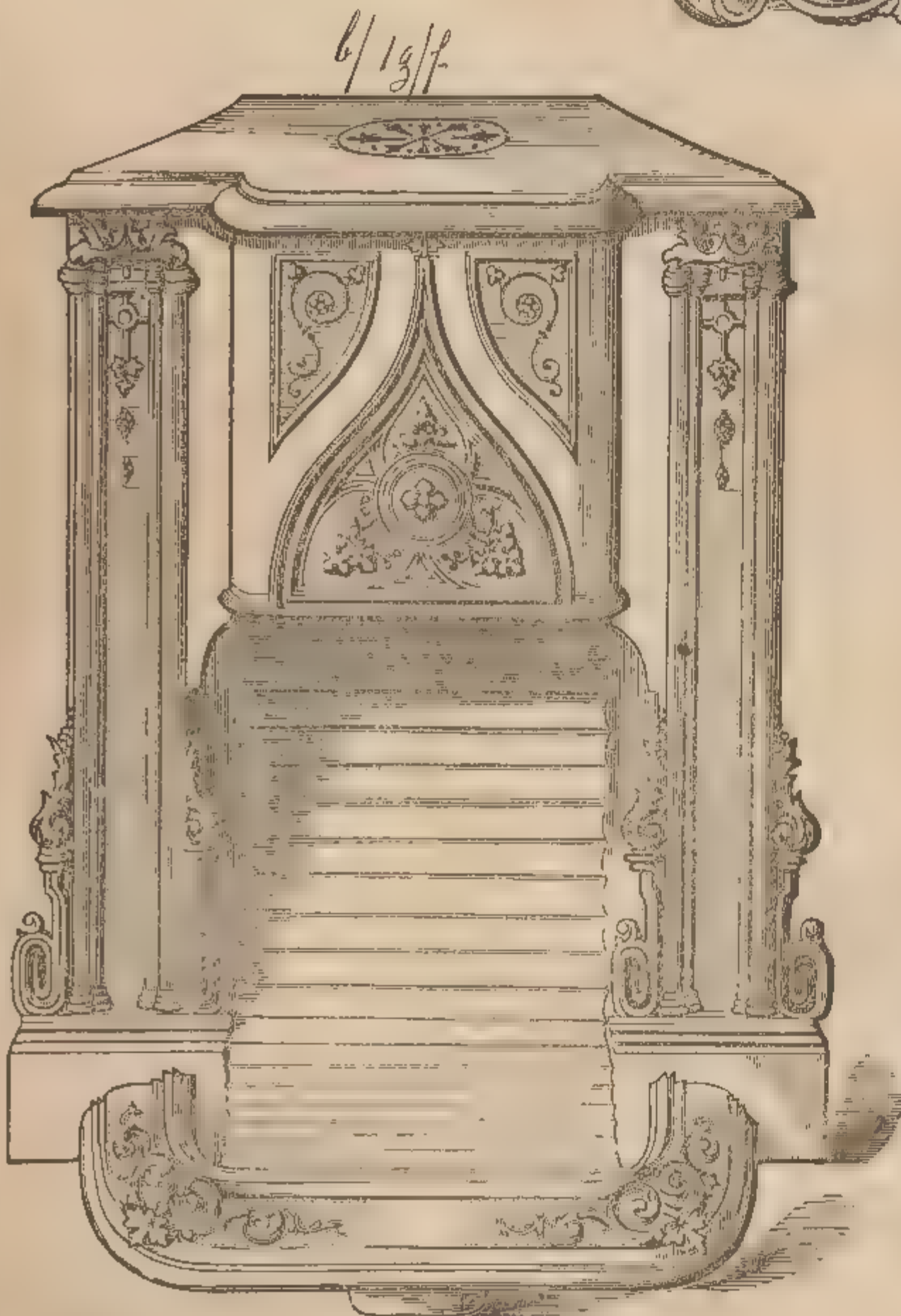


No. 4021.

17 inches high; 19 inches wide;
and 12 inches deep.



No. 4024.—21 inches high; 19 inches wide;
and 17 inches deep.



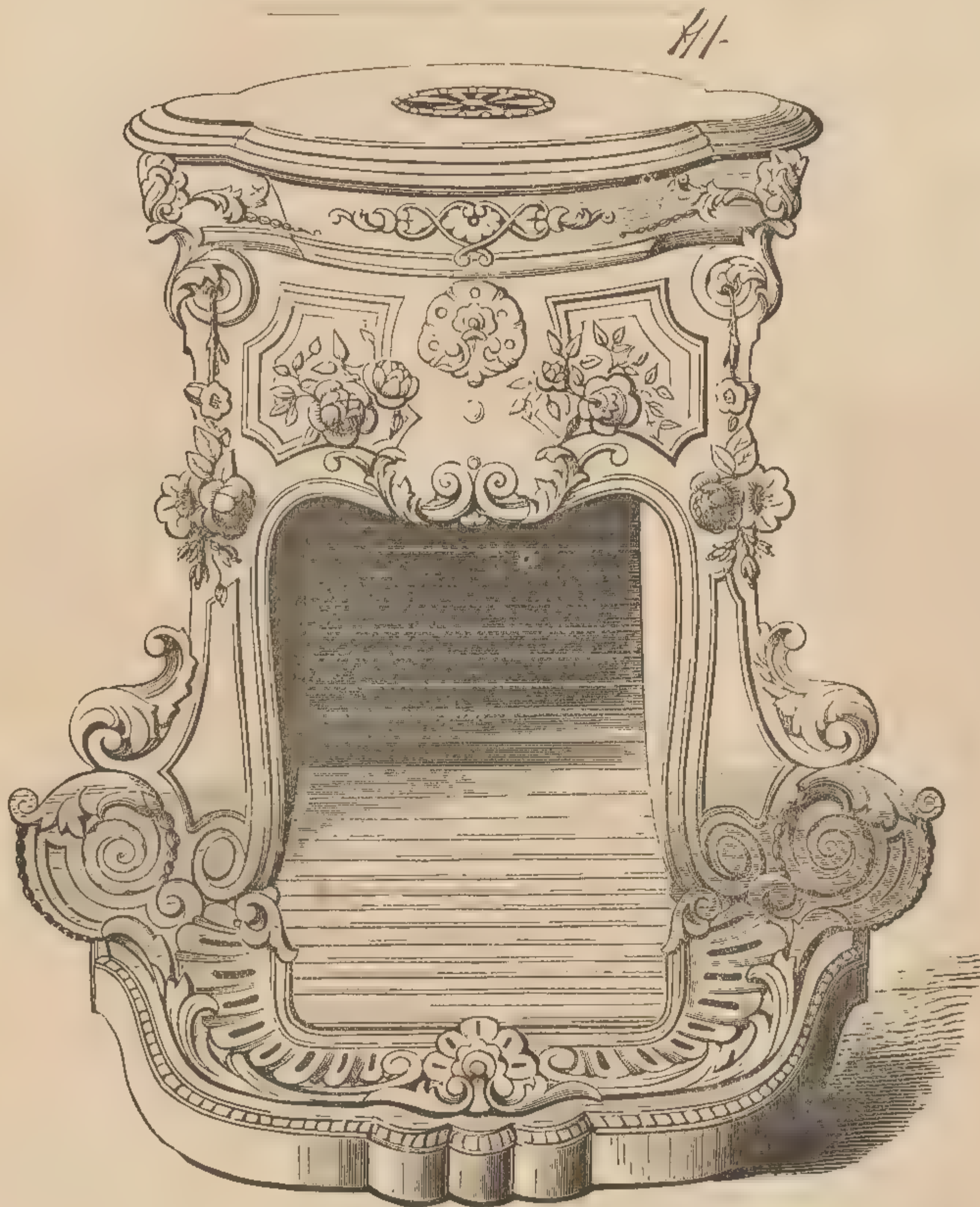
No. 4022.—24 inches high; 20 inches wide;
and 19 inches deep.

THE "CHEERFUL" GAS STOVE,

NO CHIMNEY OR FLUE NECESSARY,

Producing all the appearance of an Open Fire, without smoke or smell.

THE RIBBED PARTS REPRESENT COPPER REFLECTORS.



No. 4025.

33 inches high ; 36 inches wide ; and 30 inches deep.

COUNTER MULLERS, IN POLISHED BRASS,

With either Ring or Atmospheric Gas Burner.



No. 1001. ROUND.

No. 1001.—ROUND.

With 1 Tap ... 1 Gal. 2 Gal. 3 Gal.

.. 2 Taps .. " " "

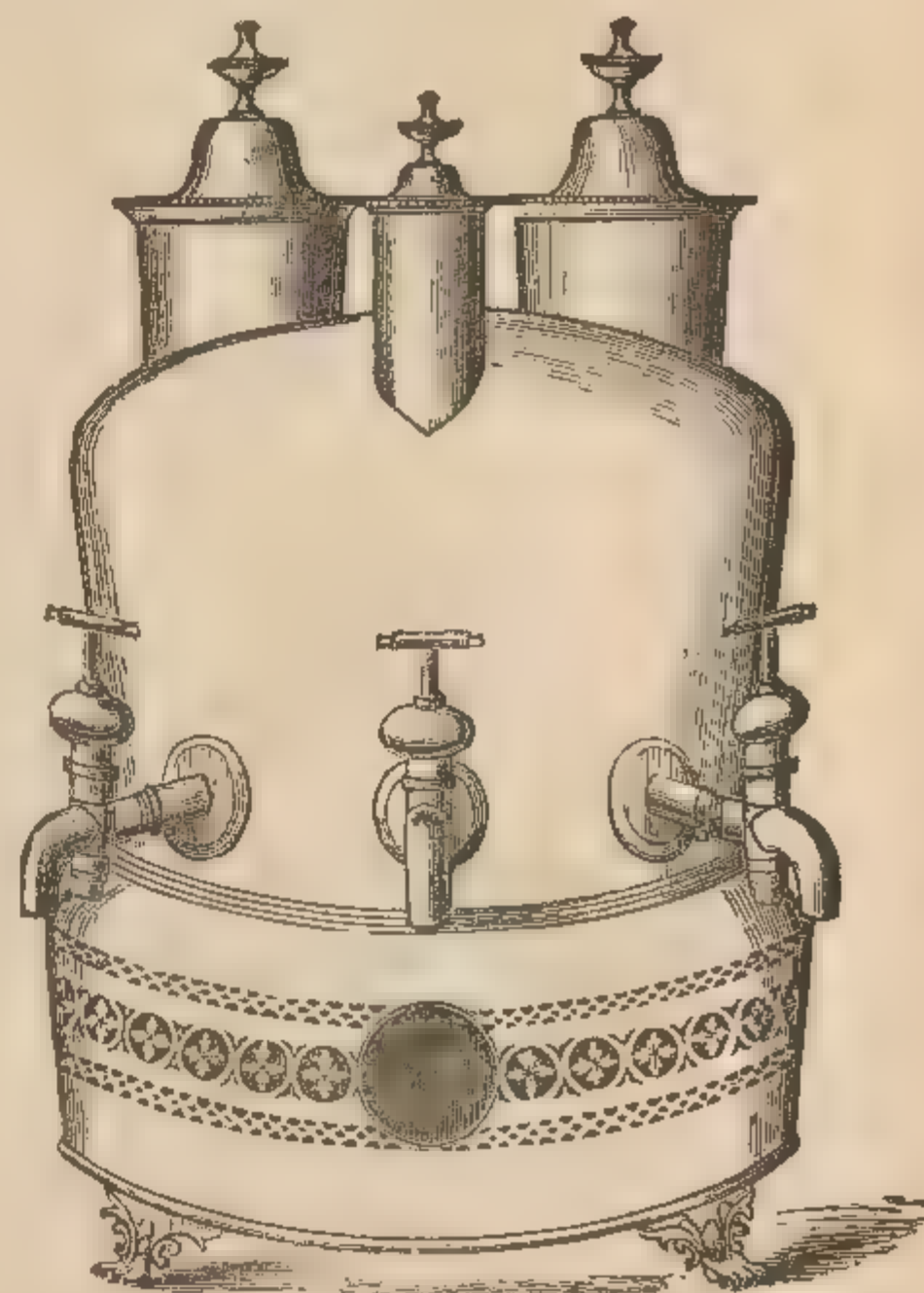
a/f *b/f*
h/f *c/f*

No. 1002.—OVAL.

With 1 Tap ... 2 Gallons. 3 Gallons.

.. 2 Taps ... " "

.. 3 Taps .. " "



No 1002. OVAL.



No. 1003.—BALLOON.

With 1 Tap ... 2 Gallons. 3 Gallons.

.. 2 Taps ... " "

.. 3 Taps ... " "



IRON STAND, for Muller.

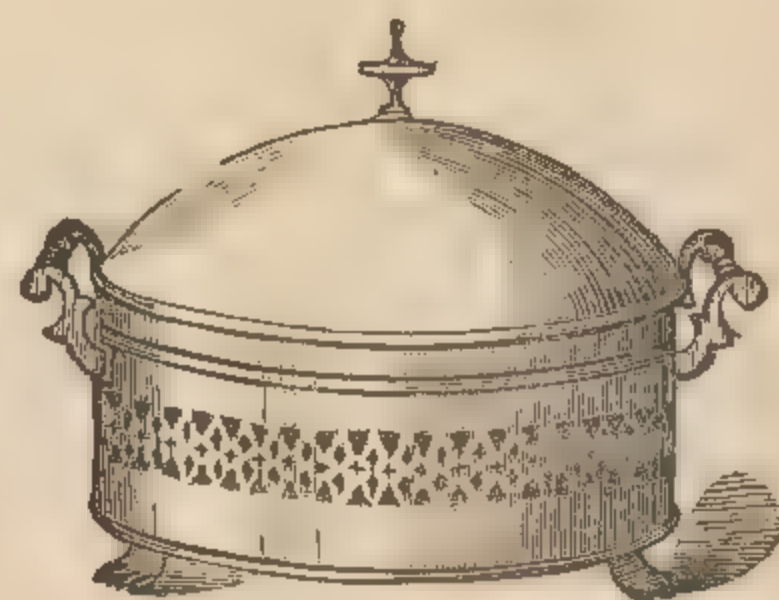
Best Bronzed.

BRASS SAUSAGE WARMERS,

WITH ATMOSPHERIC GAS BURNER.



No. 1009.—ROUND.
10in. diameter.

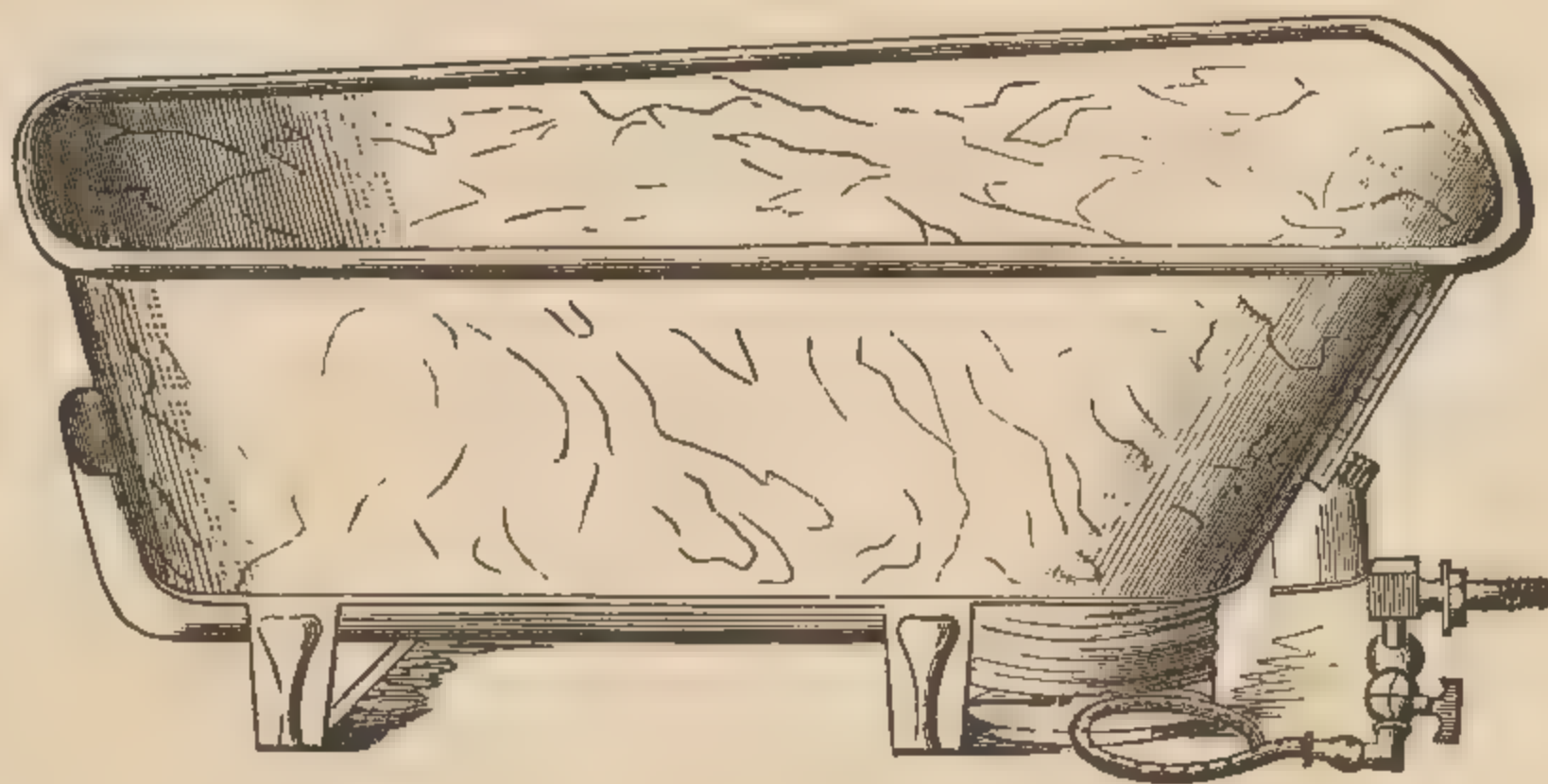


No. 1010.—OVAL.
10½in. long × 8in. wide.



No. 1011.—OVAL.
14½ inches long × 10 inches wide.

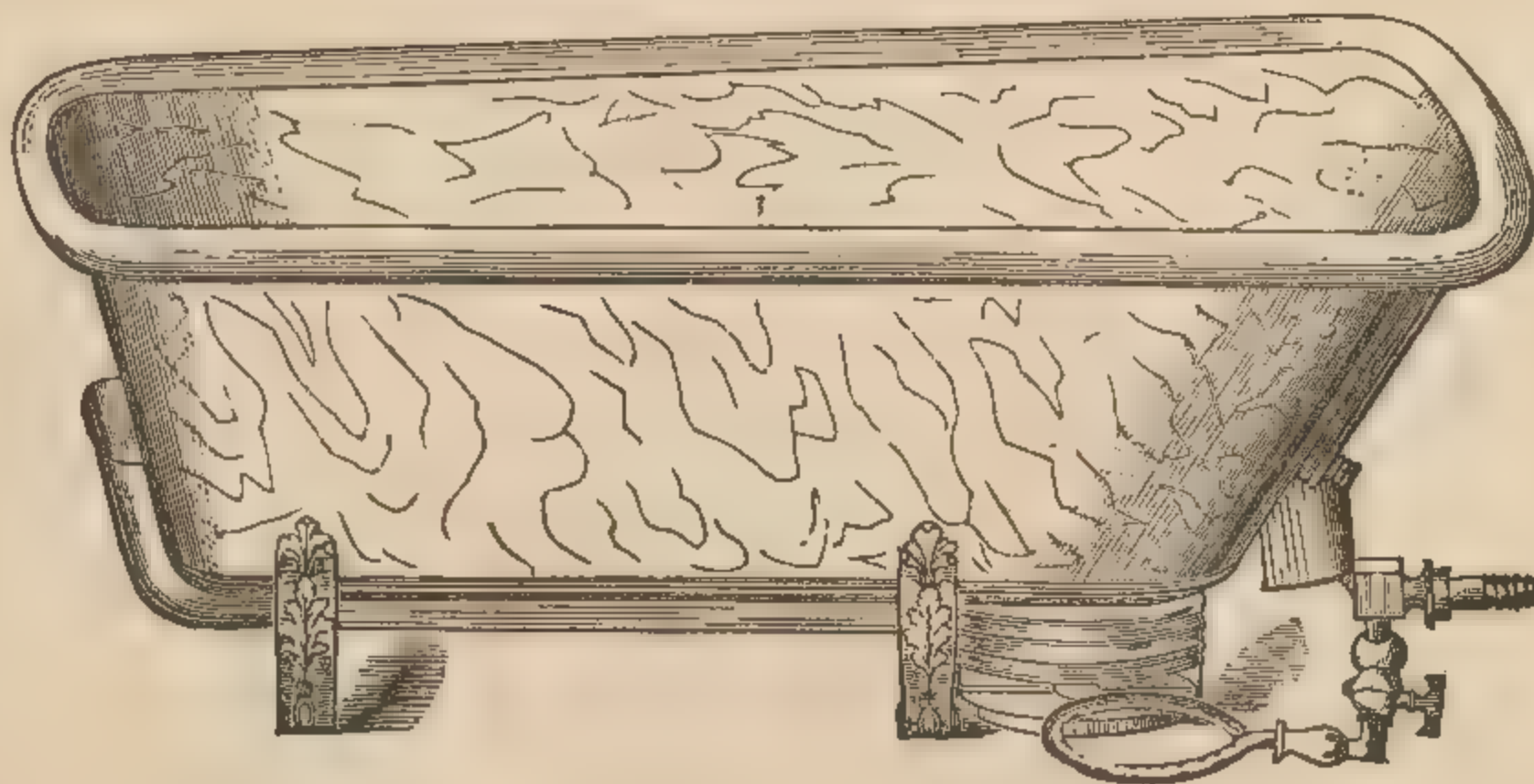
GAS BATHS.



No. 701.

Length 5 feet.

Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes.

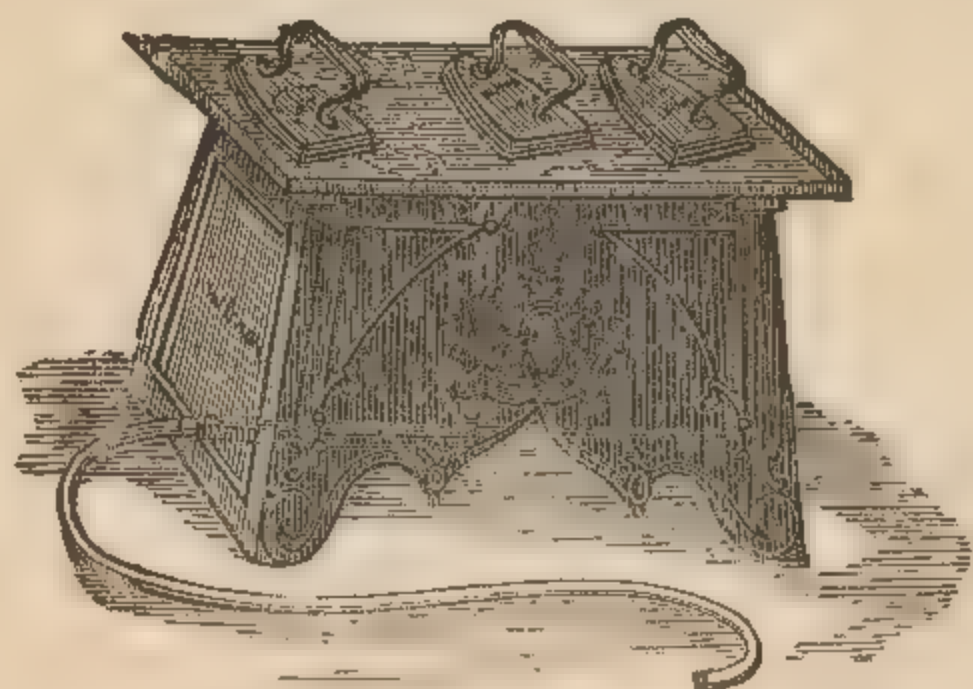


No. 704.

Length 5 feet 6 inches.

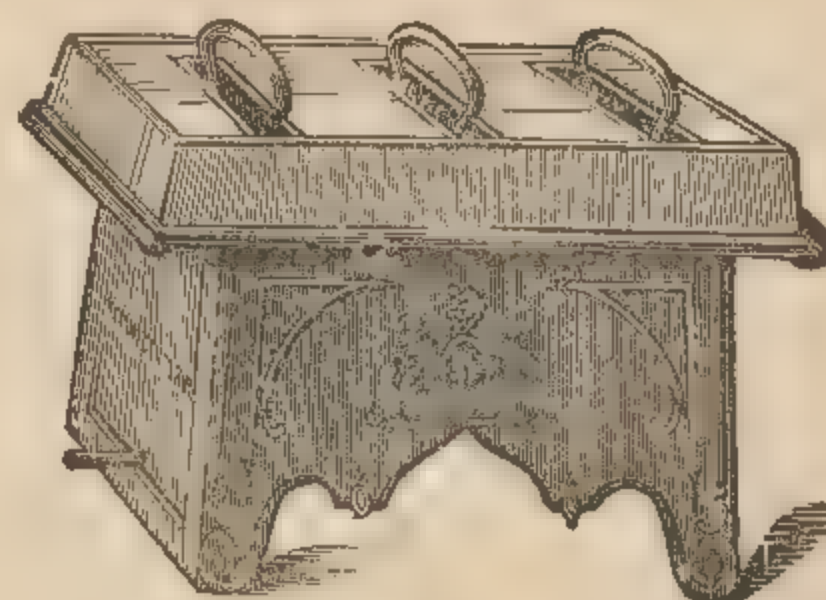
Japanned White Marble inside and Green Sienna Marble outside, with Connections for Supply and Waste Pipes.

IRONING STOVES, WITH ATMOSPHERIC BURNERS.



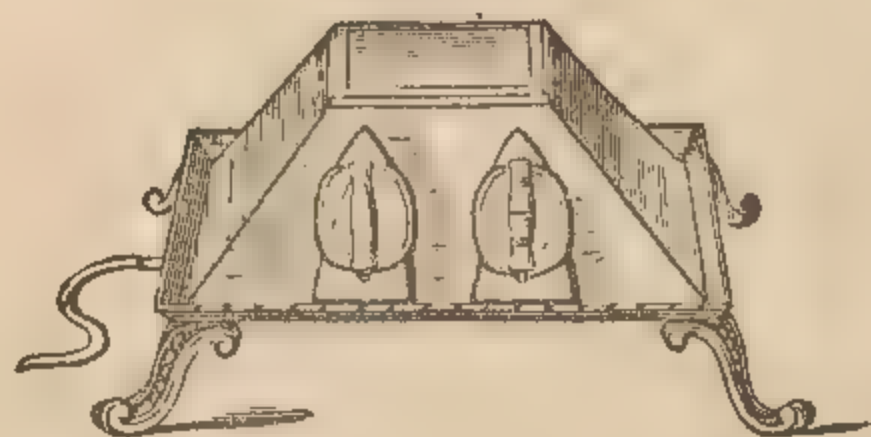
No. 245.

This Stove will heat 3 Flat Irons at one time.
It is also well adapted for HATTERS' IRONS.



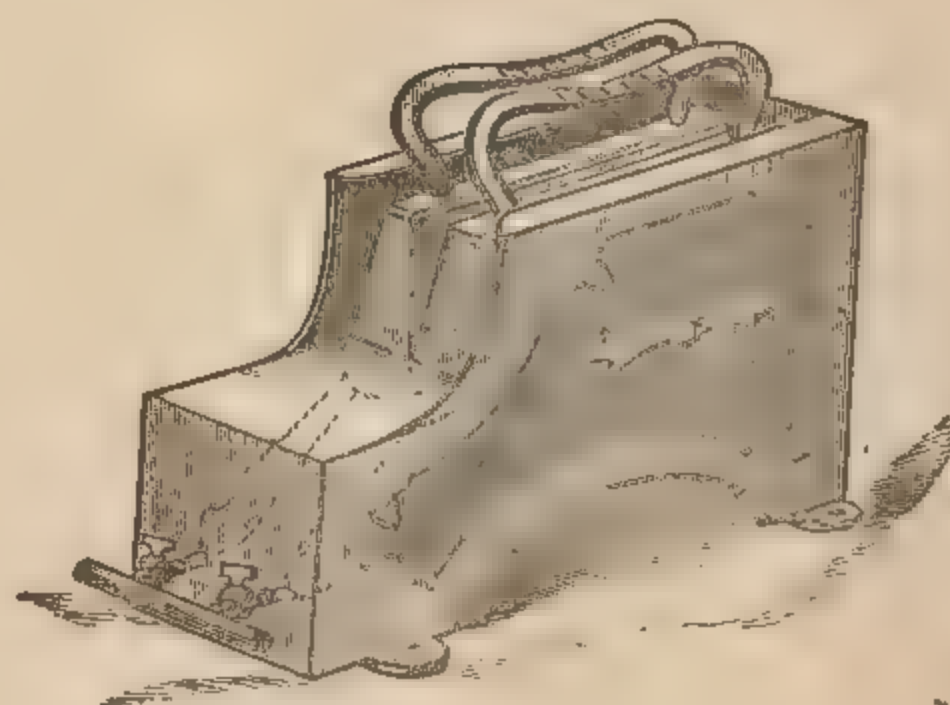
No. 255.

Same as No. 245 Stove, but with
Enclosed Case for Irons.



No. 246.

This Stove will heat 16 Flat Irons
at a time.



Stove for heating TAILORS' IRONS.

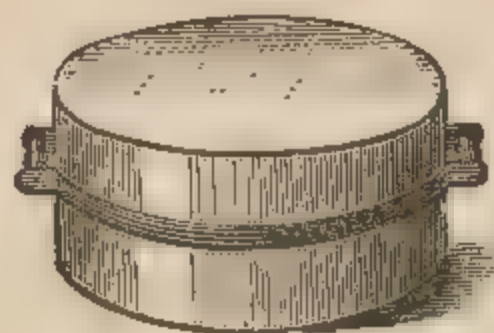
No. 240.—Will heat 1 Iron.

„ 241. „ „ 2 Irons.

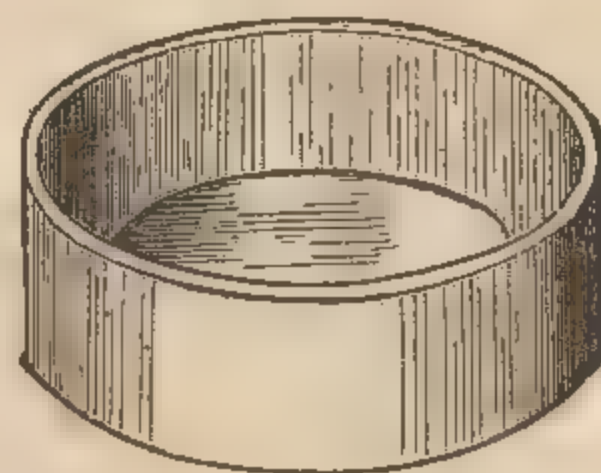
„ 242. „ „ 3 Irons.

„ 243. „ „ 4 Irons.

REGISTERED GAS STOVES, ADAPTED FOR BOILING AND BROILING.



TERRA COTTA
HEAT REFLECTOR OR DIFFUSER,
WITH IRON BAND AND HANDLES,
For Nos. 6 & 7 Stoves.



TERRA COTTA
HEAT REFLECTOR OR DIFFUSER,
For Nos. 6 & 7 Stoves.

The Heat Reflectors or Diffusers are very useful for directing the heat, either for Boiling or Broiling,
by being placed above or under the Stove, as may be required.

BOILING & BROILING STOVE,
With Atmospheric Burner.



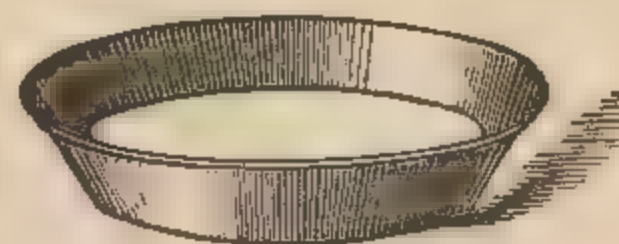
Nos. 6 & 7.

No. 6.—10 inches diameter.

„ 7.—11 „ „

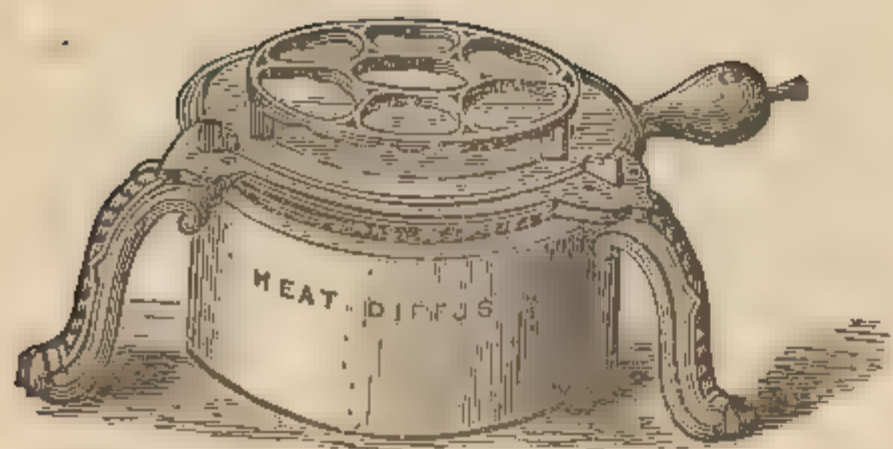


GRIDIRON,
For Nos. 6 & 7 Stove.



DRIPPING PAN,
For Nos. 6 & 7 Stove.

REGISTERED GAS STOVES, ADAPTED FOR BOILING AND BROILING.

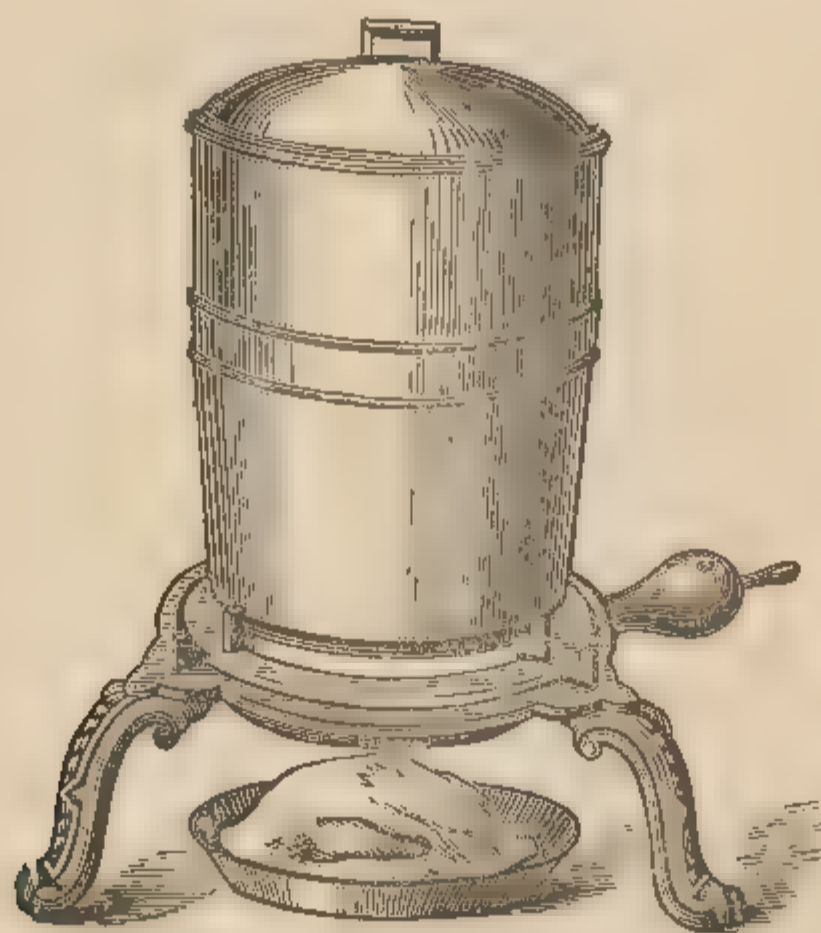


Nos. 6 & 7 Stove.



Nos. 6 & 7 Stove.

Shewing Stove as best adapted for Boiling only, with a Heat Reflector or Diffuser placed under the Stove, and reflecting all the heat to the Saucepan or Tea Kettle.



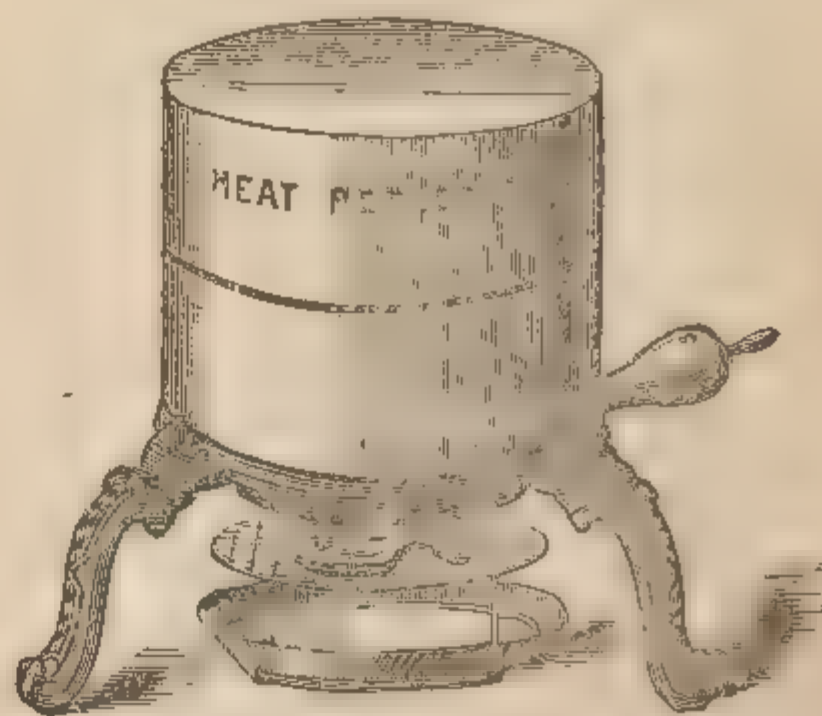
Nos. 6 & 7 Stove.

Shewing STEAMER on top, and Fowl cooking under, at the same time.



Nos. 6 & 7 Stove.

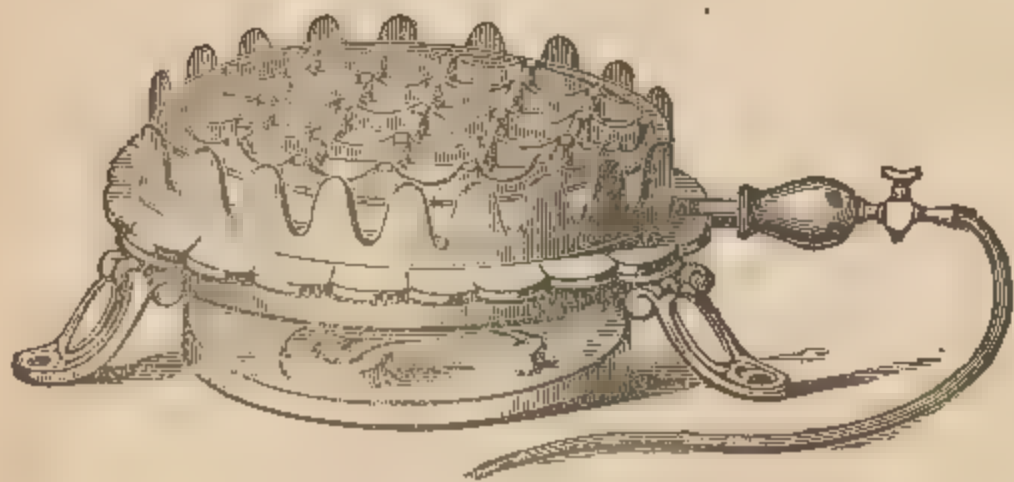
Shewing Chop cooking under Stove, Heat Reflector or Diffuser being placed bottom upwards, to throw down the heat.



Nos. 6 & 7 Stove.

Shewing Chop cooking under Stove, and Potatoes, &c., baking in the Small Oven formed by 2 Heat Reflectors or Diffusers placed on top.

GAS BOILING STOVES, WITH ATMOSPHERIC BURNERS.

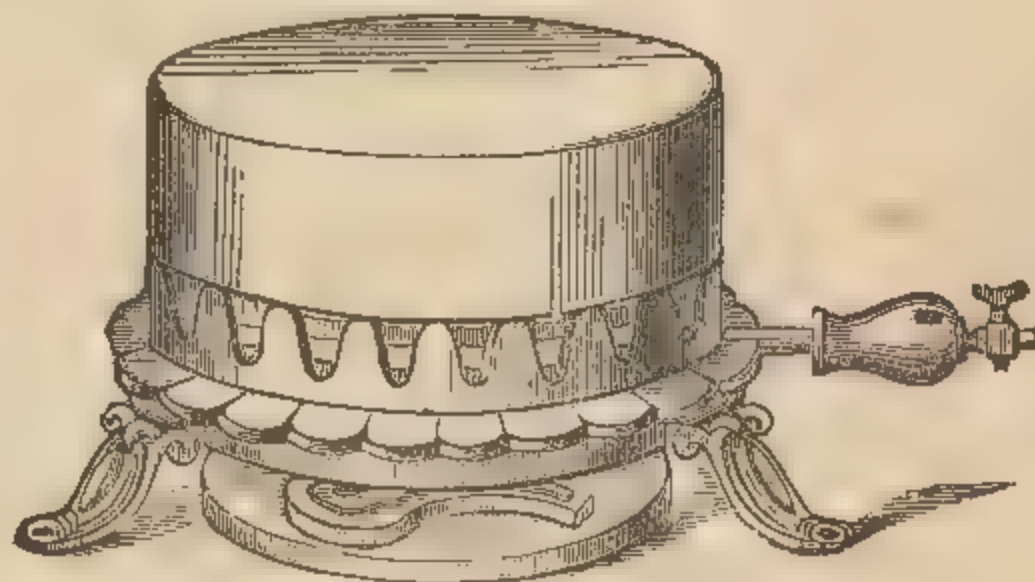


Nos. 52 & 54.

BOILING AND BROILING STOVE.

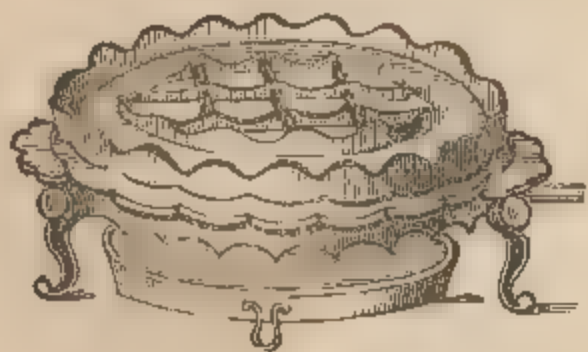
This is a very powerful Stove,—will broil under and boil above at the same time.

No. 54 is same Stove as No. 52, but size larger.



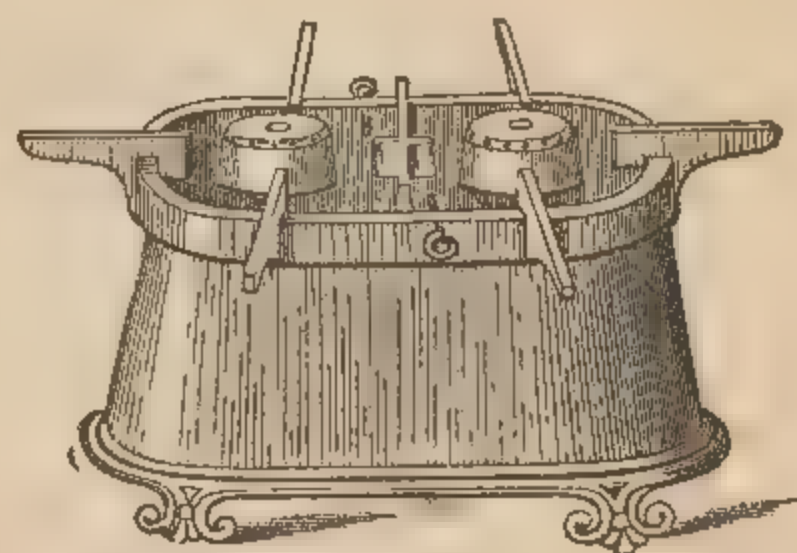
Nos. 52 & 54.

Shewing Stove with Heat Reflector on top.

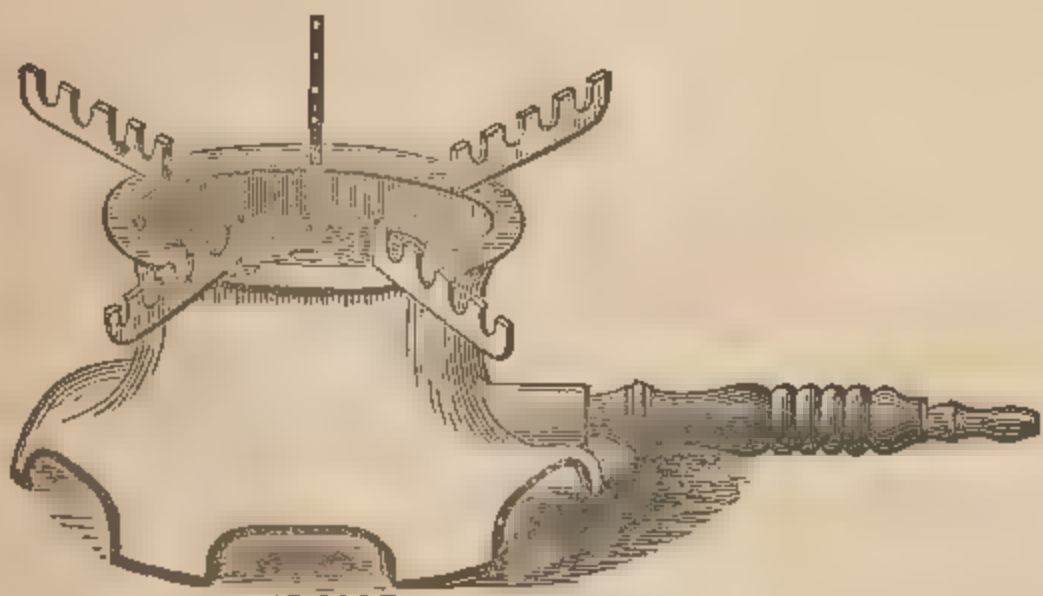


No. 46.

BOILING AND BROILING STOVE.



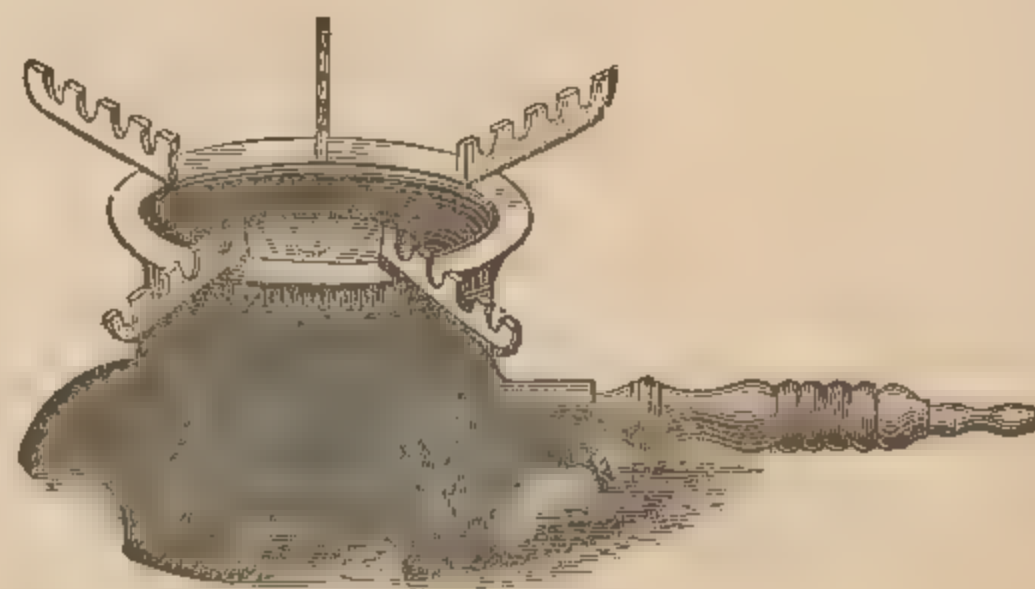
No. 33.



No. 400.

WHITE PORCELAIN STOVE,
WITH BRASS FITTINGS.

These Stoves are very cleanly and elegant, and



No. 401.

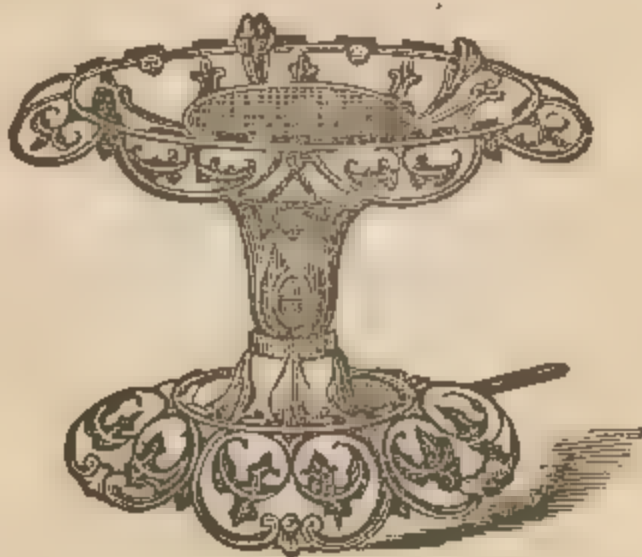
BLACK PORCELAIN STOVE,
WITH BRASS FITTINGS.

well adapted for table use.

GAS BOILING STOVES, WITH ATMOSPHERIC BURNERS.



No. 12.



No. 17.



No. 18.



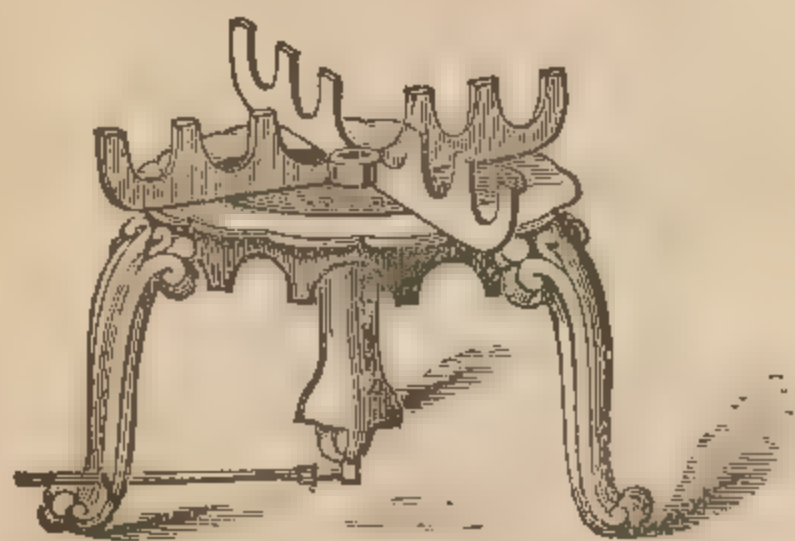
No. 20.



No. 22.



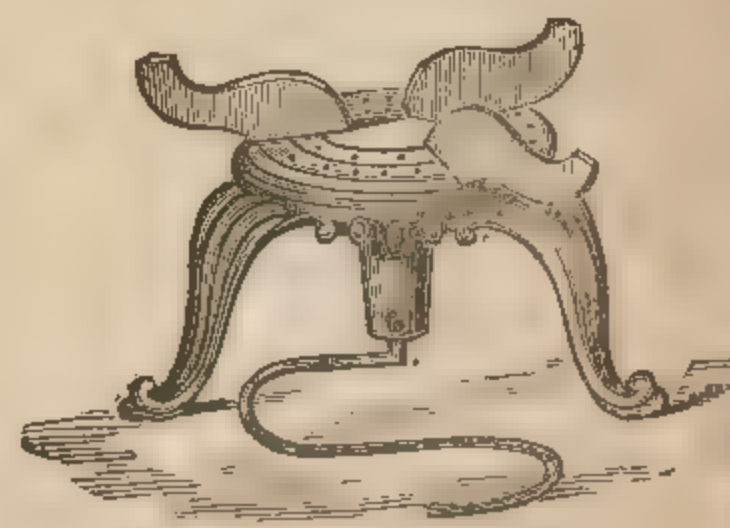
No. 24.



No. 37.

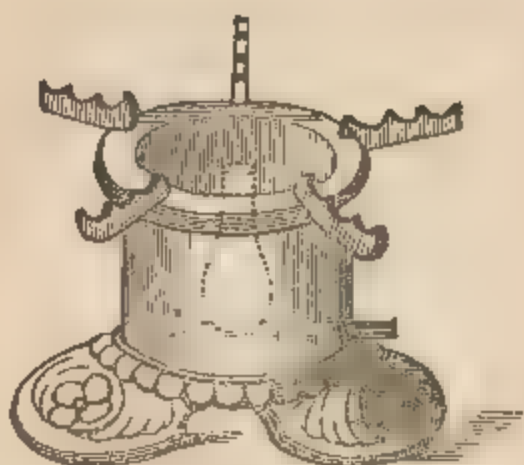


No. 102.

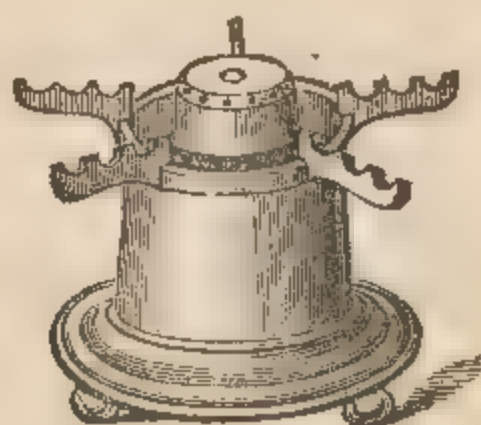


No. 406.

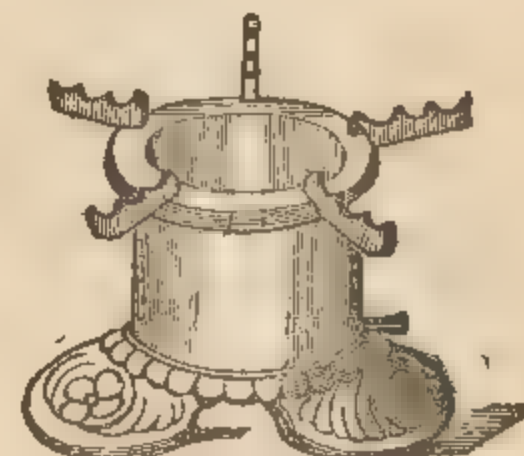
GAS BOILING STOVES, WITH ATMOSPHERIC BURNERS.



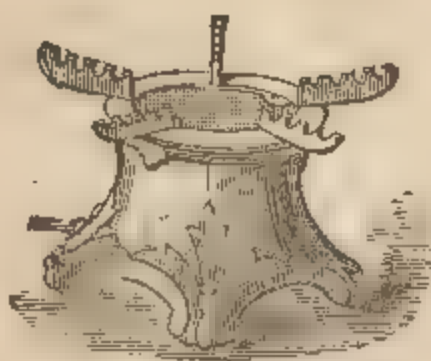
No. 34.



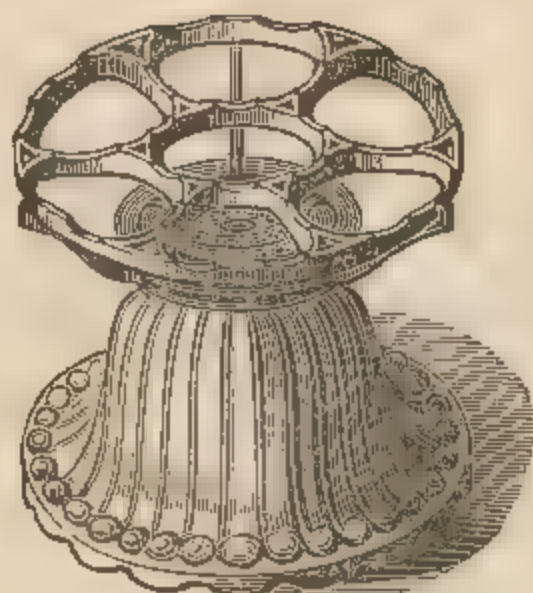
No. 35.



No. 36.



No. 136.



Nos. 135 & 145.



No. 5.

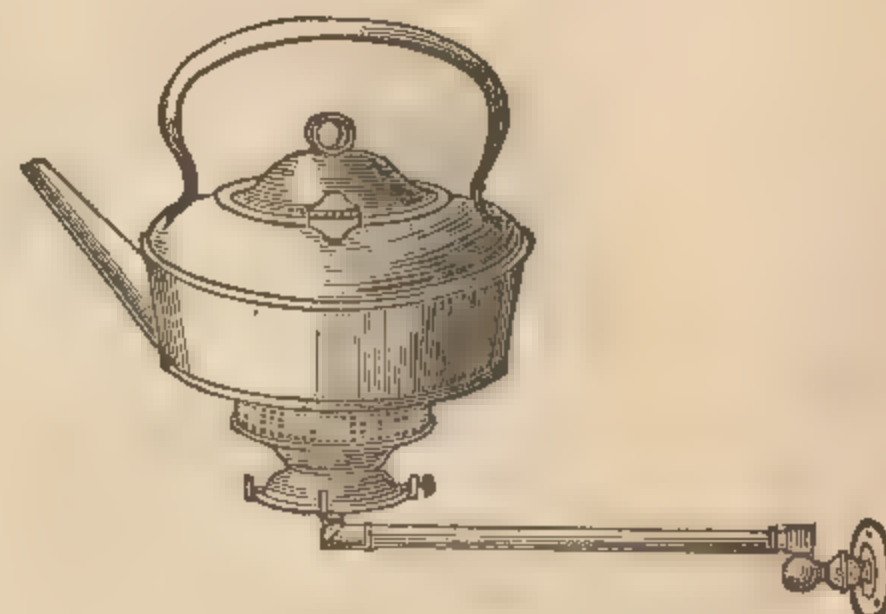


No. 15.

This Stove, when placed on the Triangle of any Gas Bracket, will boil a pint of water in five minutes, and is most useful for heating water for shaving.



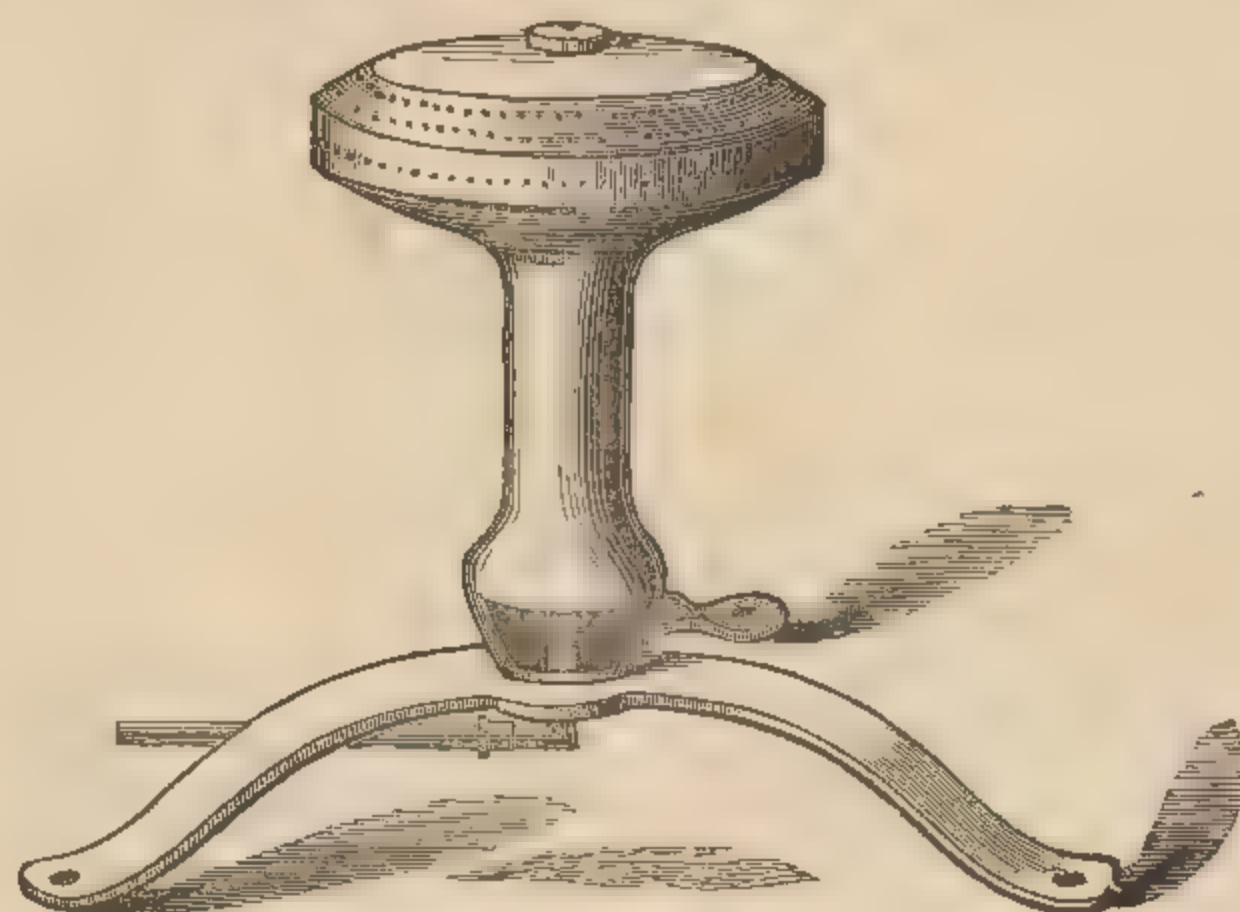
No. 15A.
One Pint Tea Kettle.



Shewing Stove and Kettle in use on a Bracket.

ATMOSPHERIC BURNERS.

7 inches high.



5 inches diameter.

No. 2160.
IRON BURNER.



No. 2100.
IRON BURNER.
3½ in. high. 2 in. diameter.

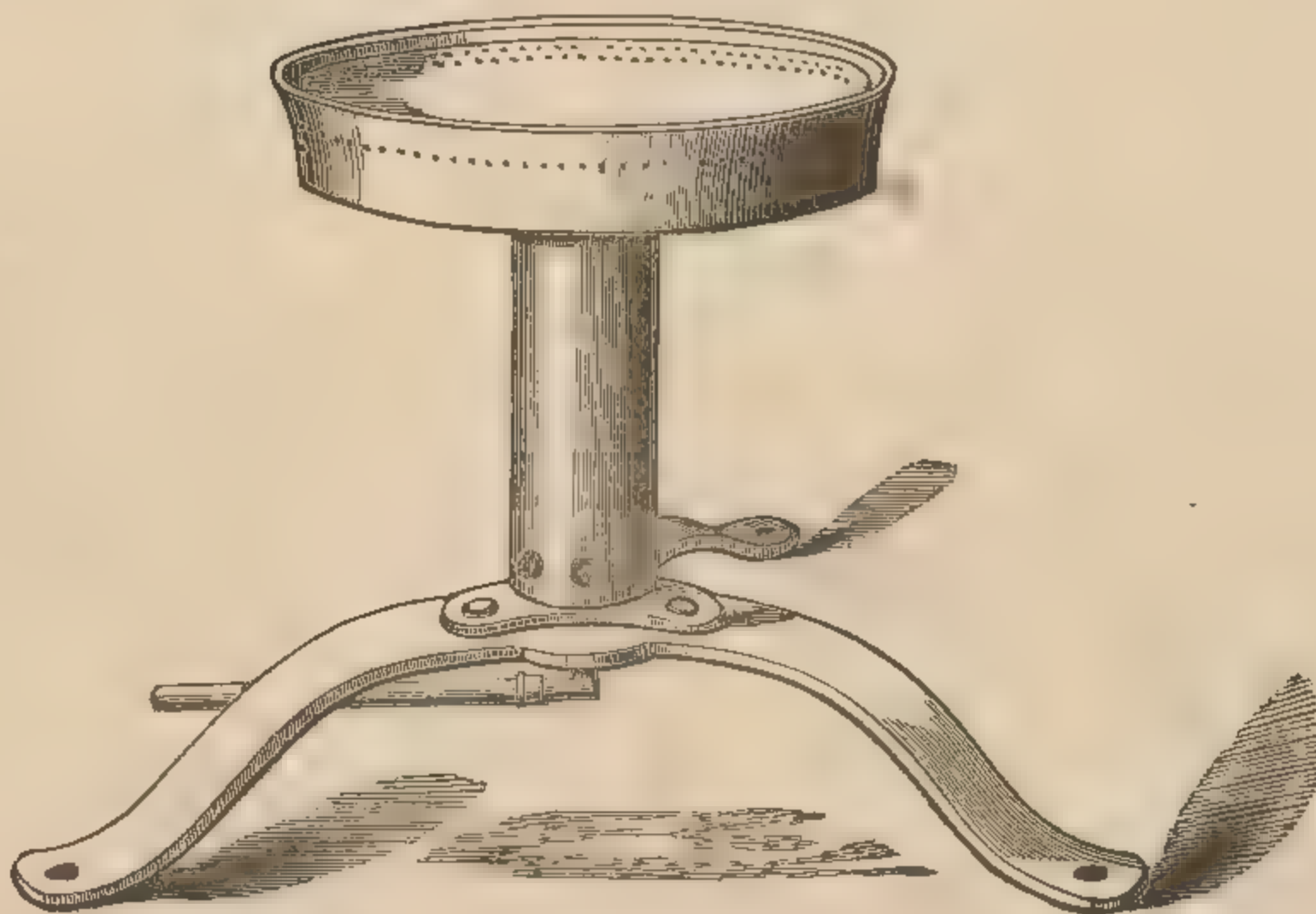


No. 2140.
IRON BURNER.
6 in. high. 4 in. diameter.



No. 2120.
IRON BURNER.
5½ in. high. 3 in. diameter

7½ inches high.



7 inches diameter.

No. 2180.
IRON BURNER.

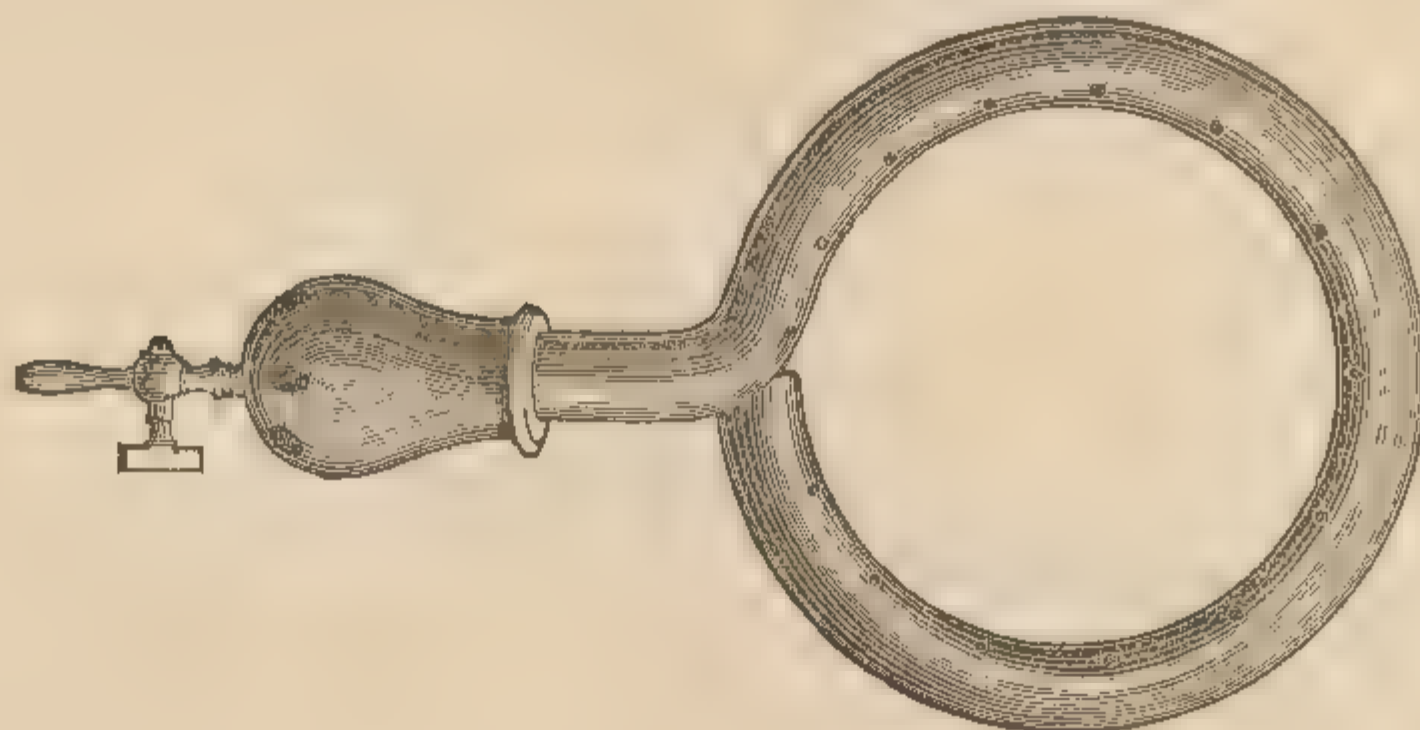
ATMOSPHERIC BURNERS.

Diam. of Ring, 4 in.

" " 5 in.

" " 6 in.

" " 7 in.



Diam. of Ring, 8 in.

" " 9 in.

" " 10 in.

No. 2200.

ATMOSPHERIC RING BURNER, WITH AIR BULB AND COCK.



No. 2440.

ATMOSPHERIC BRASS BURNER.



BRASS BURNER.

No. 2400.—3in. high, 1 1/8in. diam.

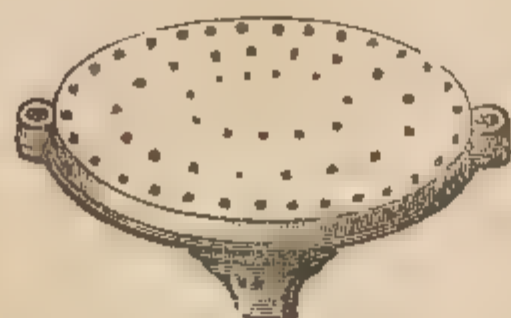
" 2500.—4in. " 2 1/8in. "



BRASS GAS FIRE BURNER.

No. 2402.—2 1/2 inches long.

" 2404.—3 1/2 " "



SHALLOW ATMOSPHERIC BURNER, FOR HOT
PLATES, &c.

No. 4000.—2 inch diameter. | No. 4001.—3 1/4 inch diameter.



AIR BULBS.

For 3/8in. Pipe | For 1/2in. Pipe

For 3/4in. Pipe.

NON-ATMOSPHERIC BURNERS.



No. 2434.

BRASS RING BURNER, FOR MULLERS, &c.

$4\frac{3}{4}$ inch diameter.



No. 2430.

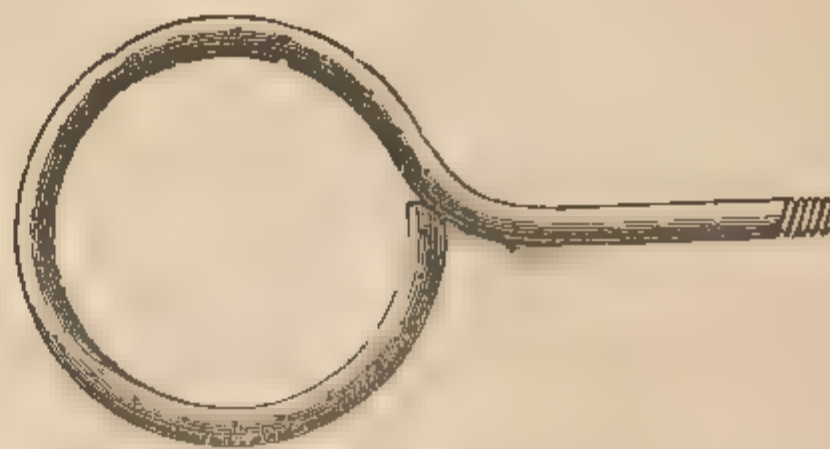
IRON RING BURNER.

Diameter of Ring, 4 inch.

" " 5 inch.

" " 6 inch.

" " 8 inch.



No. 2432.

IRON RING BURNER.

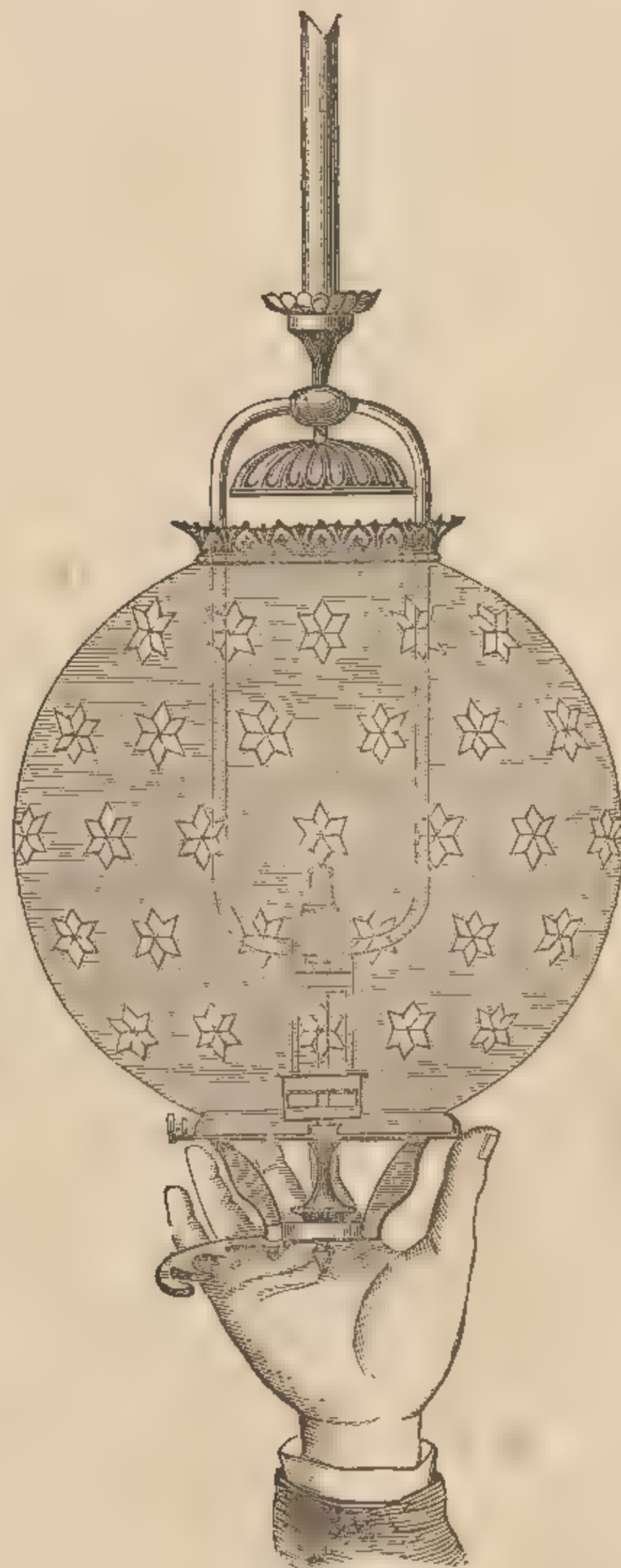
Diameter of Ring, 4 inch.

" " 5 inch.

" " 6 inch.

" " 8 inch.

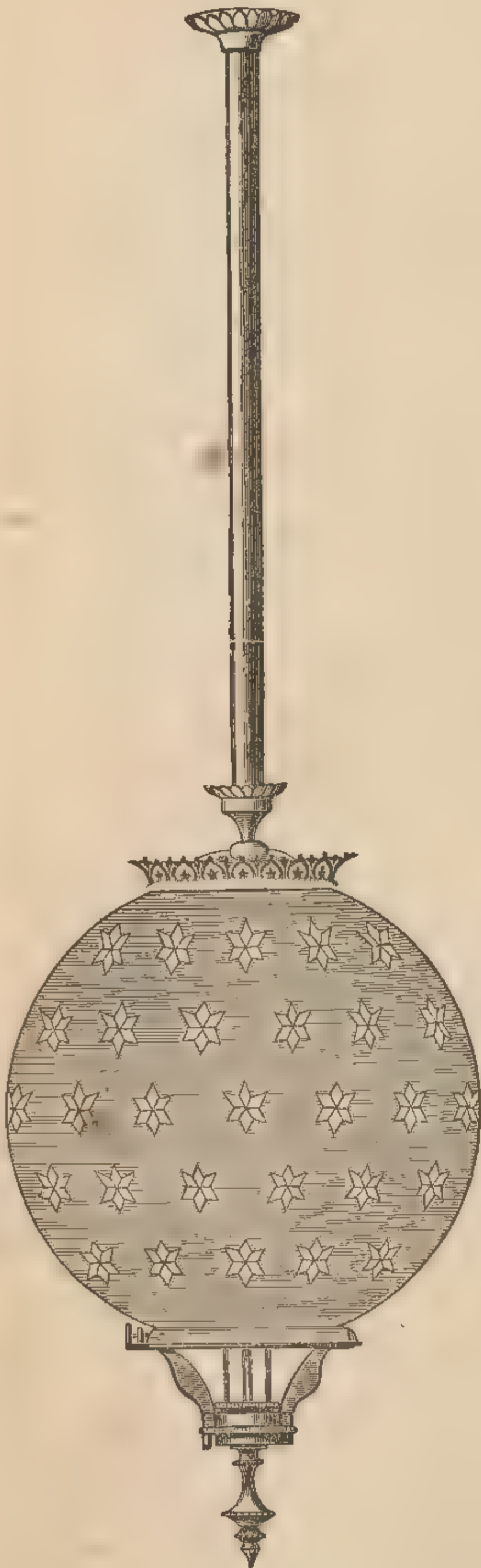
REGISTERED VESTIBULE OR HALL LAMPS.



These are the most simple and elegant Vestibule Lamps yet before the public.

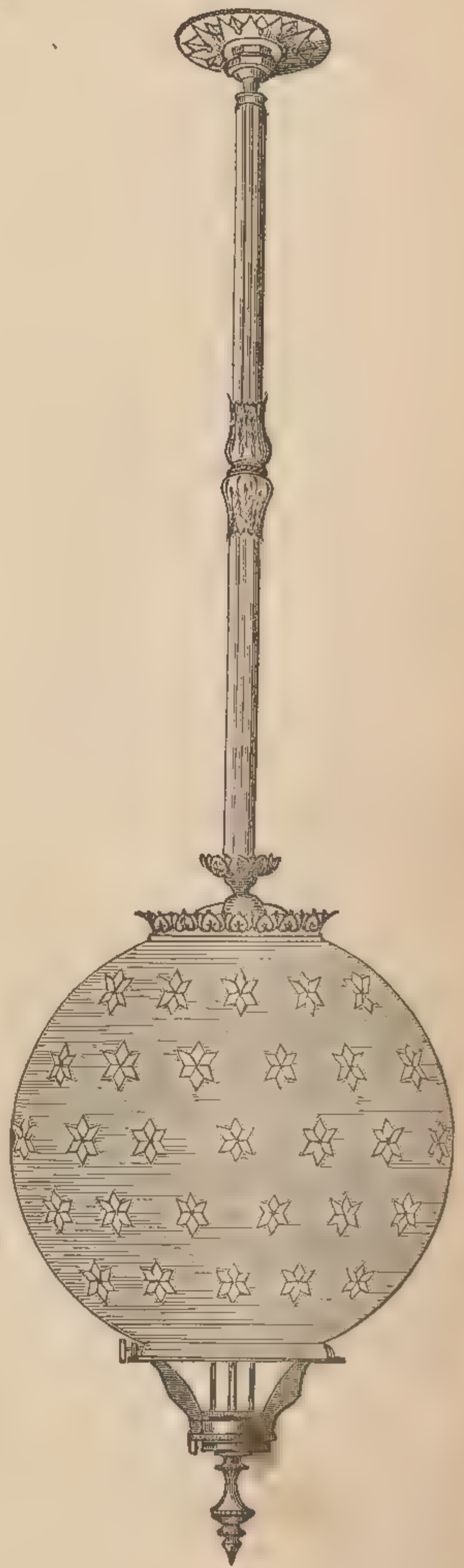
By the Registered arrangement (as shewn in the above engraving) the Glass is detached for cleaning, &c., and re-fixed without trouble or risk.

REGISTERED VESTIBULE OR HALL LAMPS.



No. 821.

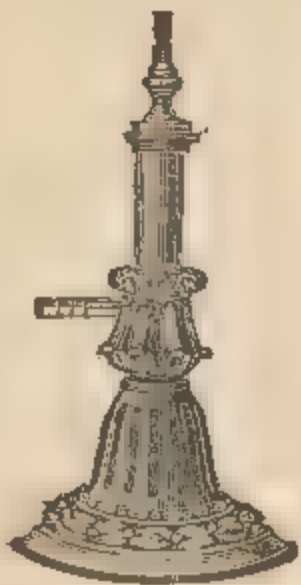
- No. 820—10in. Ground Globe.
- „ 821—10in. Ground and Starred Globe.
- „ 822—12in. Ground Globe.
- „ 823—12in. Ground and Starred Globe.
- „ 824— $\frac{3}{4}$ in. Reeded Tube, and 10in. Ground Globe.
- „ 825—Ditto, 10in. Ground and Starred Globe.
- „ 826—Ditto, 12in. Ground Globe.
- „ 827—Ditto, 12in. Ground and Starred Globe.
- „ 828— $\frac{7}{8}$ in. Reeded Tube, and 10in. Ground Globe.
- „ 829—Ditto, 10in. Ground and Starred Globe.
- „ 830—Ditto, 12in. Ground Globe.
- „ 831—Ditto, 12in. Ground and Starred Globe.



No. 825.

The above can be had with BALL JOINT.

GAS READING LAMPS.



No. 300.

With Iron Bottom,
for Workshop, &c.

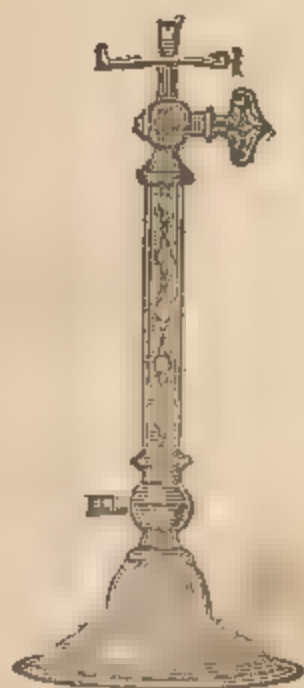


No. 301.



No. 312.

Lamp, complete, with
10½in. Opal Reflector.



No. 302.



No. 304.

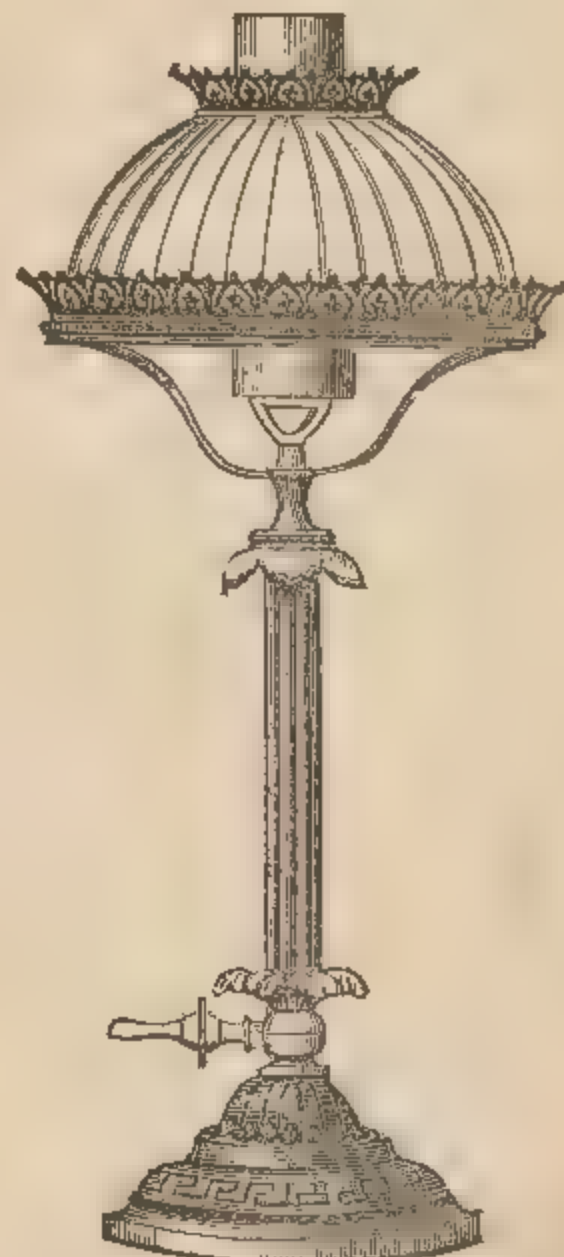
With Iron Bottom and
Fancy Brass Tube.

GAS READING LAMPS.



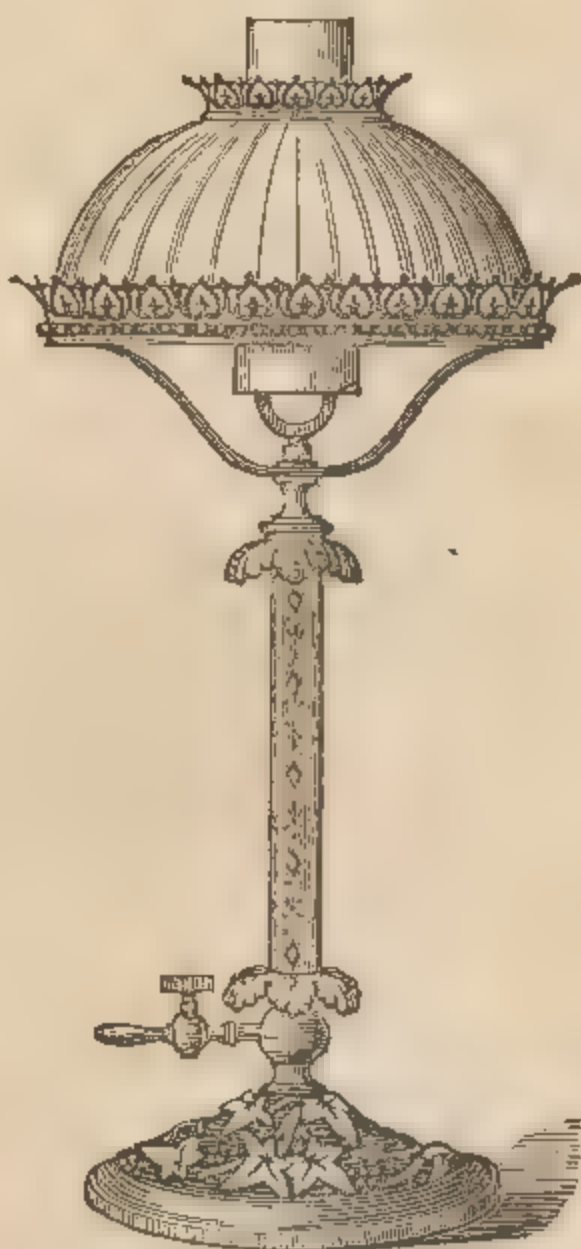
No. 303.

Complete, with 7in. Opal Shade.



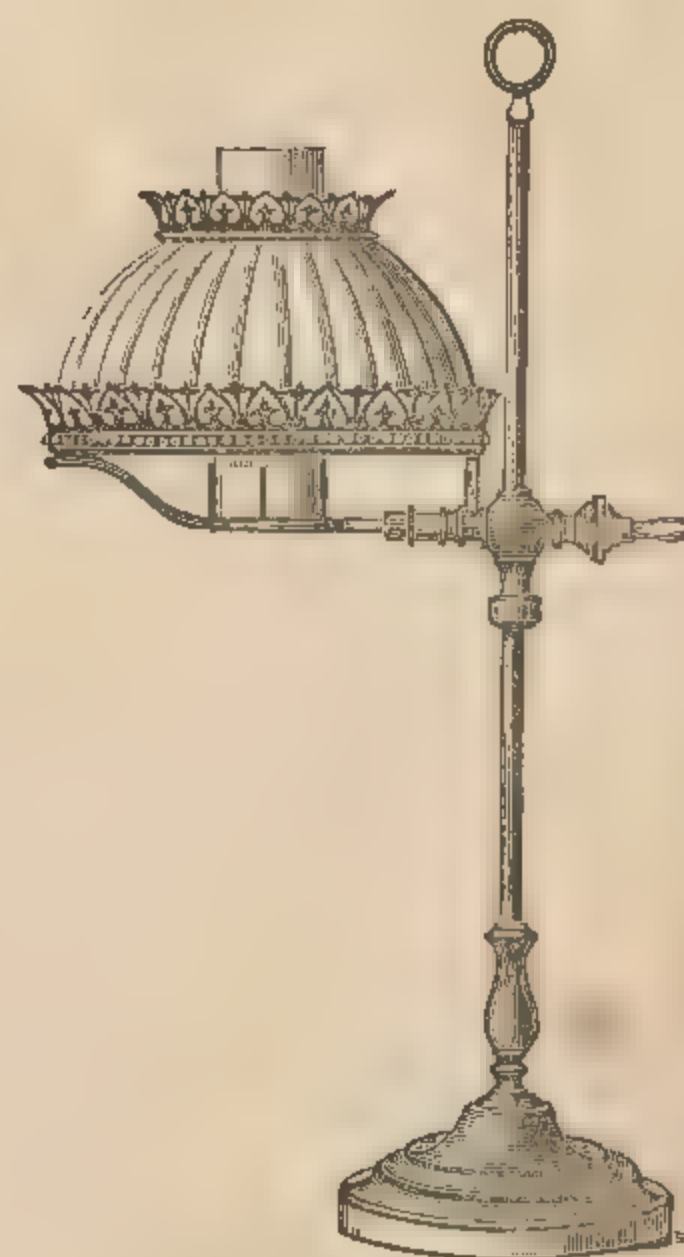
No. 307.

Complete, with 8½in. Opal Shade.



No. 310.

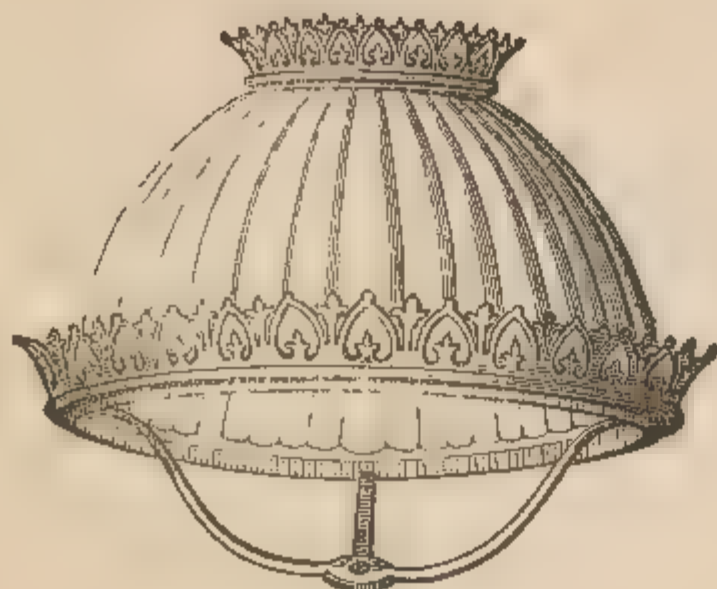
Complete, with 8½in. Opal Shade.



No. 408.

Complete, with 7in. Opal Shade.

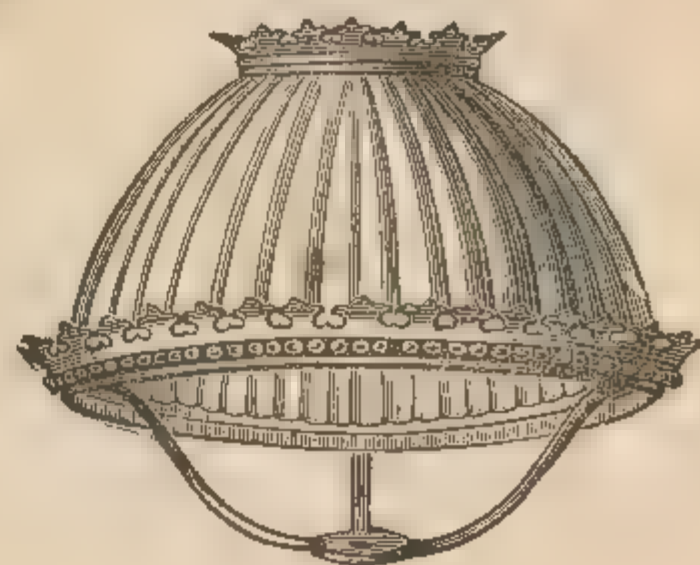
OPAL REFLECTORS.



No. 806.

OPAL REFLECTOR.

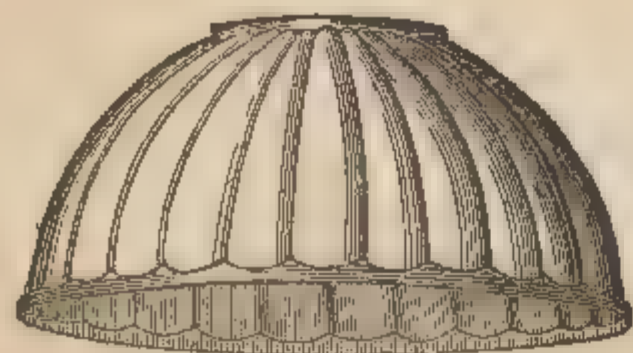
White	-	-	7in.
do.	-	-	8½in.
do.	-	-	10½in.
Green, with White Enamel inside	} 7in.		
Do.	do.	-	8½in.
Do.	do.	-	10½in.



No. 807.

OPAL REFLECTOR.

White	-	-	7in.
do.	-	-	8½in.
do.	-	-	10½in.
Green, with White Enamel inside	} 7in.		
Do.	do.	-	8½in.
Do.	do.	-	10½in.



OPAL ONLY.

White	-	7in.	Green and White	} 7in.
do.	-	8½in.	Do. do.	
do.	-	10½in.	Do. do.	10½in.



FRAMES & TOP CORONETS ONLY.

7 inch.
8½ inch.
10½ inch.

BURNERS.



No. 91.

BEST IRON
FISHTAIL & BATSWING BURNER.

In Wood Boxes containing 1 Gross.

Sizes Nos. 1, 2, 3, 4, 5, 6, 7, 8.



No. 92.

PATENT STEATITE
FISHTAIL BURNER.

In Wood Boxes containing 1 Gross.

Sizes No. 1, 2, 3, 4, 5, 6.



No. 93.

PATENT STEATITE
BATSWING BURNER.

In Wood Boxes containing 1 Gross.

Sizes Nos. 3, 4, 5, 6, 7, 8.



MORLEY'S PATENT BURNER,
WITH STEATITE TIP.



A

PHOTO-TELESTIKON BURNER, OR GAS-LIGHT PERFECTER.

A—With Steel Bar and Steel Case.

„ Steel Bar and Brass Case.

„ Platinum Bar and Brass Case.



B

B—With Steel Bar.

„ Platinum Bar.



Nos. 94 & 105.

BRAY'S PATENT
REGULATOR BURNER,

IN BRASS CASES, WITH PATENT STEATITE TIPS.

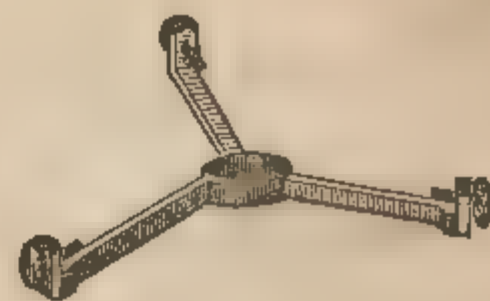
In Wood Boxes containing 1 Gross.

No. 105—Same as No. 94, but smaller.



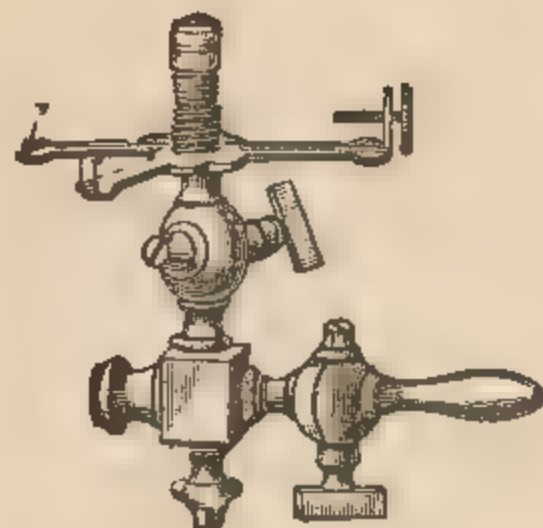
No. 96.

BRÖNNER'S
PATENT BURNER.

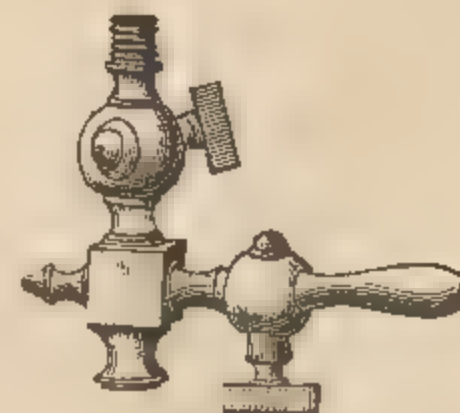


TRIANGLE,
FOR BRÖNNER'S BURNER.

INDIA RUBBER TUBE CONNECTORS.



No. 350.
TUBE CONNECTOR,
FOR BRACKET.

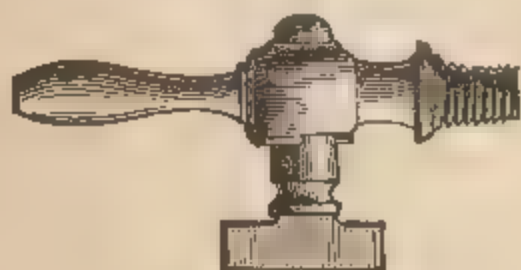


No. 351.
TUBE CONNECTOR,
FOR PENDANT OR PILLAR.

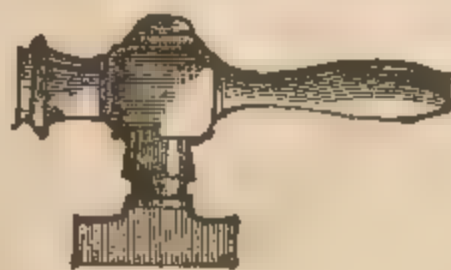
By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied without trouble, and at a very trifling cost.

Can be had with or without Glass Holders.

COCKS,
FOR INDIA RUBBER TUBE.

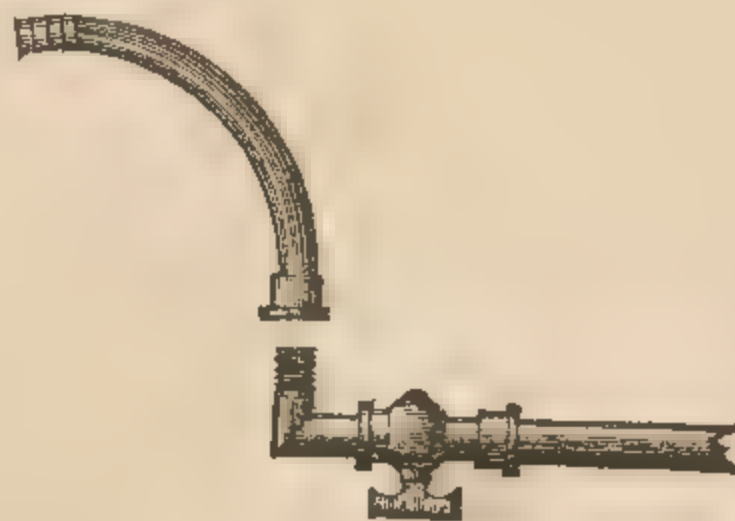


No. 357.
 $\frac{1}{2}$ inch. | $\frac{3}{8}$ inch.



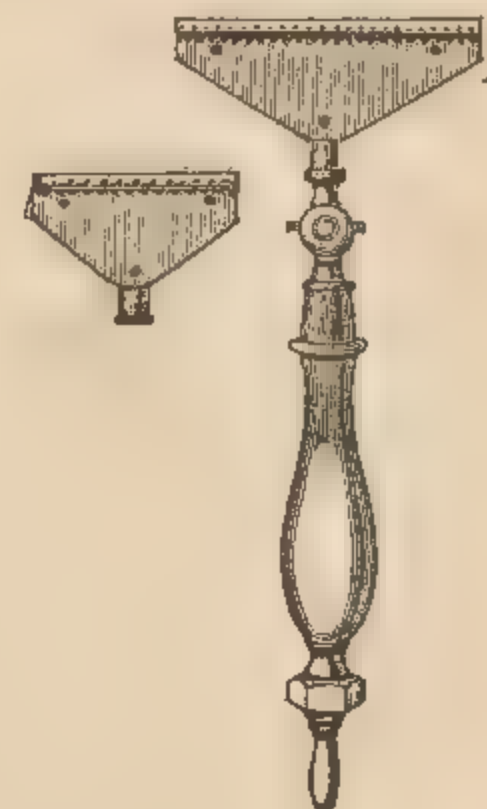
No. 358.
 $\frac{1}{2}$ inch. | $\frac{3}{8}$ inch.

BRASS BEND,
FOR INDIA RUBBER TUBE.



No. 355.
 $\frac{3}{8}$ inch.

HORSE SINGER, for Gas.



No. 530.—With Two Heads,
" 531.—Ditto, with Ball Joint.

CIGAR LIGHTERS.



No. 514.

CIGAR LIGHTER,

WITH CUT GLASS HANDLE.

Is suspended by an India Rubber Tube. When hanging, a small blue flame only is kept burning within the cup, but on raising it, a flame shoots out, which decreases on being again let go.



No. 516.

"PUNCH"

CIGAR LIGHTER.

For Liquor Vaults, Billiard Rooms, &c., &c.

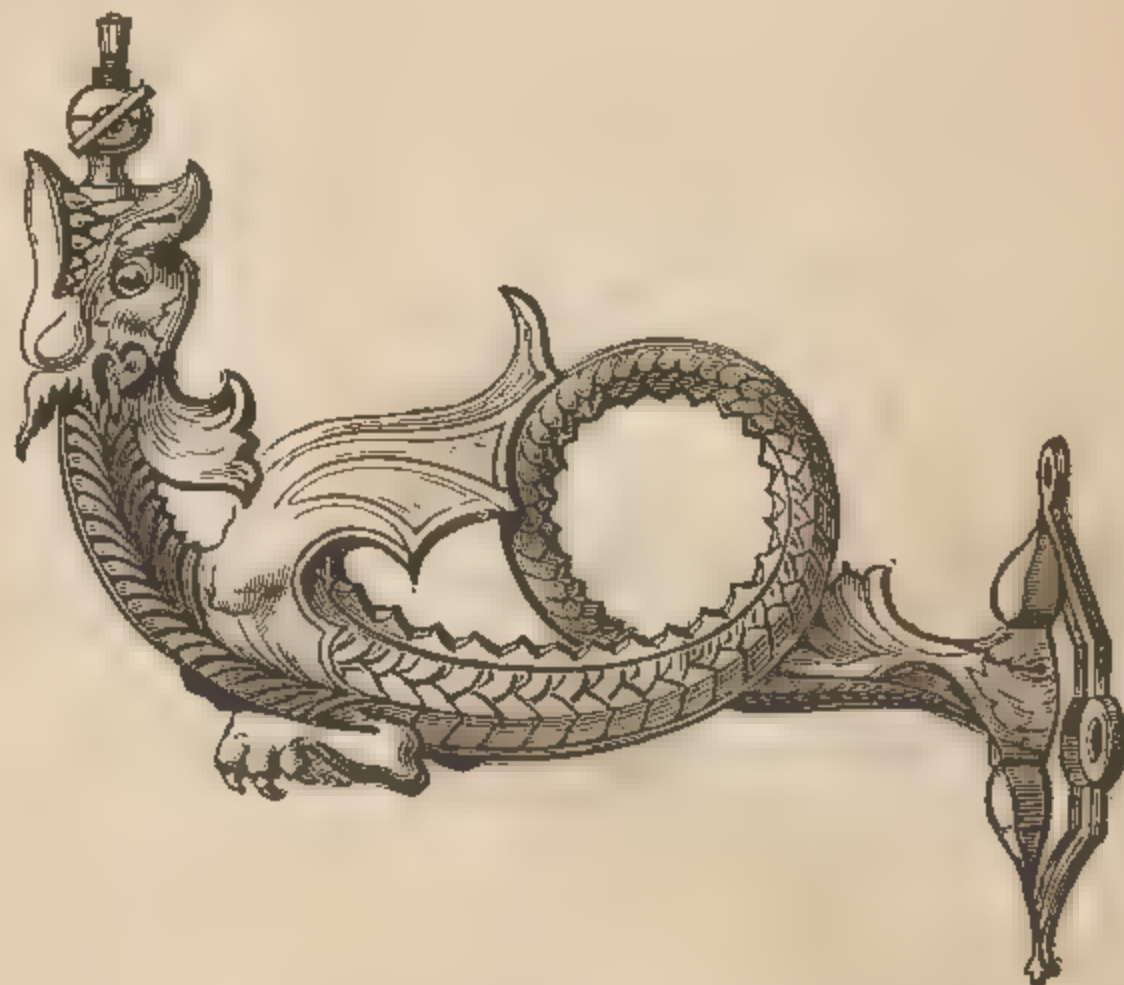
GAS BRACKETS,

BRONZED.



No. 320.

8 inches long.



No. 330.

11 inches long.

CAN BE HAD WITH OR WITHOUT GLASS HOLDERS.

TEA KETTLES.



No. 6.

TIN TEA KETTLE.

3 pint. | 4 pint. | 6 pint.



No. 15.

ONE-PINT TEA KETTLE.



No. 8.

TIN TEA KETTLE.

3 pint. | 5 pint.

BEST BRIGHT TIN DITTO,

With Wood or Opal Handle,

3 pint. | 5 pint.



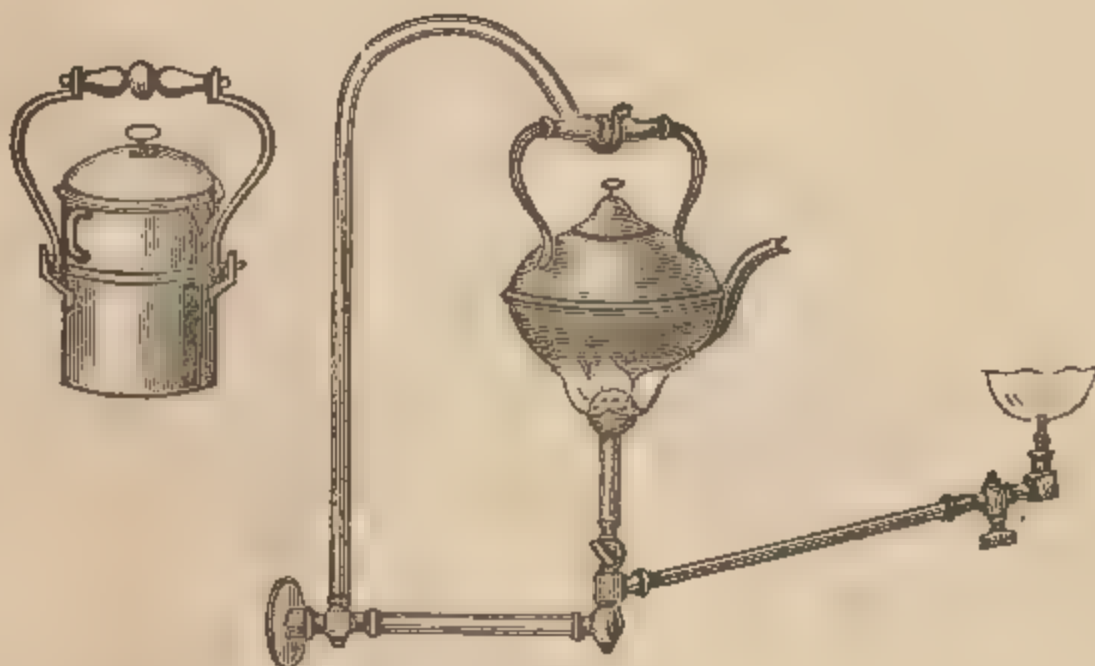
No. 7.

COPPER TEA KETTLE,

With Wood or Opal Handle.

3 pint. | 5 pint.

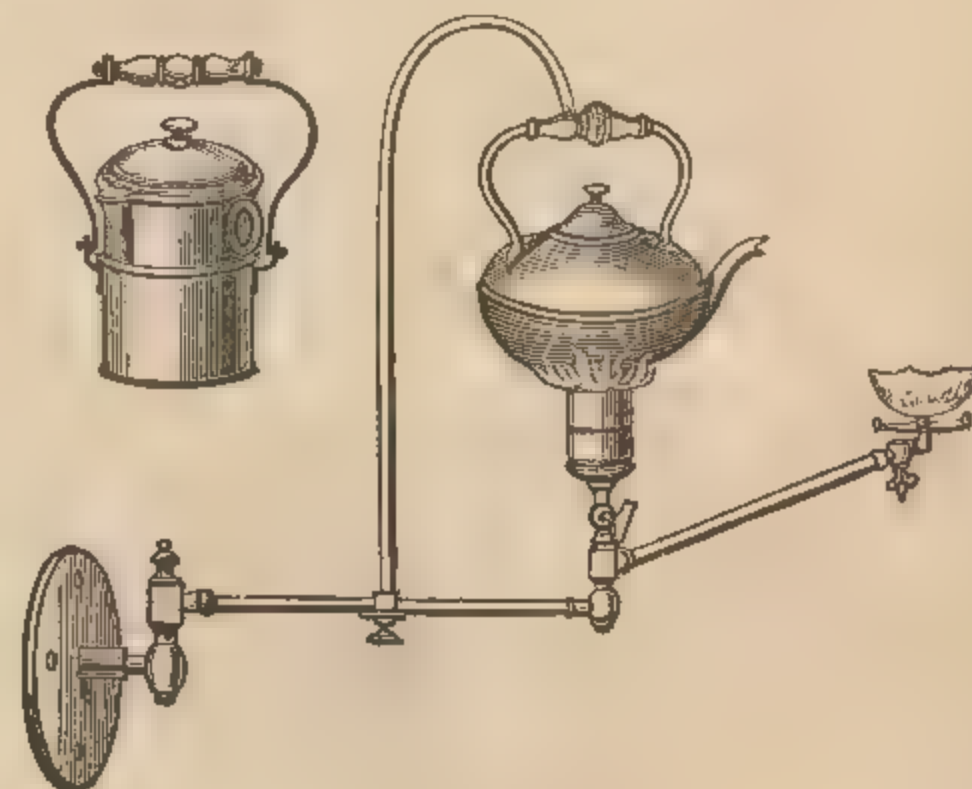
NURSERY BRACKETS.



No. 501.

NURSERY BRACKET, WITH STIFF BACK.

Panakin for ditto.



No. 503.

NURSERY BRACKET, WITH SWING BACK.

Panakin for ditto.

INDIA RUBBER TUBE.

GAS TUBE, OF SUPERIOR QUALITY, WIRED INSIDE.

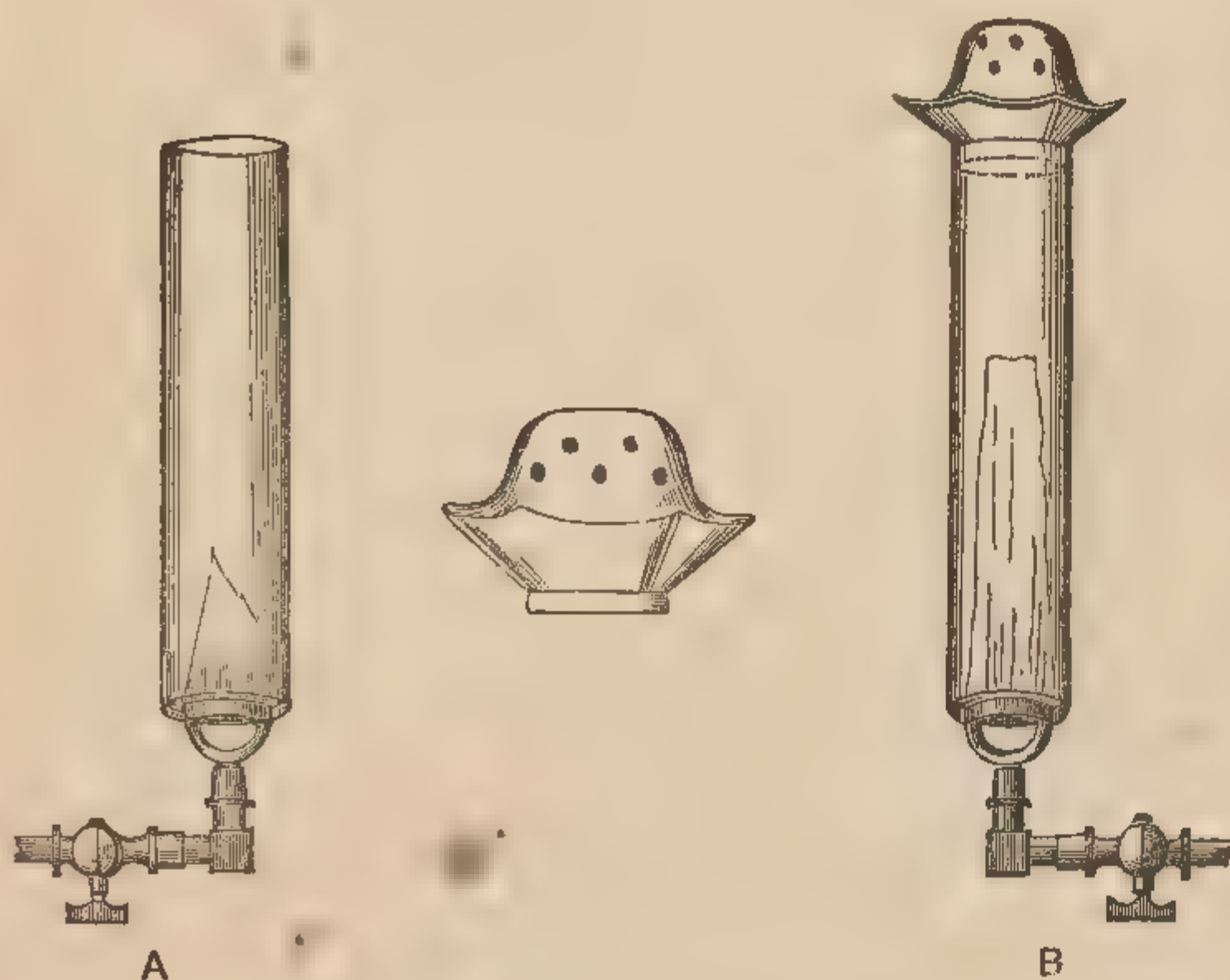
$\frac{1}{4}$ -inch. | $\frac{5}{16}$ -inch. | $\frac{3}{8}$ -inch. | $\frac{1}{2}$ -inch diameter.

STOUT RED SOLID INDIA RUBBER TUBE, FOR LAMPS FOR DINING ROOMS, OFFICES, &c.

$\frac{1}{4}$ -inch. | $\frac{5}{16}$ -inch diameter.

GOOD QUALITY INDIA RUBBER TUBE, COVERED WITH WORSTED, IN COLOURS.

TERRA COTTA ELONGATOR, FOR ARGAND BURNERS.



The engraving **A** shews the ordinary Argand Burner in use. The engraving **B** shews the same Burner in use, but with the Elongator placed on the top of the chimney, and it will be seen that the flame is increased in length and brilliancy, though the amount of Gas consumed is exactly the same. The result is caused by the more perfect combustion of the Gas.

TINMAN'S STOVE,

HEATED BY GAS.



This Stove will heat two Soldering Irons in ten minutes from time of lighting, and always keeps the Irons clean and hot.

REFRIGERATORS.



REGISTERED PORTABLE REFRIGERATOR, BY WHICH WATER IS USED
INSTEAD OF ICE.

It is a close-topped metal cover, surrounded by a rim containing water, and covered with a porous textile fabric.

By capillary attraction the water rises over the whole surface, evaporation immediately ensues, and a cooling effect is produced.

ROUND.				OVAL.			
No. 1	...	...	9in. x 6in.	No. 1	...	...	15in. x 12½in.
No. 2	...	...	10in. x 7in.	No. 2	...	...	18in. x 15in.
No. 3	...	...	12in. x 8in.	No. 3	...	...	20in. x 18in.
No. 4	...	...	14in. x 9½in.				

WINE REFRIGERATORS.

ROUND.			OVAL.		
No. 1	...	9in. x 16in.	No. 1	...	15in. x 12½in. 16in. deep.
No. 2	...	10in. x 16in.	No. 2	...	17½in. x 14in. 16in. deep.

GARDEN SYRINGES.



- No. 10—1 × 12in., with Rose and Jet
 „ 11—1 1/8 × 12in. ditto ditto
 „ 12—1 1/4 × 14in. ditto ditto
 „ 13—1 1/2 × 16in. ditto ditto
 „ 14—1 × 12in., with Jet only
 „ 15—1 × 12in., with 1 Rose and Jet
 „ 16—1 × 12in., with 2 Roses and Jet
 „ 17—1 1/4 × 16in.
 „ 18—1 1/2 × 18in.
 „ 19—1 1/2 × 18in., with Ball Valve
 „ 20—1 3/4 × 20in.
 „ 21—1 3/4 × 20in., with Ball Valve

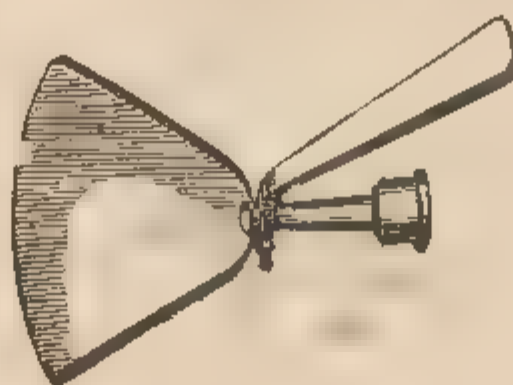
BRASS
UNION JOINT.



No. 10.

1/2 inch.	3/4 inch.	1 inch.
5/8 "	7/8 "	

BRASS
SPRING SPREADER.



No. 15.

1/2 inch.	5/8 inch.	3/4 inch.
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BRASS
WATERPOT ROSE.



No. 25.

2 inch.	2 1/2 inch.
2 1/4 "	3 "

HOSE BRANCHES.

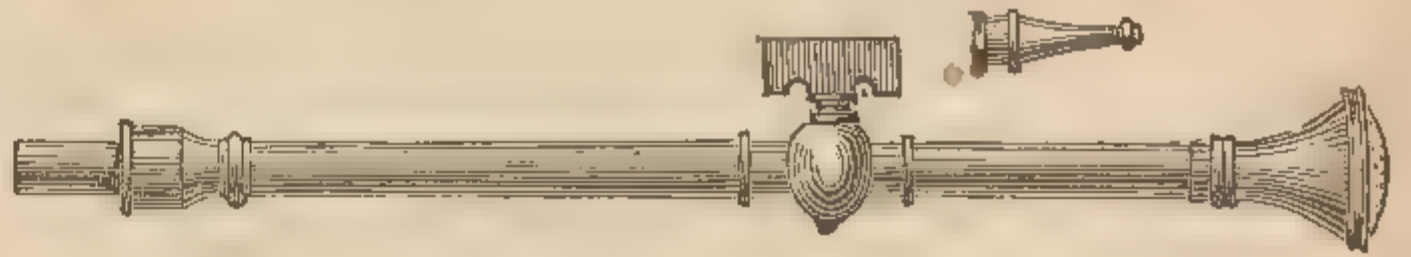
BRASS SINGLE HOSE BRANCH.



No. 1.

$\frac{1}{2}$ inch. | $\frac{5}{8}$ inch. | $\frac{3}{4}$ inch.

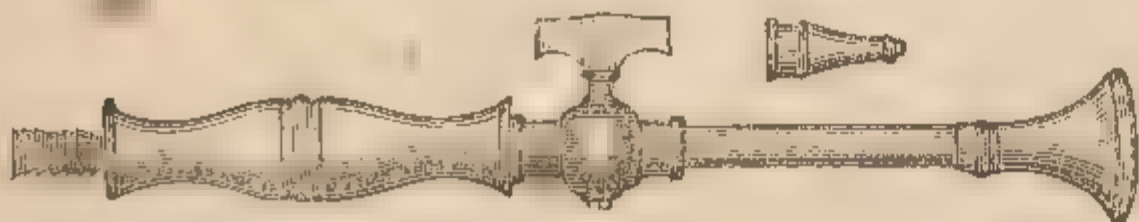
BRASS UNION HOSE BRANCH.



No. 2.

$\frac{1}{2}$ in. $\times$ 11 in. | $\frac{5}{8}$ in. $\times$ 16 in. | $\frac{3}{4}$ in. $\times$ 16 in. | $\frac{7}{8}$ in. $\times$ 16 in.

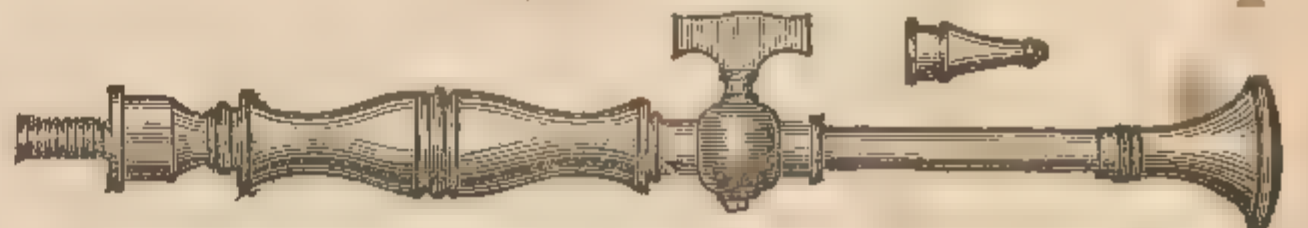
REGISTERED HOSE BRANCH,
WITH WOOD HANDLE, AND BEST FINISHED.



No. 3.

$\frac{1}{2}$ inch. | $\frac{5}{8}$ inch. | $\frac{3}{4}$ inch.

REGISTERED HOSE BRANCH,
WITH UNION, WOOD HANDLE, AND BEST FINISHED.



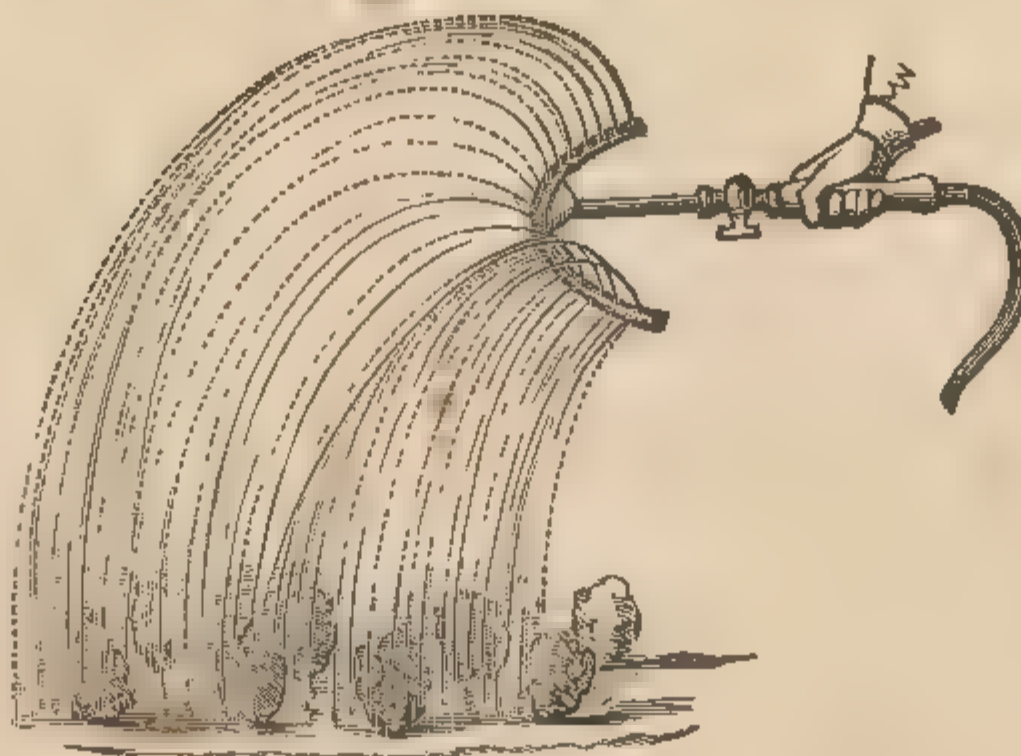
No. 4.

$\frac{1}{2}$ inch. | $\frac{5}{8}$ inch. | $\frac{3}{4}$ inch. | $\frac{7}{8}$ inch. | 1 inch.

PATENT LEAMINGTON HOSE BRANCH.

$\frac{3}{4}$ inch, with one 24in. straight
and one 14in. circular head.

Do., with one circular head only.



$\frac{5}{8}$ inch, with one 18in. straight
and one 12in. circular head.

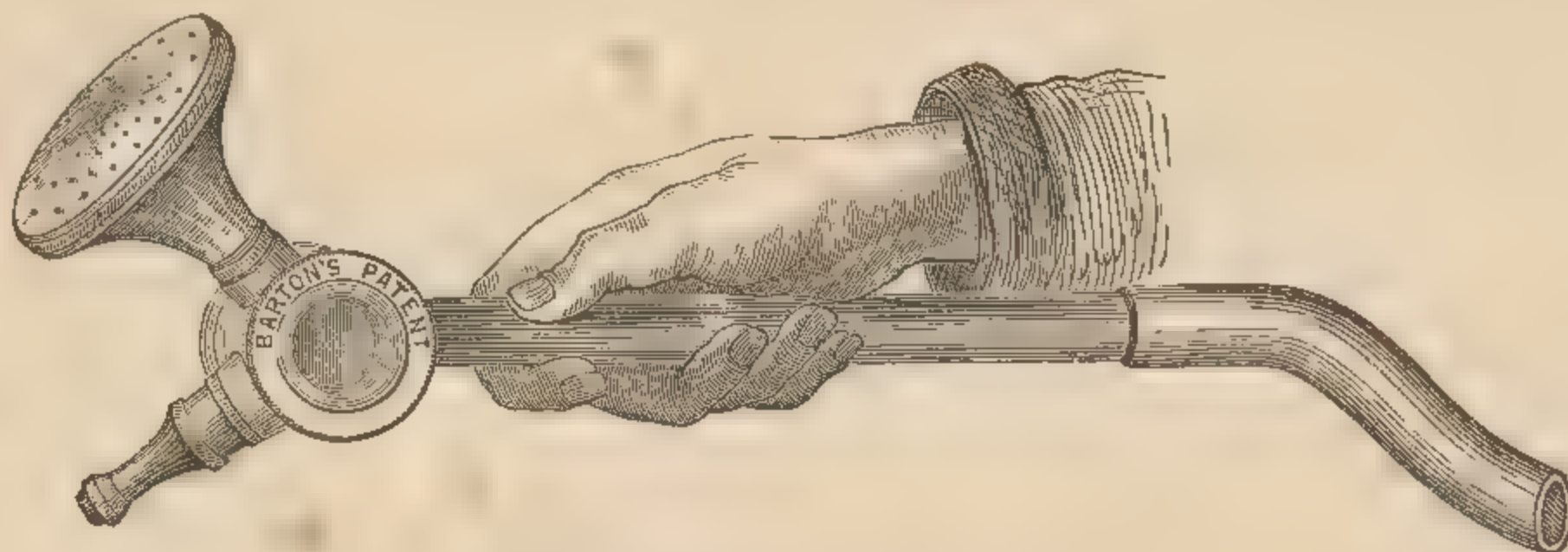
Do., with one circular head only.

THE "TWIN" WATER DIRECTOR (BARTON'S PATENT).

The Rose and Jet in this WATER DIRECTOR are both attached to a Barrel moving upon a Fixed Plug. The change from Rose to Jet is made by moving the one required into a line with the Hand Pipe. In each case the Water-way is direct, giving out the full pressure.

Only one hand is required to make the change—an important improvement when attached to the Hydropult or Garden Engine.

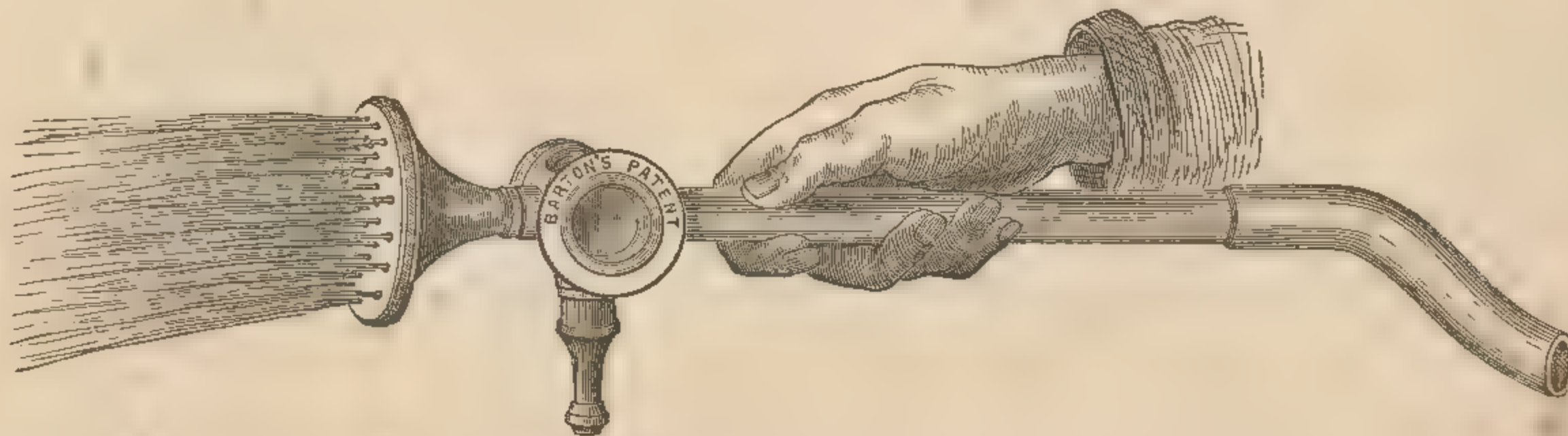
The Rose and Jet can be unscrewed for cleaning.



THE ABOVE DRAWING SHOWS THE WATER-WAY CLOSED.



THE ABOVE DRAWING SHOWS THE JET OPEN.



THE ABOVE DRAWING SHOWS THE ROSE OPEN.

BARTON'S PATENT "TWIN" WATER DIRECTOR.

No. 5.

To fit $\frac{1}{2}$ -inch bore Hose Pipe.

To fit $\frac{5}{8}$ -inch bore Hose Pipe.

To fit $\frac{3}{4}$ -inch bore Hose Pipe.

No. 6.—WITH WOOD HANDLE.

To fit $\frac{1}{2}$ -inch bore Hose Pipe.

To fit $\frac{5}{8}$ -inch bore Hose Pipe.

To fit $\frac{3}{4}$ -inch bore Hose Pipe.

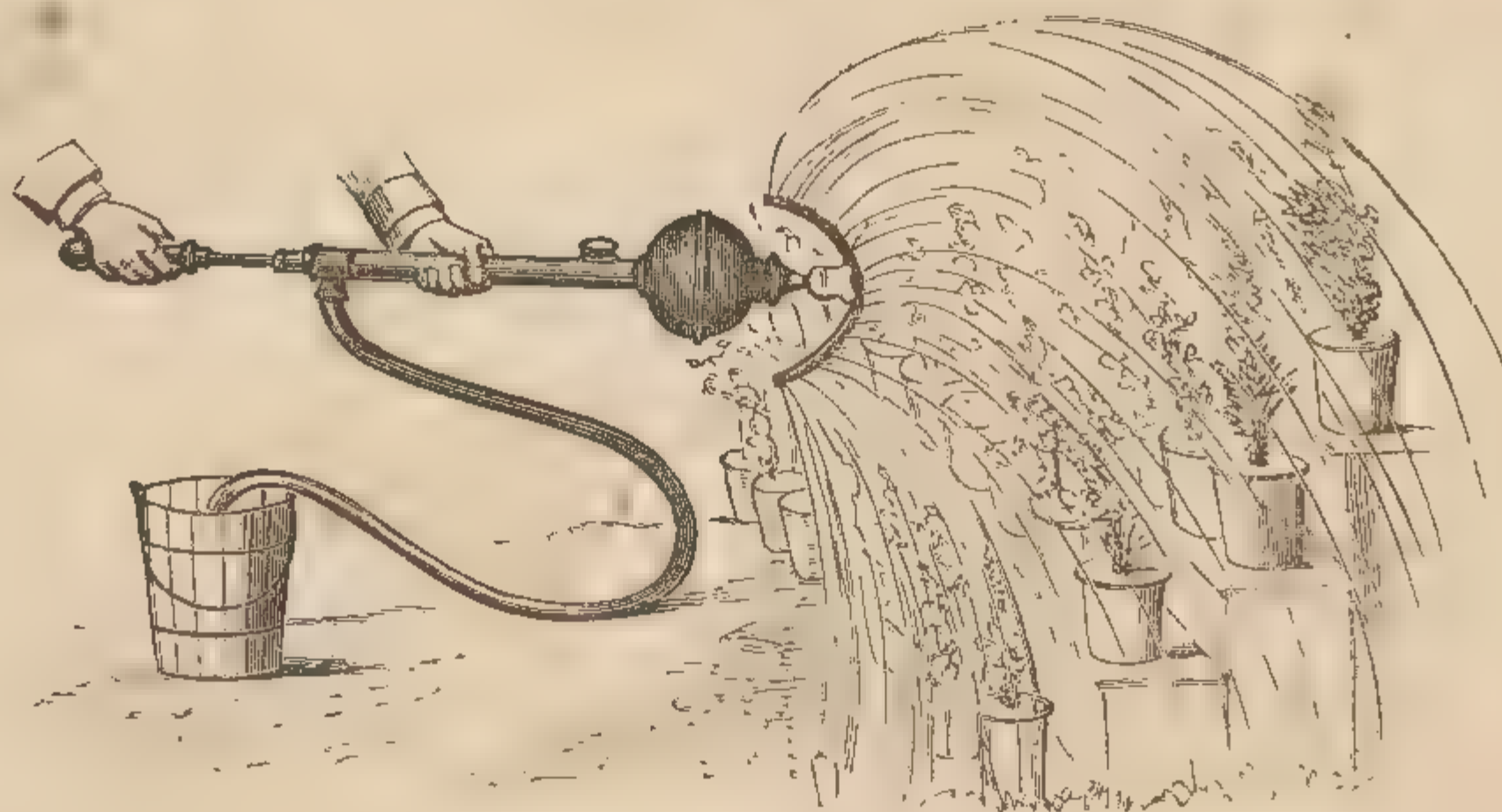
CHELTENHAM GARDEN ENGINES.



No. 25.

THE CHELTENHAM GARDEN ENGINE

Is light and portable, and throws a perfectly continuous Stream of Water 35 feet. It requires little labour, and does not wet the dress of a lady using it.



No. 26.

CHELTENHAM GARDEN ENGINE, WITH LEAMINGTON HOSE BRANCH.

This Garden Engine is light and portable, and, with the Leamington Hose Branch, will water 10 feet of Plants or Shrubs at a time; with Rose or Jet only, it throws a perfectly continuous stream of water a distance of 35 feet.

HYDRONETTES.



HYDRONETTE.

No. 1.

No. 2.

No. 3.

No. 4.

No. 5.



MALVERN HYDRONETTE, REGISTERED.

This Garden Engine throws the water in a CONTINUOUS stream. A trial of the Registered Malvern, by the side of the ordinary Hydronette, will at once prove its superiority.

No. 1.

No. 2.

No. 3.

No. 4.

No. 5.

GARDEN ENGINES.

THE CHELTENHAM FOOT ENGINE, *(Brook & Page's Patent.)*

This Engine is constructed on a somewhat similar principle to the "CHELTENHAM GARDEN ENGINE," with large air chamber, &c., with the addition of a contrivance



No. 27.

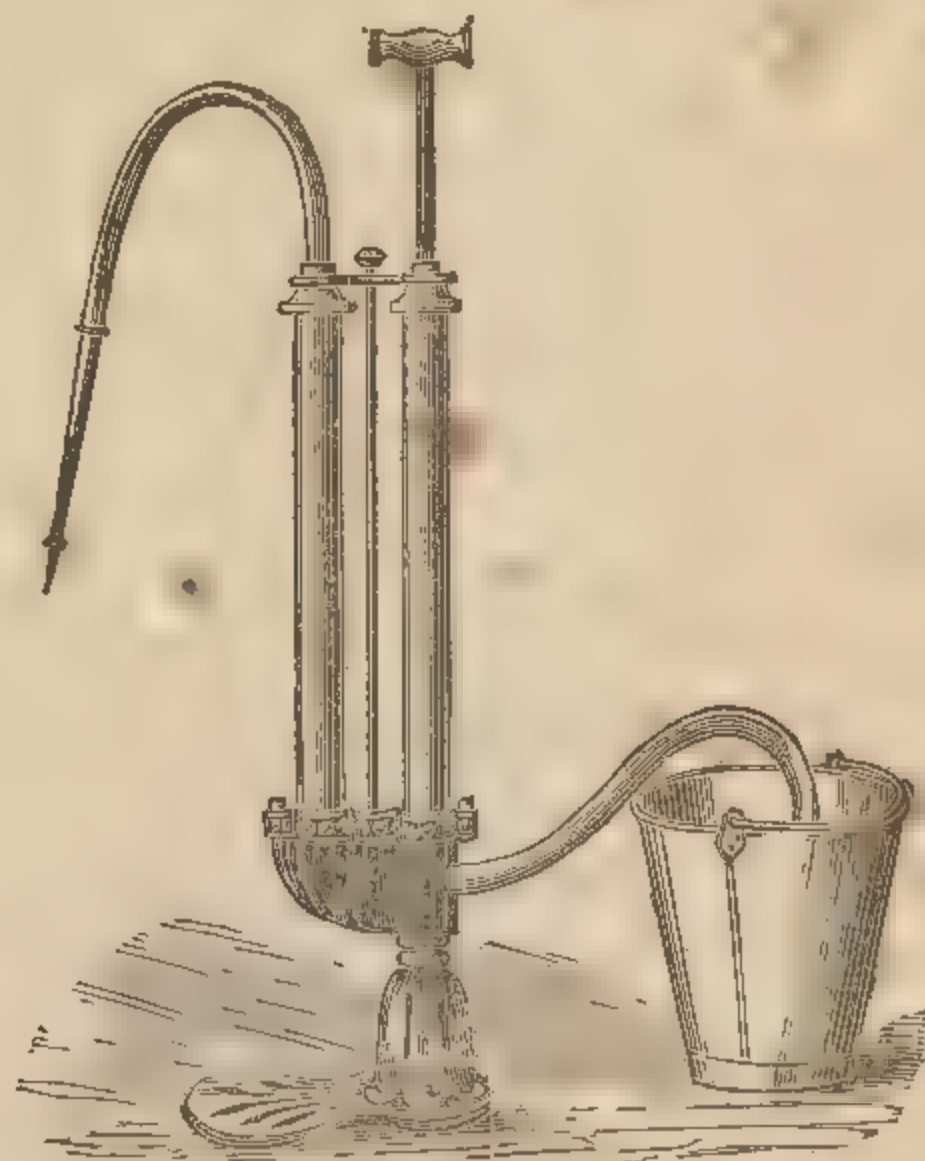
that enables it to be worked partly by the foot, thereby considerably augmenting the power, and at the same time diminishing the labour; the force being in the down stroke, which is given by the foot action, working similarly to the treadle of a lathe.



No. 28.

THE ISLINGTON GARDEN PUMP.

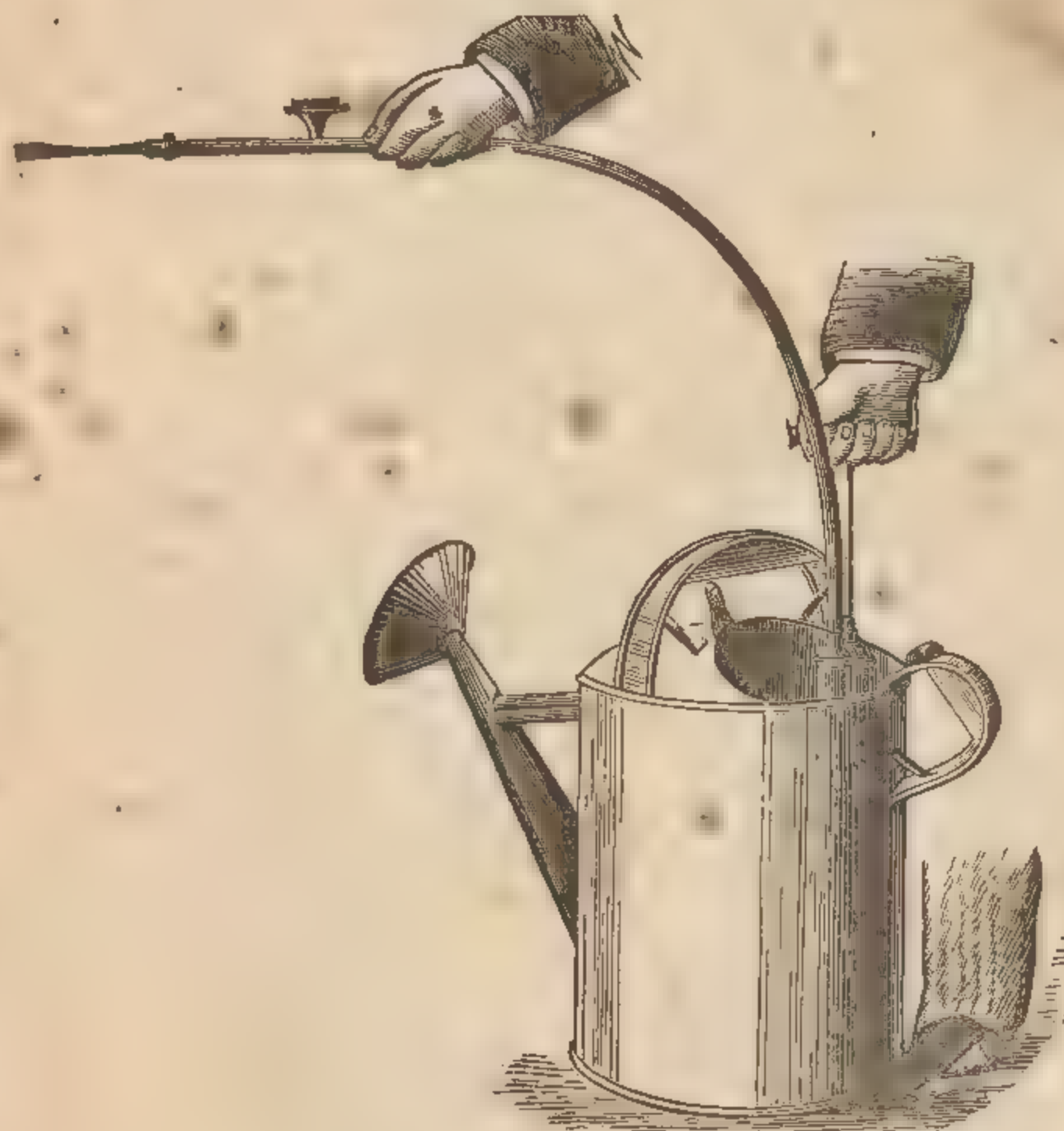
This is the best Garden Pump, and throws more water with less labour than any offered to the public.



No. 29.

GARDEN ENGINE.

GARDEN ENGINES.



No. 30.

THE WATERPOT PUMP.

This is a very useful little Pump, attached to a strong Waterpot.



No. 24

THE CHAMPION GARDEN ENGINE.

This Garden Engine is strong and powerful, and will easily throw water upwards of 60 feet.

OVAL SHOWER WATERING POT, with Glenny Handle.

Waters most gently and effectually 3 or 4 feet at a time.



BEST JAPANNED GREEN, WITH POLISHED
BRASS SPREADER.

6 quart. 8 quart. | 12 quart.

JAPANNED GREEN, WITH ZINC SPREADER.

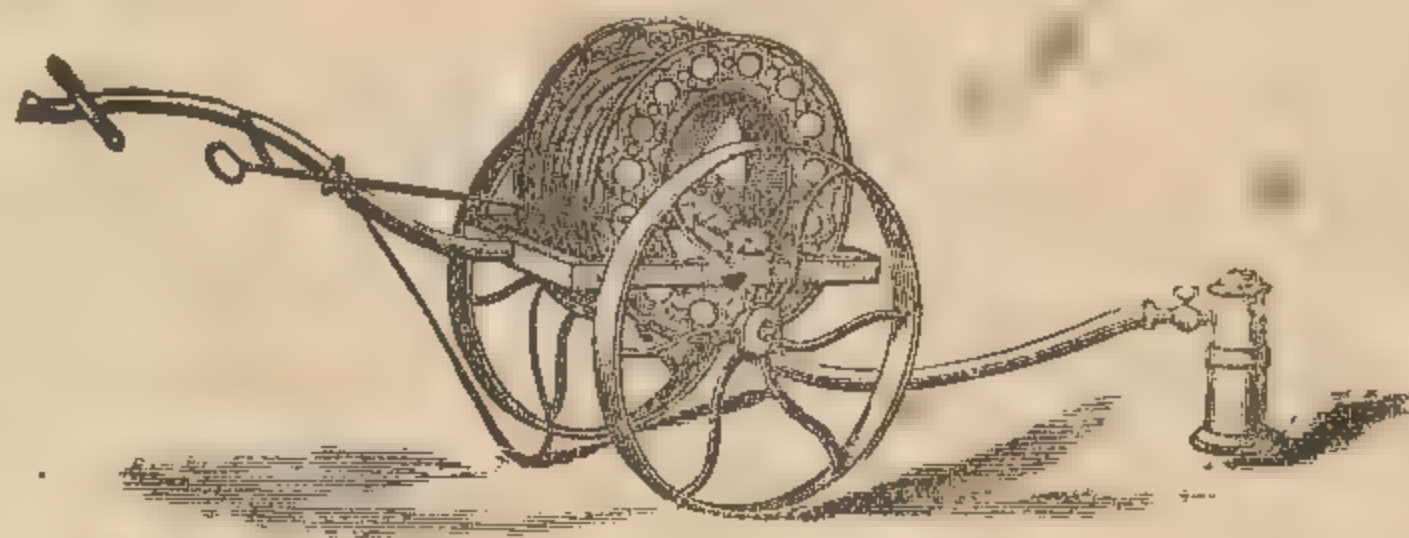
3 quart.	6 quart.	12 quart.
4 "	8 "	

HOSE REELS.

HEADLY'S PATENT HYDRAULIC APPARATUS,

FOR WATERING ROADS, CROQUET LAWNS, GARDENS, THE PLATFORMS OF RAILWAY STATIONS, &c.

The Manufacturers feel confident that this is an apparatus which the public have long felt the want of; by its adoption any length of flexible tube is ready for use at once, which can be worked direct from the drum,



thus avoiding the annoyance of unwinding the whole of the pipe before distributing the water; it also effects a great saving in pipe, as it avoids all the friction caused by its being drawn on gravel paths.

No. 4.—Complete as above, with Spreader and Union.

Will work from 25 to 80 ft. of $\frac{1}{2}$ in. Pipe, and can be worked by a Lad.

If fitted with 60 ft. of $\frac{1}{2}$ in. Pipe, extra.

No. 5.—Complete as above, with Spreader and Union.

Will work from 60 to 150 ft. of $\frac{1}{2}$ in. Pipe, and can be worked by a Lad.

If fitted with 60 ft. of $\frac{1}{2}$ in. Pipe, extra.

No. 6.—Complete as above, with Spreader and Union.

Will work from 60 to 150 ft. of $\frac{3}{8}$ in. Pipe, and can be worked by a Man.

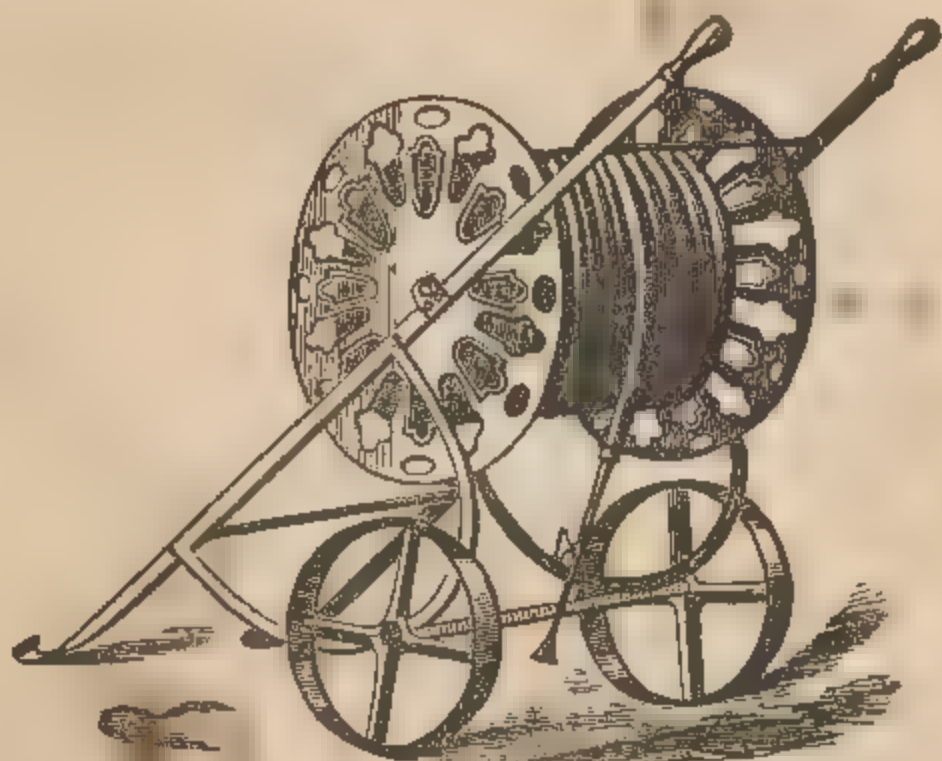
If fitted with 60 ft. of $\frac{3}{8}$ in. Pipe, extra.

No. 7.—Complete as above, with Spreader and Union.

Will work from 60 to 150 ft. of $\frac{3}{4}$ in. Pipe, and can be worked by a Man.

If fitted with 60 ft. of $\frac{3}{4}$ in. Pipe, extra.

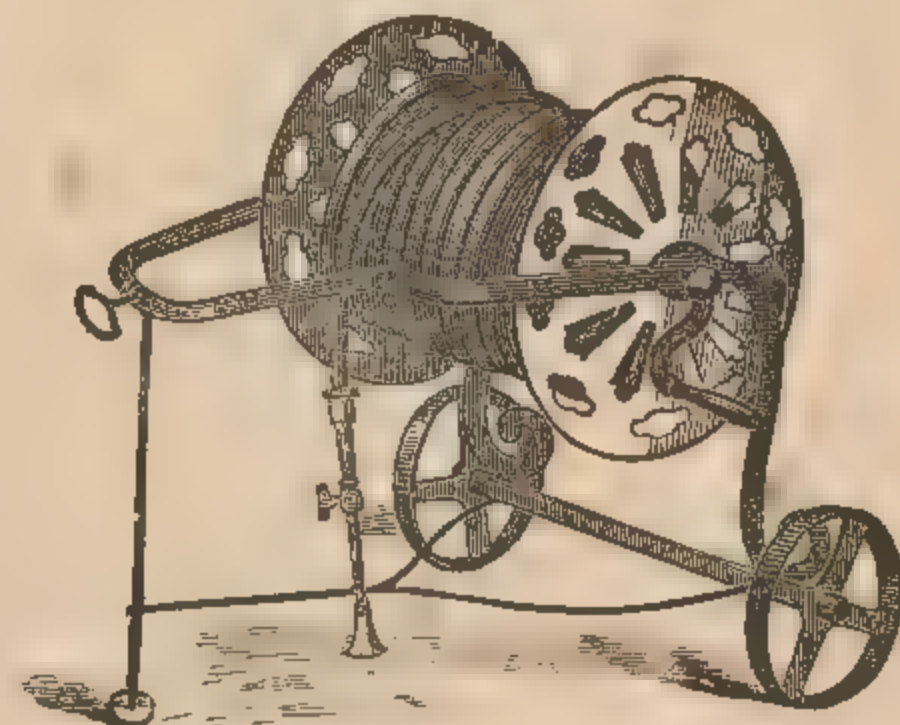
DESCRIPTION.—A Drum is mounted on a pair of Wheels, on which is wound any length of flexible Pipe, one end of the Pipe being connected to the Stand-post, Hydrant, Cistern, or Force Pump; the Apparatus is propelled forward, the Drum rotates on its axis, the Water passes round and through it, and is distributed by a Spreader in front, as shown in the engraving. A Patent Compensating Chain Gearing is attached for winding up after the water is distributed as far as the Pipe extends.



No. 900.

HOSE REEL (REGISTERED).

No. 0. | No. 1. | No. 2. | No. 3.

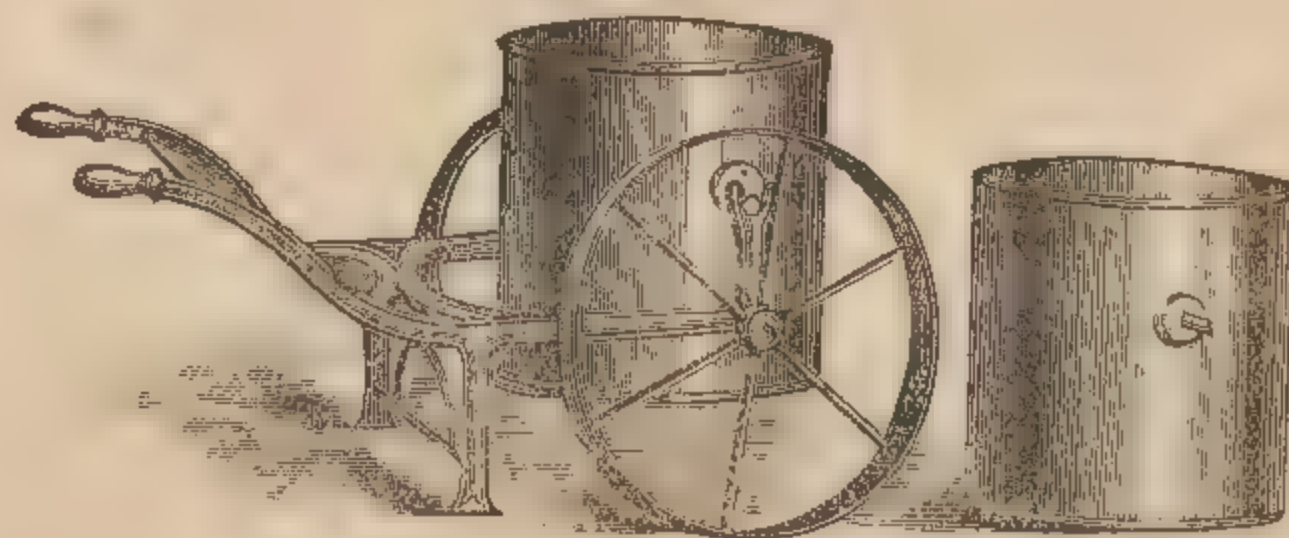


No. 901.

HOSE REEL.

No. 1. | No. 2. | No. 3.

WATER BARROWS.



SWING WATER BARROW,

WITH GALVANIZED IRON CISTERN AND MALLEABLE IRON FRAME.

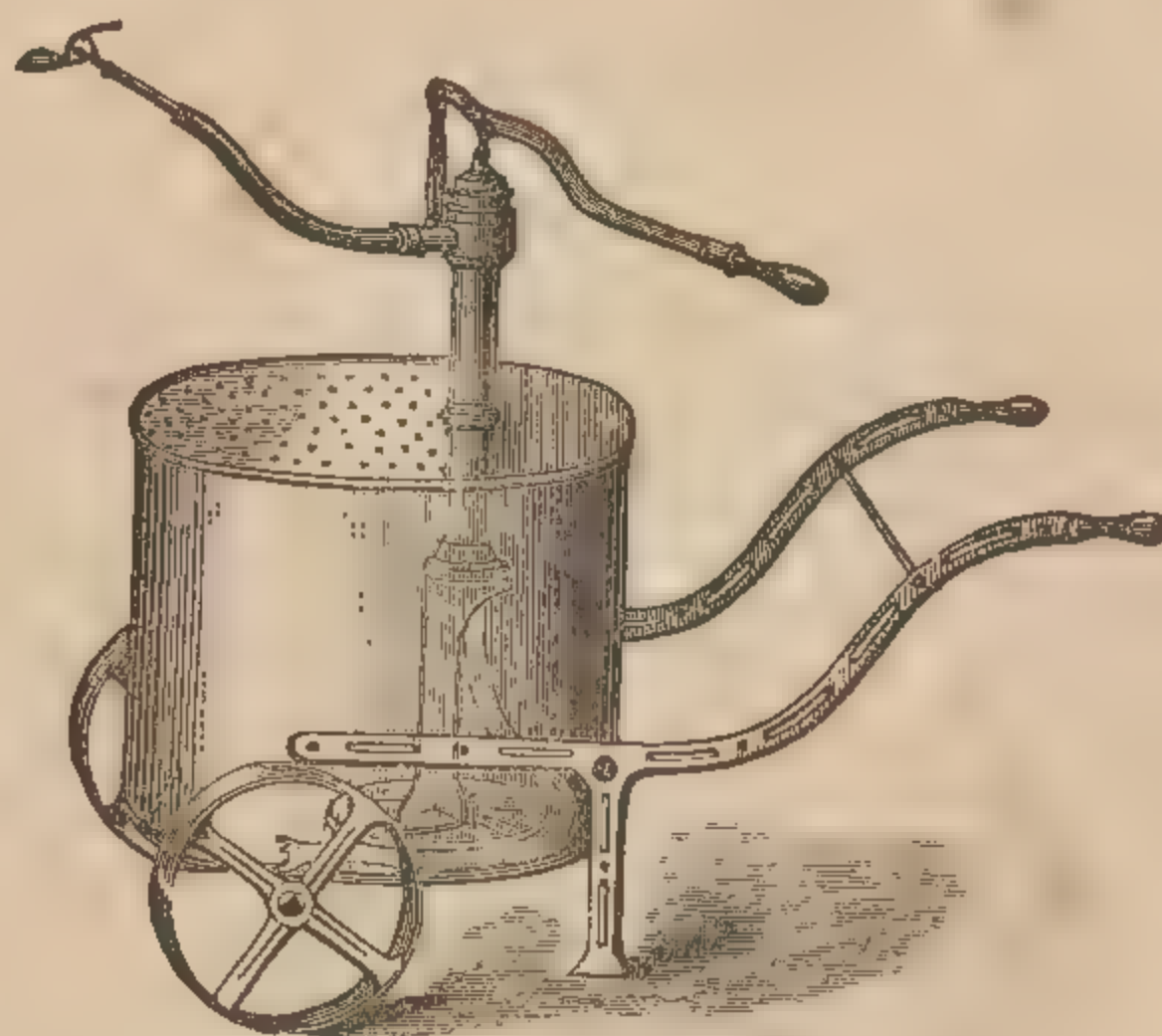
The framing of this Barrow is so arranged that it requires no axletree; this brings the Cistern several inches nearer the ground, which considerably lessens the labour in using. The Cistern being oval, renders the Barrow more compact; it will pass through much narrower doorways than those of the usual form.

To hold 18 Gallons.

To hold 30 Gallons.

Extra Cistern for 18 Gallons.

" " " 30 "



GARDEN ENGINE AND WATER BARROW COMBINED,

PAINTED GREEN.

The novelty and improvement in this article consists in the Pump (which is of the best description) being fixed in such a way that it can easily be taken out for use separately, if necessary; and in this case the Tub, &c., can be used as a Water Barrow.

It will hold 18 Gallons, and is made of strong Sheet Iron, Galvanized and Painted.

LEAMINGTON FOUNTAINS,

MADE OF BRASS, WITH GALVANIZED IRON FOOT.

These Fountains are Self-Acting,
and most useful for the purpose of
Watering Lawns, Shrubs, &c.

With a good pressure, these
Fountains will water a surface twelve
feet square.

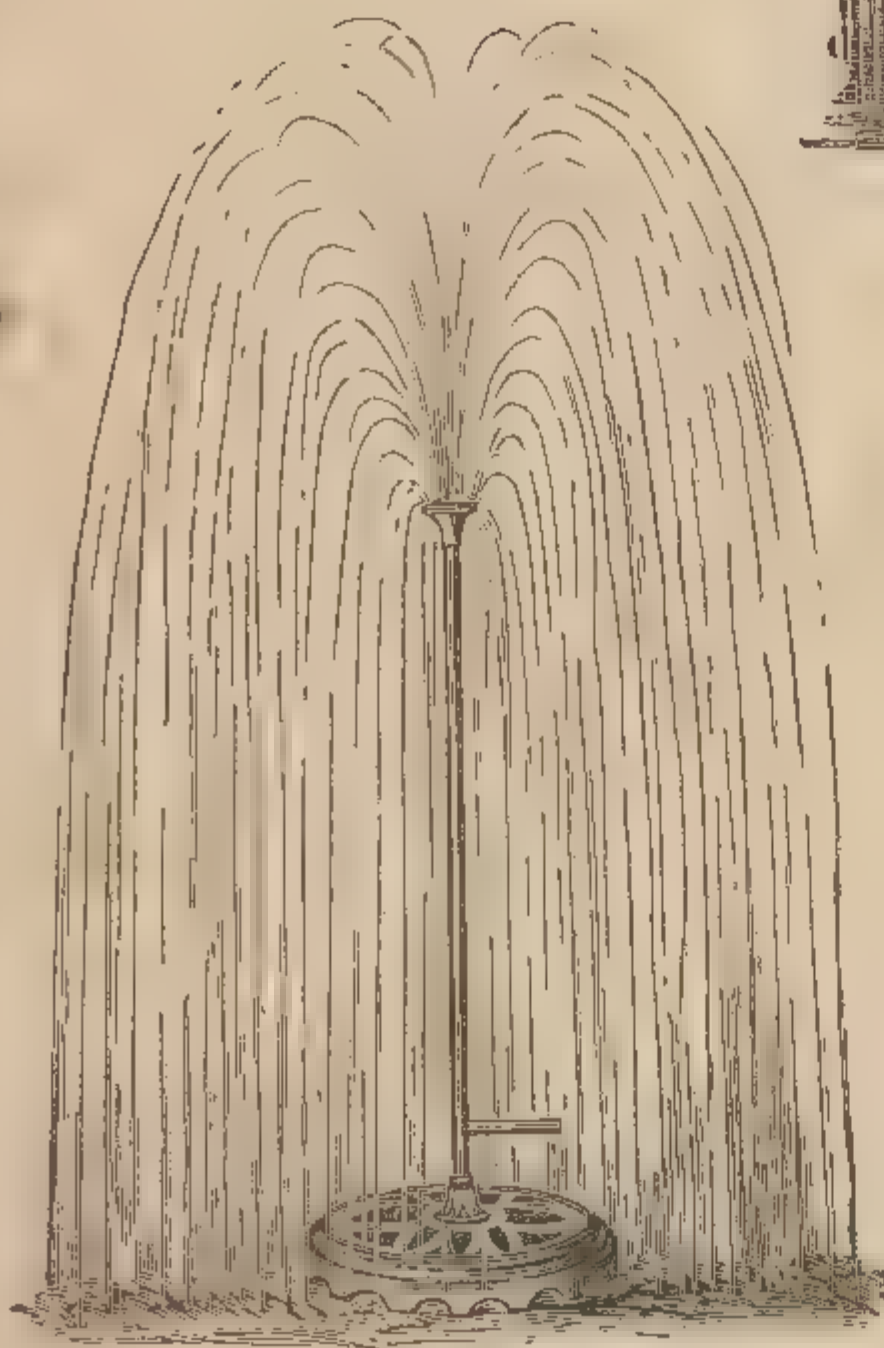


No. 1.—With 4 Spreaders only.

No. 2.—With 4 Spreaders, and Cock
and Jet in centre, as drawn.

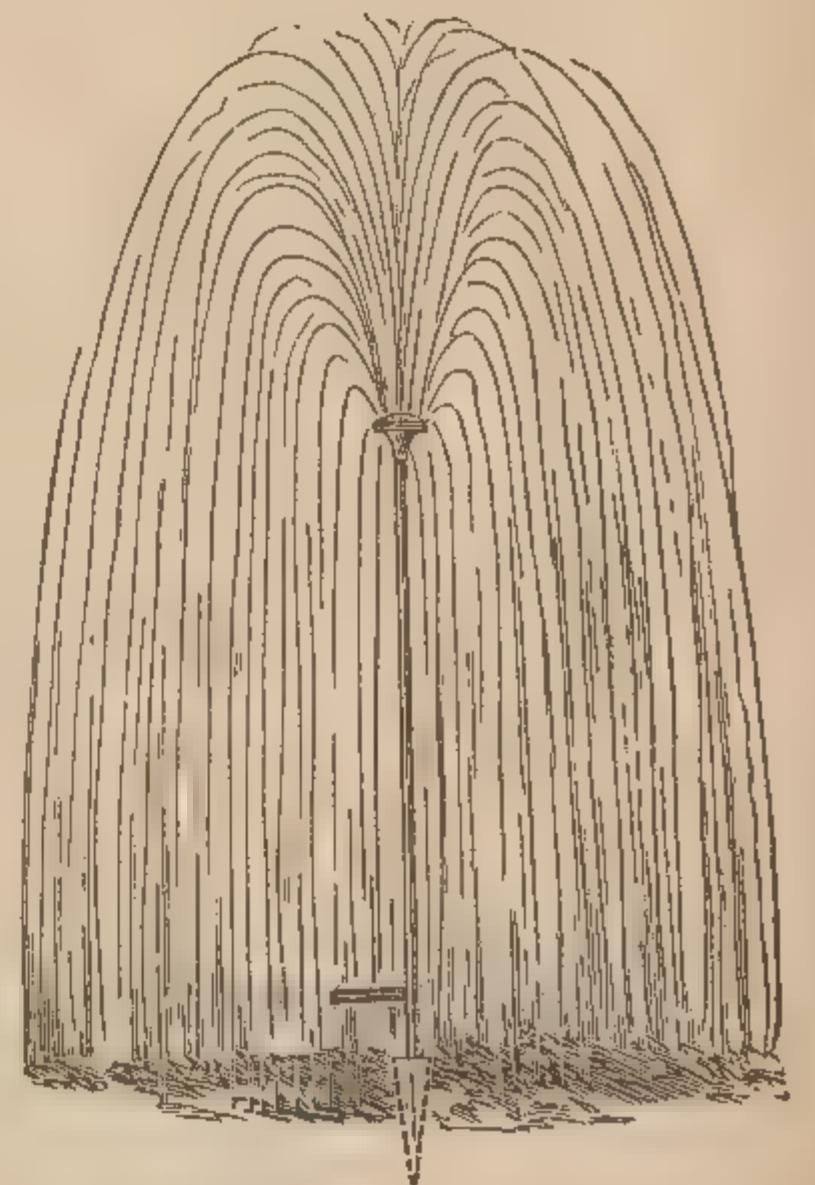
No. 3.—With 4 Spreaders only, but
larger and stronger.

No. 4.—With 4 Spreaders, and Cock
and Jet in centre, as drawn.



No. 8.—This is a cheaper Fountain
than Nos. 1, 2, 3, & 4, with a Large
Rose and a Galvanized Iron Foot.

No. 9.—Same as No. 8, but with
Cock.



No. 10.—This is the same as No. 8,
but smaller, and with Iron Spike
instead of Galvanized Foot.

No. 11.—Same as No. 10, but with
Cock.

LABORATORY BURNERS (WALLACE'S PATENT).



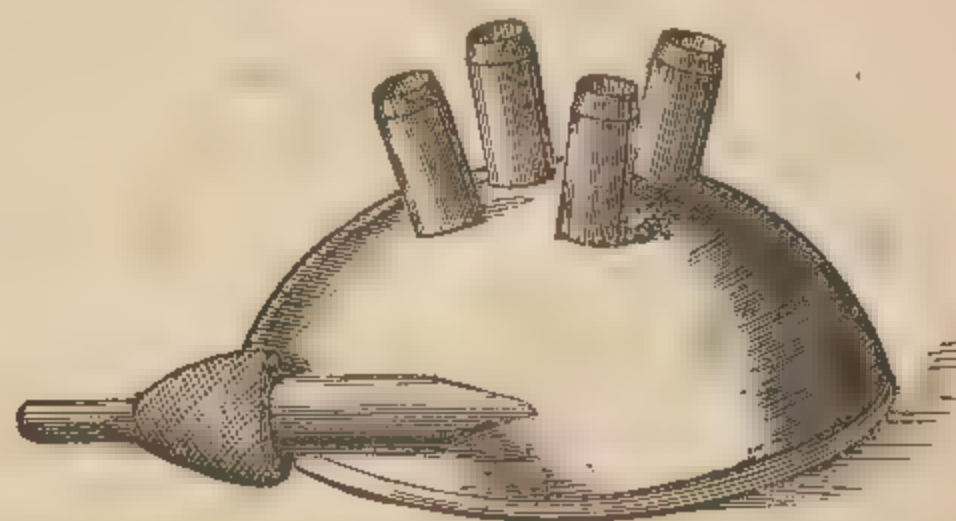
No. 0509.

PATENT CAM BURNER.



No. 0512.

PATENT HEMISPHERE BURNER, with one flame.



No. 0514.

PATENT HEMISPHERE BURNER, with four flames.

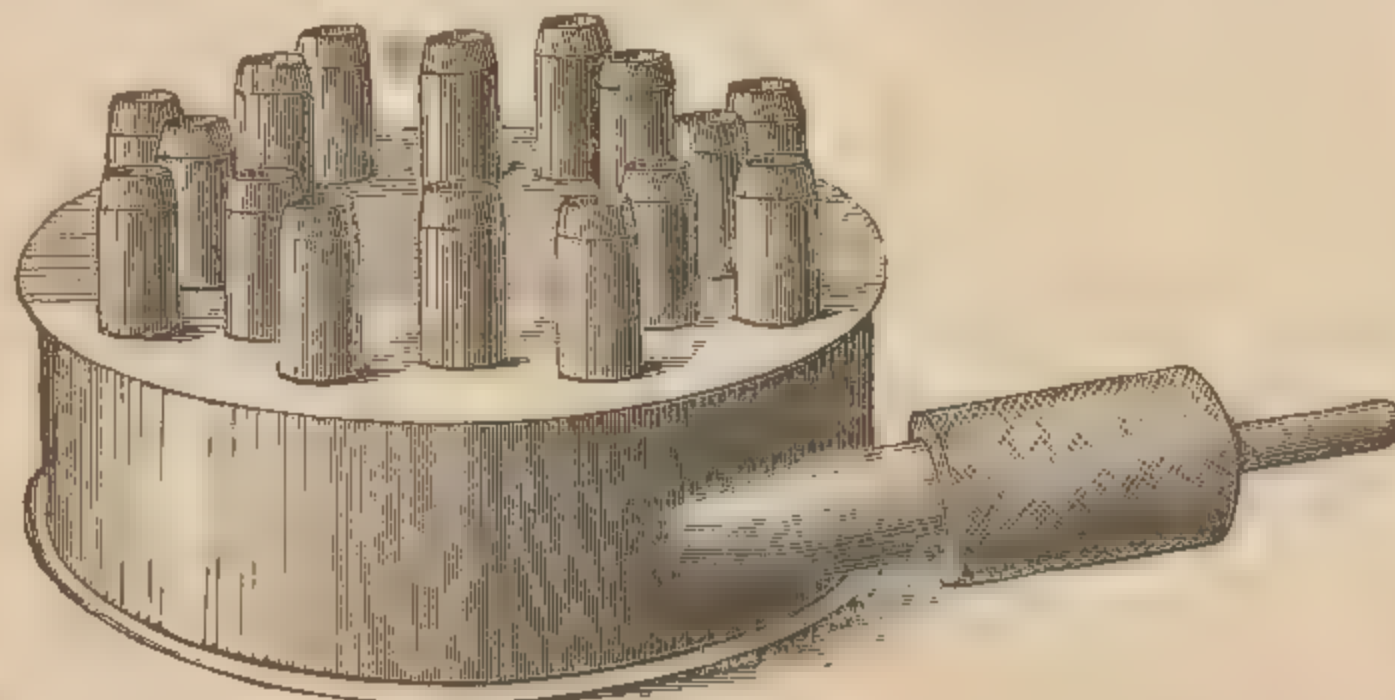
THESE Burners are on the Atmospheric or Bunsen principle, and are remarkable for the perfection of their flames and the intensity of the heat they produce. A stout copper or bell wire is readily fused in the open flame, which indicates a temperature of combustion equal to about 3,000 degrees Fahrenheit. Gold, silver, and brass fuse readily.

Instead of the dull flame of the common Bunsen Burner, these Burners shew the interior cone of a brilliant emerald green, surrounded by a clear amber-coloured flame, which has been proved to indicate perfect combustion.

No. 0509 represents the PATENT CAM BURNER, having a tap attached to regulate the gas. On the key of this tap is a cam, which raises the air-slide, and always regulates the admission of air and gas passing to be burnt in the right relative proportions. One side of the cam has a curve, which produces the oxydizing flame, the other side gives the reducing flame. By quickly reversing the tap, the air slide is closed, and the gas burns with the light flame. Any of these flames may be turned to the lowest point, or extinguished, without lighting within, a fault so common in present burners.

The Burner Tube is hinged to the stand, that it may be depressed to any required angle, so as to prevent drops of anything which may be fused in the flame from falling inside the Burner.

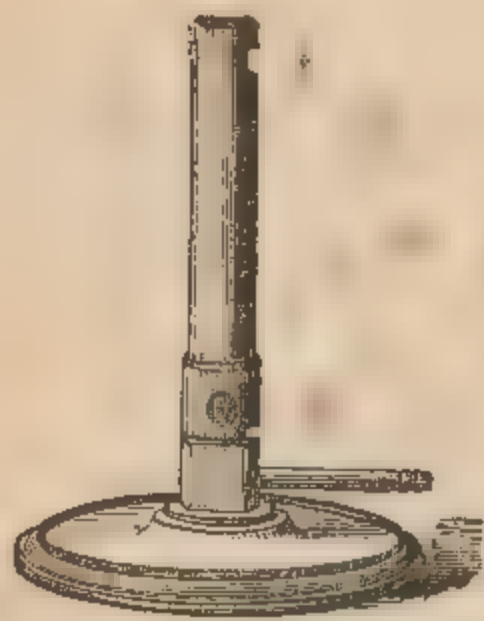
Nos. 0512 and 0514 represent the PATENT HEMISPHERE BURNERS, which produce the most perfect atmospheric flame which has ever been obtained. They are so constructed that the force of the gas alone is made to carry in the exact amount of air required to effect the complete combustion of whatever quantity of gas may be passing the Burner. When turned low they cannot light within, nor if left alone burning for days will any change of gas pressure affect them.



This engraving shews a more powerful Burner of the same class as Nos. 0512 and 0514.

It is made with 12 Burners 16 Burners and 24 Burners,
which are respectively numbered 0516. 0518. 0520.

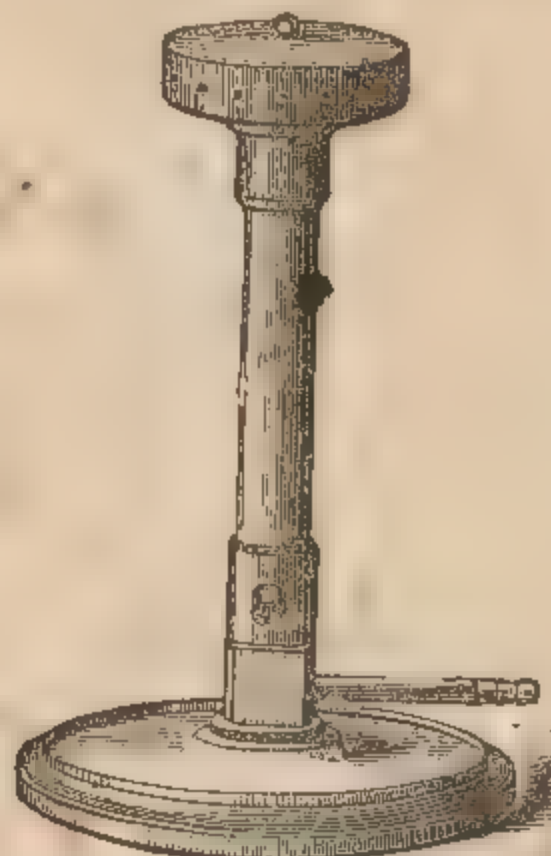
BUNSEN GAS BURNERS, FOR CHEMISTS' & DENTISTS' USE.



SINGLE JET, WITHOUT ROSE.

No. 4006— $\frac{7}{16}$ inch.

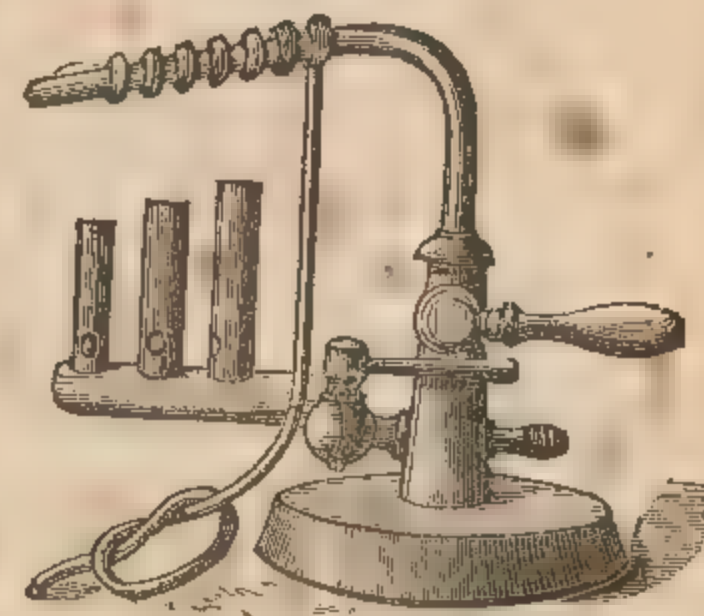
„ 4008— $\frac{3}{4}$ inch.



SINGLE JET, WITH ROSE.

No. 4026— $\frac{7}{16}$ inch.

„ 4028— $\frac{3}{4}$ inch.



No. 4050.

HOT-BLAST BLOW-PIPE,

WALLACE'S PATENT TINMAN'S STOVE.

The Patent Tinman's Stove is made to heat Soldering Tools in the most rapid and effectual manner, with the smallest consumption of Gas. The Gas-flame burns within a Fire-Clay Crucible, cased for safety in iron, and closed at the top. The flame plays on the back end of the copper bit, and thus avoids burning the tin off the points. The flame, although only consuming 4 feet of Gas per hour, has a temperature of 3,000 degrees Fahrenheit, and will

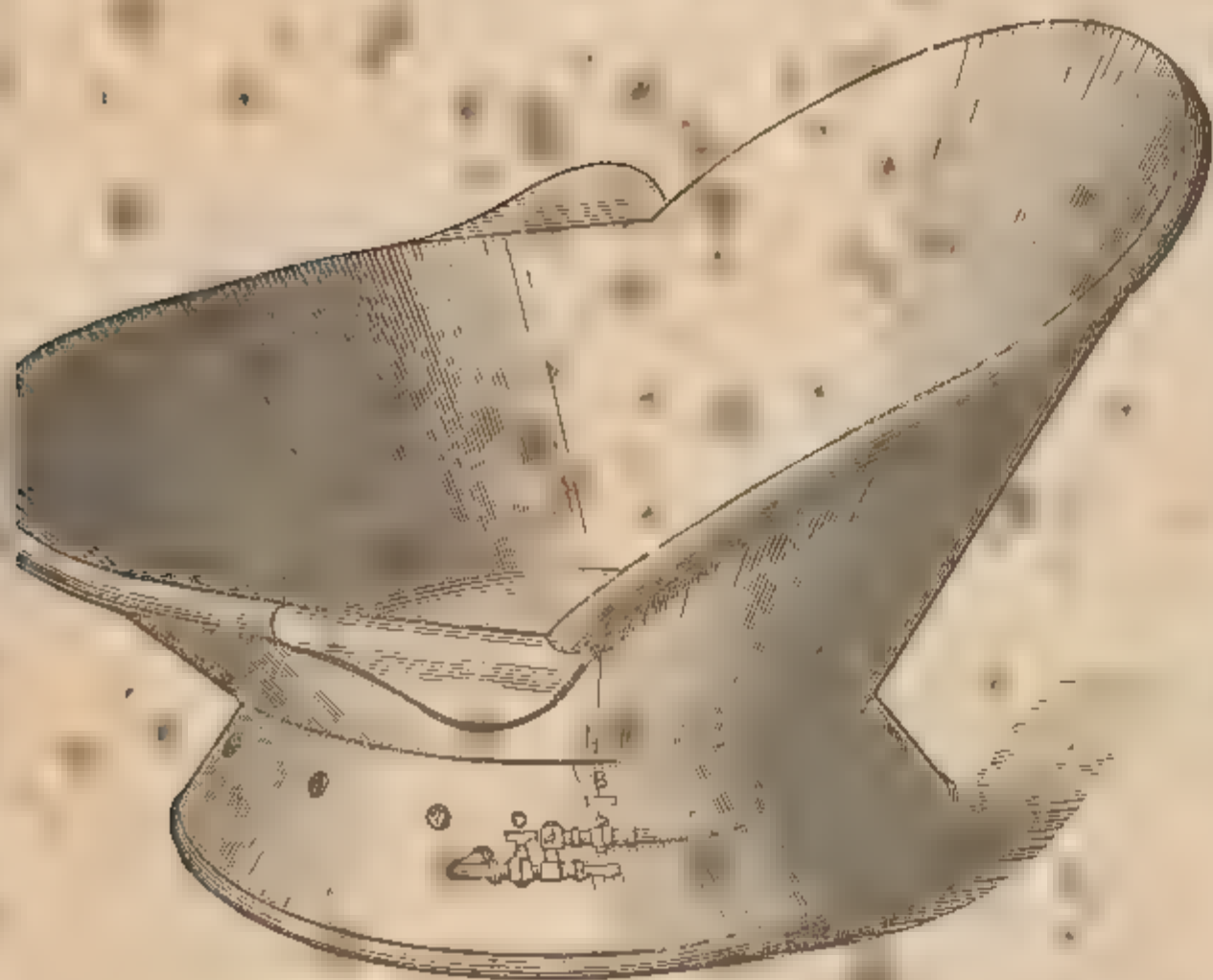


No. 522.

readily fuse a stout copper bell wire, or a similar piece of brass, silver, or gold.

The Burner is on the Bunsen or Atmospheric principle, and is self-regulating with regard to the air to be mixed with the gas, so that when turned low it does not light within. It will make two 1-inch square Tools red-hot in a few minutes, with a consumption of 4 feet of Gas per hour, and costing therefore less than $1\frac{1}{2}$ d. per day.

PATENT BATHS, HEATED BY GAS.



No. 709.

PATENT SITZ BATH.



No. 710.

PATENT CHILD'S BATH.

The great demand for Baths heated by Gas has induced us to apply our Patent Gas Heaters to the Sitz Bath and the Child's Bath. This has been done with the smallest alteration in the appearance and weight of the Baths, and the great convenience resulting from the improvement requires only to be known to be thoroughly appreciated.

A powerful Gas Burner, of the most perfect description, is fixed to the Bath, and the heat from it passes from the n along the bottom of the Bath, and also surrounds a part of the sides, thereby securing the greatest heating surface. No injury can be done to carpets by the burners, as downward radiation is prevented by a flue plate, which confines the heat between itself and the bottom.

These Baths are so designed that the light **must** be put in **before** the gas can be turned on. They may be used wherever there is the necessary supply of gas, as there is no smell whatever, and the water is heated in much less time than would be required over a fire.

The water may be heated from 60 to 110 degrees Fahrenheit in ten minutes.

These Baths have the special advantage of being independent of a fire when wanted with hot water.

They warm the room in which they are to be used.

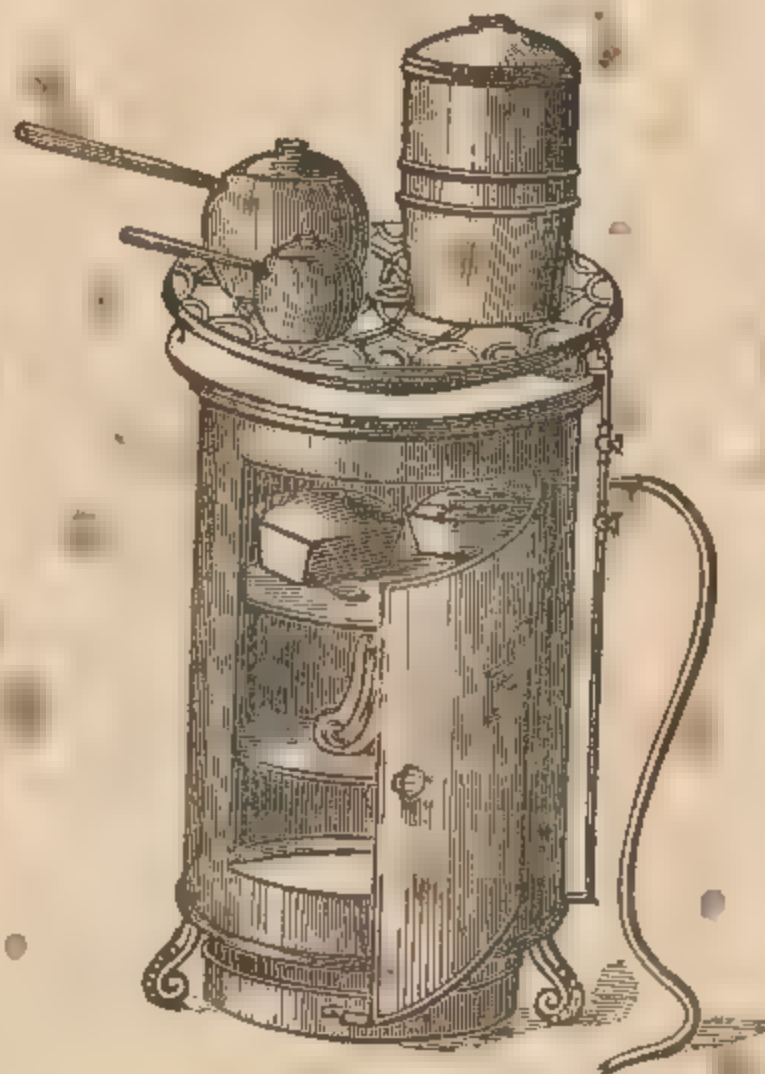
They heat water more rapidly than a fire, and dispense with the necessity of carrying hot water about a house.

From the facility with which they can be used, they promote cleanliness, and consequently health.

They cost less than $\frac{1}{4}$ d. for gas per bath.

GAS COOKING STOVES.

This is made as our No. 68 Round Cooker, but has a large atmospheric ring burner, and an openwork Hot Plate on top. This is a very great improvement, and enables a Saucepan or Steamer to be placed wholly over the



burner, or to be partly removed so as to be kept simmering. With one of these Cookers and one of our Round Steamers, a dinner can be cooked for twelve persons, at a cost of less than 2d. for gas.

No. 67.—ROUND COOKER.

14 inches diameter, with a 16-inch Top Plate.
16 " " " 18-inch



No. 69
ROUND COOKER.
14in. diameter.

This is made to meet a demand for a very cheap Cooker by gas. It will roast and bake at the same time.



No. 51.

BOILING STOVE,
WITH IRON REFLECTING PLATE UNDER THE
BURNER.

This is a very useful and powerful Gas Stove, with a Ring Burner, neat in appearance, handy in use, and very effective.

GAS COOKING STOVE.

In this new Apparatus the jets of gas are placed above the meat, and under a powerful radiator, which throws down a great amount of heat. The meat is therefore roasted as by an open fire. The heat escapes into an outer case surrounding the Oven, and not into the Oven itself, and consequently no products of combustion come in contact with the article baking.

It is made especially to meet the demand for an economical Gas Cooking Apparatus, and every particle of the heat is utilized. As shown in the engraving, Roasting, Baking,



Boiling, Grilling, and Toasting may all be carried on simultaneously.

The Roasting, Grilling, and Toasting is done **under the burner**, while the Oven above the roasting flame receives the heat from it for baking. The double body of the Oven economises, and equalizes the heat.

The following can be cooked without trouble, smoke, or dirt, at a cost of 2d. :—

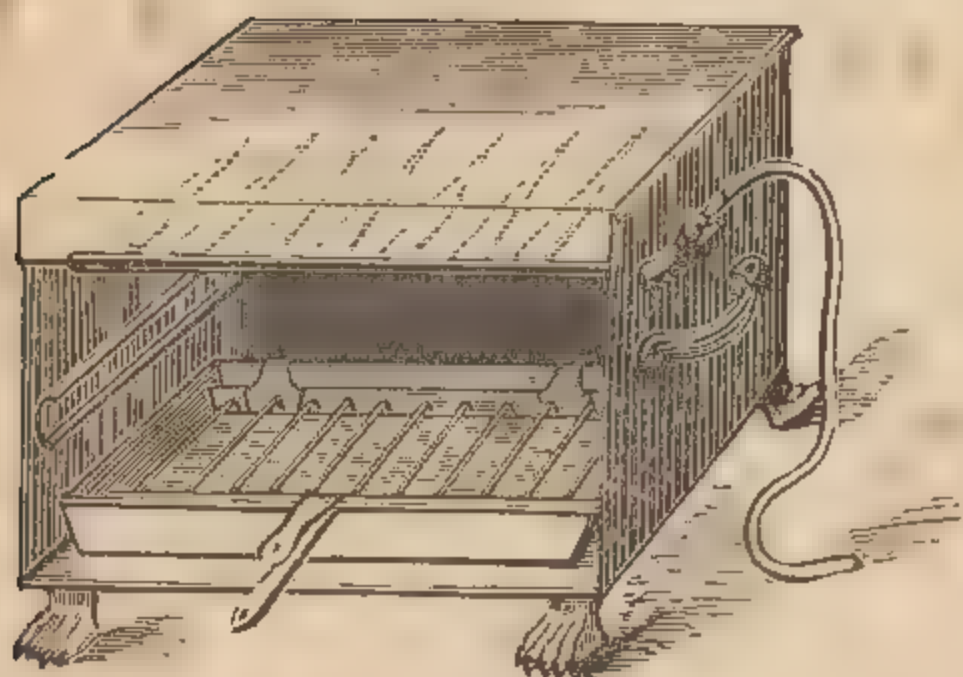
A joint of 9lb. or 10lb., a pair of ducks, a large family pie, two sorts of vegetables in steamer, and fish and soup.

No. 56.

THE REFLECTOR GAS COOKING STOVE,

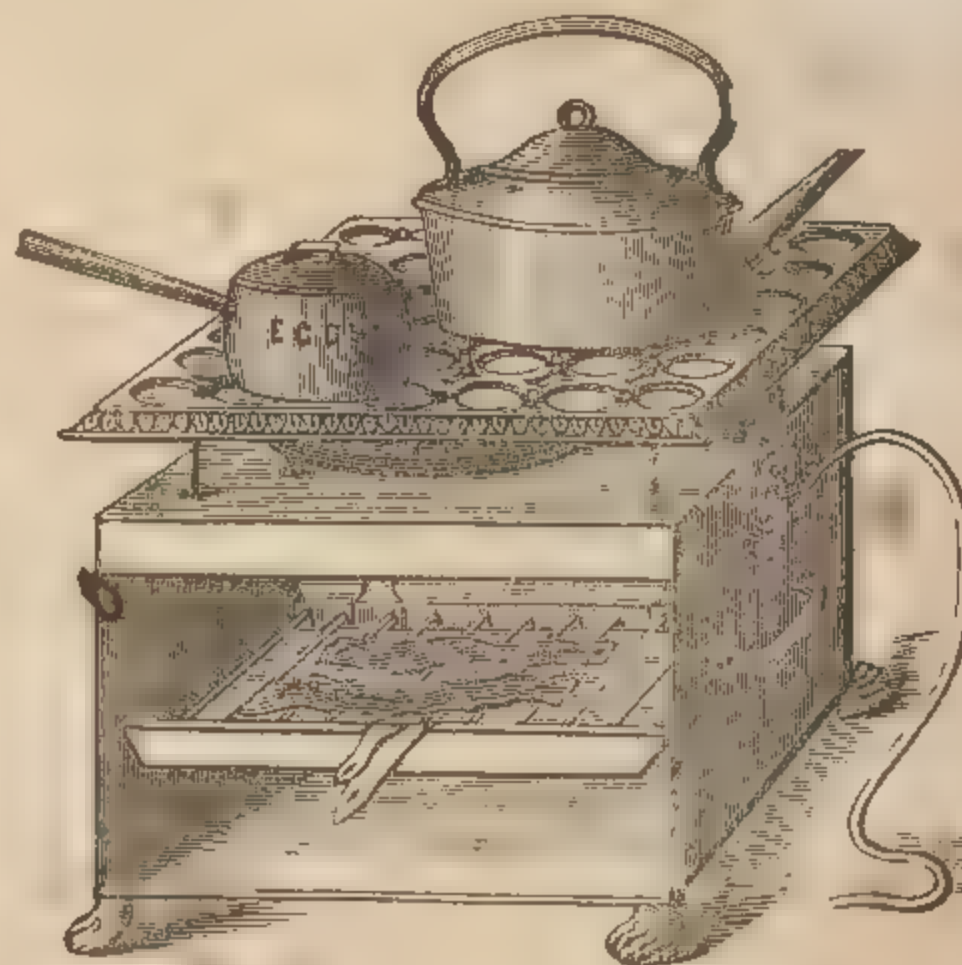
18 inches wide, 12 inches deep, 30 inches high. Top Boiling Hot Plate, 20 inches wide, 15 inches deep.

REFLECTING BREAKFAST COOKERS.



No. 60—12 inches wide and 8 inches high.

„ 61—16 „ „ 8 „ „



No. 62.—12in. wide.

No. 63.—16in. wide.

These Breakfast Cookers will boil a Kettle, boil Eggs, and toast Bacon or Bread, at a cost under a farthing for gas. The Kettle or Saucepan can be placed more or less over the burner, so as to make it boil quickly or keep it only on the simmer.

PATENT WATER BOILER,

COMPLETE WITH WALLACE'S BURNER AND DRAW OFF COCK.

6 Gallons.



12 Gallons.

This unique Apparatus will boil 6 Gallons of water in 45 minutes.

It is a very useful article in a Nursery or Bath Room, to supply Hot Water for Baths; or in a Kitchen or Scullery, for supplying Hot Water in the summer time.

It is also used on the different landings of Hotels, and other large houses, affording without trouble, and at a small cost, a constant supply of Hot Water.

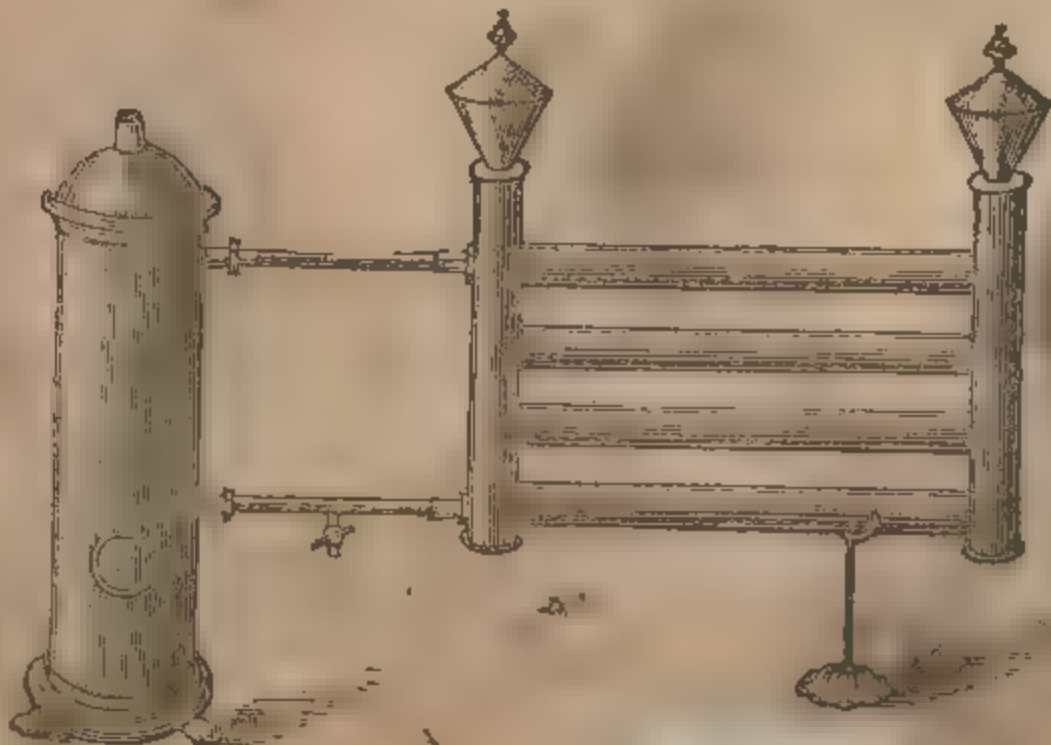
CHEAP HOT WATER APPARATUS,

HEATED BY GAS,

For SMALL CONSERVATORIES, COACH HOUSES, &c.

No. 78.

2 feet between uprights.



No. 79.

4 feet between uprights.

1897 / 1898
Type A. 1000
1897

CATALOGUE.

JOHN WRIGHT & Co.,

Gas Stove Manufacturers,

ESSEX WORKS, BROAD STREET,

BIRMINGHAM.

LONDON:

155A, UPPER THAMES STREET;

1, LITTLE BUSH LANE.

PARIS:

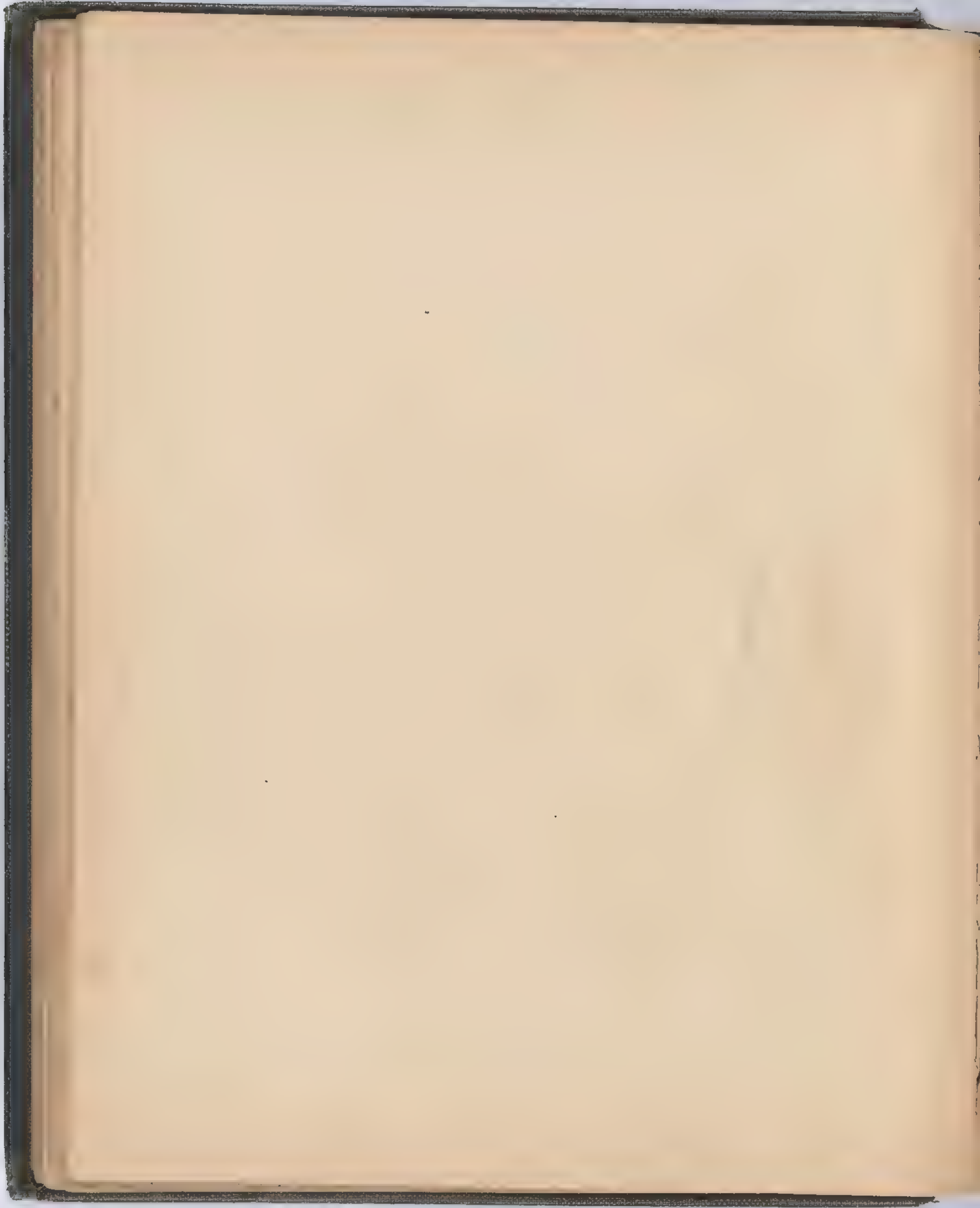
72, RUE DE DUNKERQUE.

HAYMAN BROTHERS AND LILLY,
PRINTERS,
MATTON HOUSE, FARRINGTON ROAD,
LONDON, E.C.

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REFLECTOR GAS COOKING RANGE,

WITH COPPER BOILER.

The only Medal for Gas Ranges at Exhibition of Gas Apparatus, South Shields, was awarded for this Range.



No. A53.

This is similar to our No. A56 Cooker, but has a Tinned Copper Boiler attached, so that there may always be a supply of Hot water.

With this Stove, Roasting by Reflection, Baking in the Oven (by means of the waste heat from the Roaster) and Boiling, Stewing, and Frying, may be carried on at the same time.

Size 3ft. high x 30in. wide, by 18in. deep. Price £11 5 0

GAS COOKING STOVES,

FITTED WITH WHITE PORCELAIN TILES.

No. A140.—With two Boiling Stoves and one Boiling and Broiling Stove on top.

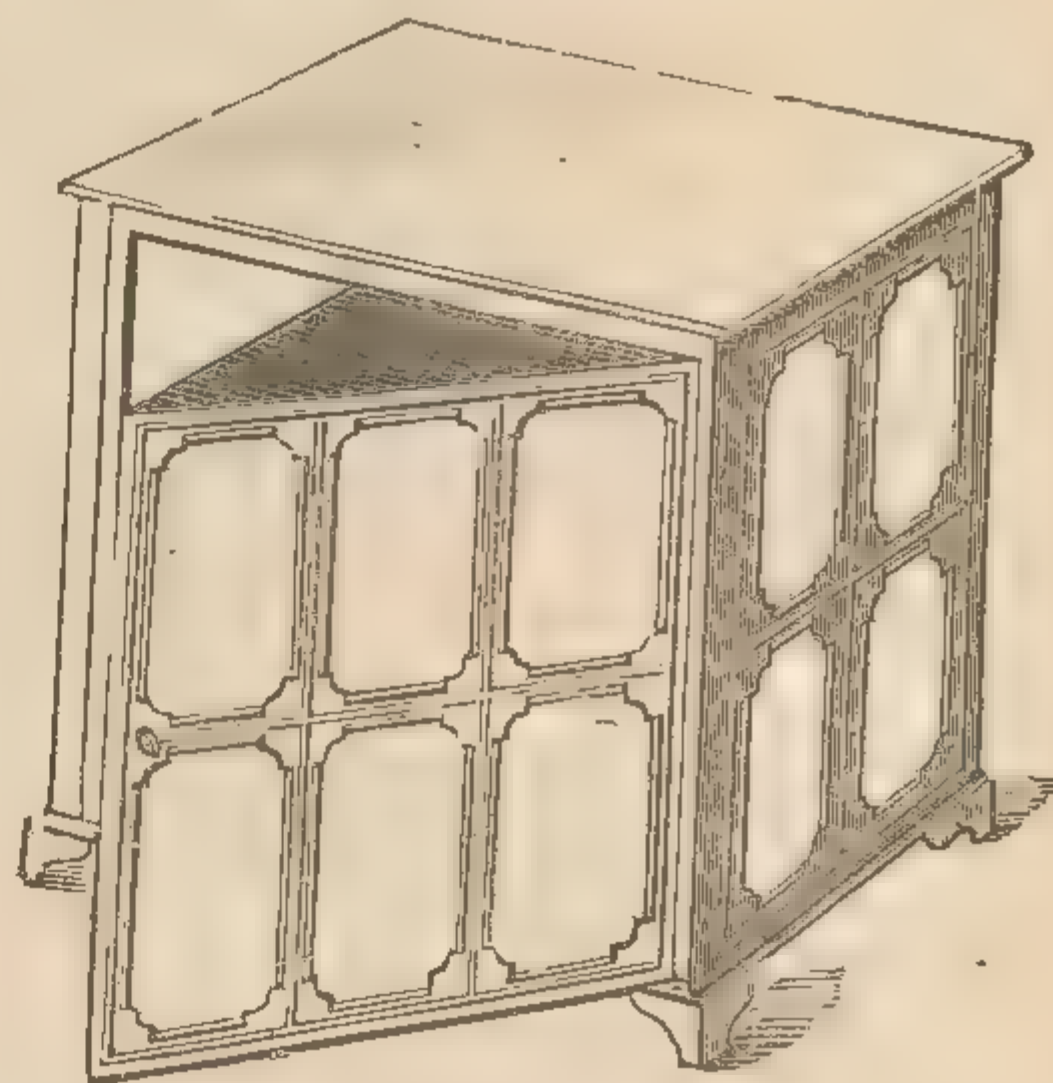
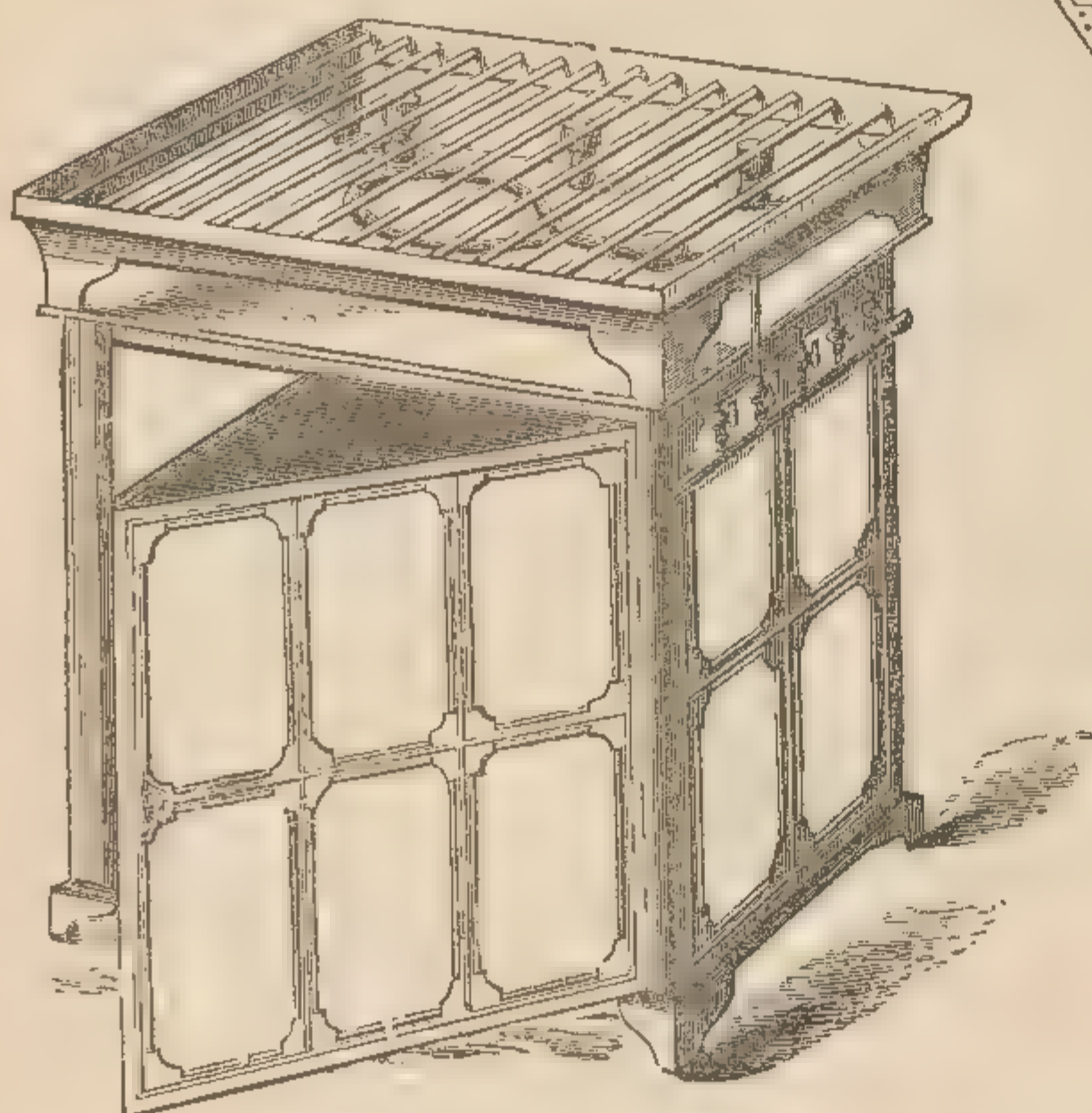
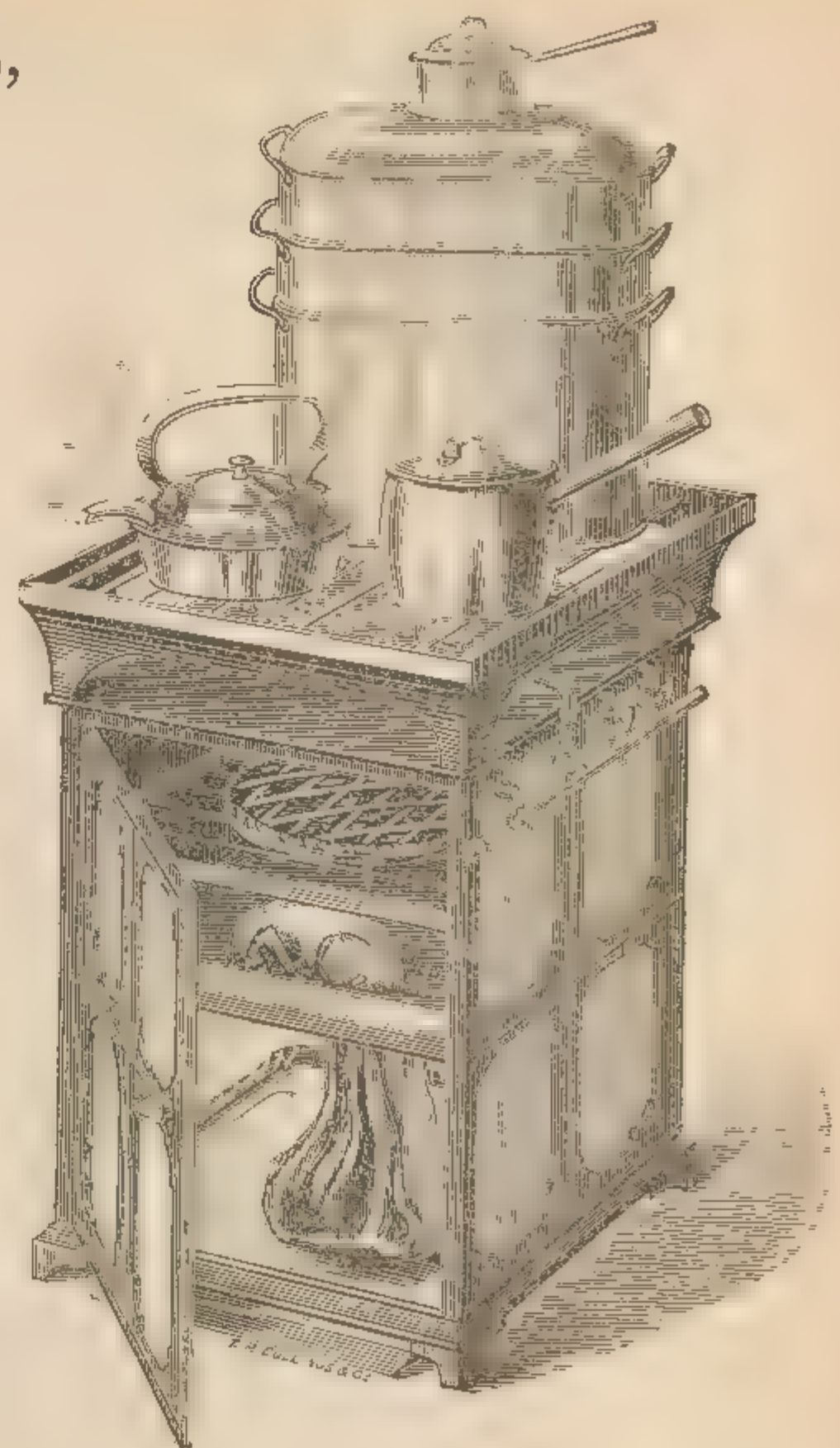
Size of Stove 18 x 20 in.
Size of Top Boiling Frame 22 x 24 in.
Height 3 feet.

Price £9 10 6

No. A141.—Hot Closet, same as No. A140, but without frame or Stoves on top.

Size of Hot Closet 18 x 20 in.
Height 2 ft. 6 in.

Price £8 10 0



No. A142.—With three Boiling Stoves and one Broiling and Boiling Stove on top.

Size of Stove 28 x 20 in.
Size of Top Boiling Frame 30 x 24 in.
Height 3 feet.

Price £16 0 0

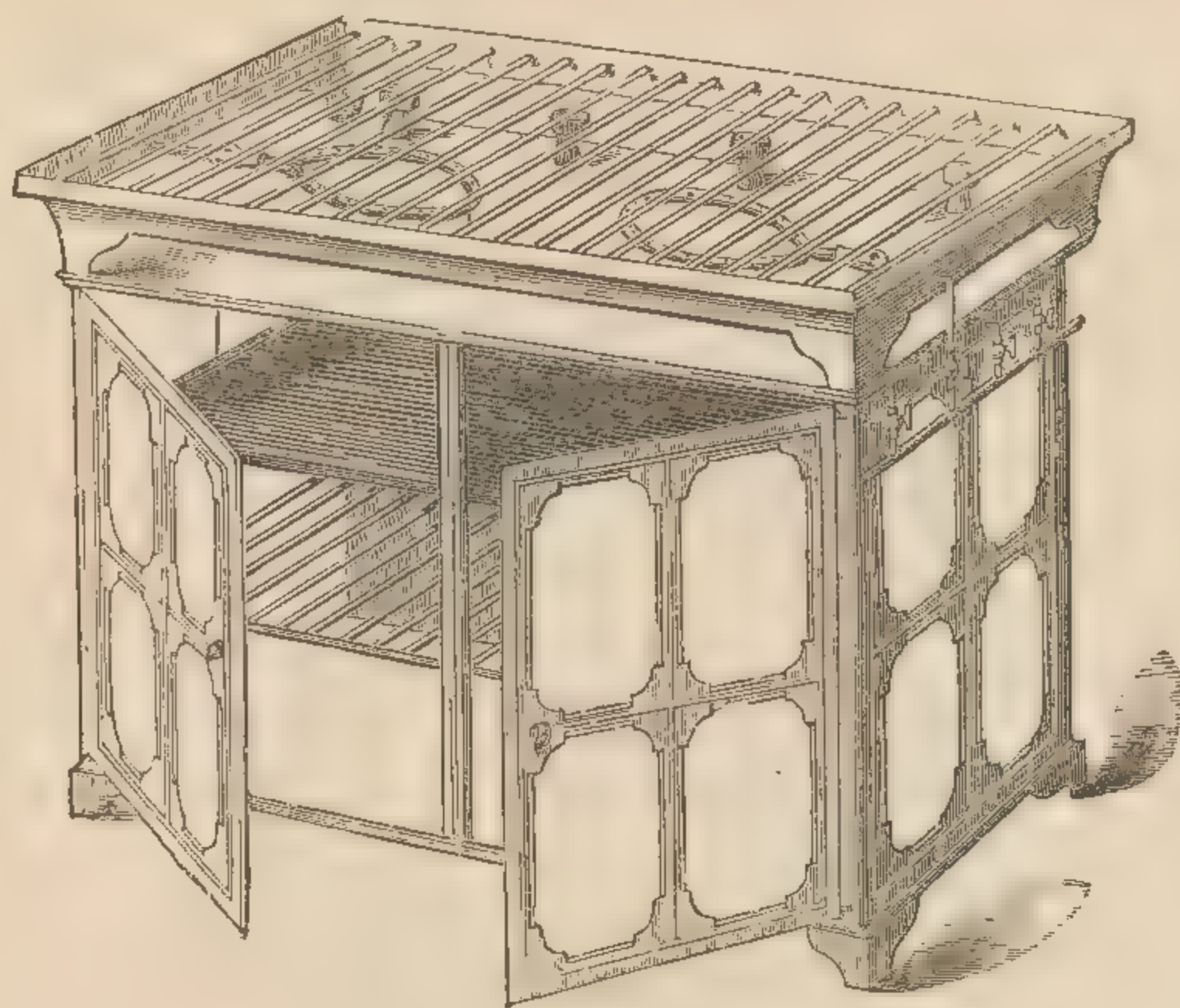
No. A143.—Hot Closet, same as No. A142, but with no frame or stoves on top.

Size of Hot Closet 28 x 20 in.
Height 2 ft. 6 in.

Price £13 6 6

GAS COOKING STOVES,

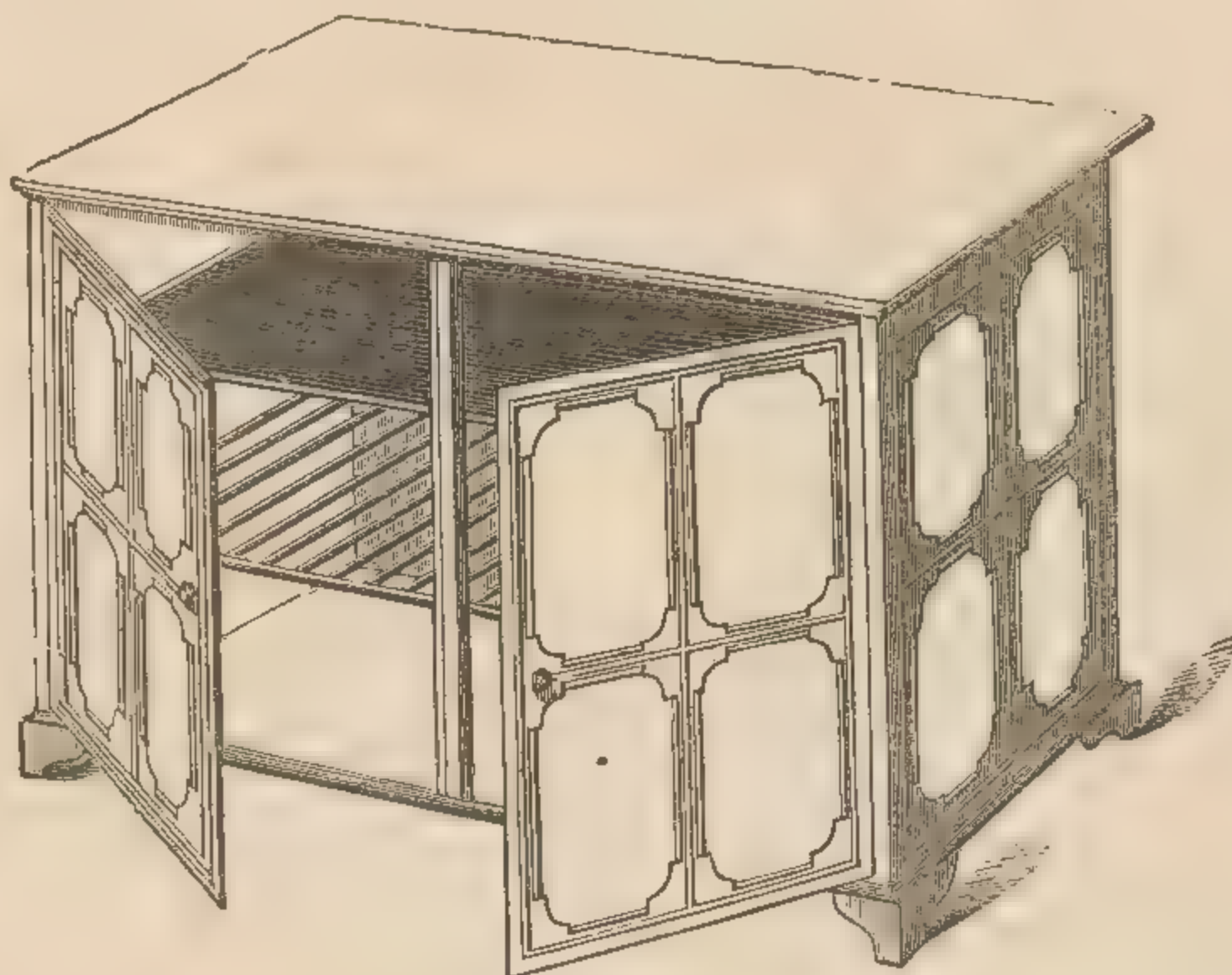
FITTED WITH WHITE PORCELAIN TILES.



No. A144—With four Boiling and two Broiling and Boiling Stoves on top, and with two Folding Doors.

Size of Stove	36 × 20 in.
Size of Top Boiling Frame	40 × 24 in.
Height	3 feet.

Price £21 0 0



No. A145.—Hot Closet, same as No. A144, but with no frame or stoves on Top.

Size of Hot Closet	36 × 20 in.
Height	2 ft. 6 in.

Price £18 0 0

GAS COOKING STOVE.

No. A150.

Outside—30in. high, 15in.
wide, 16in. deep.

Inside—19in. high, 12in.
wide, 12in. deep.

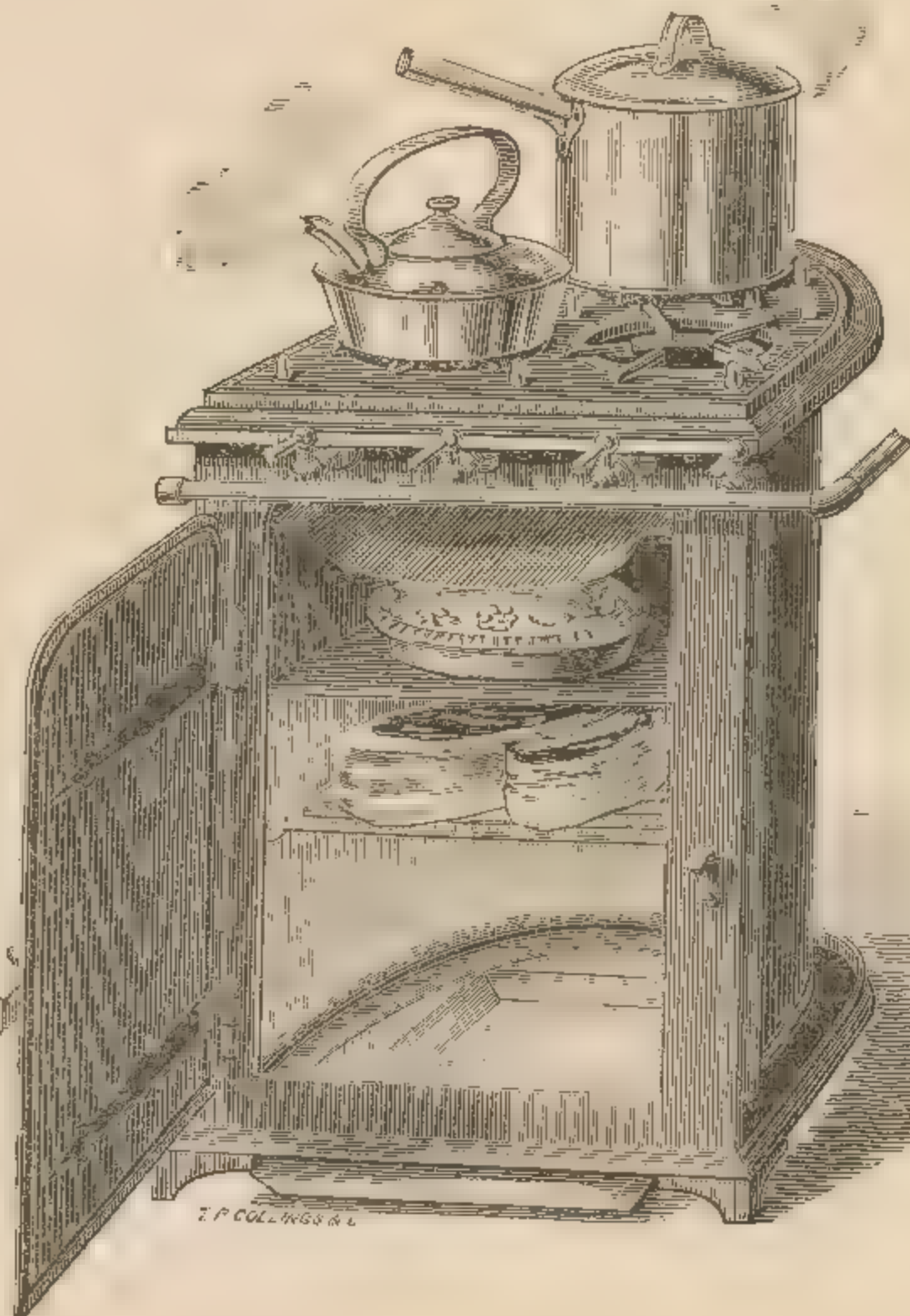
For Roasting, Baking, and
Frying, and 1 Burner for
Boiling.

Price £2 0 0

No. A151.

Same as above, but with 2
Burners for Boiling.

Price £2 13 6



No. A152.

Outside—30in. high, 20in.
wide, 20in. deep.

Inside—19½in. high, 14in.
wide, 17in. deep.

Similar to A150, but with 3
burners on top for Boiling.

Price £3 8 0

No. A154.

Outside—36in. high, 24in.
wide, 22in. deep.

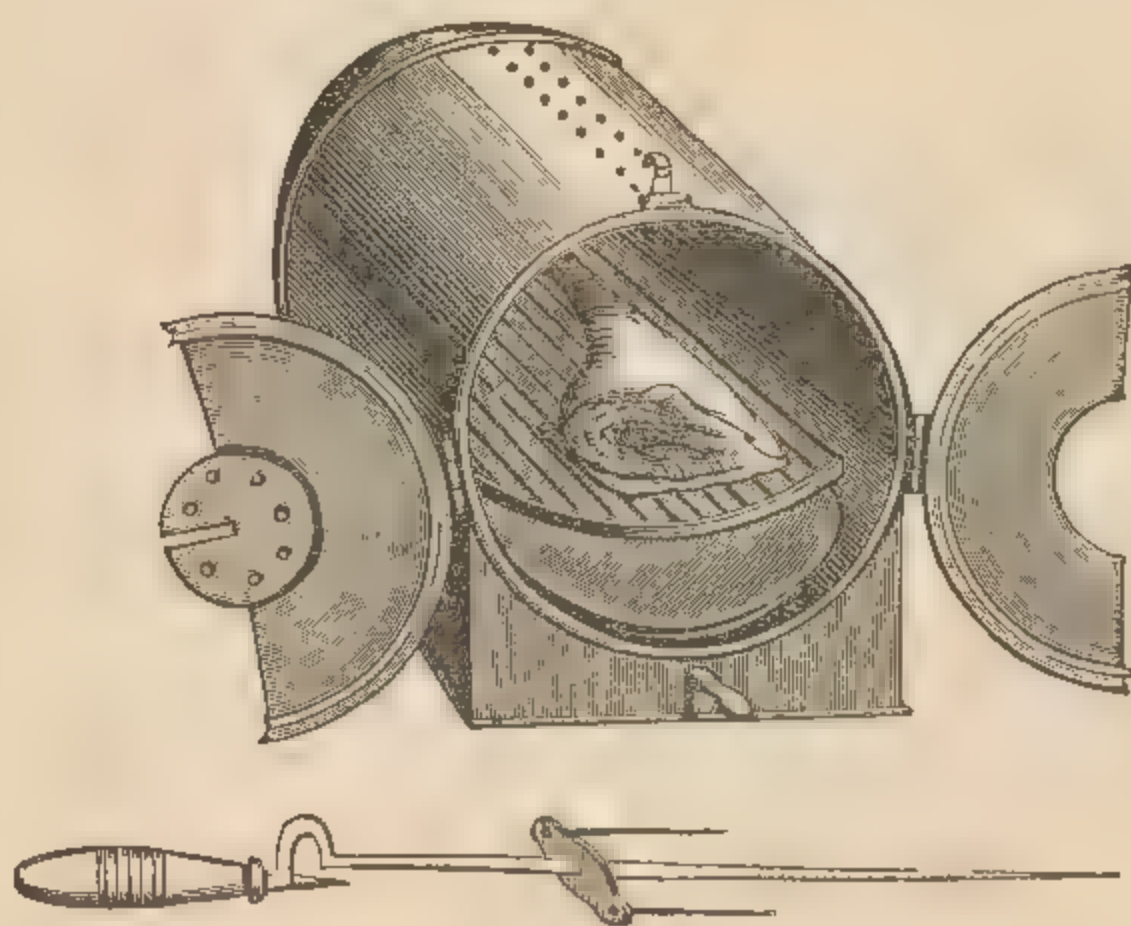
Inside 24in. high, 18in.
wide, 18½in. deep.

Similar to A150, but with
3 burners on top for Boiling.

Price £6 6 0

Nos. A150, A151, A152, and A154.

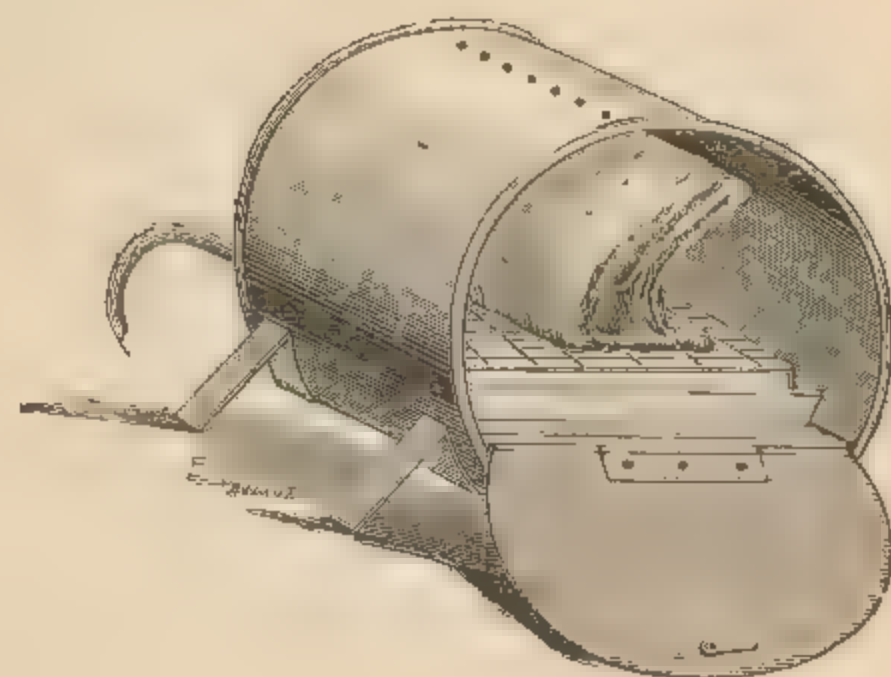
CYLINDRICAL GAS OVENS.



No. A1078.

Size—Diameter of Cylinder, 12in., length 18in.

Price 33/6



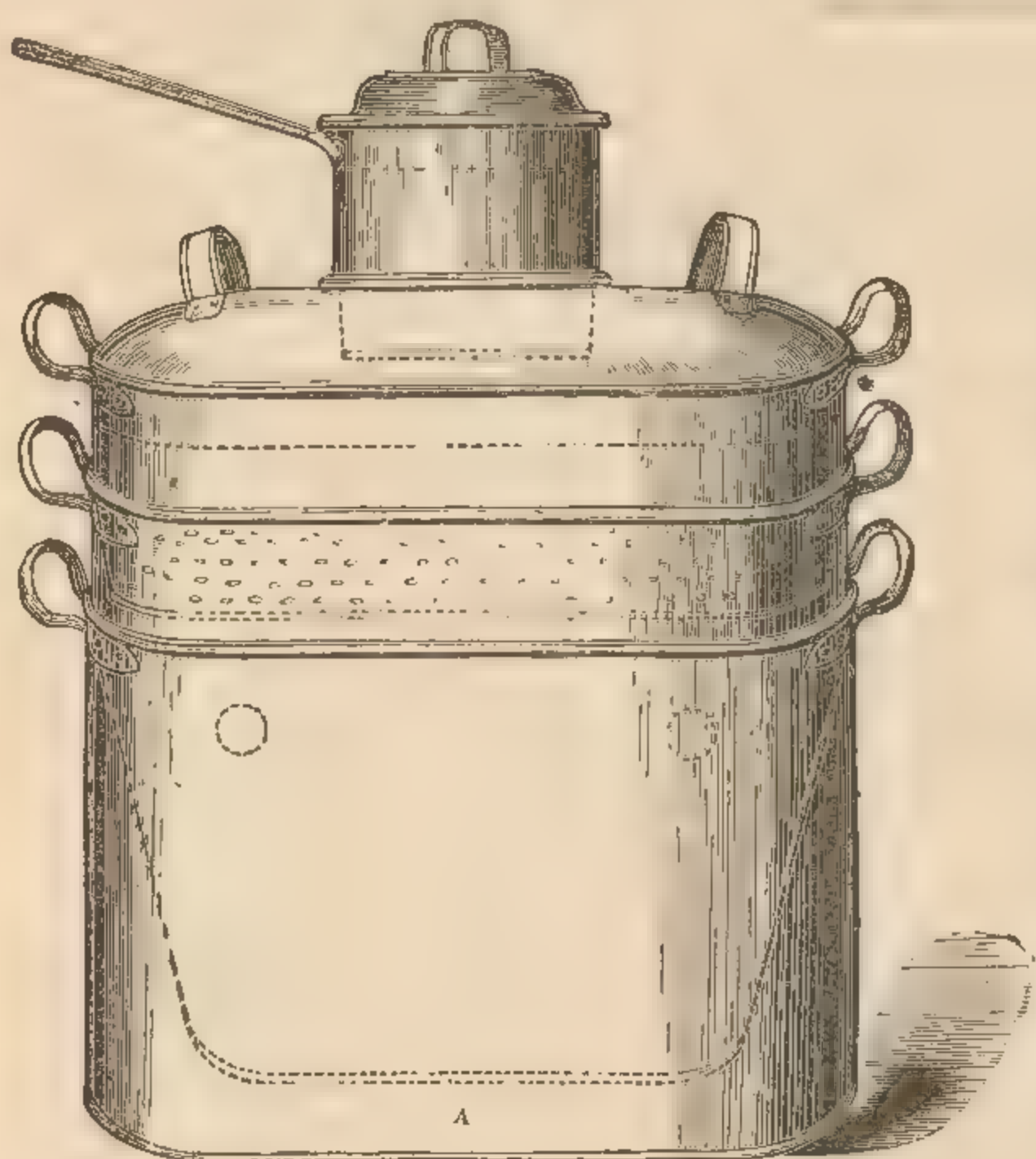
No. A1079.

Size—Diameter of Cylinder, 13in., length 13in.

Price 15/-

These Ovens, from the peculiarity of their form, confine the heat to whatever is being cooked.

STEAMERS, heated by a Gas Stove or ordinary fire.



No. A100.—Oval	16in. long, without saucepan in lid.	Price 26/8.
„ A101	18in. „ „ „ „	„ 32/-
„ A102	20in. „ „ „ „	„ 40/-

These drawings represent new Steamers, by which the Cooking for a family can be effected at a cost of considerably less than one penny when placed on a Gas Stove.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.

The superiority and economy of Cooking by Steam is so well understood, and so generally acknowledged, that nothing need be said on that head.

The Round Steamer is shown upon a suitable Gas Boiling Stove the price of which is 1/6 extra.

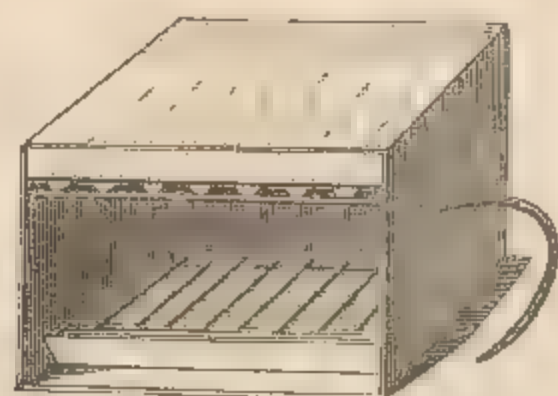
No. A103.—Round. 8in. diameter.
Price 12/- each.



No. A104. Round. 12in. in diameter,
Price 23 6 each.

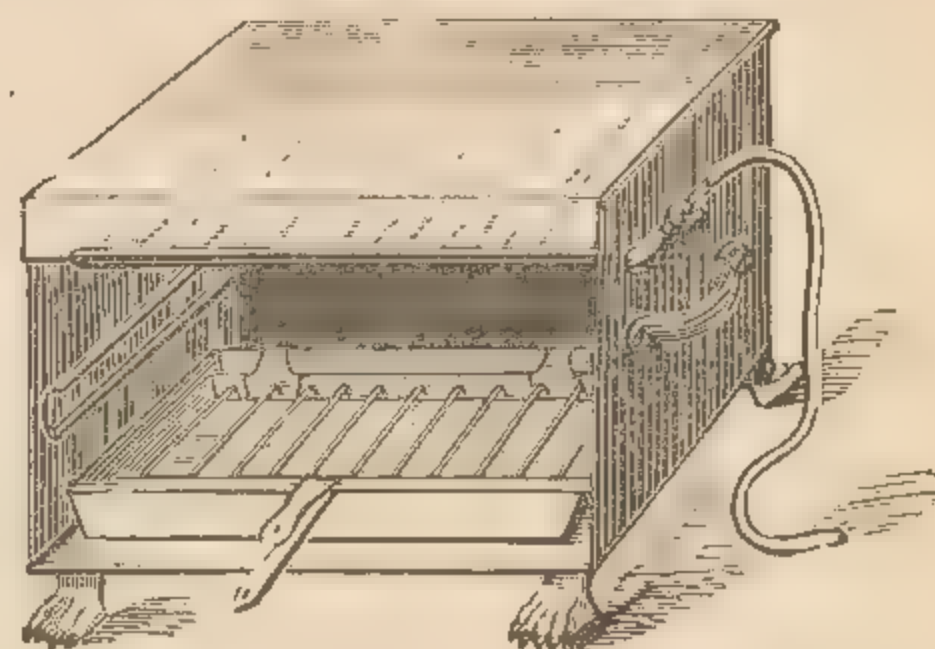
No. A105.—Round. 13½in. diameter,
Price 26/- each

GAS BROILERS AND TOASTERS.



No. A622. Chop Broiler

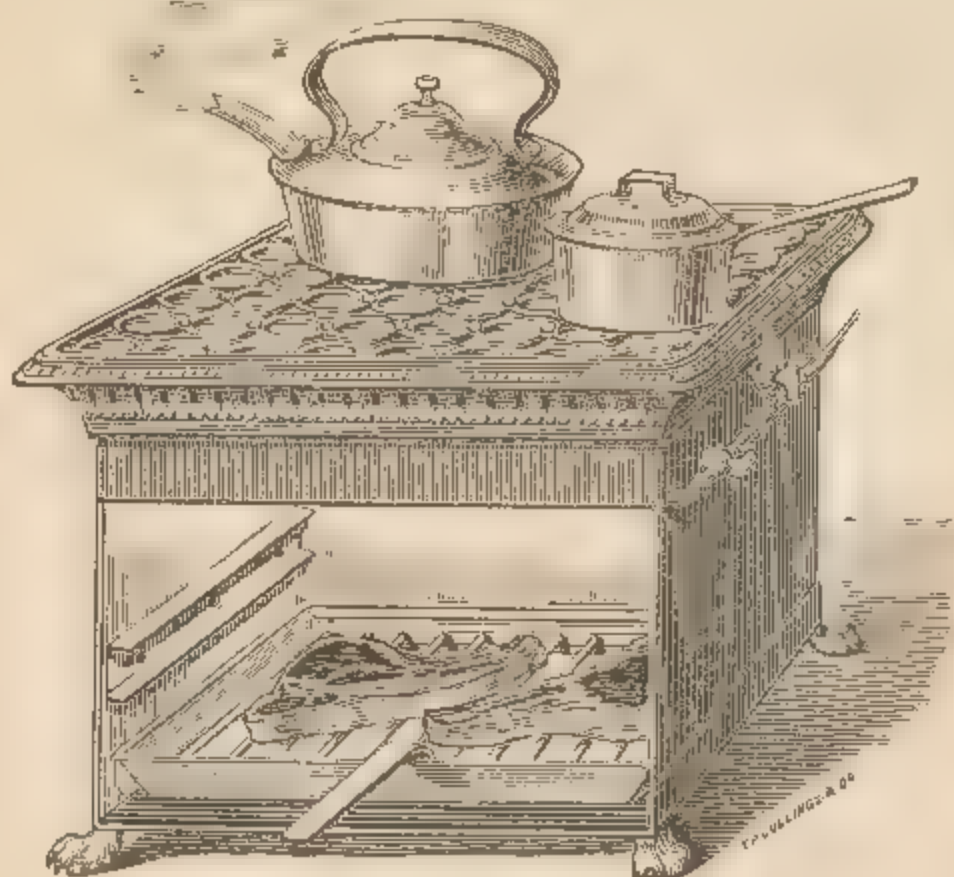
No. A622. 7in. long, 5in. wide. Price 3/4
 No. A623. With Apparatus for Boiling. 7in. long, 5in. wide. Price 4/8



No. A60.—12 inches wide and 10 inches high. Price 16/-

No. A61.—16 inches wide and 10 inches high. Price 23/6

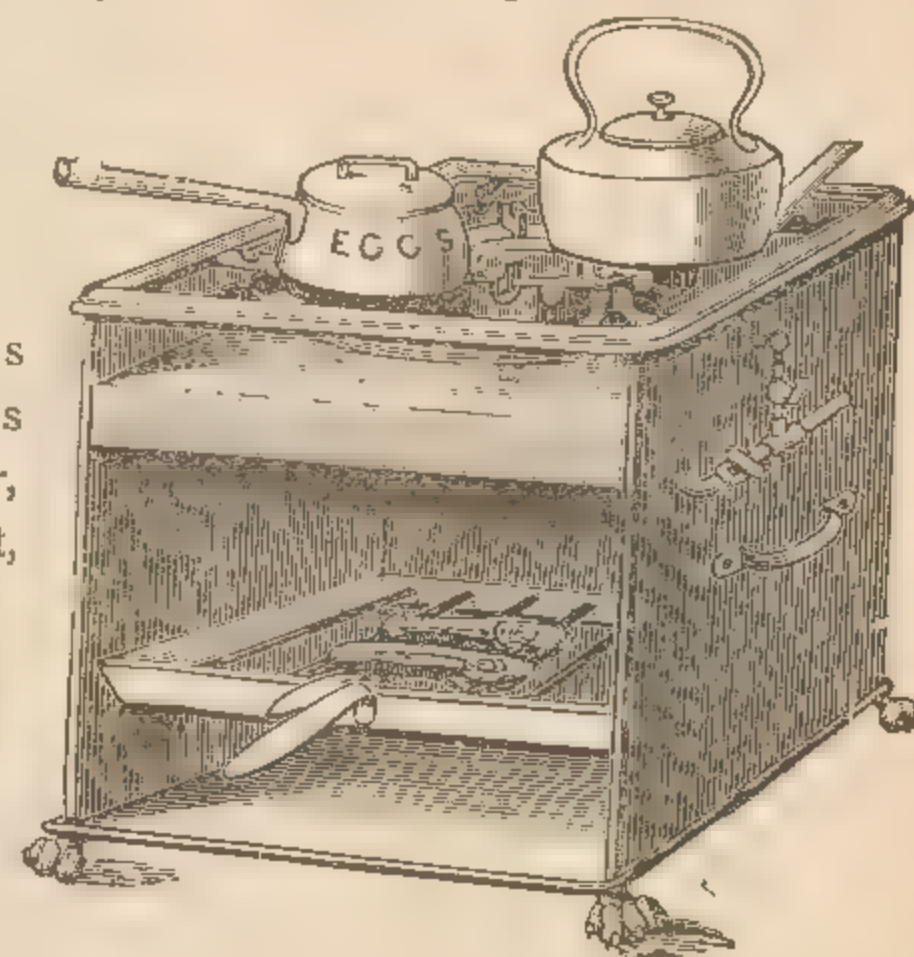
By these very useful apparatus a chop, steak, bacon, or toast, or (except in Nos. A622 and A623) a fowl or small joint may be roasted more readily and economically than by any open fire. The gas being above the gridiron or pan, no taste of gas is possible.



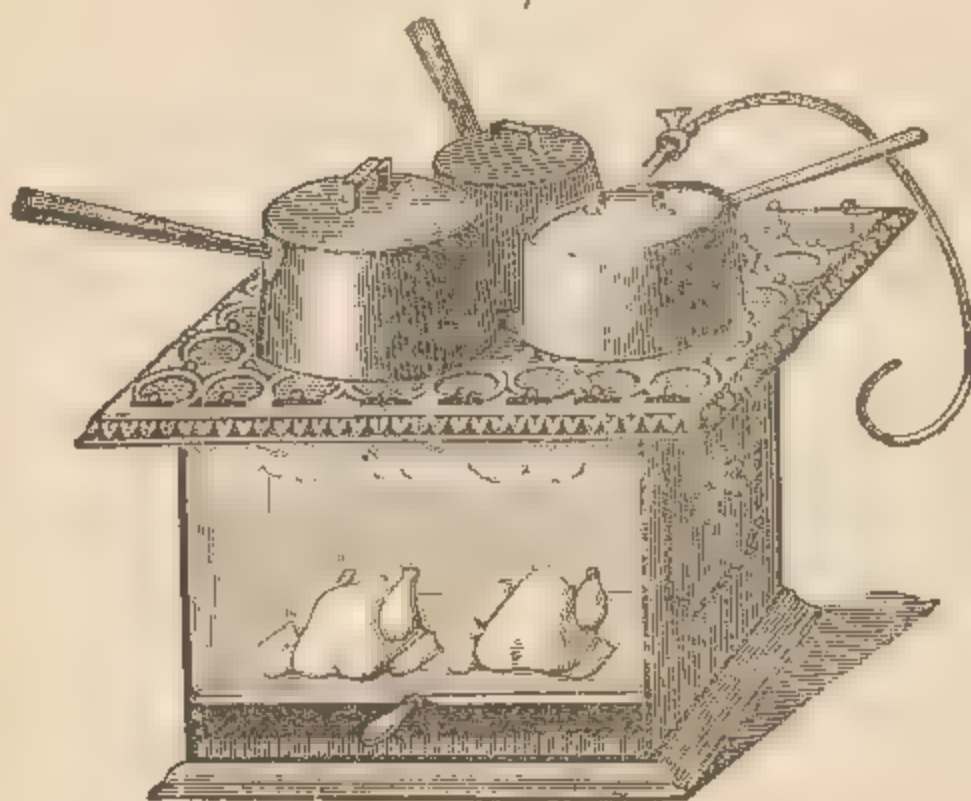
No. A62.—Top Plate 12 x 14in. Price 28/-

No. A63.—Top Plate 16 x 18in. Price 38/-

No. A620 Broiler is the same in principle as No. A62, but is larger, stronger, more compact, and better finished.

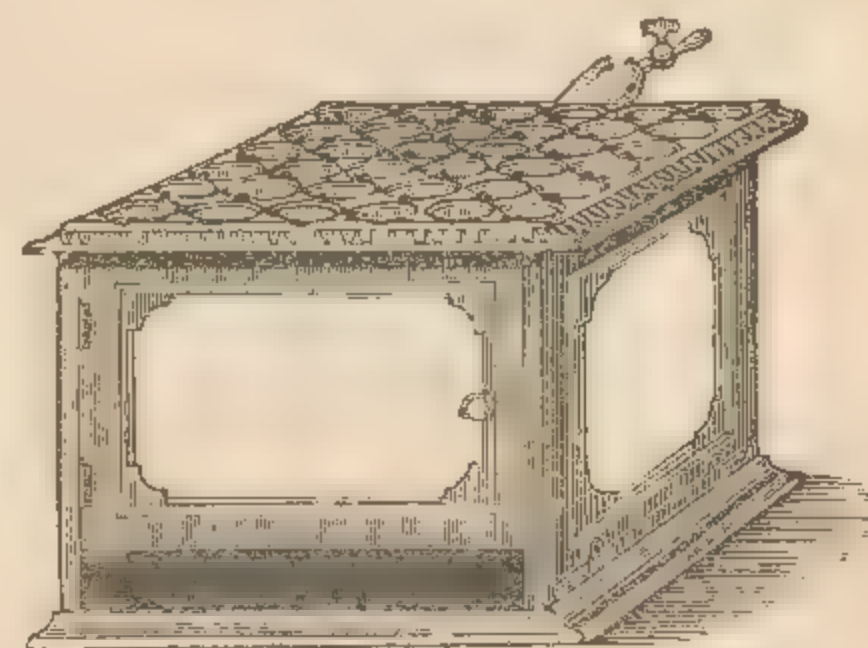


No. A620.
 Width 14 inches. Height 14 inches.
 Depth 12 inches.
 Price 33/6



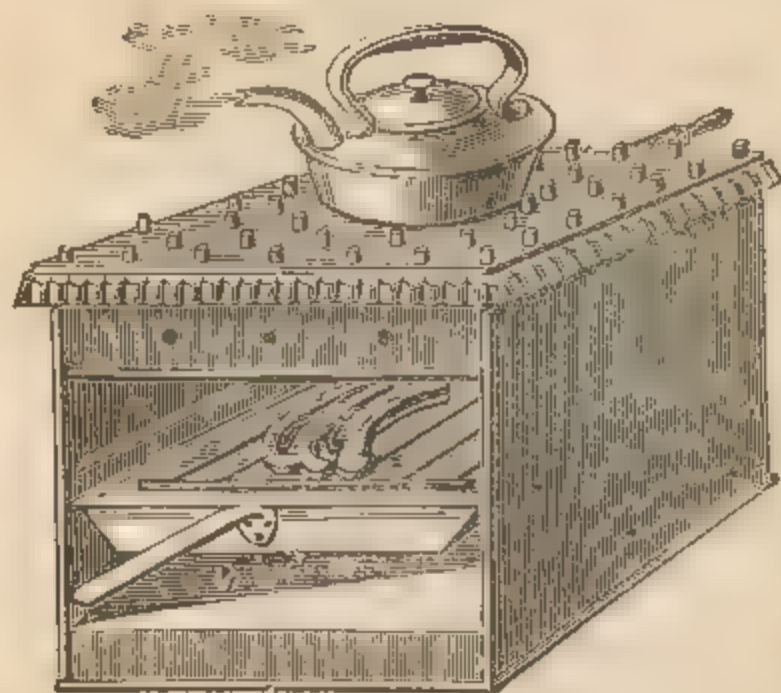
No. A28. Top Plate 17 x 19in. Price £2 10 0

No. A38.—Top Plate 19 x 21in. Price £3 9 6



No. A48.
 Same as No. A28, but with Porcelain Tiles.
 12in. high. Top Plate 15in. square.
 Price £3 0 0

GAS BROILERS AND TOASTERS.



Will Cook Steaks, Chops, or Bacon ; Toast Bread and Boil with one Burner only.

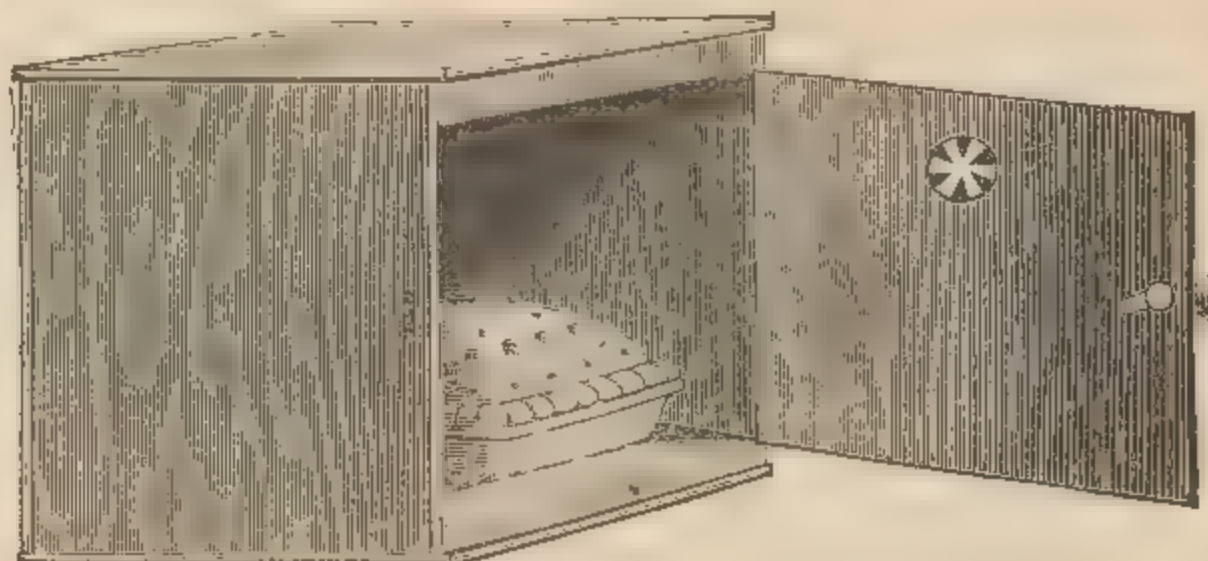
With sliding valve for Boiling,

No. B624. Price 10/6

7 inches wide, 7½ inches high, 9 inches deep.

No. B625. Price 15/-

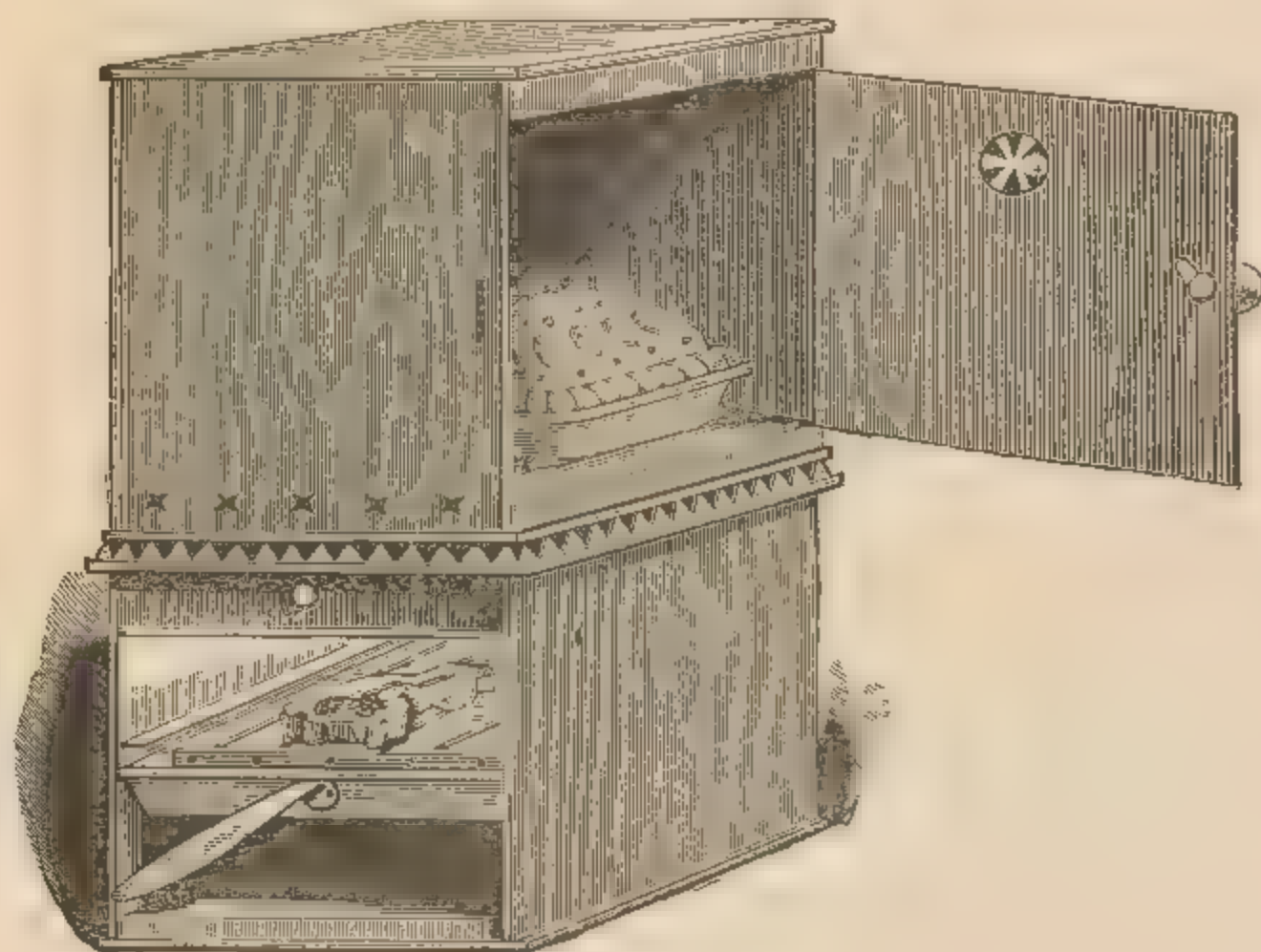
9 inches wide, 9½ inches high, 11 inches deep.



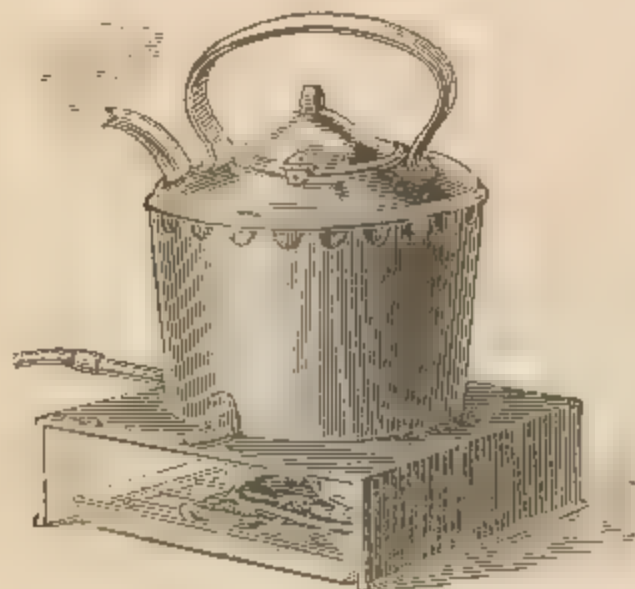
The waste heat from the Broiler will heat a steamer or oven.

No. B6240.—Oven 10 in. wide, 10 in. high, 8 in. deep, Price 10/6

No. B6250.—Oven 12 in. wide, 11 in. high 10 in. deep, Price 15/-



The above block represents the Oven in position on the Broiler.



No. B627. Registered.

With this Broiler a Chop, Steak, or Bacon can be Broiled, or Toast made, by reflection.

The waste heat is sufficient to boil a kettle.

Price, Broiler with Pan and Gridiron, 10/- each.

„ Kettle for Broiler, 2/6 each.



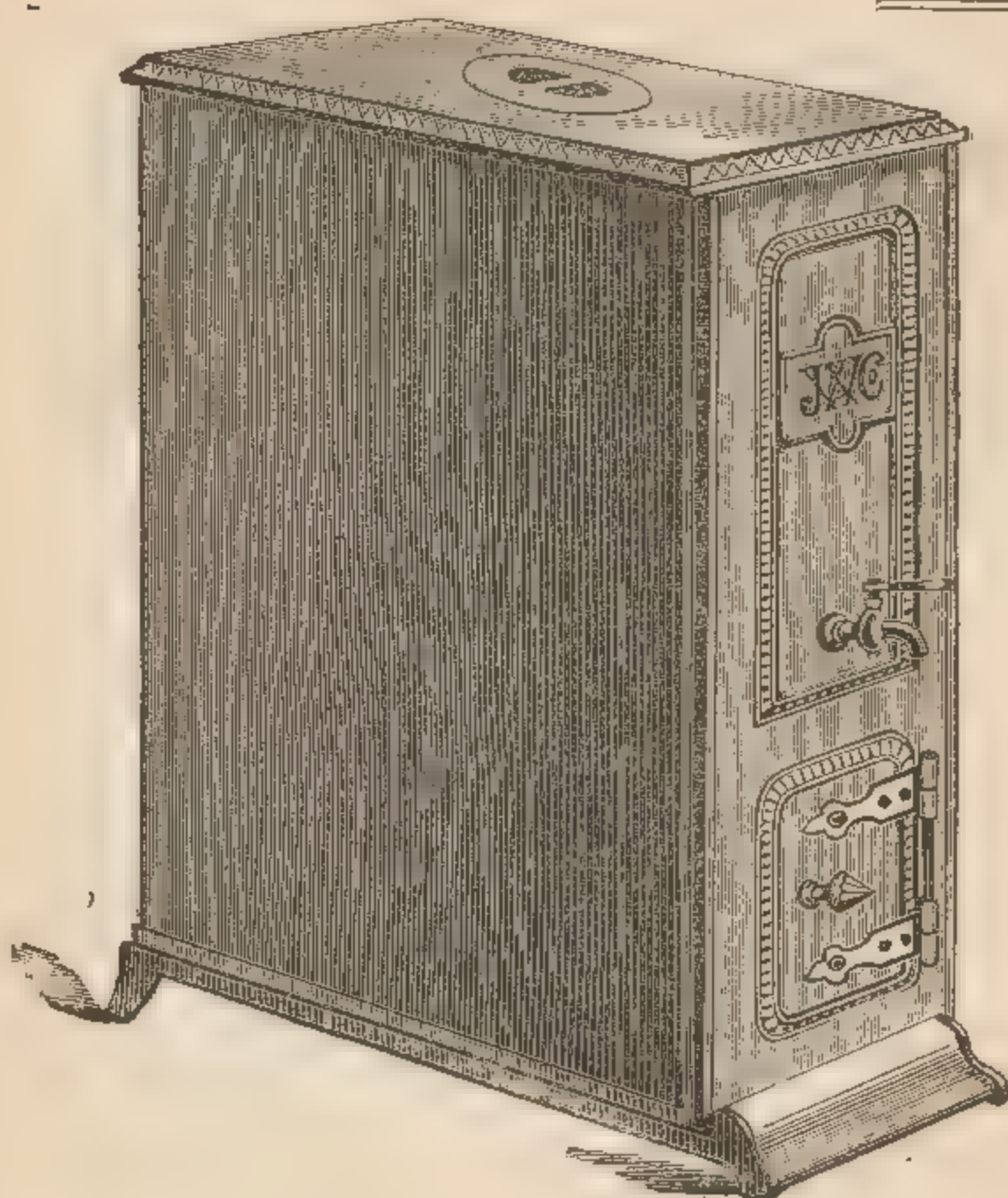
The above block represents a No. 103 Steamer on the Broiler.

No. A103. Steamer only.

Price, 12/-

PATENT WATER BOILERS.

WITH GAS BURNER AND DRAW OFF COCK.



No. A709.—Tinned Copper.

30 in. high x 11 in. wide x 23 in. deep.

To hold 8 Gallons of Water, Price £5 0 0.

These Boilers are double cased, the flues carrying the heat over the entire surface.

They are very useful in a Nursery or Bath Room, to supply Hot Water for Baths; or in a Kitchen or Scullery, for supplying Hot Water.

They are also used on the different landings of Hotels, and other large houses, affording without trouble and at a very small cost, a constant supply of Hot Water.

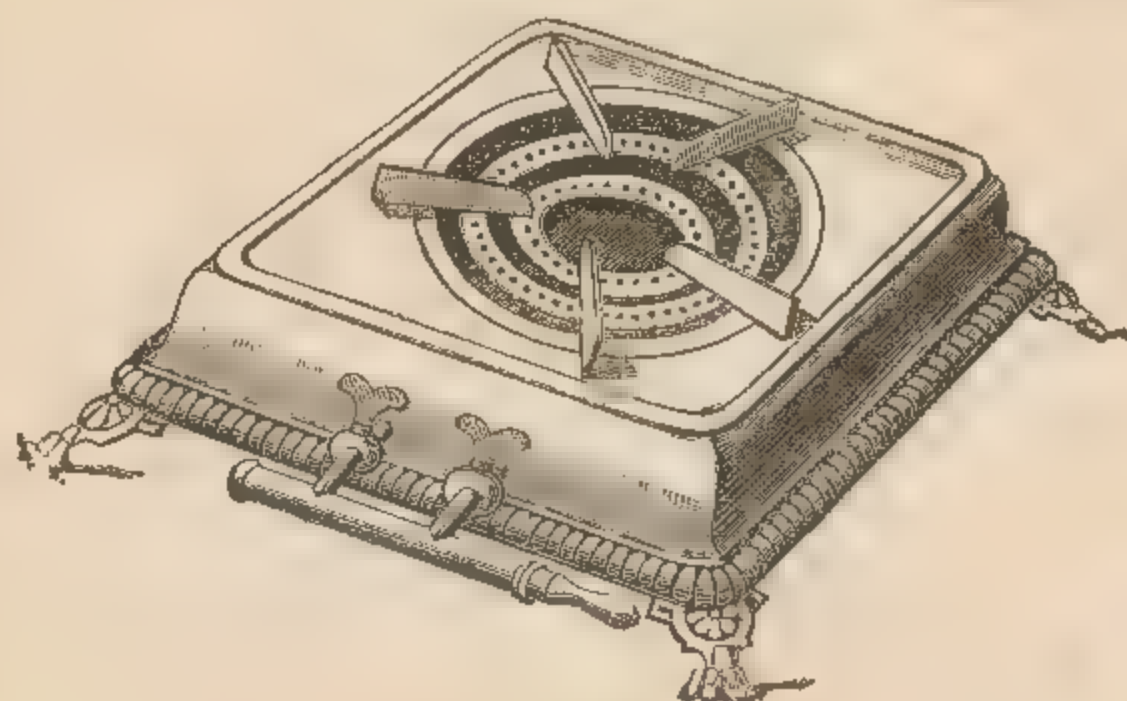


No. A710.—Tinned Iron.

To hold 6 Gallons . . . 45/6

„ „ 12 „ . . . 60/-

HOT PLATES.

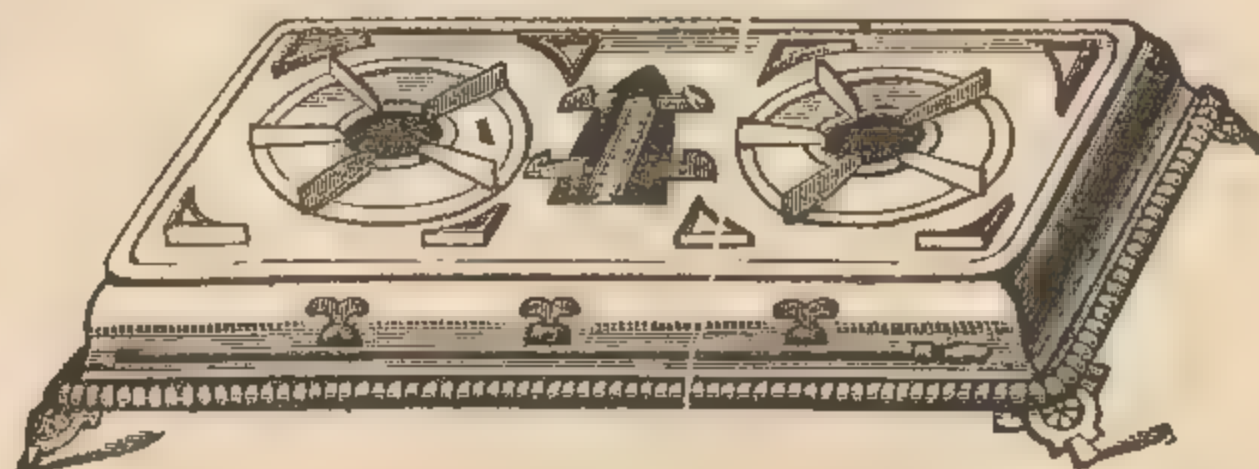


No. A912.

With Double Burner.

Size 10 x 10 in.

Price 11/3 each.



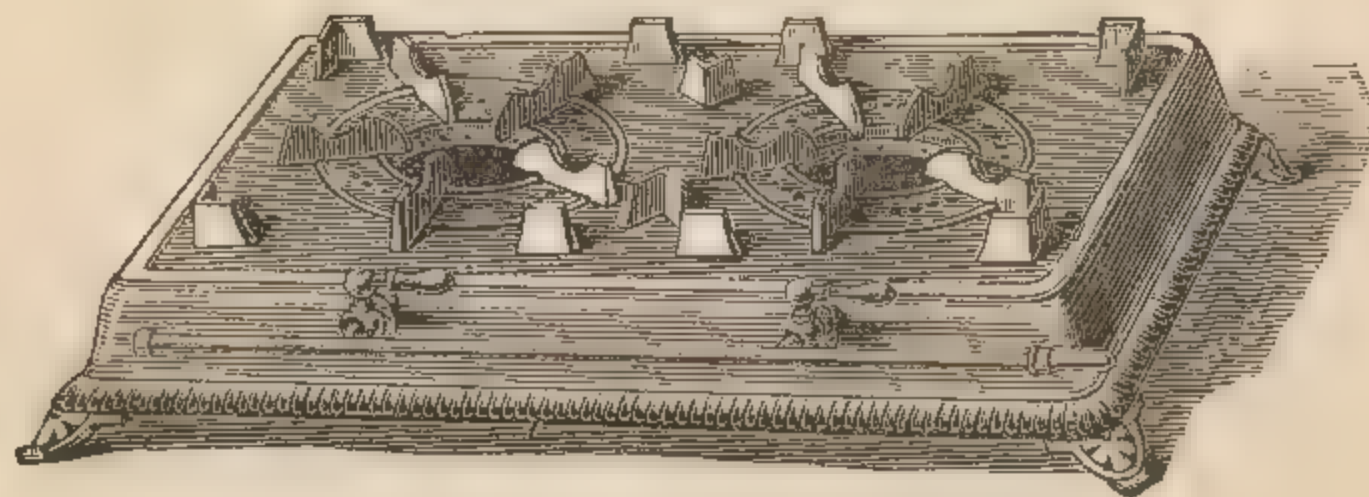
No. A915.

With 2 Burners and one Ironing Stove

Size 24 x 12½ in.

Price 16/8 each.

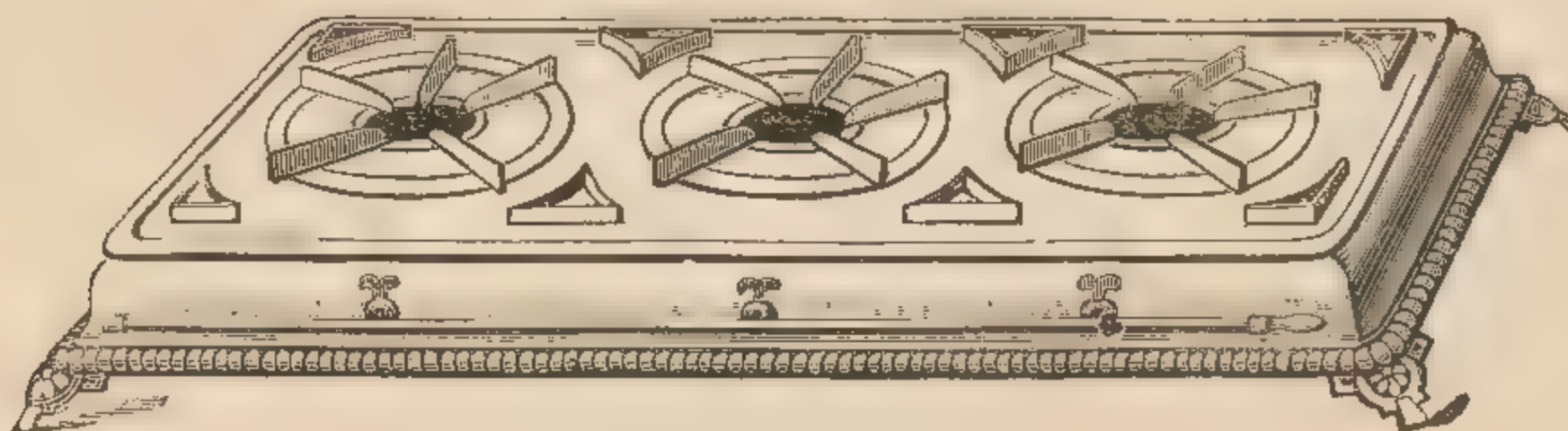
HOT PLATES.



No. Ag14.—With 2 Burners.

Size 22 x 12½ in.

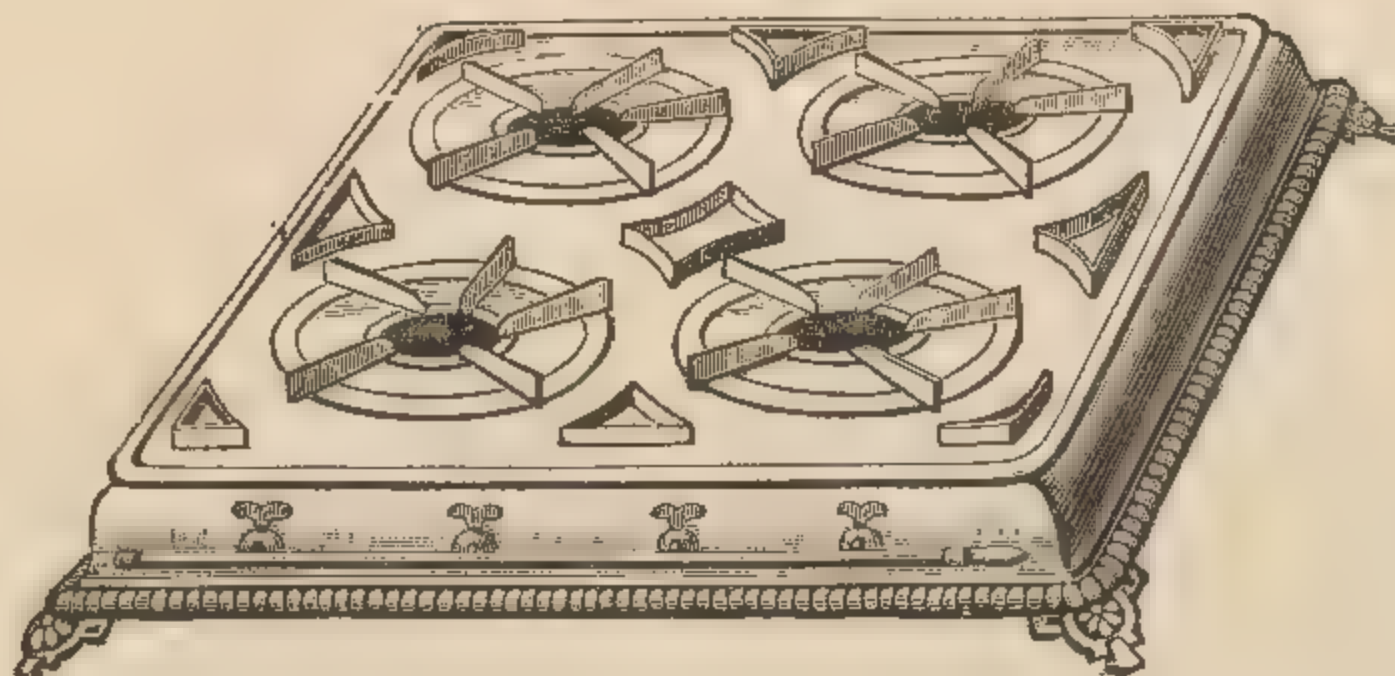
Price 13/4 each.



No. Ag16.—With 3 Burners.

Size 32 x 12½ in.

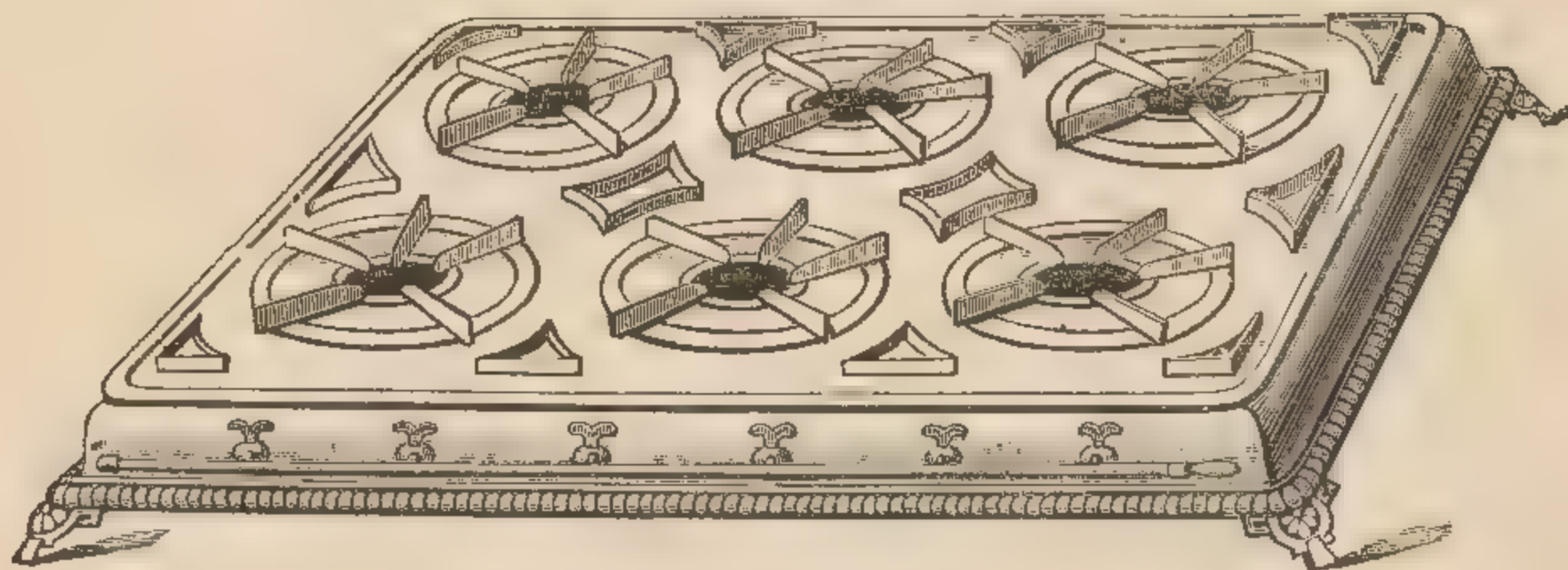
Price 21/6 each.



No. Ag17.—With 4 Burners.

Size 21 x 21 in.

Price 26/8 each

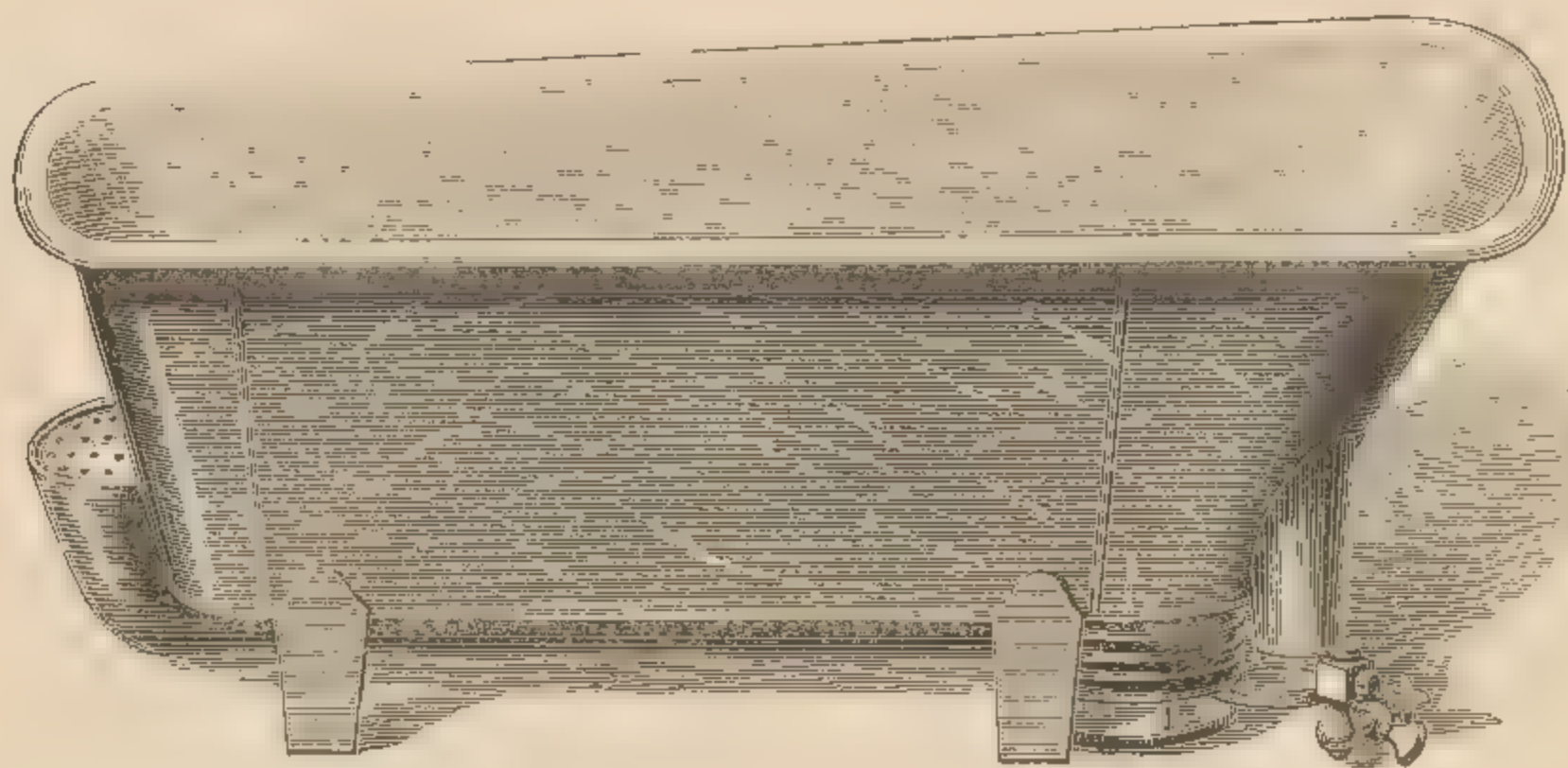


No. Ag18.—With 6 Burners.

Size 31 x 21 in.

Price 43/6 each.

GAS BATHS.

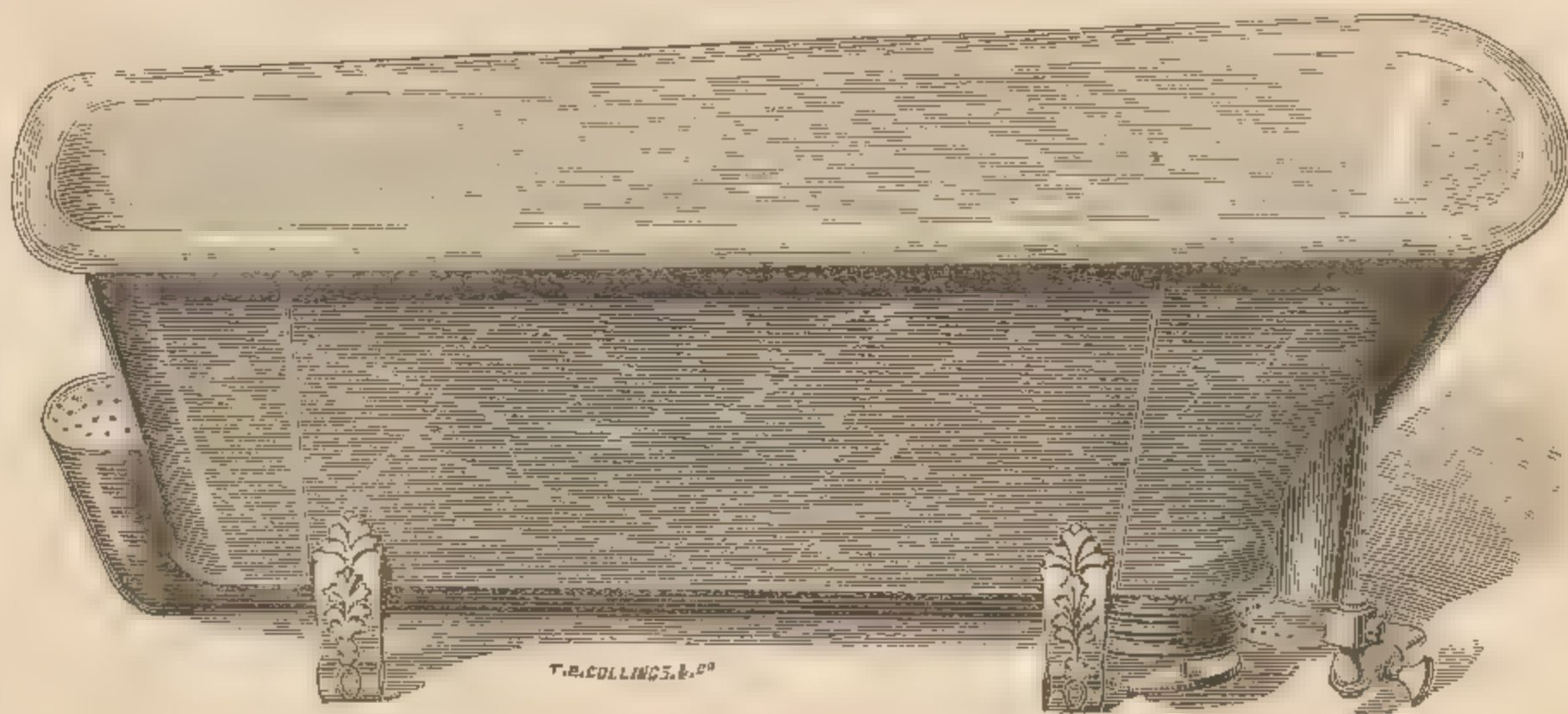


No. A701.

Length 5 feet.

Japanned White Marble inside and Oak outside, with Connections for Supply
and Waste Pipes.

Price £6 15 0.



No. A704.

Length 5 feet 6 inches.

Japanned White Marble inside and Green Sienna Marble outside, with Connections
for Supply and Waste Pipes.

Price £9 15 0.

COPPER GAS BATH.

No. A705.

Made entirely of Polished Copper, Tinned inside, with Connections
for supply and Waste Pipes.

Price £14 0 0.

REGISTERED RADIATING GAS STOVES.



This Stove was experimented upon and recommended by the celebrated Physician, Sir H. COOPER, Bart., at Hull, in his Lecture on the uses of Gas.

It is constructed on scientific principles, and gives out great heat by the perfect combustion of a small quantity of Gas, avoiding both smell and smoke.



BLACK LEADED.

No.	B210 Stove (as drawing)	21in. high,	Price
"	B212	"	20/- each.
"	B214	"	28/6 each.
"	B216	"	51/- each.
"	B218	"	75/- each.

No.	B410 Stove with Water Vase (as drawing)	21in. high	Price
"	B412	"	17/6 each.
"	B414	"	23/6 each.
"	B416	"	31/6 each.
"	B418	"	55/6 each.
"		"	80/- each.

NEW PATTERN RADIATING STOVE.

No. B260.

Height		33 inches.
Width at Base		19 "
" Top		16 "

Price, Blackleaded, £3 18 6.

No. B270.

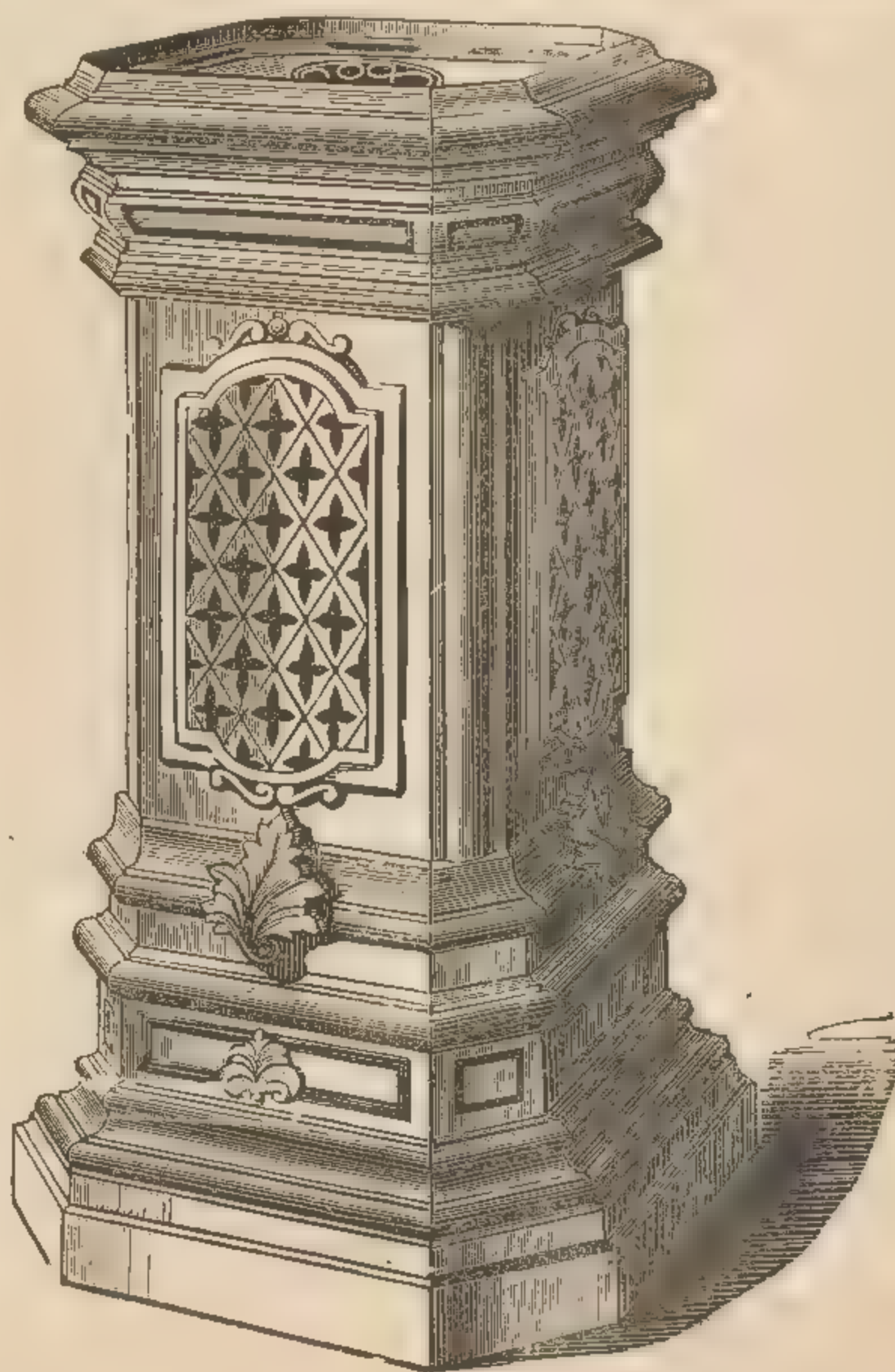
Height		36 inches.
Width at Base		21 "
" Top		17 "

Price, Blackleaded, £4 17 6.

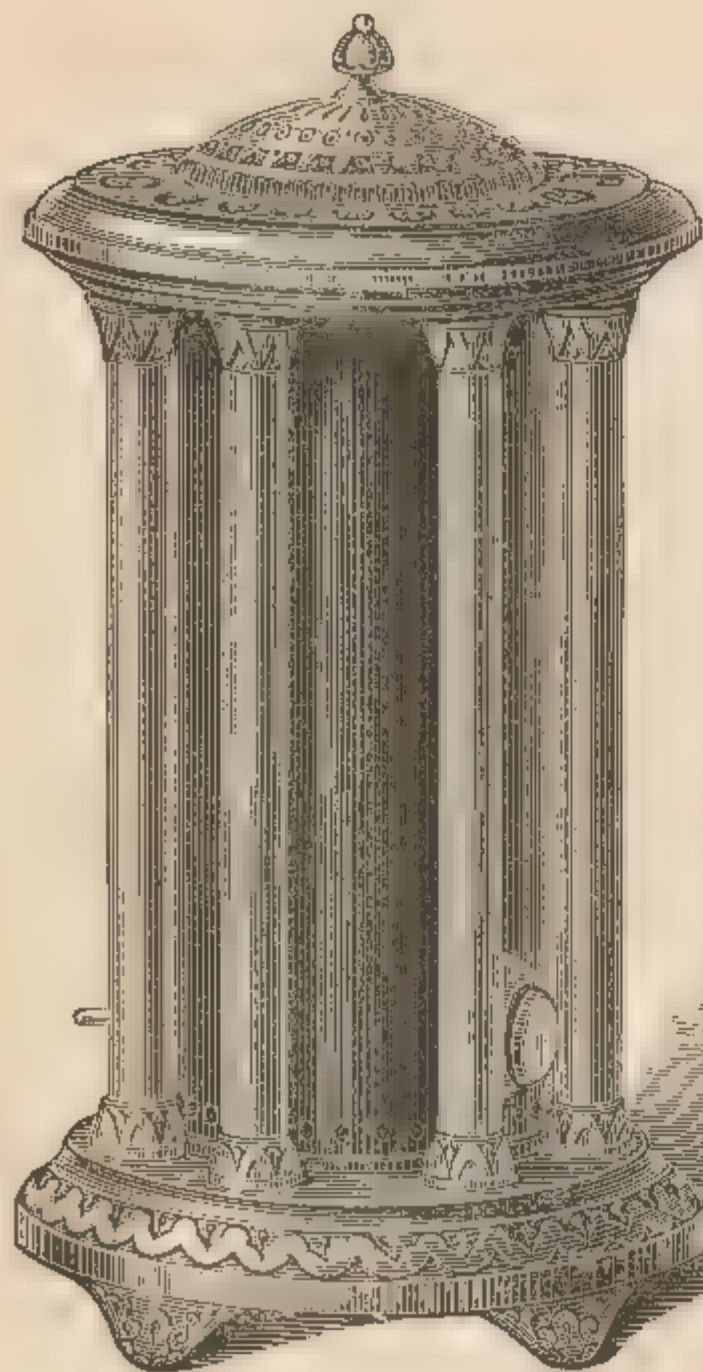
No. B280.

Height		40 inches.
Width at Base		23 "
" Top		19 "

Price, Blackleaded, £6 6 0.



THE "IMPERIAL" VENTILATING GAS STOVE.



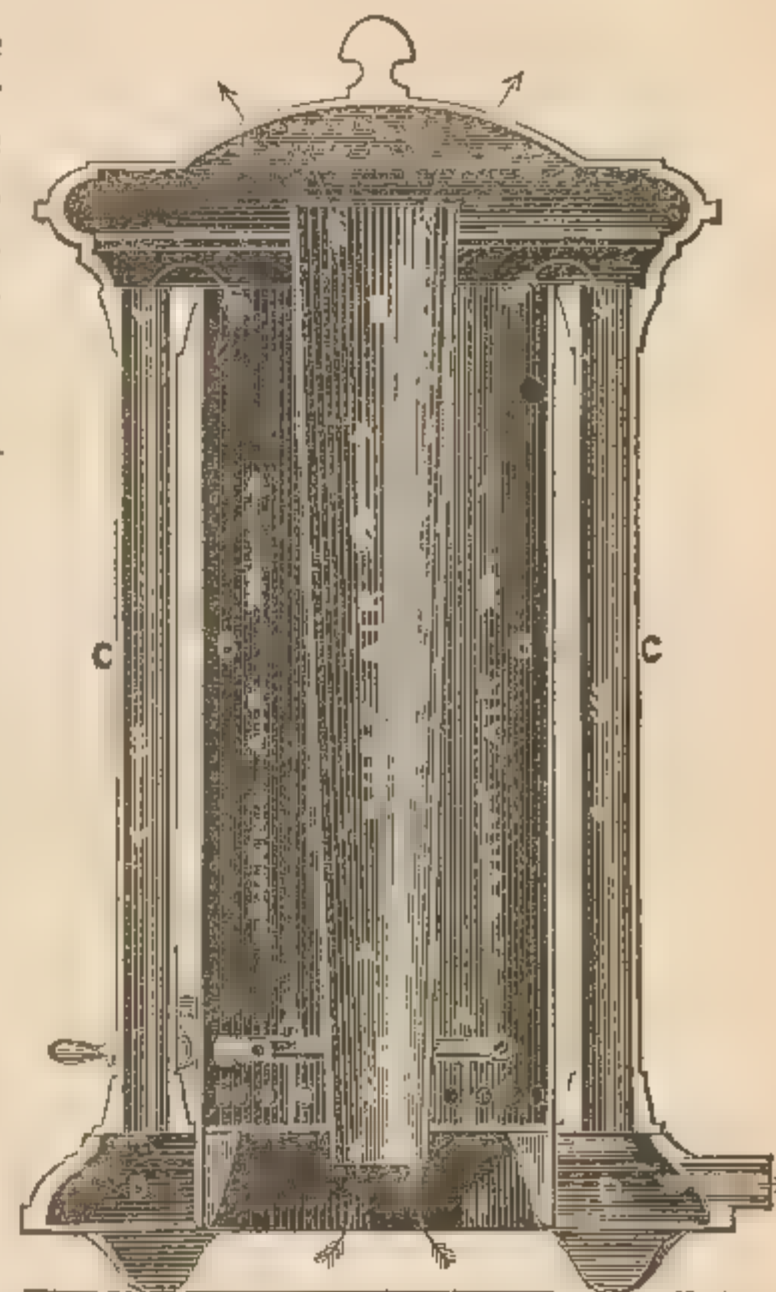
No. B770.

Height . . . 36 inch.
Diameter . . . 19 "
Price £3 3 0

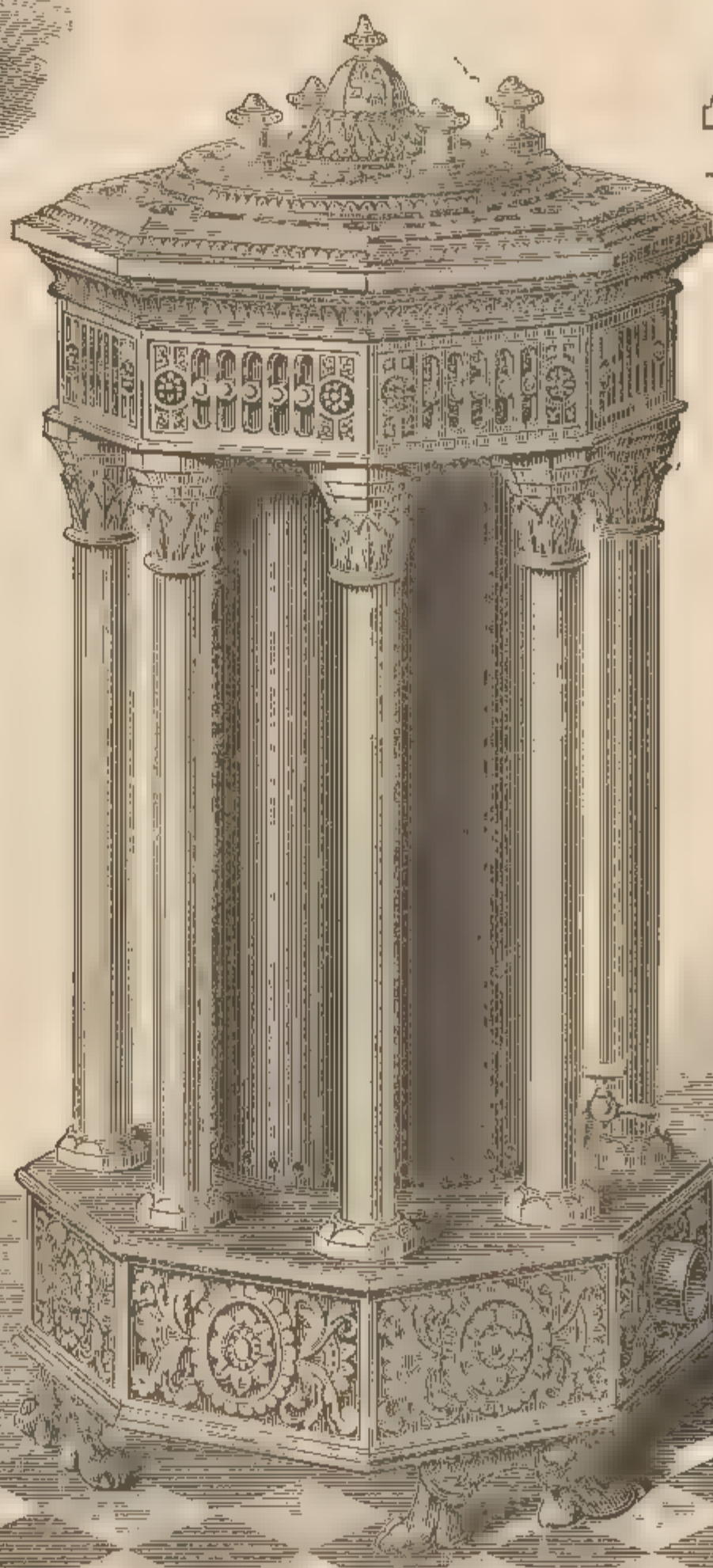
A A is the gas burner, from which the burned air rises through the circular chamber B B; being stopped by the plate at the top, it descends through the tubes C C which surround the Stove, and enters the annular flue D D, and passes out from the nozzle to the chimney.

Through B B passes a cylindrical chamber E E, up which a stream of pure cold air is continually passing; and being warmed in its ascent passes into the room.

We thus have radiation from the outer case of B B, radiation from tubes C C, and a current of pure air being constantly warmed in E.



SECTION.



No. B775.

The construction of Nos. B770 and B775 is exactly similar, the difference being in the size and outward appearance only.



No. B775.

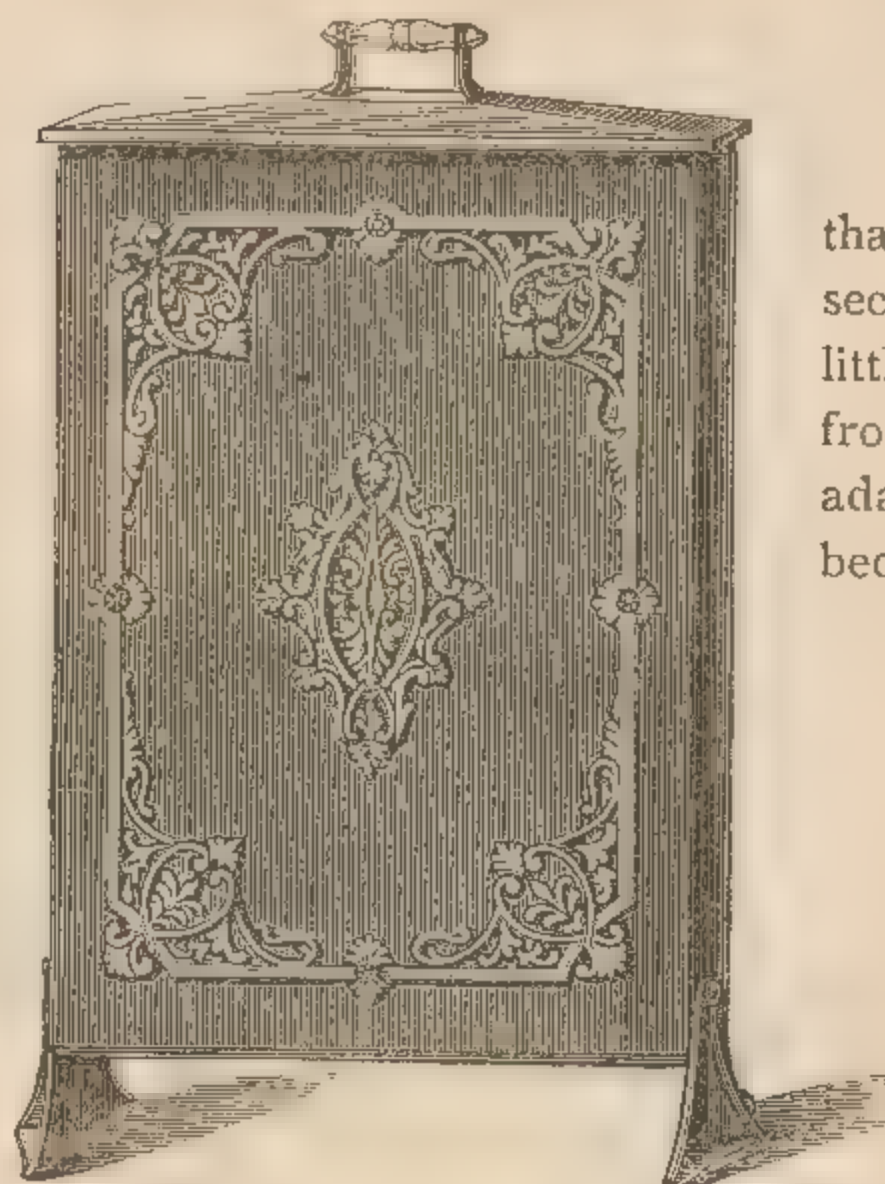
Height. . . 47 inch.
Diameter . . . 22 "

Price, £8 18 6

FIRE SCREEN STOVE.

SECURING PERFECT VENTILATION.

The Gas Burner is a straight bar running the whole width of the Stove, being attached at one end by a swivel joint. The interior of the Stove is divided by a plate running parallel to the front and rising to about two-thirds of its height. The burned air is thus made to pass up the front of the Stove, descending at the back and then rising again by the flue; so



that a large radiating surface is secured. The Stove occupies very little space, and can be placed in front of any fire-place. It is well adapted for warming and ventilating bedrooms.

No. B740.

Size—Height 36 inches.

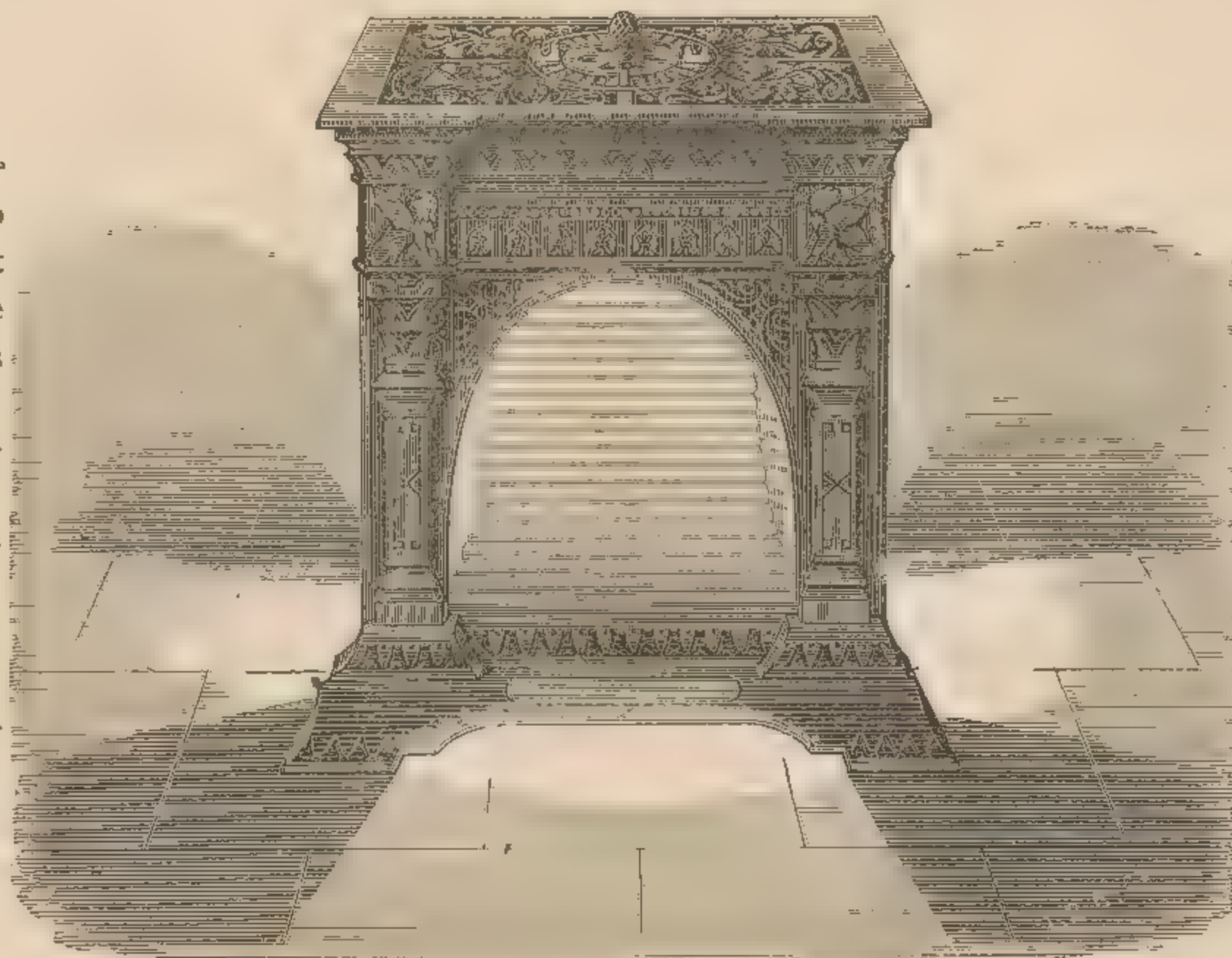
Width 23 inches.

Price £2 5 0

THE NEW "BRILLIANT" GAS STOVE.

THE REFLECTOR COMPOSED OF GLASS TUBES INSTEAD OF POLISHED COPPER.

This Stove seems destined to supersede that known as the "Cheerful" Gas Stove; possessing, as it does, many points of superiority without being in any point inferior. The reflector being composed entirely of Glass Tubes, ar-



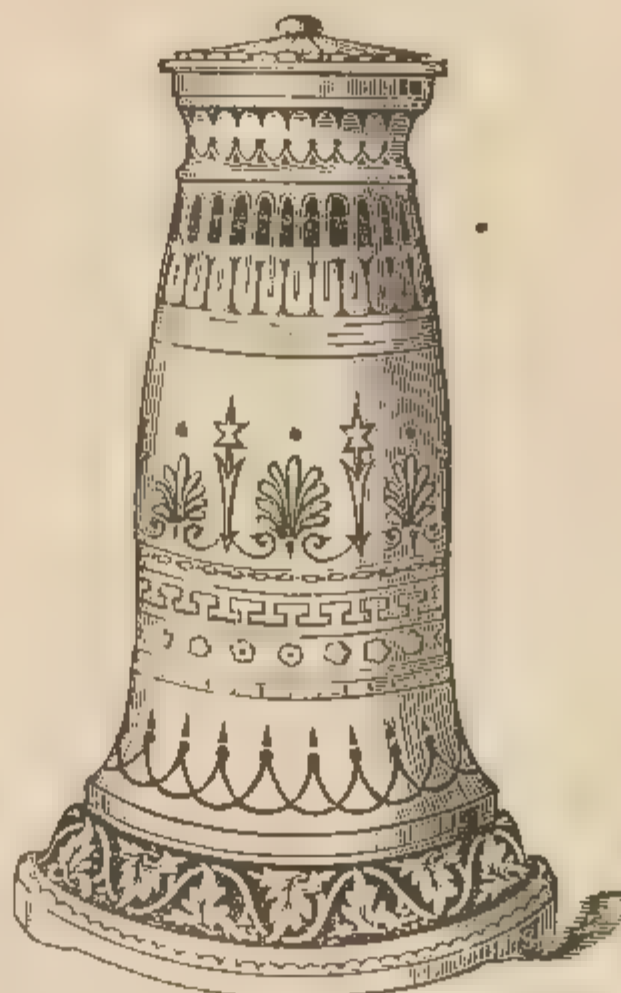
ranged in front of the Gas jets, and at right angles to them; no cleaning is required, there is no discoloration of the reflector by heat; and a more cheerful and fire-like appearance is obtained. The Glass will not break with the heat.

No. B5025	Height 17 inches. Width 17½ inches	£1 16 6
No. B5026	Same as above, but with boiling arrangement on top	2 9 6
No. B5027	Height 20 inches. Width 20 inches	2 7 6
No. B5028	Same as above, but with boiling arrangement on top	2 17 6
No. B5034	Height 28½ inches. Width 25 inches	3 12 6
No. B5035	Same as above, but with boiling arrangement on top	4 3 6

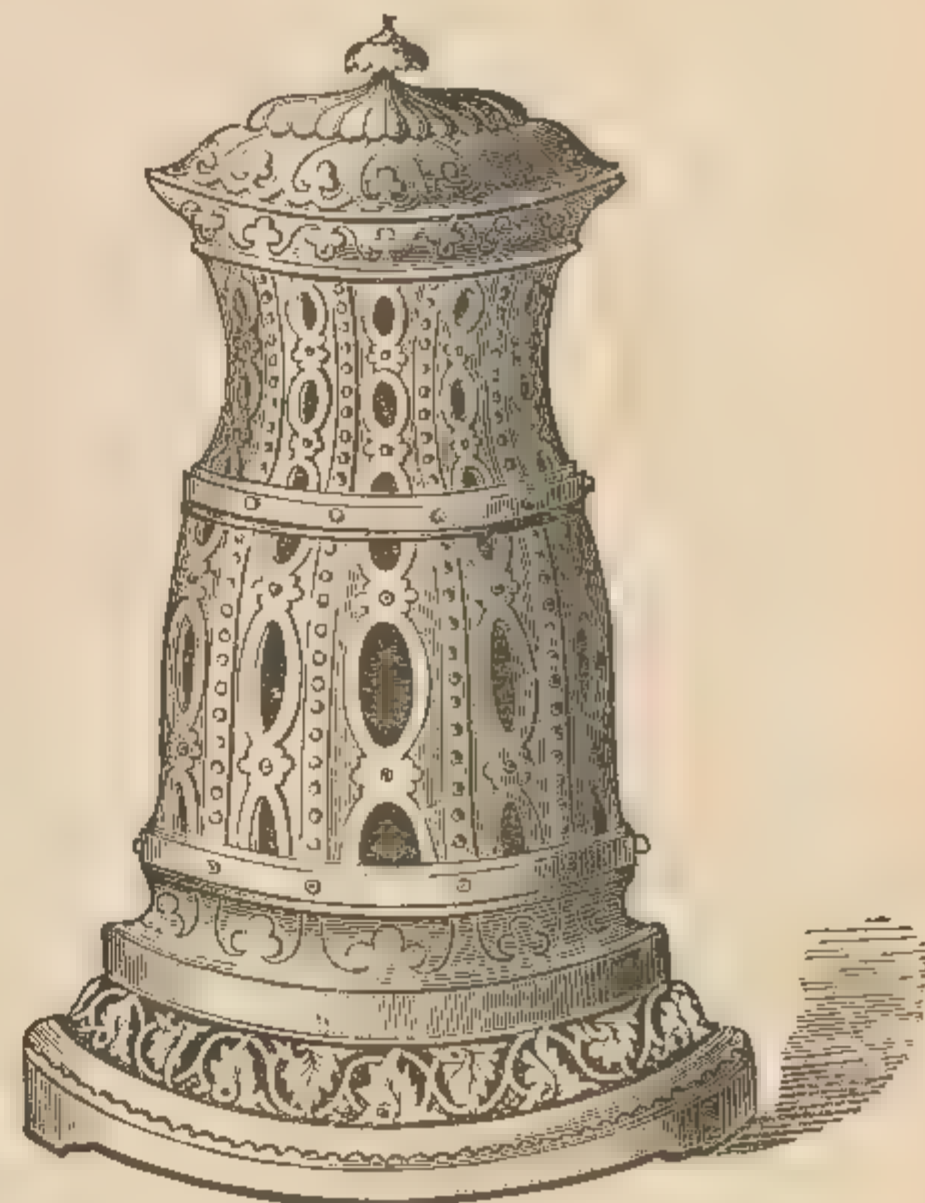
TERRA COTTA GAS STOVES.



No. B630 Open Trellis Work. £3 3 0
 „ B632 Close Trellis Work. 2 17 6
 Height 32 inches.
 Diameter of Base 21½ inches.
 With Atmospheric Burner.



No. B96.
 Height, 36 inches.
 Diameter of Base 21½ inches.
 With Atmospheric Burner.
 Price £1 18 3



No. B634 Open Work. Price £3 0 0
 „ B636 Close Work. „ 2 12 6
 Height 32 inches
 Diameter of Base 21½ inches.
 With Atmospheric Burner.

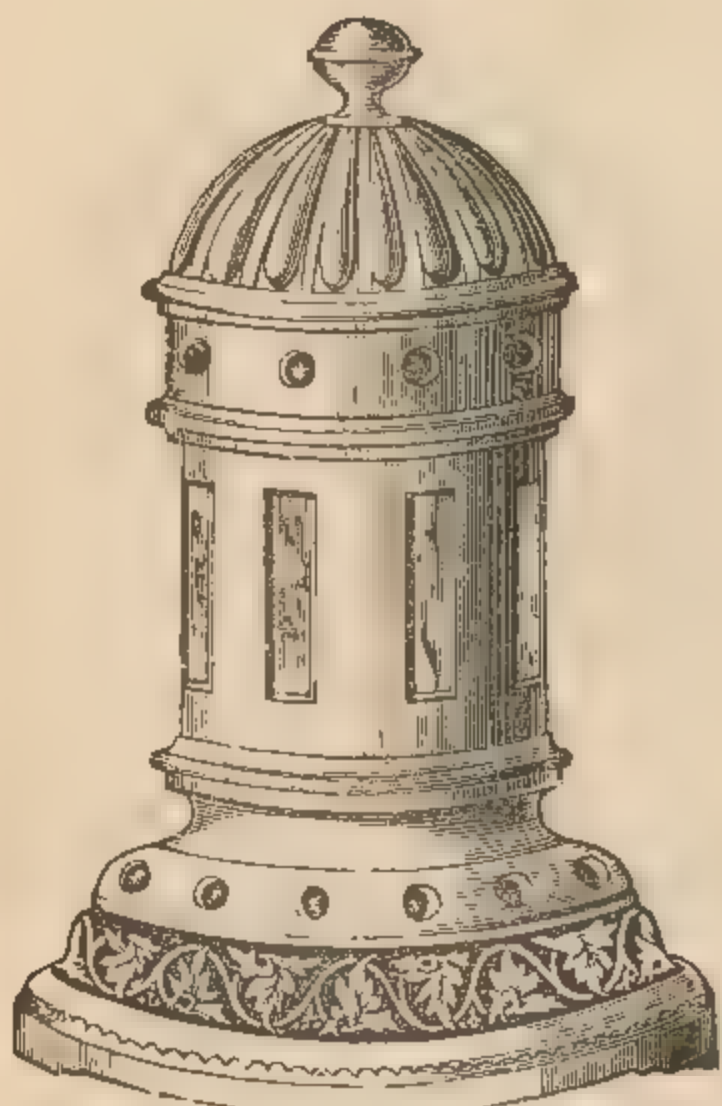


Nos. B83 & B85.
 No. B83—Height 24in. Diameter 21½in. Price 25/-
 „ B85—Height 34in. Diameter 26in. „ 40/-
 With Atmospheric Burner.

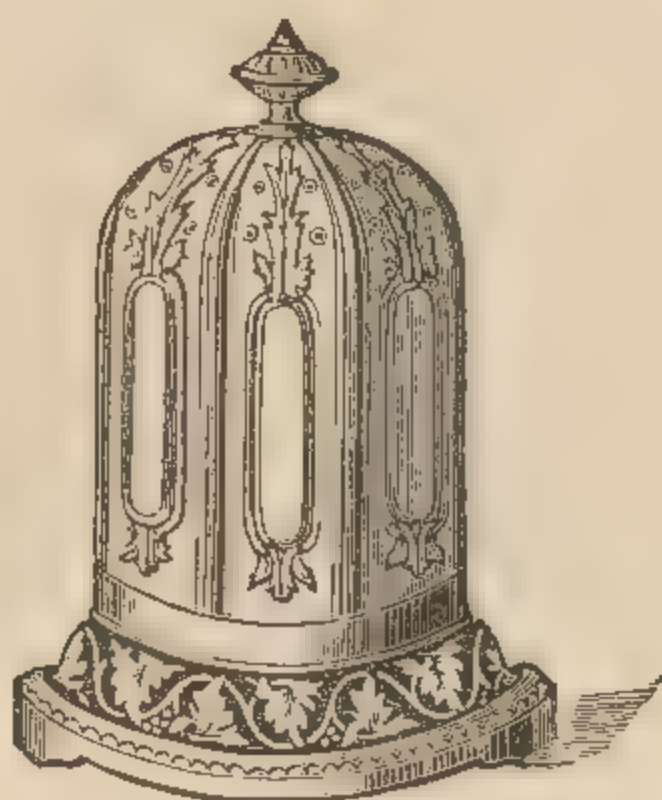


No. B608.
 With Ruby Panels.
 Height 32in. Diameter of Base 21½in.
 With Non-atmospheric Burner.
 Price £3 3 0

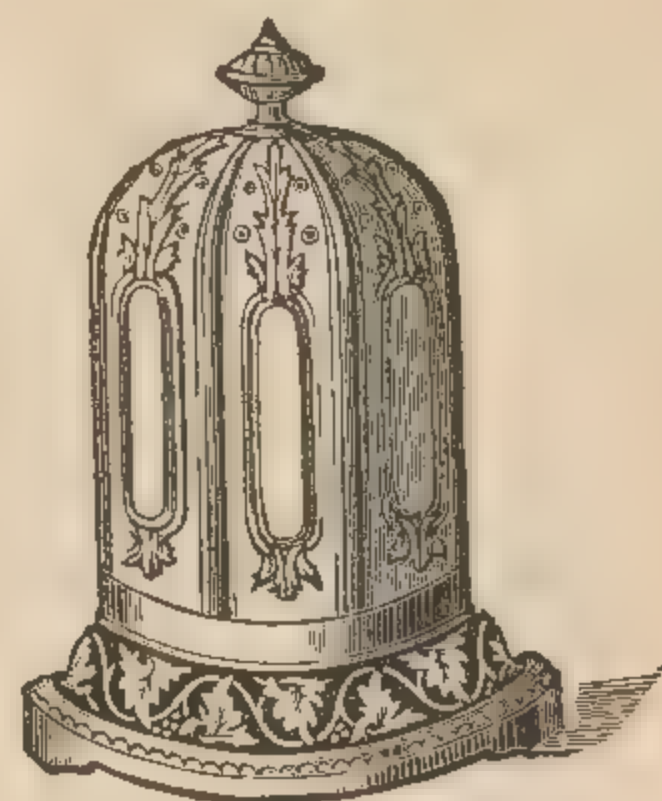
TERRA COTTA GAS STOVES.



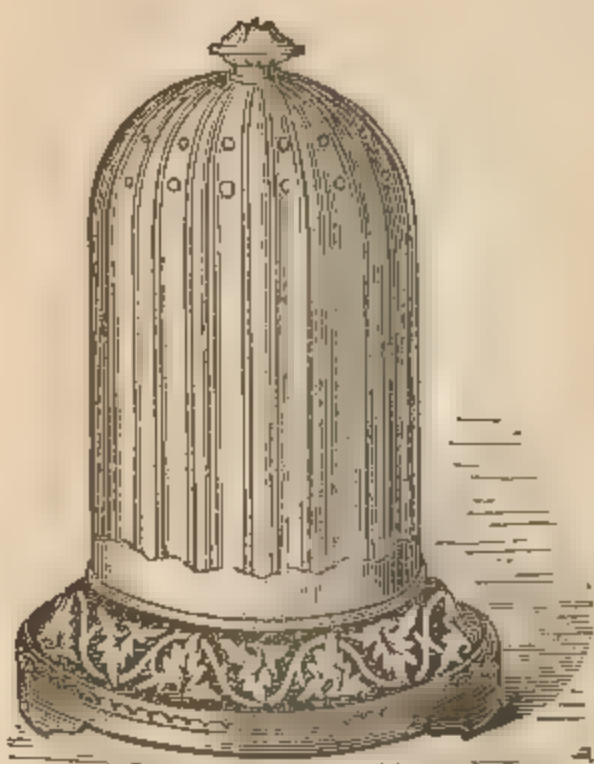
No. B606.
With Ruby Panels.
Height 31 inches.
Diameter of Base 21½ inches.
With Non-atmospheric Burner.
Price, £2 5 0



No. B600—Atmospheric.
Without Ruby Panels.
Height 24 inches.
Diameter of Base 16 inches.
With Atmospheric Burner.
Price, 16/-



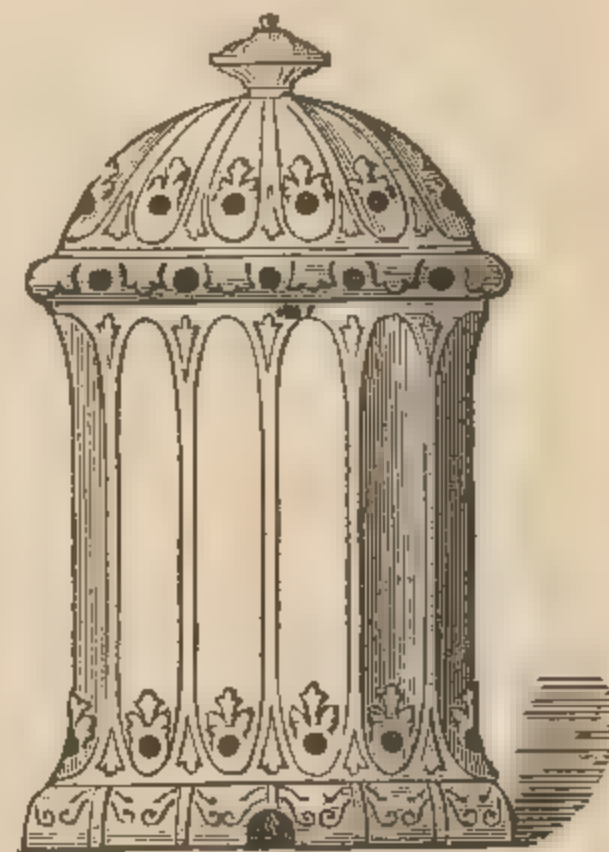
No. B601.
With Ruby Panels.
Height 24 inches.
Diameter of Base 16 inches.
With Non-atmospheric Burner.
Price, 21/-



No. B50.
This Stove can be used without
the Terra Cotta for boiling
purposes.
Height 17 inches.
Diameter 12 inches.
With Atmospheric Burner.
Price, 12/-



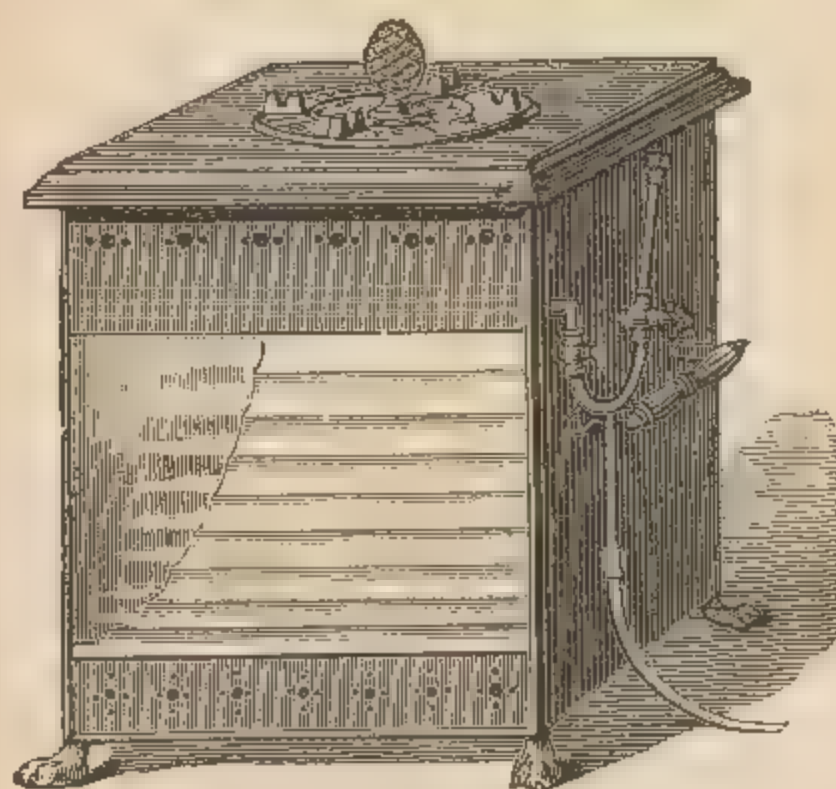
No. B92.
HALIFAX STOVE, with Star Burner.
Height 24 inches.
Diameter of Base 21½ inches.
With Non-atmospheric Burner.
Price, 23/-



No. B609.
15½in. high, 10in. diameter at base.
Price, 9/-
No. B610.
17½in. high, 12in. diameter at base.
Price, 12/-
No. B611.
19½in. high, 14in. diameter at base.
Price, 15/-
With Atmospheric Burners.

THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.

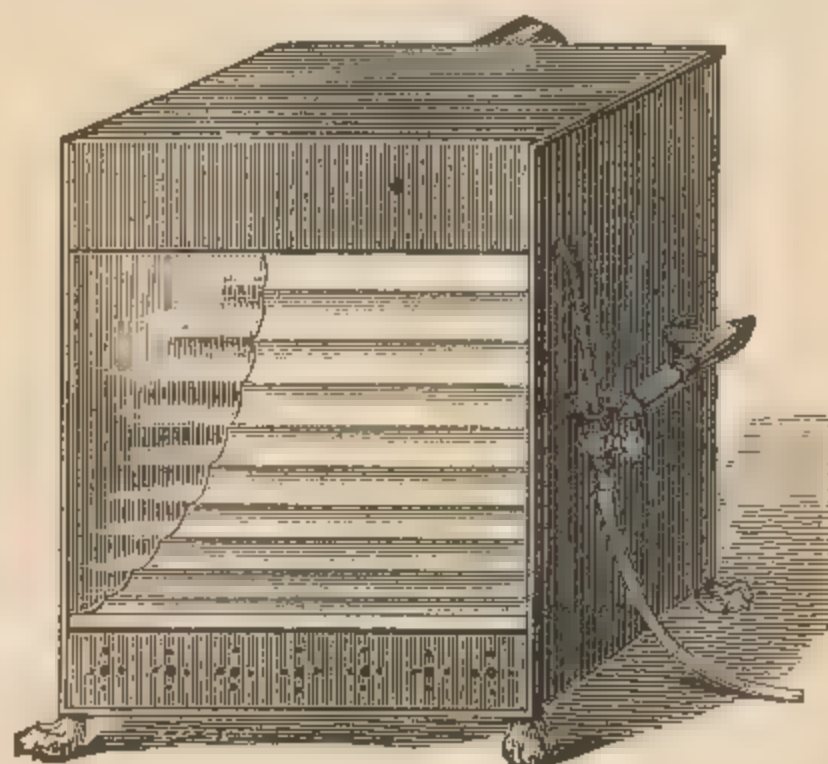


No. B4053.

With Boiling Apparatus.

Height, 14in. Width, 10in. Depth, 9in.

Price, £1 10 0



No. B4019.

Height ... 14 inches.

Width ... 10 "

Depth ... 9 "

Price, £1 0 0



No. B4020.

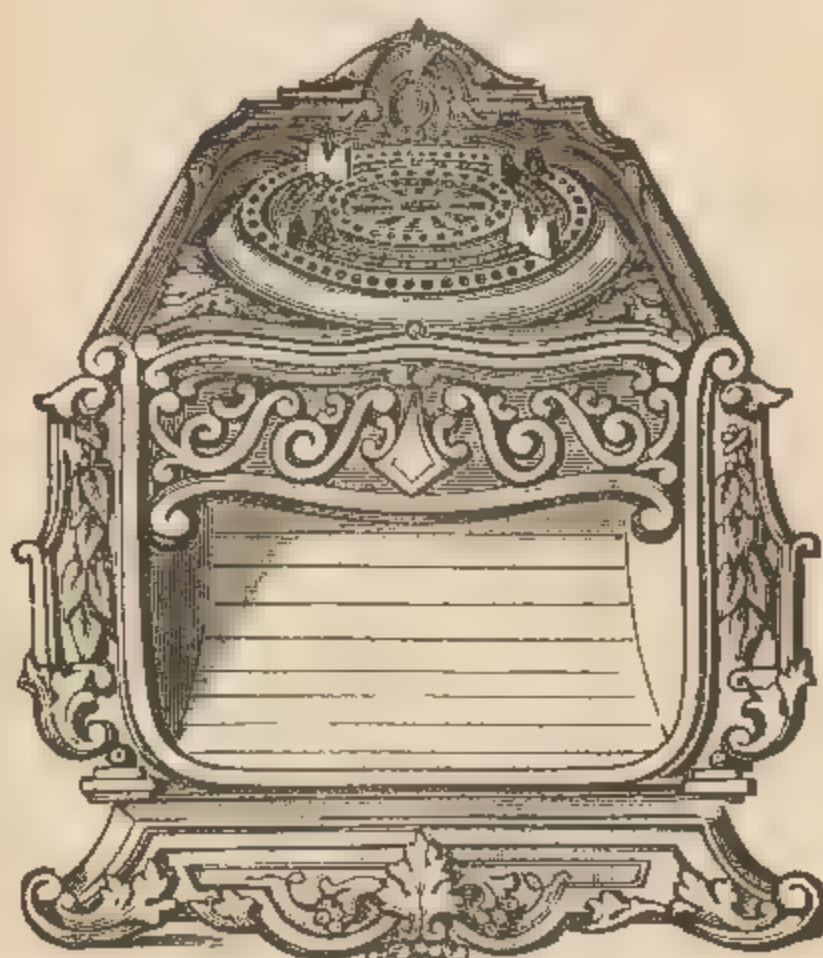
Height, 15in. Width, 16in. Depth, 11in.

Price, Blackleaded, £1 10 0

„ Enamelled, £2 5 0

No. B4054.
Height, 15in. Width, 12in. Depth, 9in.
Price, £2 2 0

No. B4021.
Height, 17in. Width, 19in. Depth, 12in.
Price, Blackleaded, £2 2 0
„ Enamelled, £3 10 0



No. B4032.

With Boiling Apparatus on Top.

Height, 15in. Width, 16in. Depth, 11in.

Price, Blackleaded, £2 6 0

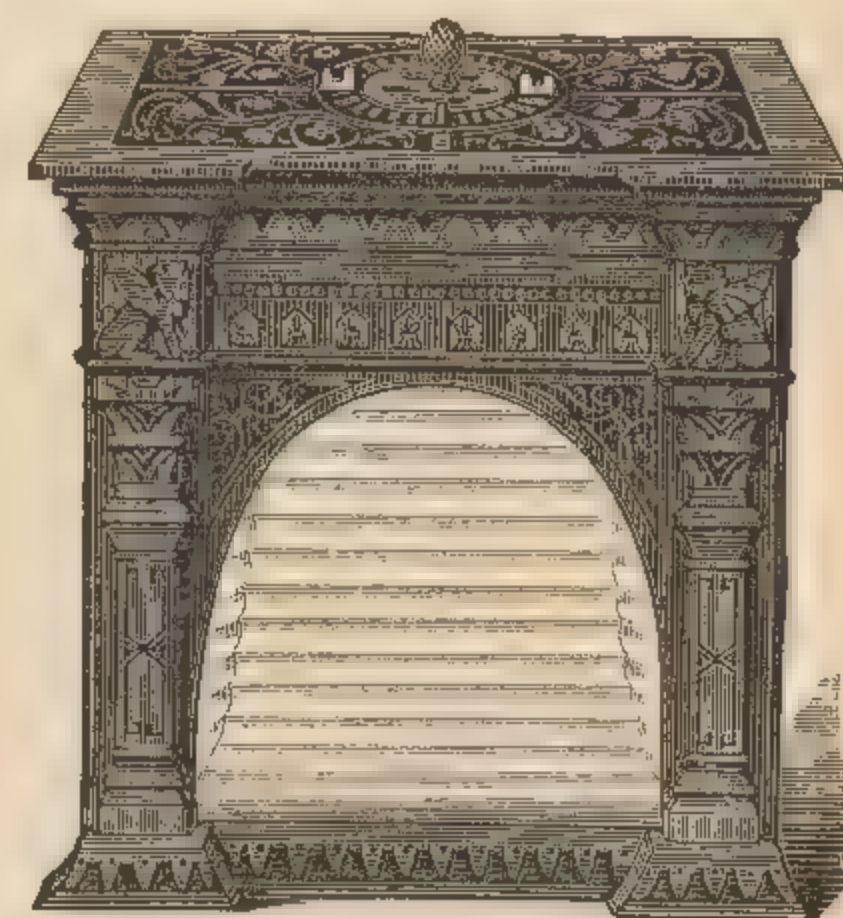
„ Enamelled, £2 16 6



Nos. B4047 and B4049.

	B4047.	B4049.
Height . . .	24in.	27in.
Width at Base . .	20in.	25in.

Price, Blackleaded, 37/6 45/0



No. B4025.—Height, 15in. Width, 15in.
Depth, 10in. Price, £1 9 0

No. B4026.—Same as above, but with arrangement for boiling on the top. Price £2 2 0

No. B4027.—Height, 18in. Width, 17½in.
Depth, 11in. Price, £2 0 0

No. B4028.—Same as No. B4027, but with an arrangement for boiling on the top. Price, £2 10 0

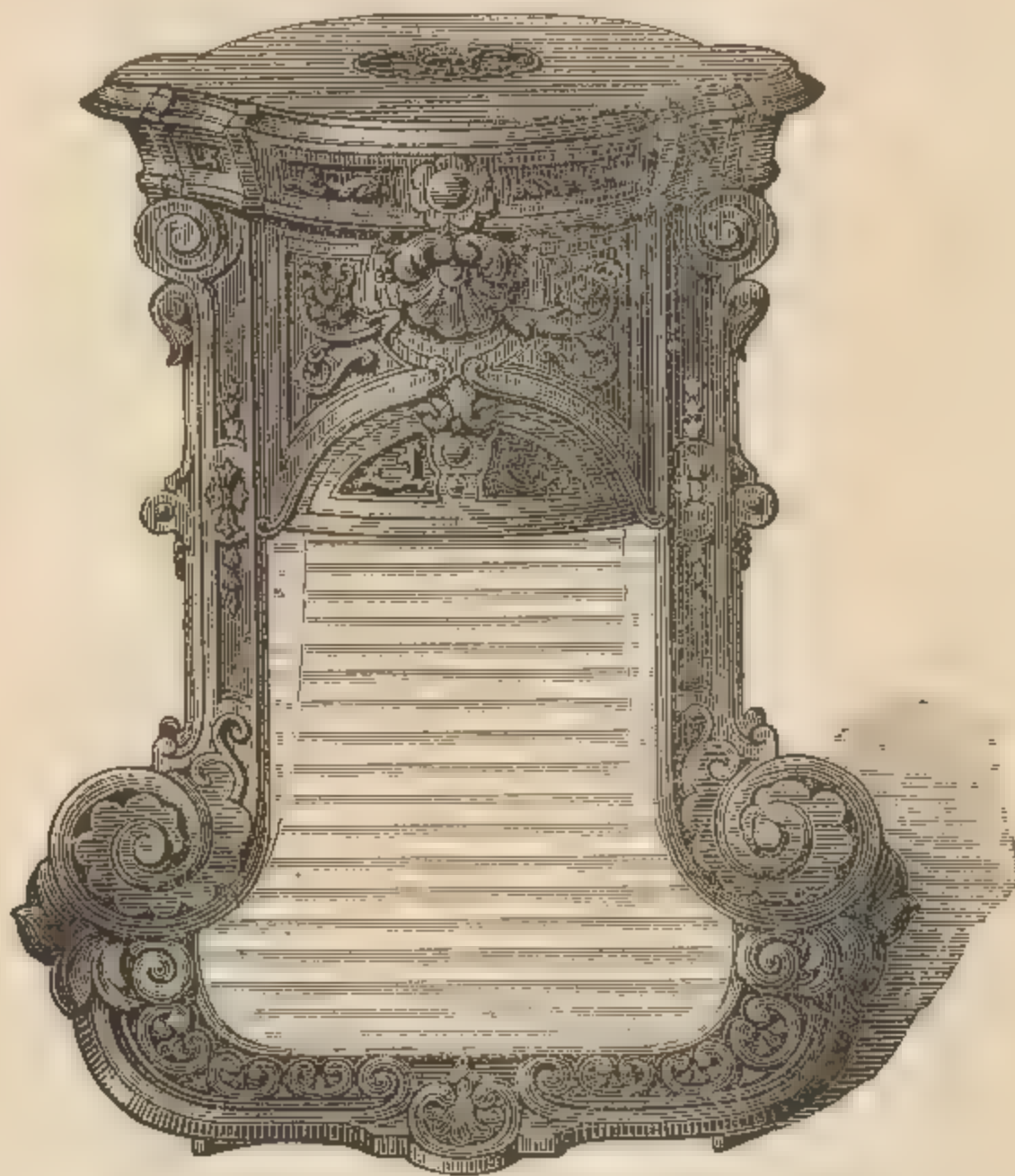
No. B4034.—Height, 26in. Width, 23in.
Price, £3 5 0

No. B4035.—Same as No. B4034, but with an arrangement for boiling on the top. Price, £3 16 0

No. B4033.
With Boiling Apparatus on Top.
Height, 17in. Width, 19in. Depth, 12in.
Price, Blackleaded, £3 0 0
„ Enamelled, £4 2 6

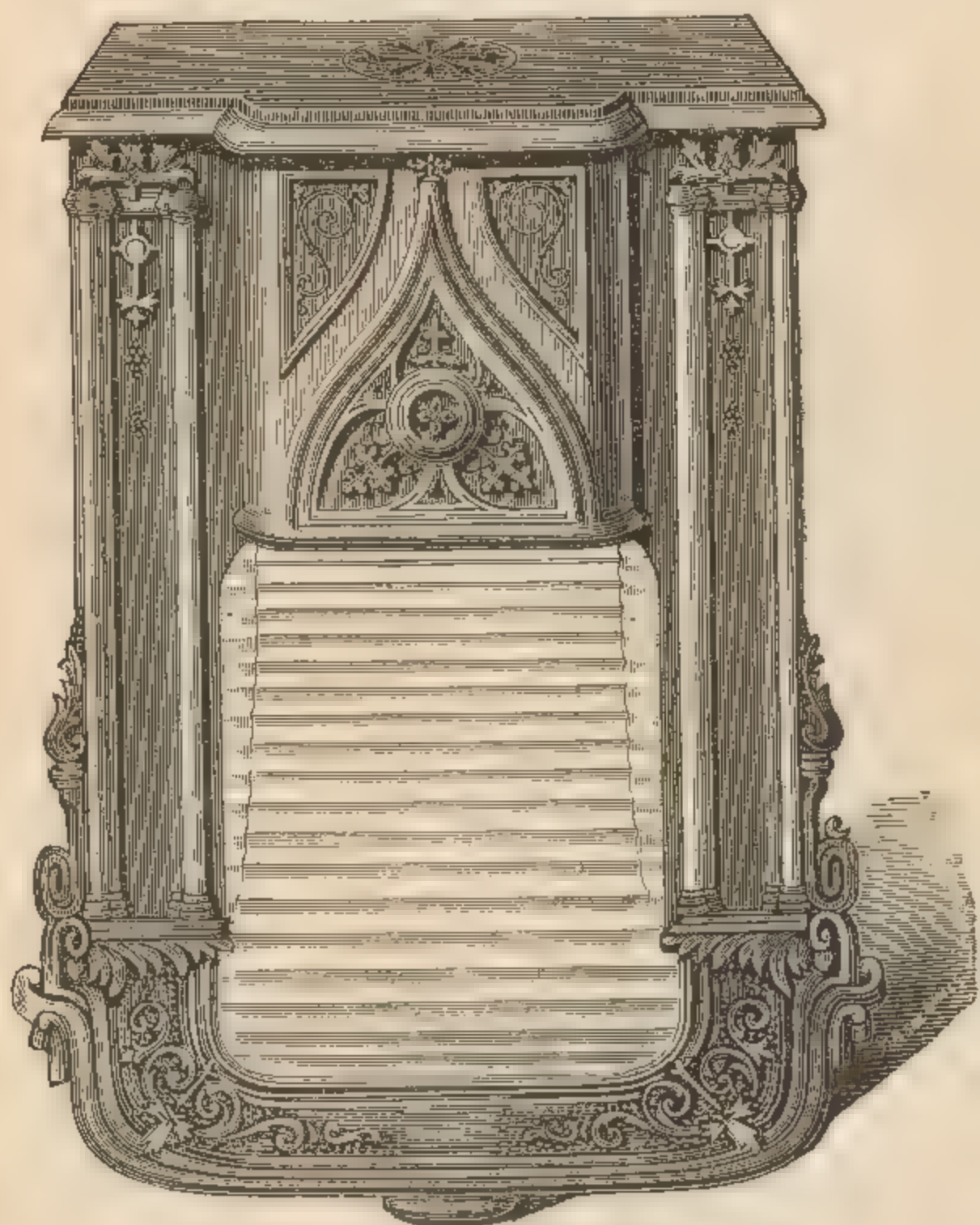
THE "CHEERFUL" GAS STOVE,

All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.

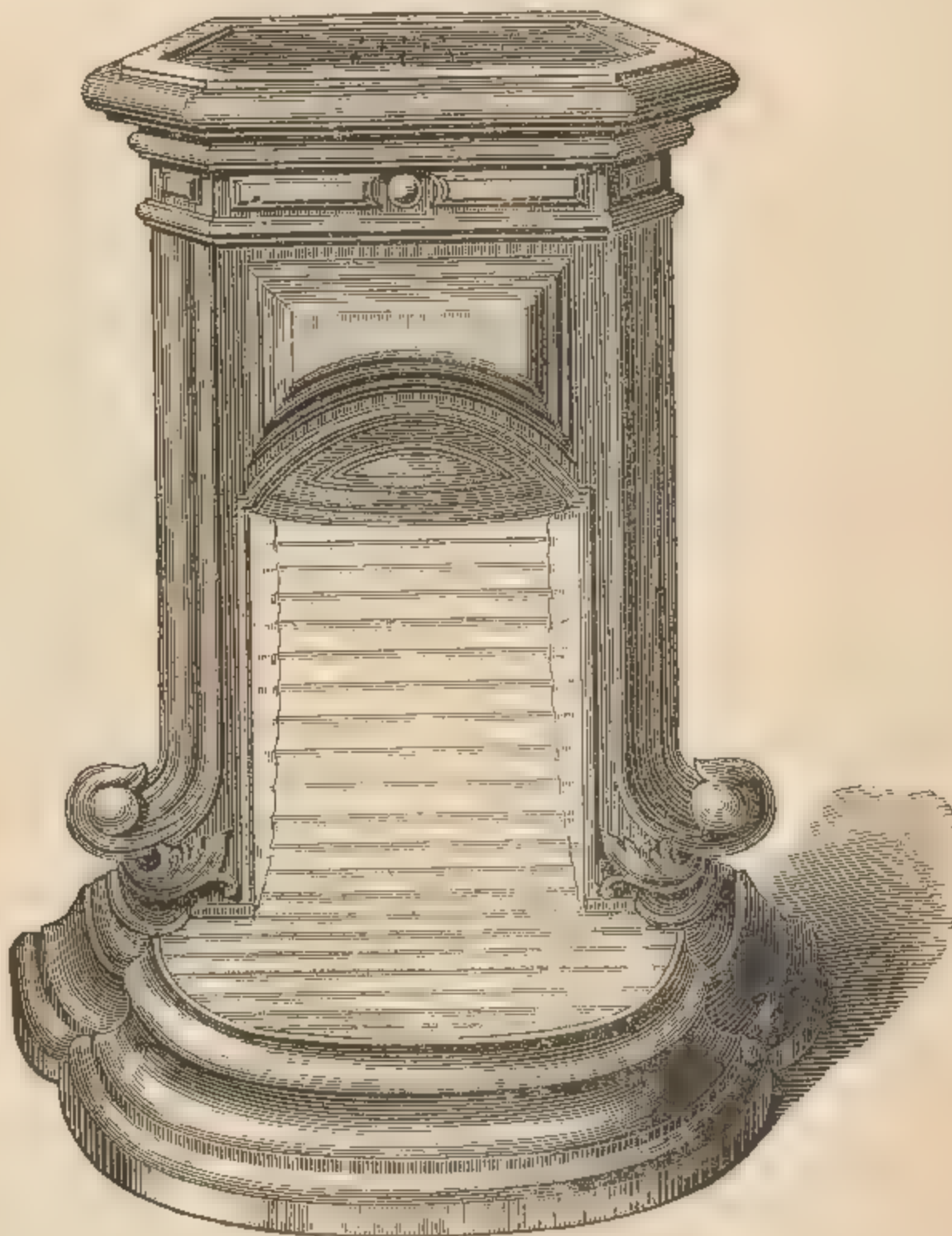


No. B4003.
Height, 22in. Width at Top, 15in. Width at Base, 19in.
Price, Blacklead, £2 16 6;
Enamelled, £3 8 0.

No. B4024,
Height, 21in. Width at Top, 15in. Width at Base, 19in.
Price, Blacklead, £2 2 0.



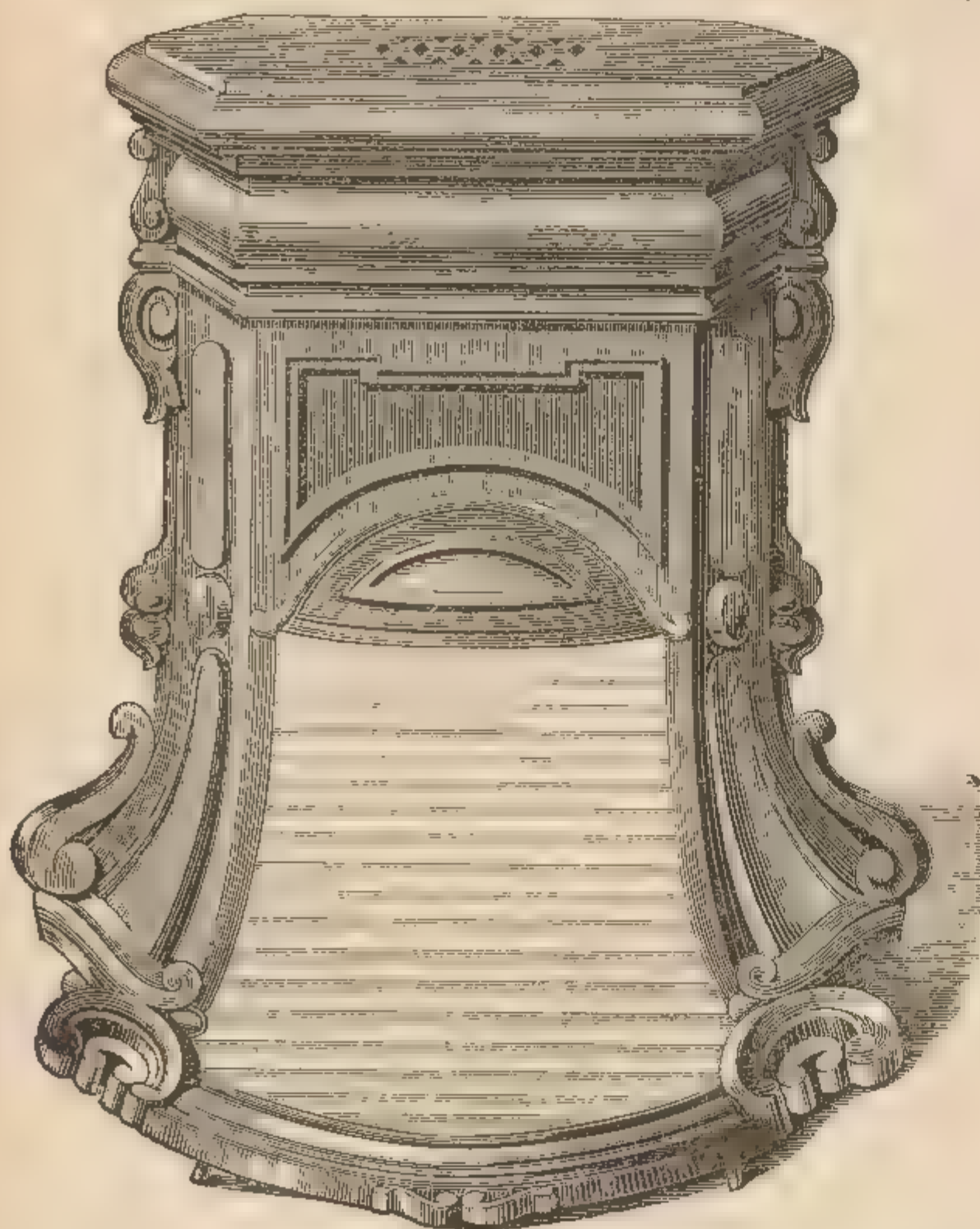
No. B4022.
Height, 24in. Width at Top, 19in. Width at Base, 21in.
Price, Blacklead, £3 15 0.



No. B4044.
Height, 25in. Width at Top, 15in. Width at Base, 20½in.
Price, Blacklead, £3 0 0; Enamelled, £3 13 6.

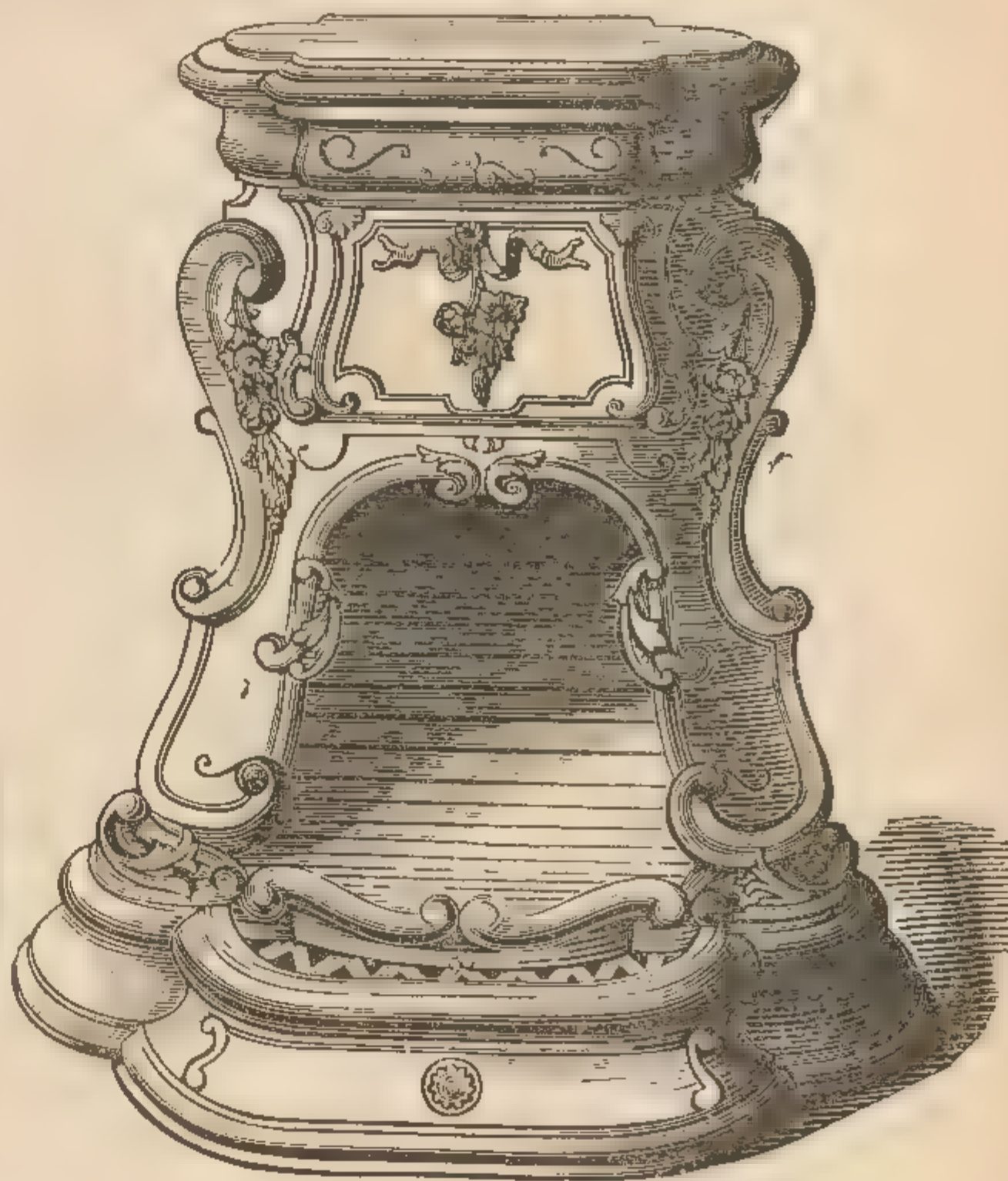
THE "CHEERFUL" GAS STOVE,

All the appearance of an Open Fire, without smoke or smell. The Ribbed parts represent Copper Reflectors, except Nos. 4050 and 4051, which are all Brass.



No. B4018.
Height, 26in. Width at Top, 19in. Width at Base, 26in.

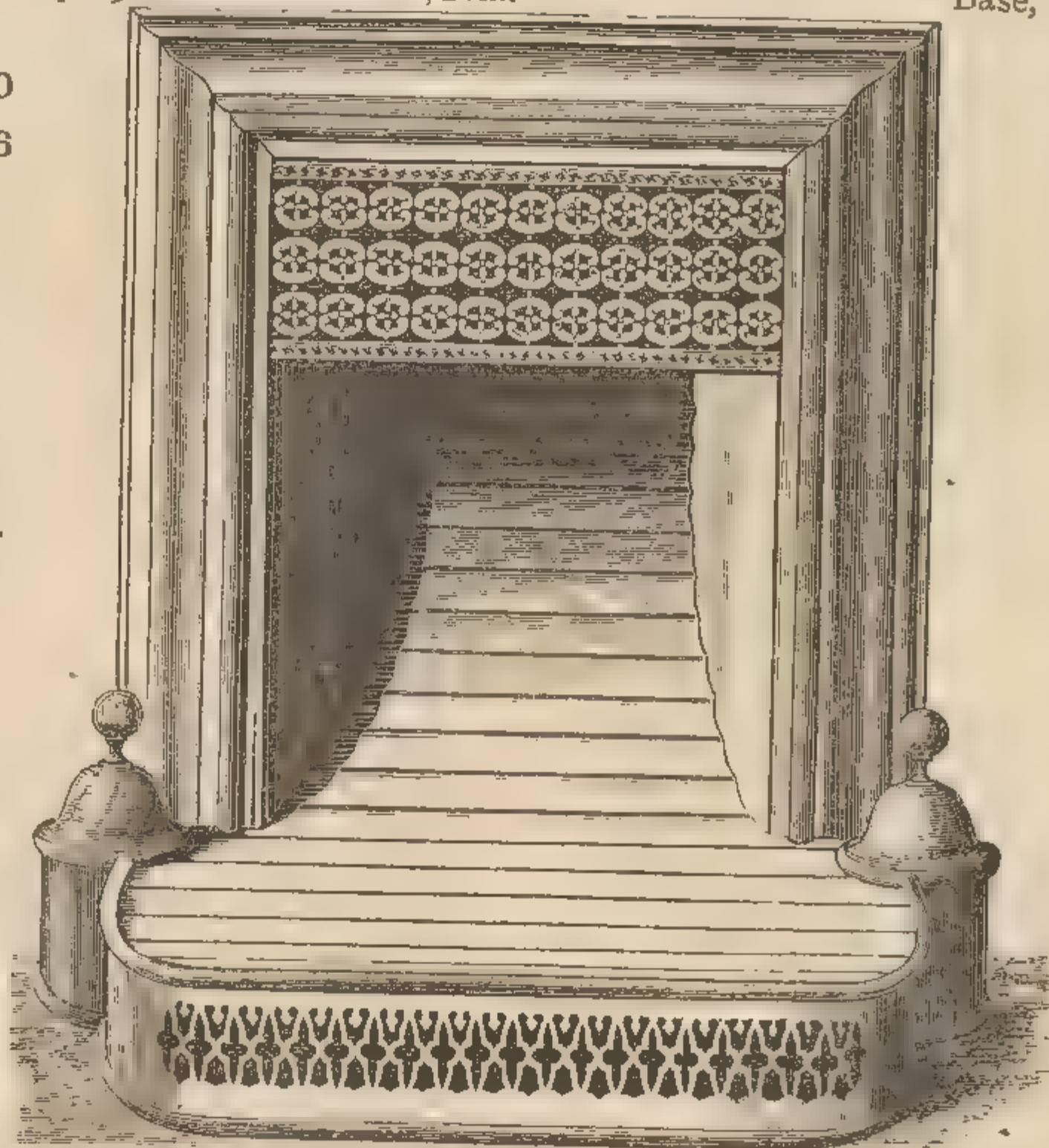
Price,
Blacklead, £4 4 0
Enamelled, £5 12 6



No. B4014.
Height, 34in. Width at Top, 20½in. Width at Base, 32in.

Price,
Blacklead, £7 0 0
Enamelled, £8 16 6

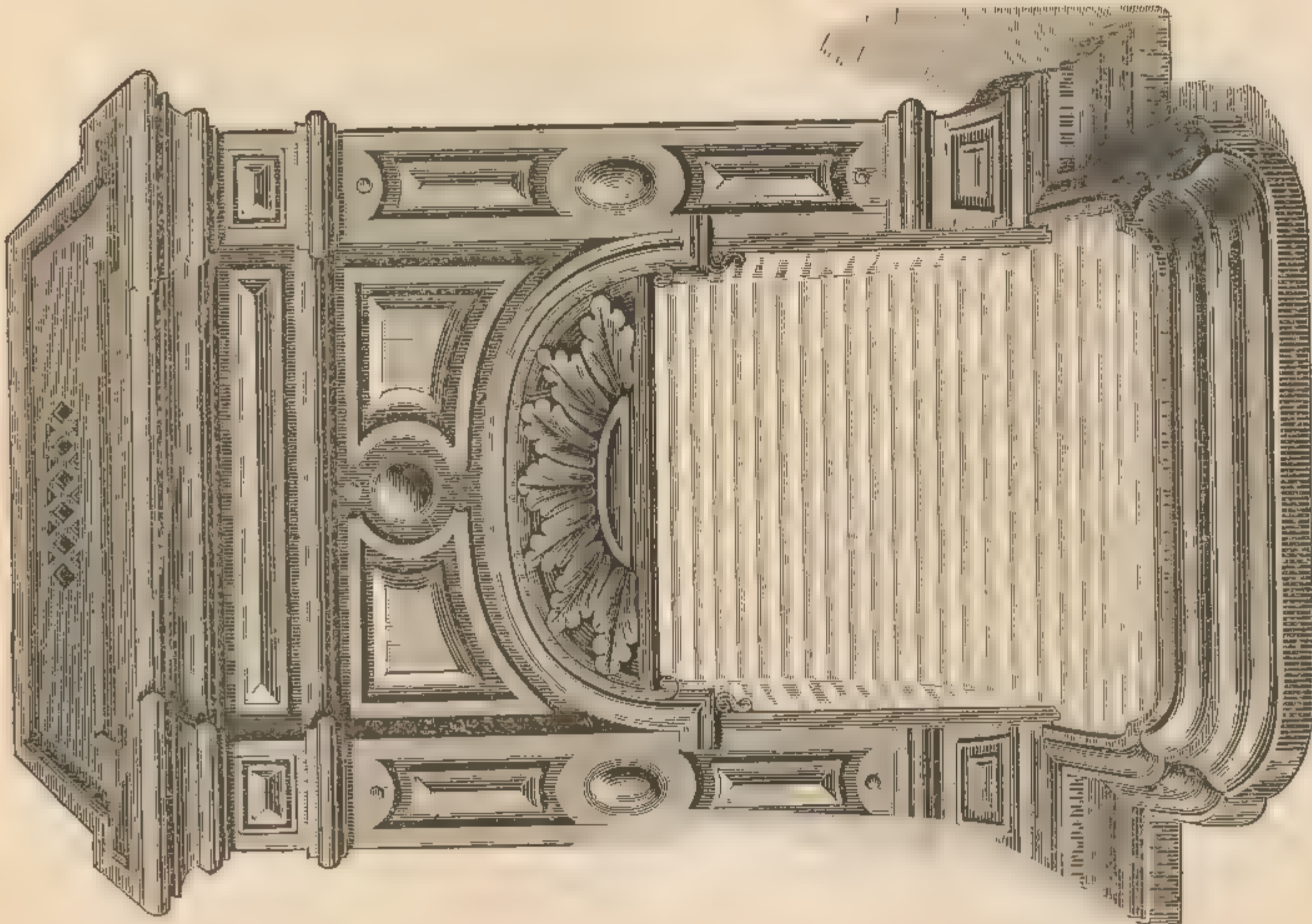
No. B4050.
All Polished Brass.
Height . 20 inches.
Width . 18 "
Price, £5 12 6



No. B4051.
All Polished Brass.
Height . 25½ inches.
Width . 24 "
Price, £7 2 6

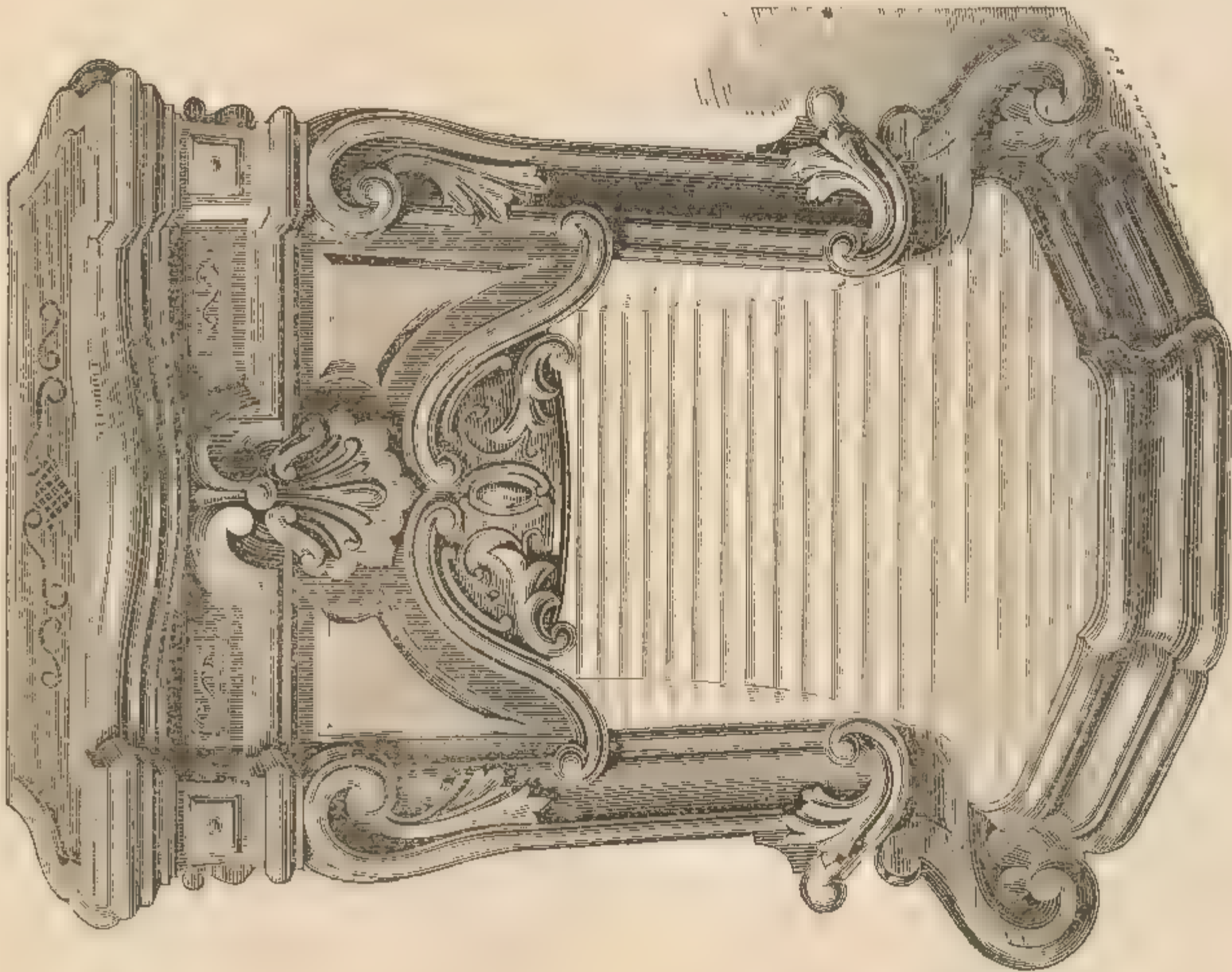
THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without smoke or smell. The Ribbed parts represent Copper Reflectors.



No. B4039.

Height, 31in.	Width at Top, 23in.	Width at Base, 25½in.	
Price, Blackleaded	£5	5	0
„ Enamelled	£6	15	0



No. B4036.

Height, 29in.	Width at Top, 23in.	Width at Base, 28in.	
Price, Blackleaded	£5	12	6
„ Enamelled	£7	2	6

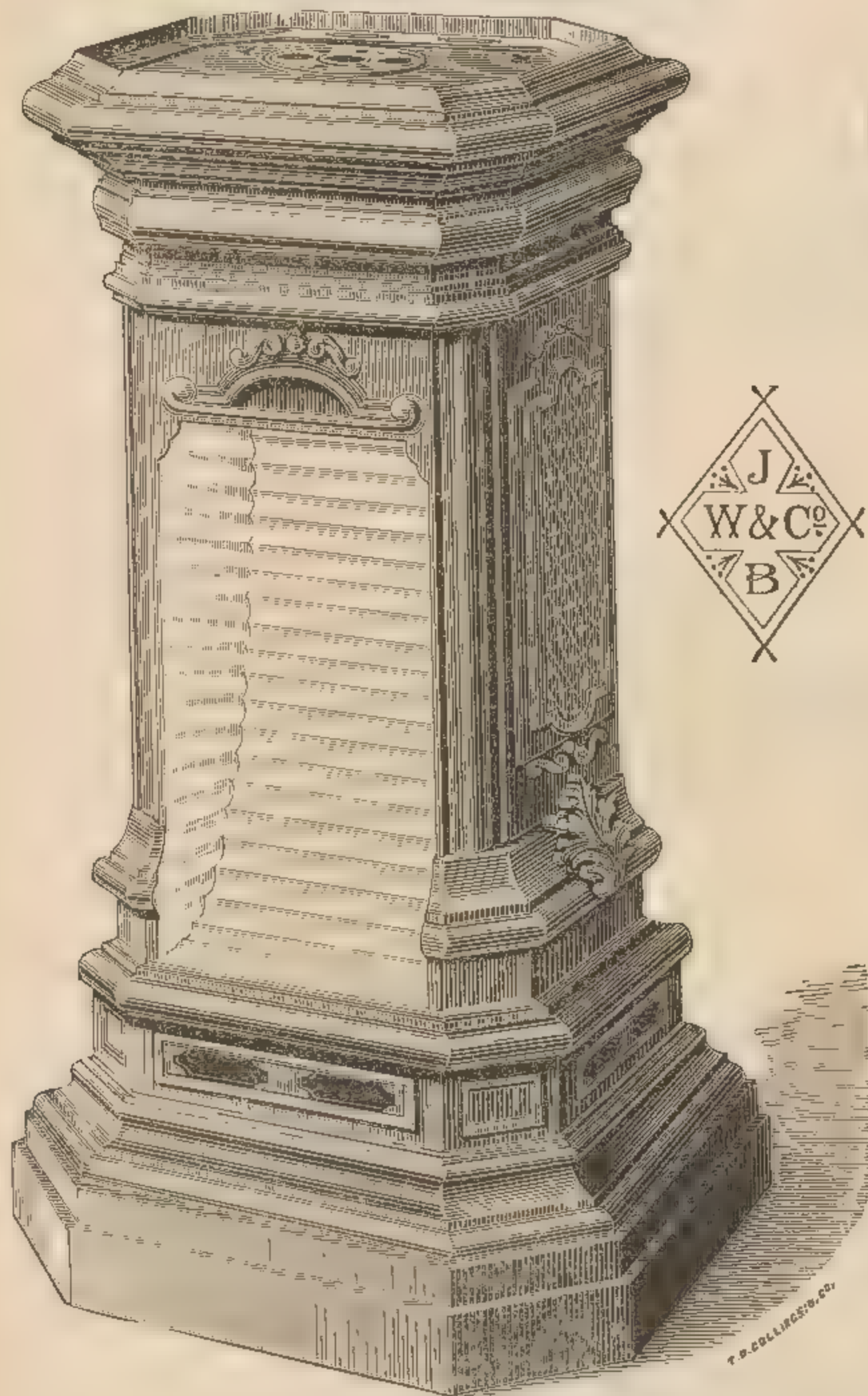
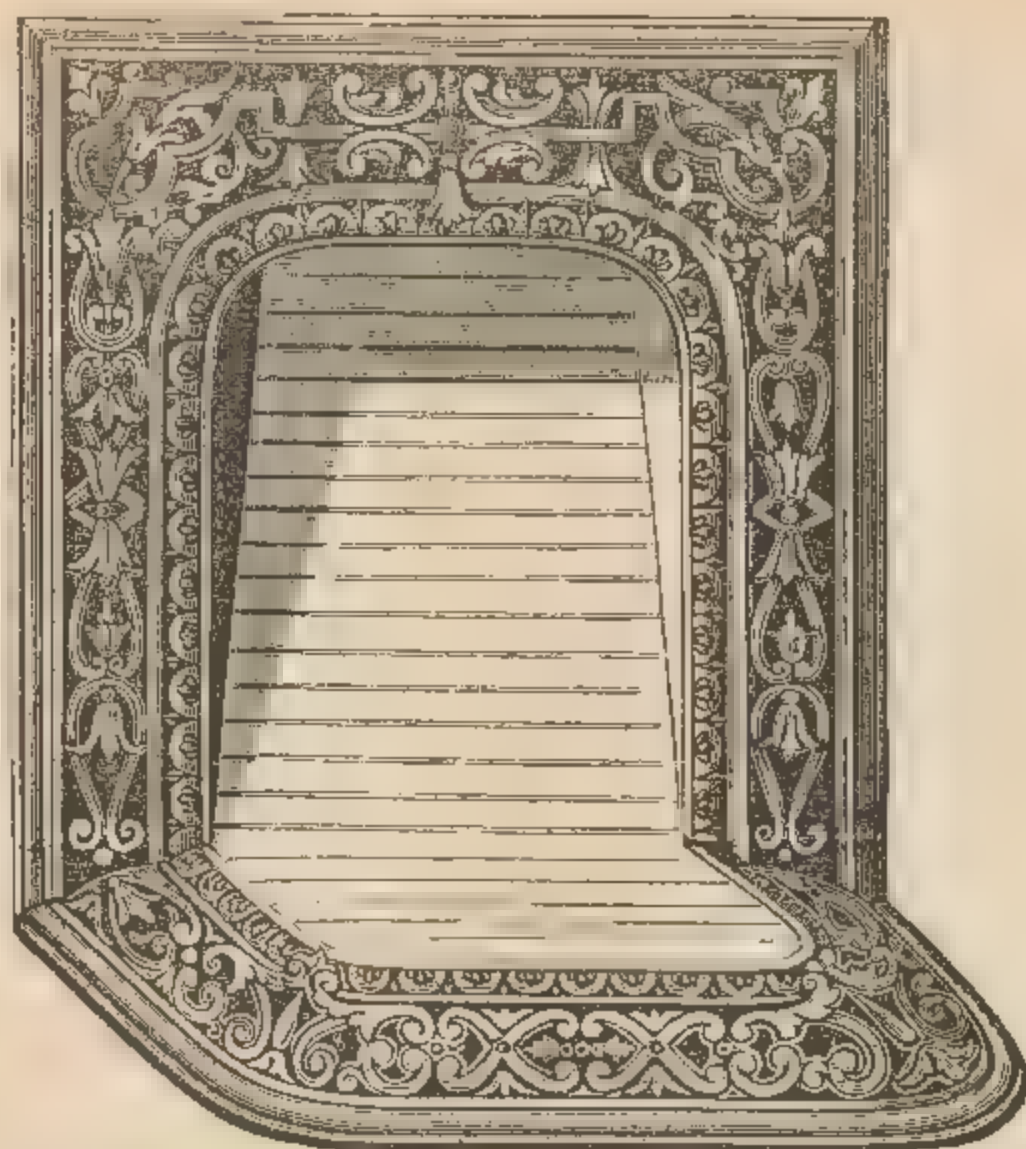
THE "CHEERFUL" GAS STOVE.

REGISTERED.

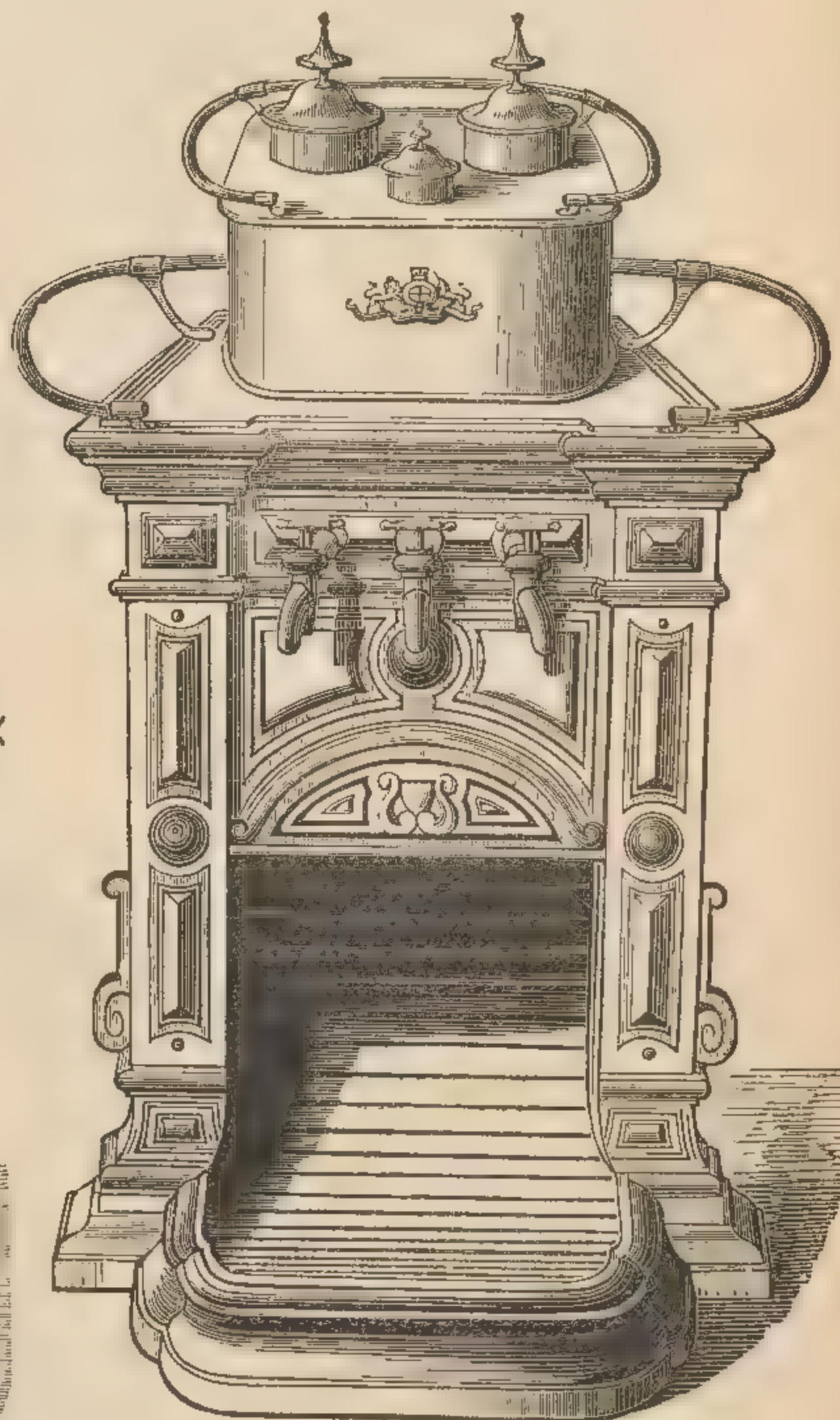
No. B4052—Height 23in. Width 24in.

Price £3 10 0.

All the appearance of an Open Fire, without smoke or smell.
The Ribbed parts represent Copper Reflectors.



No. B4029. Height 31in. Width at Top
Width at Base 17½in.
Fine Cast and Blacklead.
Price, £5 5 0



No. B4040—"Cheerful" Gas Stove, with Wine and Ale Muller, for Licensed Victuallers.

Height of Stove, without Muller	.	.	.	.	.	31 inches.
Width at Top	.	.	.	.	.	23 "
Base.	.	.	.	.	.	25½ "
	1.					Enamelled.
					0	£14 5 0

GAS FIRES, composed of Imitation Wood Logs.

These are made of Fire-clay, and are very good Imitations of Burning Logs of Wood, the flame issuing from small perforations in the Log. They may be used in any fire-place, or may be had fitted to Stoves, as shown.



In Four Sizes.



No. B750.— 8 inches	.	.	.	30/- each
„ B751.—10 „	„	.	.	34/- „
„ B754.—12 „	„	.	.	37/6 „
„ B758.—15 „	„	.	.	45/- „



No. B756—Height, 25 inches. Width, 25 inches
Fitted with No. 754 Log.

Blackleaded . . .	£5 16 3
Enamelled Black . . .	£7 6 3

May be had fitted with Encaustic Tile Interior, 25/- extra.



No. B752—Height, 28in. Width, 22in.
Fitted with No. 750 Log.

Blackleaded . . .	£4 14 6
Enamelled . . .	£6 5 0

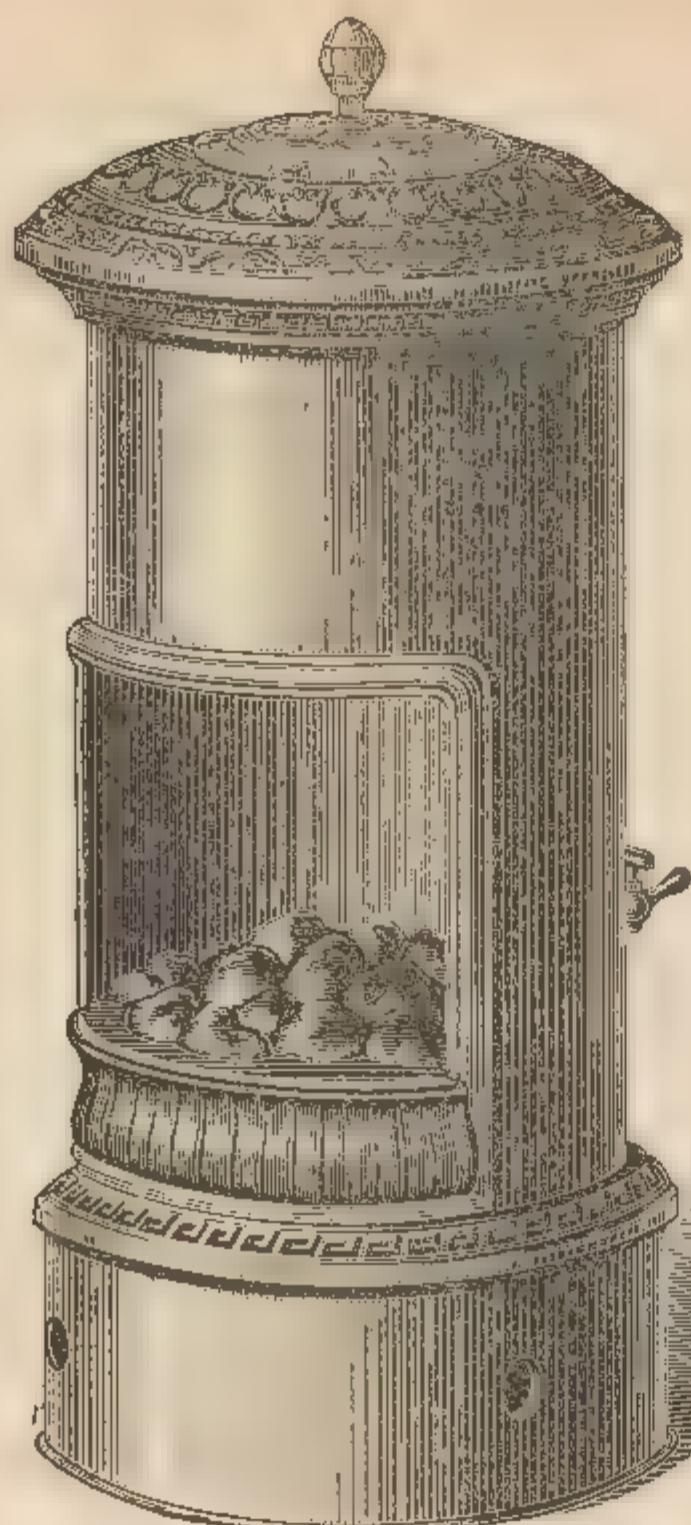


No. B760—Height, 35 inches. Width, 38 inches.
Fitted with No. 758 Log.

Blackleaded, £8 17 0	Enamelled Black, £10 10 0
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May be had fitted with Encaustic Tile Interior, 50/- extra.

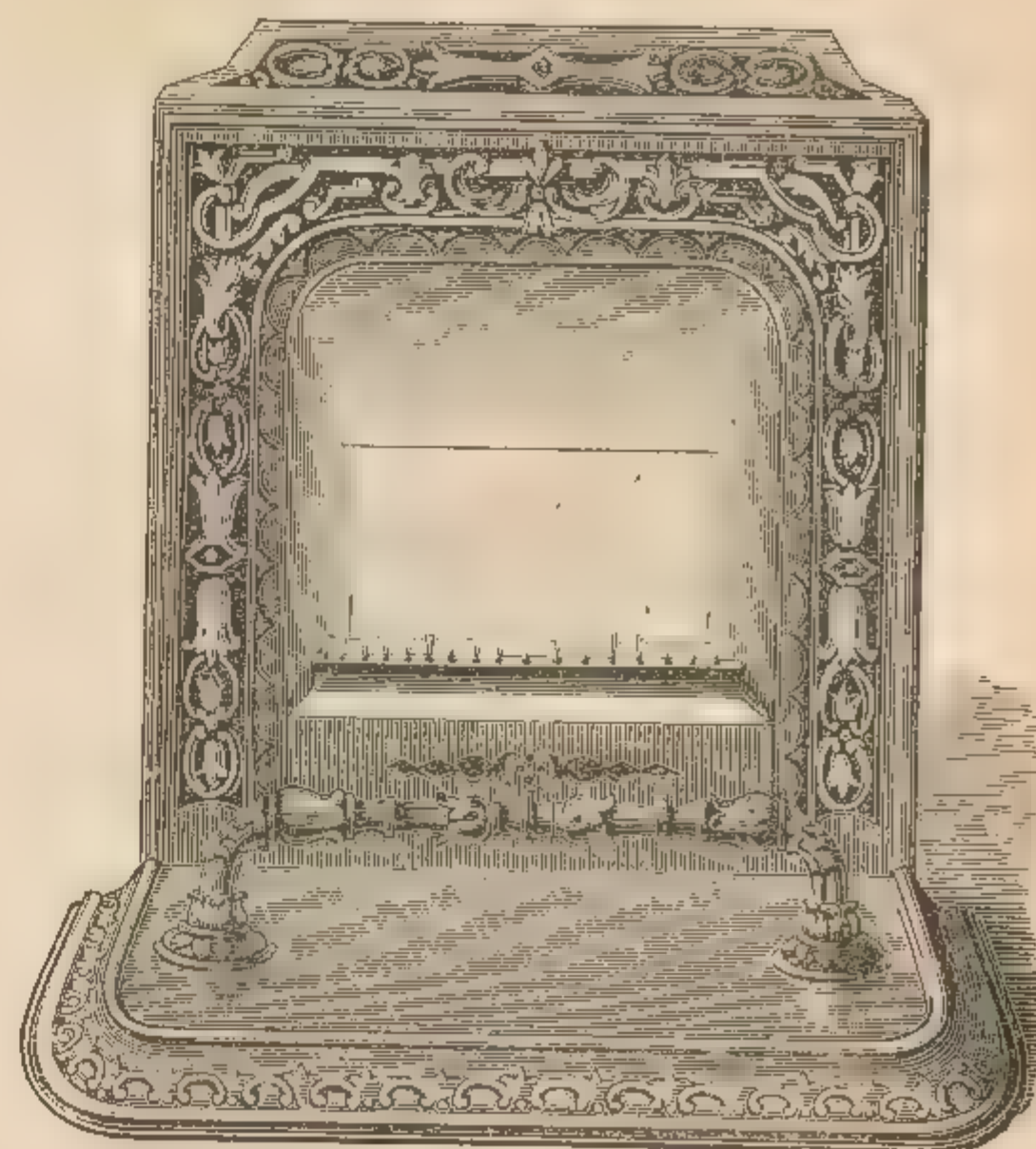
GAS FIRE STOVES.



B730 and B732.

The Fire is composed of Imitation Coals made of Asbestos, and when alight has the red-hot glow of a coal fire in the middle, the prominent parts remaining dark. At the top of the stove is a hot air box through which the flue passes. A current of pure air is always running through this box and being warmed in its passage.

No. B730—Height, 34in.; Diameter, 13½in. Price, £2 15
 No. B732—Height, 38in.; Diameter, 15½in. Price, £3 3

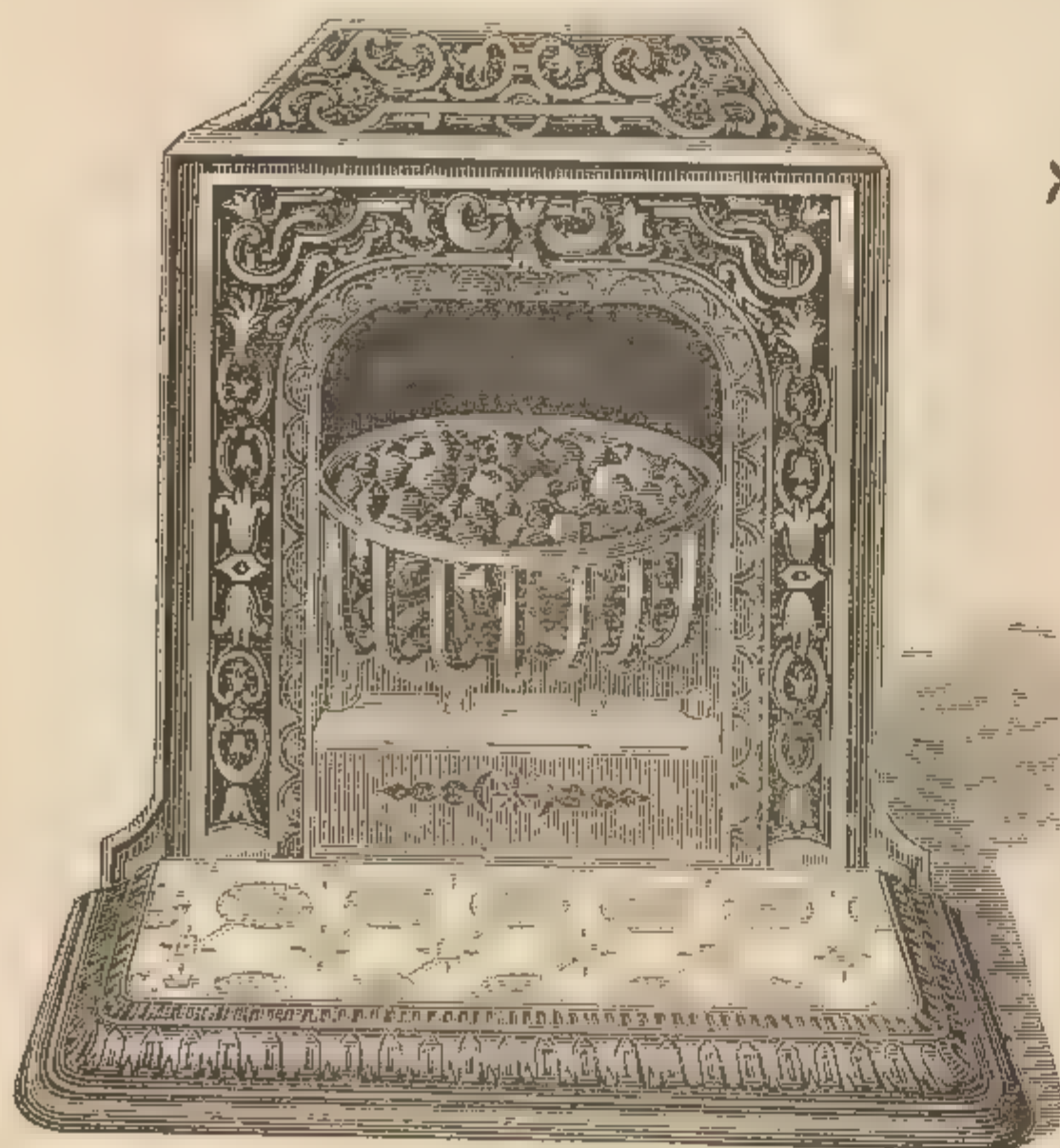


No. B720—VENTILATING.

Height, 20 inches. Width, 19 inches.

The flame plays on a Fire-brick Slab covered with Fibre Asbestos, which, becoming white hot, reflects great heat into the room. It is so arranged that a current of fresh air is always passing through the Stove, but all burnt air is carried off by the flue.

Price . . . £3 15 0

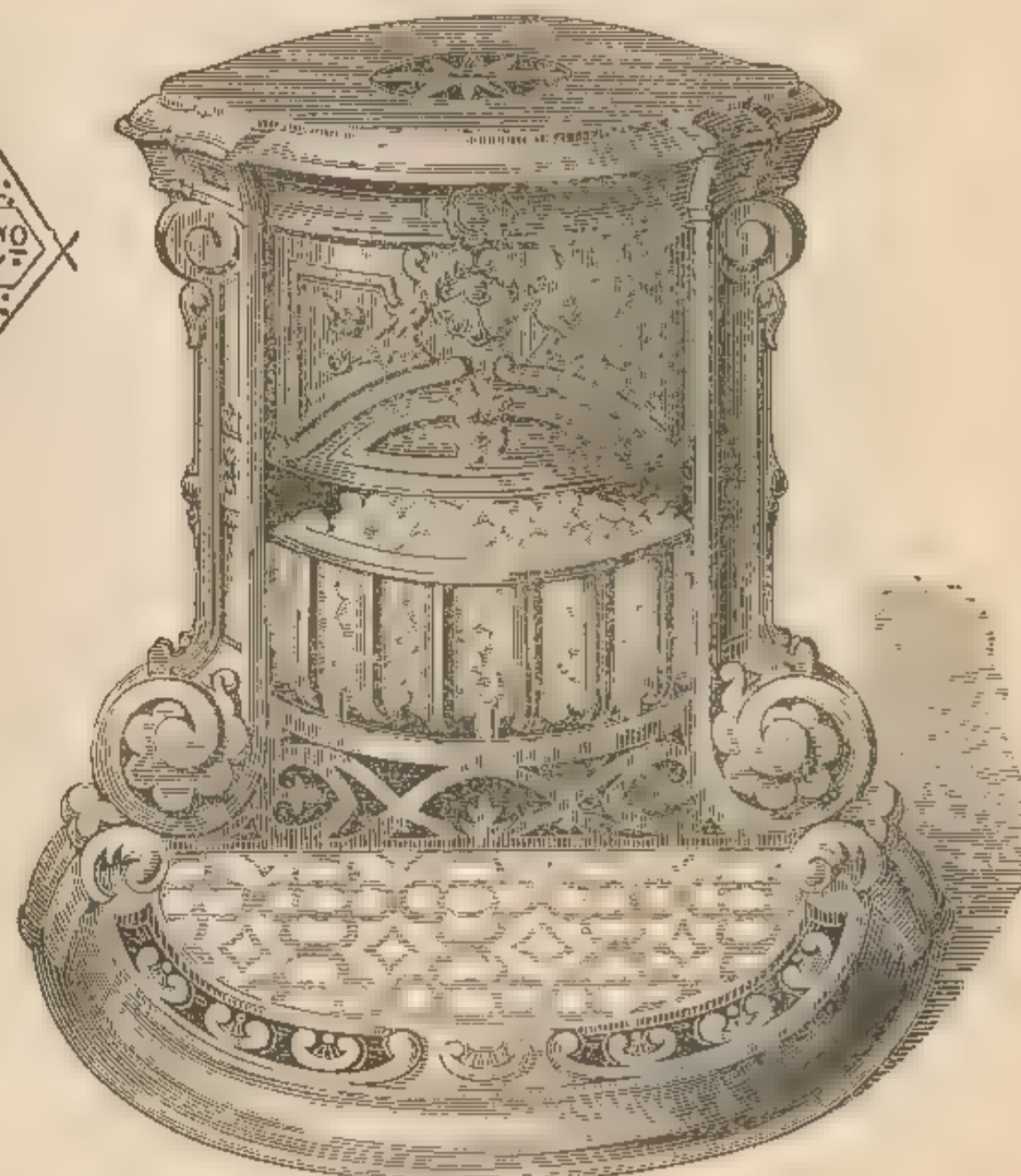


No. B722.

Height, 20 inches. Width, 21 inches.

Price . . . £3 5 0

Both these Stoves (Nos. 722 and 724) are fitted with the ordinary Asbestos Gas Fire, and throw out great heat.
 The Hearth of each Stove is composed of Encaustic Tiles.

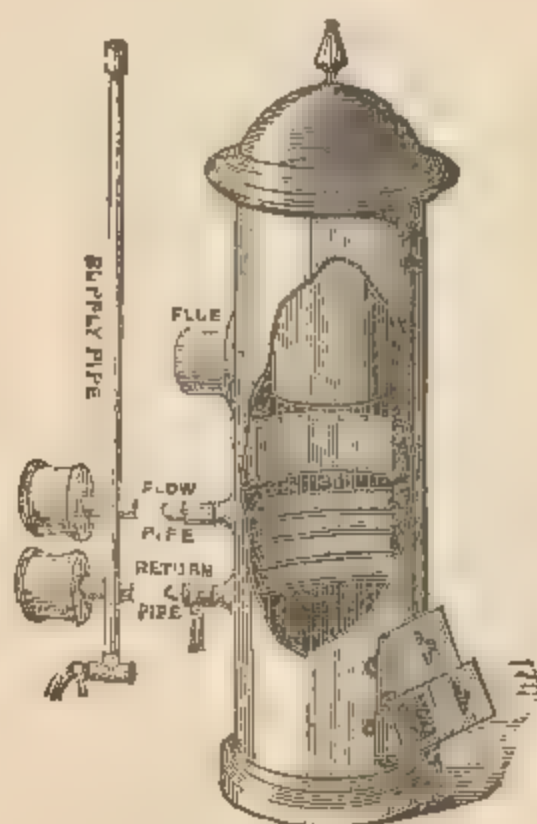


No. B724.

Height, 21 inches. Width, 19 inches.

Price . . . £2 7 6

THE COMPACT BOILER FOR HEATING HOT WATER PIPES.



No. B2081.

Requires no setting, and hardly any fixing.

Is very economical in use.

Is capable of heating 150 feet of 2in. pipe, or 40 feet of 4in. pipe.

It gets the heat up very quickly.

It retains the heat better than any other method except the gas boilers.

It will burn without attention ten or twelve hours.

It consumes one bushel of Coke or Cinders in 24 hours.

Price £5 12 6

HOT WATER APPARATUS.



No. 73/2081.

With a single row of 8 Pipes (6 feet long between the upright boxes), equal to 60 feet of 2in. Pipe.

This Boiler can also be fitted to our No. 70, 71, 72, 74, and 75 Hot Water Apparatus.

HOT WATER APPARATUS AND GAS BOILERS, Complete,

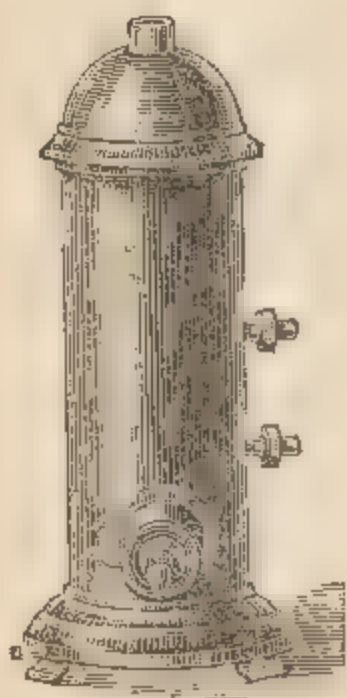
REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

HEATED BY GAS.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops,
Harness Rooms, Small Places of Worship, &c., &c.

GAS BOILER ONLY.

(MADE IN THREE SIZES.)



No. B1 Boiler.—26in. high.

Height to top connection - 16in.

„ bottom „ - 10in.

Will heat 20 to 30ft. of pipe.

Price £2 16 0

No. B2 Boiler.—34in. high.

Height to top connection - 18in.

„ bottom „ - 11in.

Will heat 60ft. of pipe.

Price £4 17 6

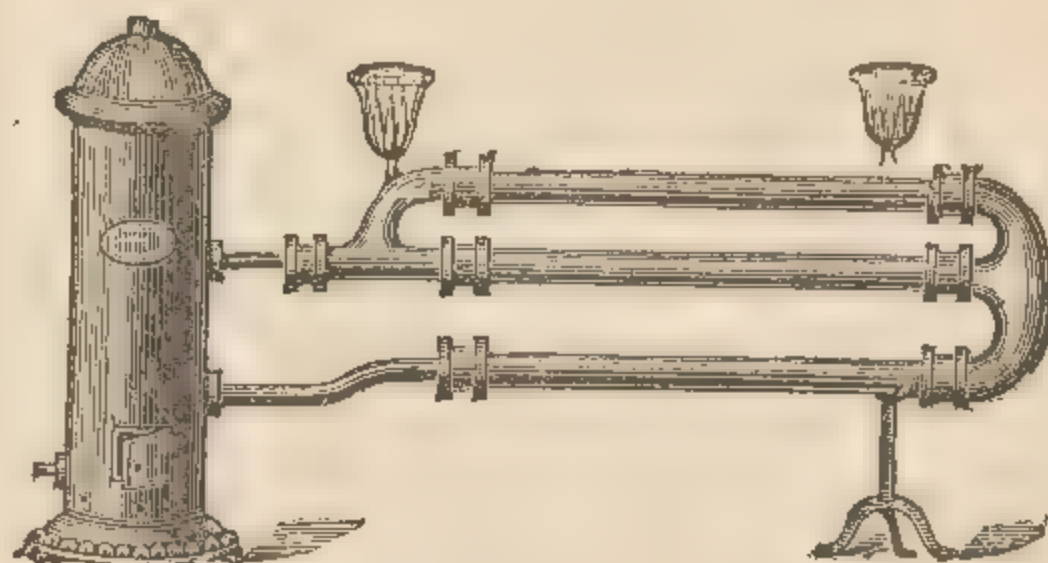
No. B3 Boiler.—34in. high.

Height to top connection - 18in.

„ bottom „ - 11in.

Will heat 150 feet of pipe.

Price £6 0 0



No. B74.—Extreme length of Hot Water Pipe, from
socket of branch piece to end of Syphon,
4ft. 6in.

With No. 1 Boiler.

Price £5 12 6

No. B75.—Extreme length of Hot Water Pipe, from
socket of branch piece to end of Syphon,
7ft. 6in.

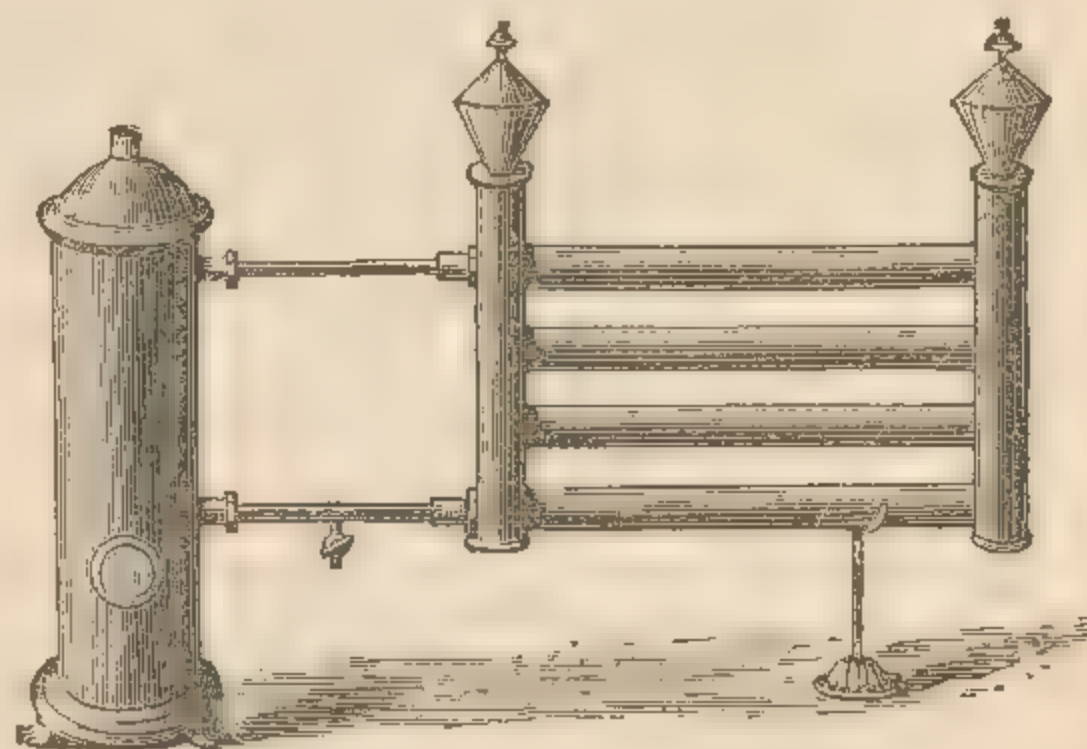
With No. 1 Boiler.

Price £6 18 6

CHEAP HOT WATER APPARATUS.

HEATED BY GAS.

For Small Conservatories, Coach Houses, &c.



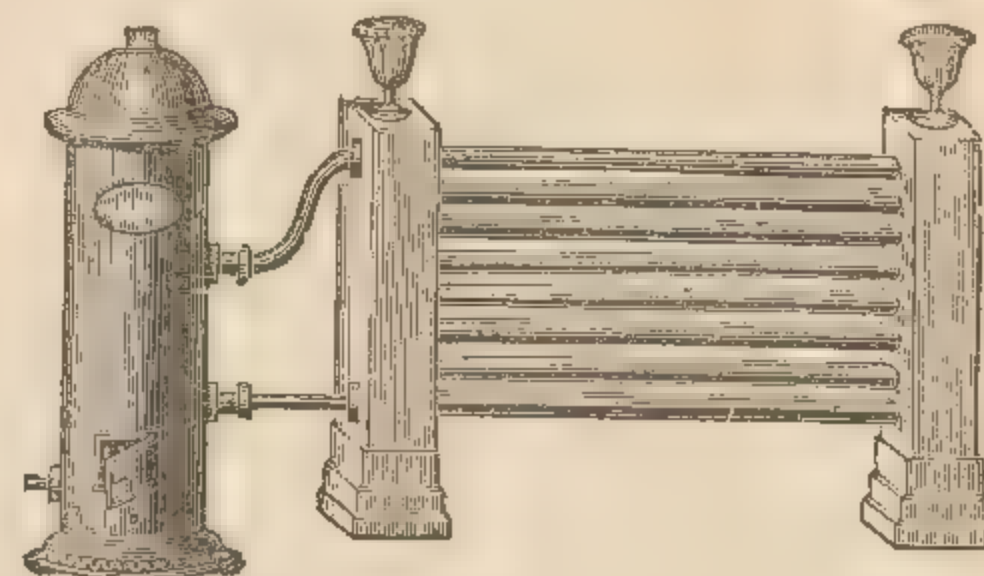
Made entirely of Galvanized Sheet Iron, Japanned
Green.

No. B78.—2 feet between uprights.

Price £3 7 6

„ B79.—4 feet between uprights.

Price £4 2 6



No. B72.—With a single row of 8 Pipes (3ft. long
between the upright boxes), equal to 30ft. of
2in. Pipe.

With No. 1 Boiler.

Price £7 17 6

No. B73.—With a single row of 8 Pipes (6ft. long
between the upright boxes), equal to 60ft. of
2in. Pipe.

With No. 2 Boiler.

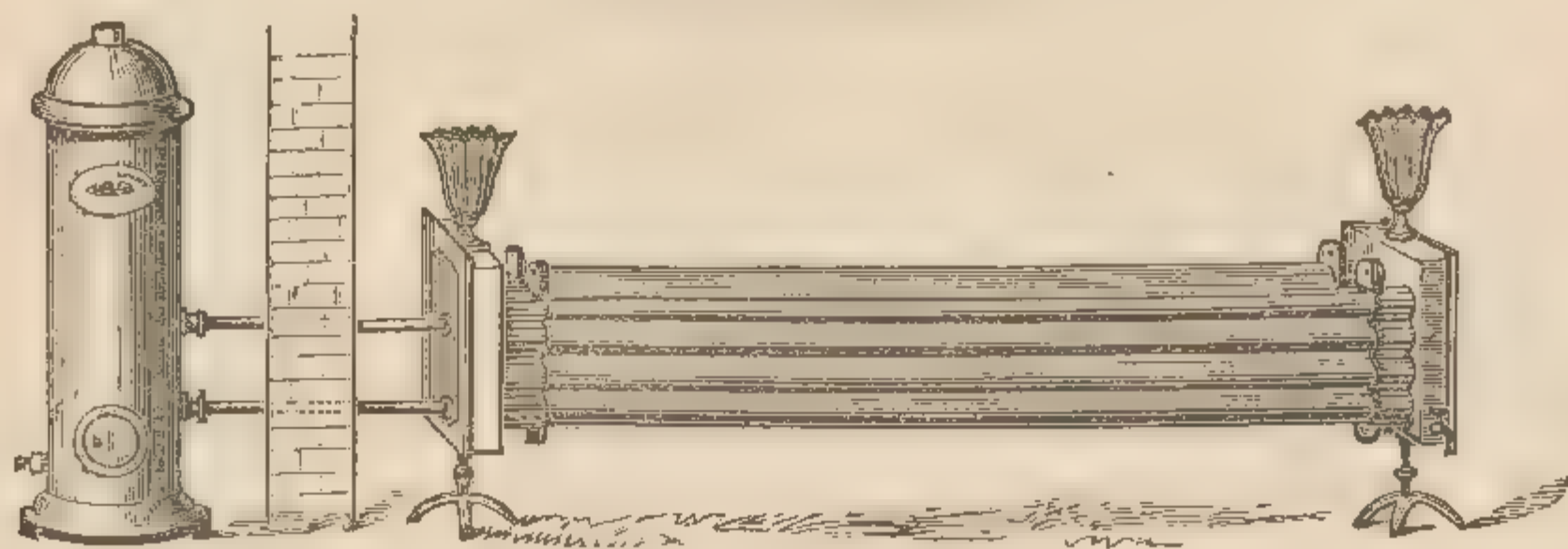
Price £11 5 0

HOT WATER APPARATUS AND GAS BOILERS, Complete.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

HEATED BY GAS.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops,
Harness Rooms, Small Places of Worship, &c., &c.

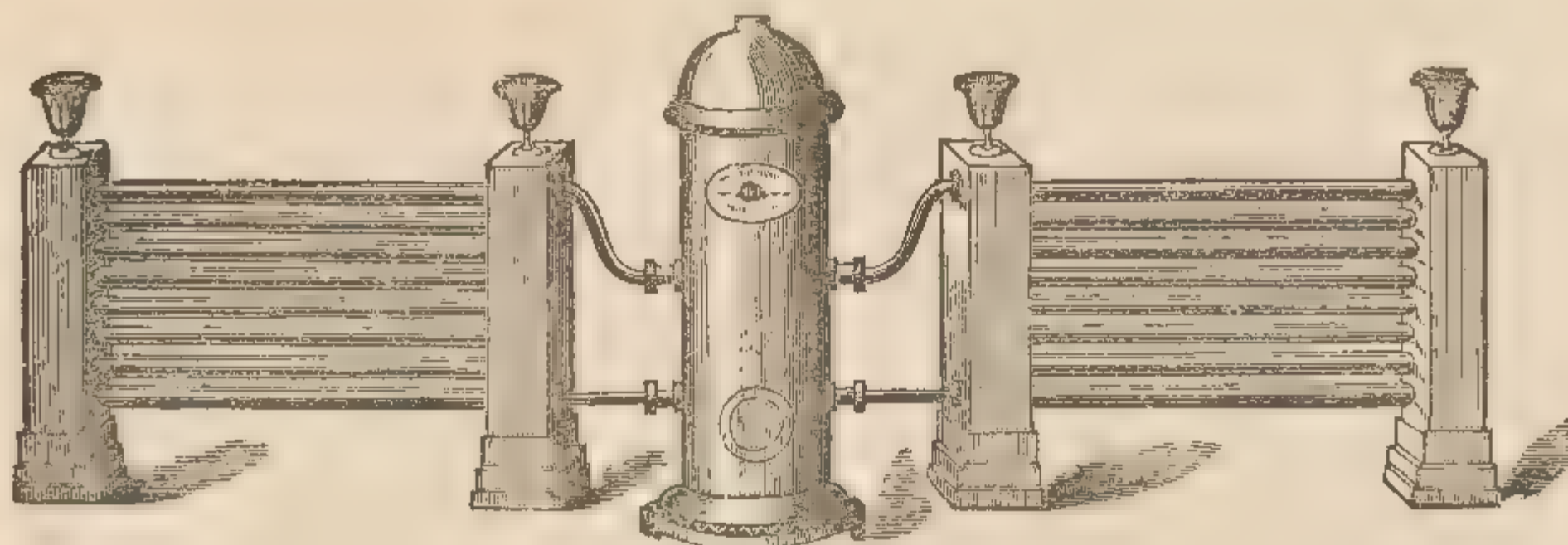


No. B70.—With a double row of 4 Pipes (3ft. long between upright boxes), equal to 30ft. of 2in. Pipe.
With No. 1 Boiler.

Price £7 17 6

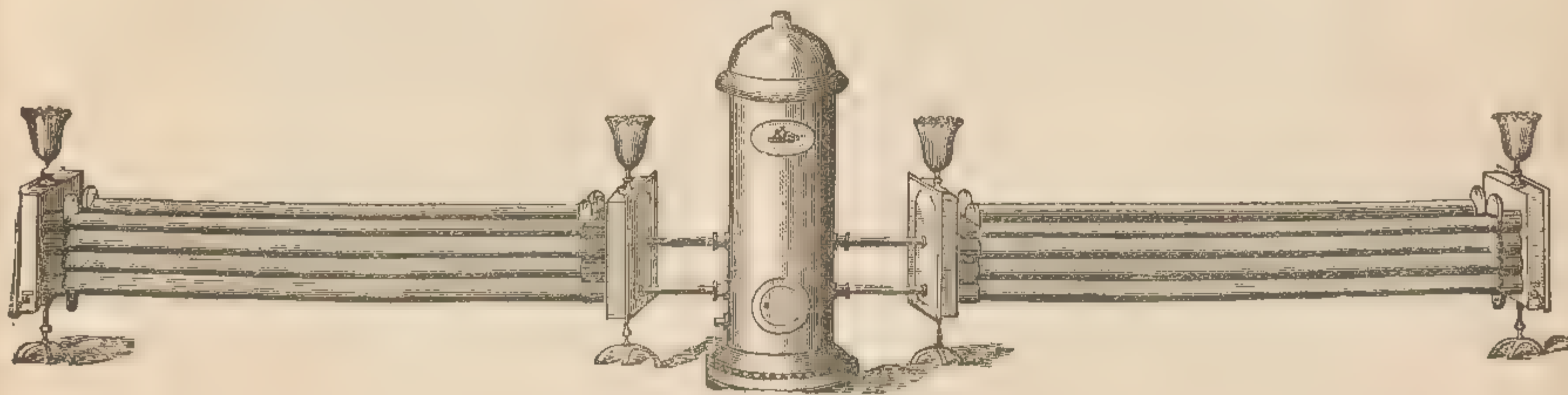
No. B71.—With a double row of 4 Pipes (6ft. long between upright boxes), equal to 60ft. of 2in. Pipe.
With No. 2 Boiler.

Price £11 5 0



No. B77.—With a single row of 8 Pipes (6ft. long between uprights) on each side of a No. 3 Boiler,
equal to 120ft. of 2in. Pipe.

Price £20 5 0

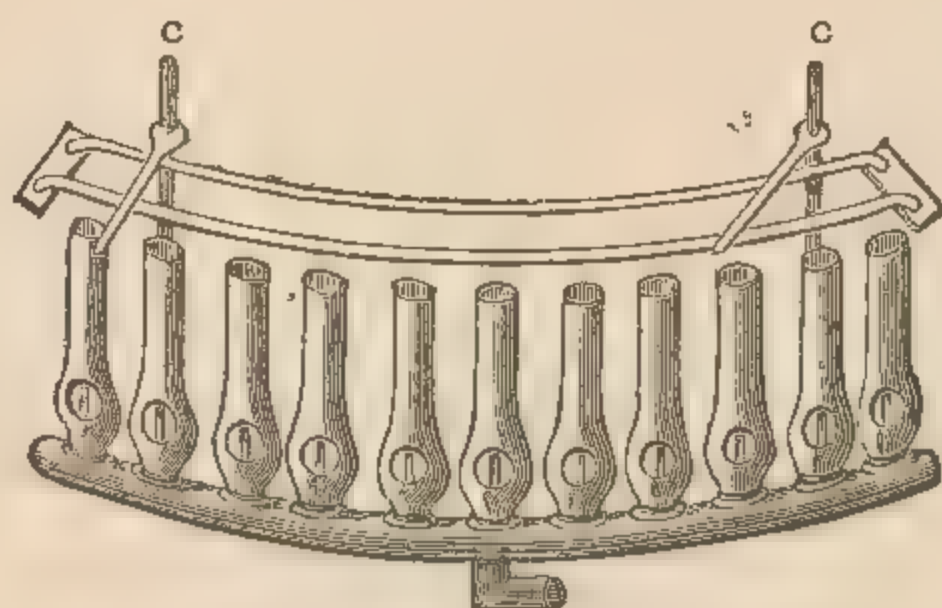


No. B76.—With a double row of 4 Pipes (6ft. long between uprights) on each side of a No. 3 Boiler,
equal to 120ft. of 2in. Pipe.

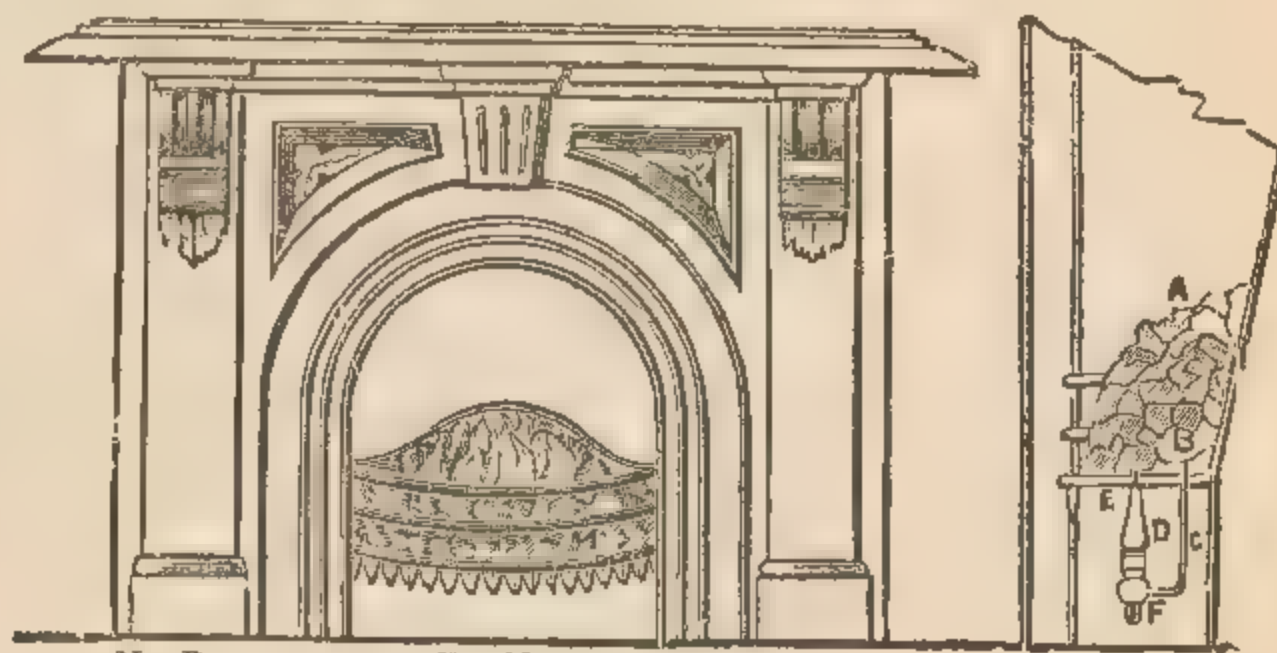
Price £20 5 0

IMPROVED GAS FIRE, with Prepared Asbestos Fuel,

FOR FITTING INTO ORDINARY GRATES.



No. B712.



No. B. 712.

Fig. No. 1.

Fig No. 2.

EXPLANATION OF FIG. 2.

A. Prepared Asbestos Fuel. | C. Supporting Rod.
D. Air and Gas Burners. | E. Bottom of Grate. | F. Row of Burners.

Burners.	£	s.	d.	Burners.	£	s.	d.
9 and under . .	2	0	0	14 to 15 . . .	3	0	0
10 to 12 . . .	2	10	0	16 to 18 . . .	3	10	0

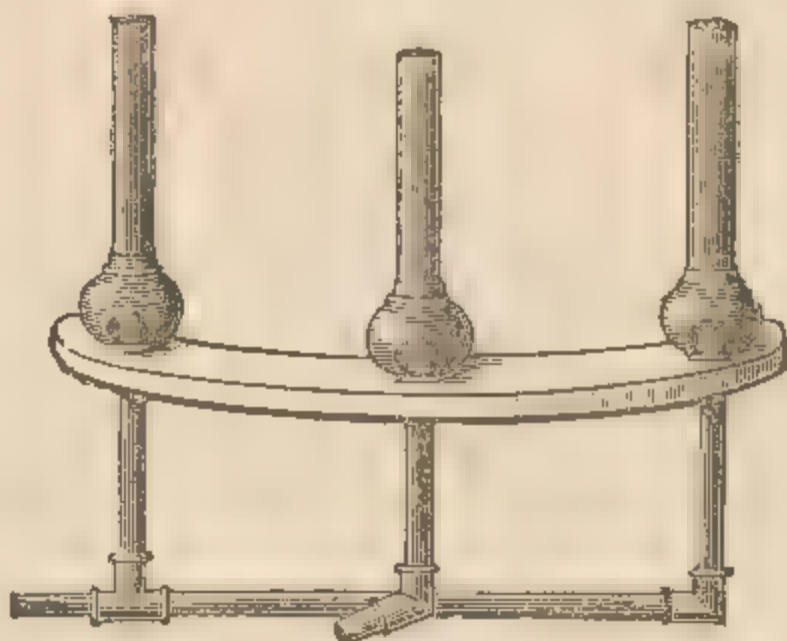
These Gas Fires are specially adapted for rooms where a fire is required for a few hours, as the Office, the Study, or Consulting Room, Bed or Dressing Rooms.

DIRECTIONS FOR TAKING TEMPLET.—Cut a sheet of brown paper to the size of the bottom of the Grate, place it there, and mark

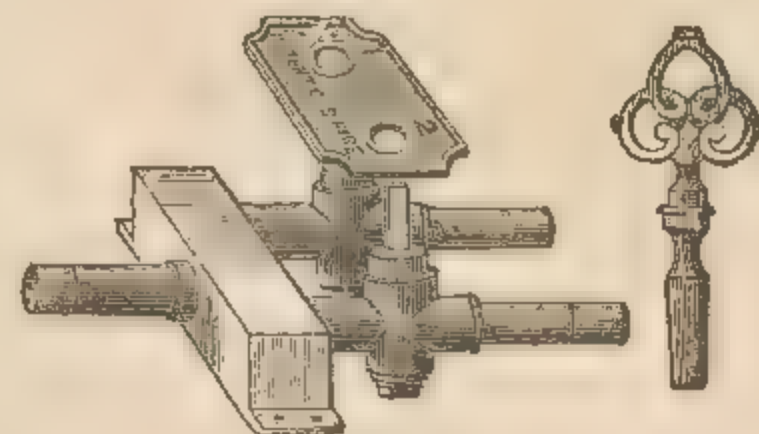


with a pencil the openings as in sketch. State the height from the hearth to the under part of Grate.

PATENT GAS FIRE.



PATENT GAS FIRE, ready for fixing to grate.
No. B716.



Arrangement of Cocks for a 3-burner Fire, with Key and Plate, which may when desirable, be fixed in the floor.

PRICES COMPLETE WITH FUEL AND COCKS.

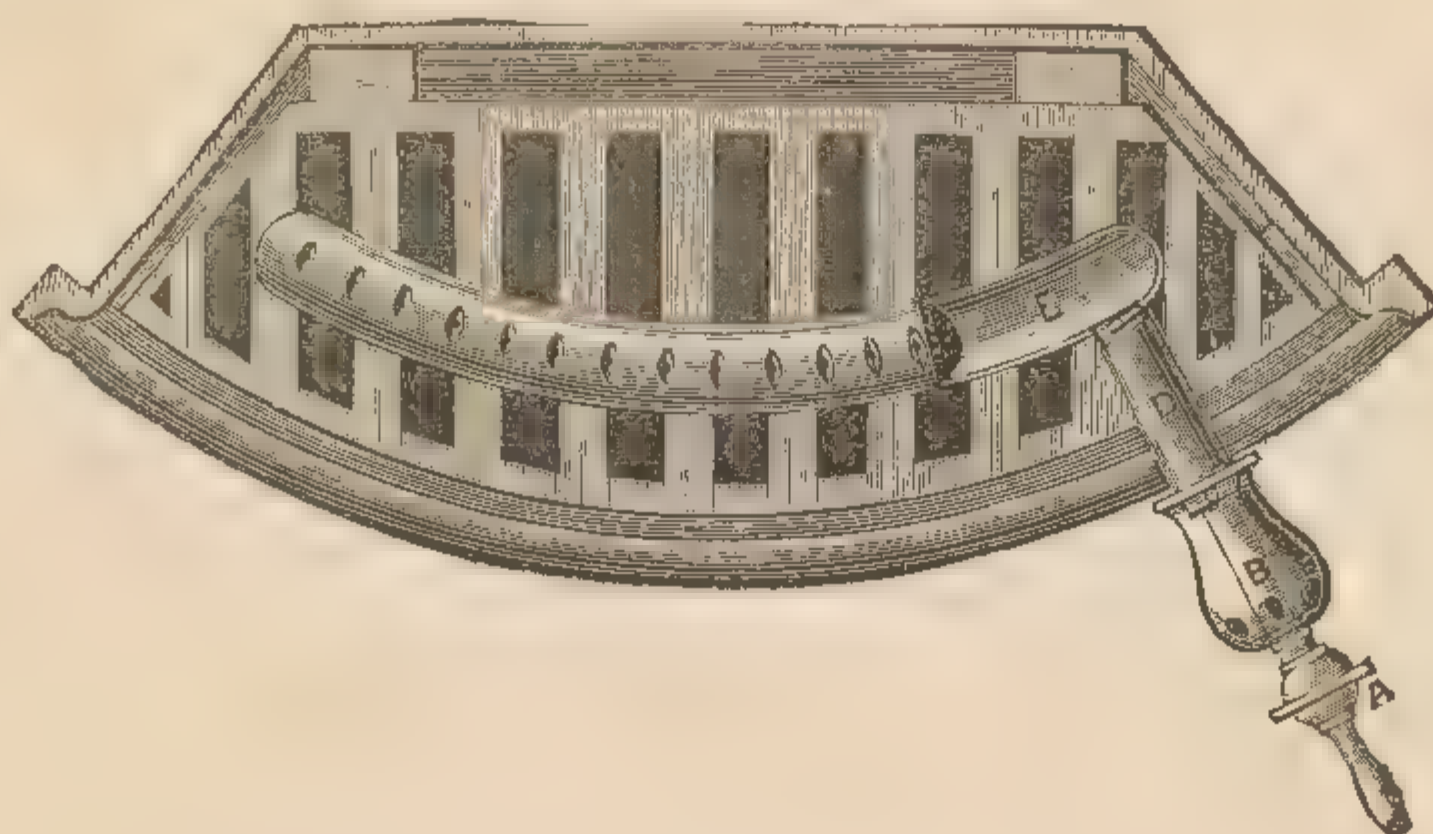
2-Burner . .	£1 11 6		3-Burner . .	£2 2 0		5-Burner . .	£2 19 0
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By this simple arrangement 3 burners are found sufficient for an ordinary-sized grate, and either one, two, or three burners may be lighted at once, as may be required.

The Plate with holes is intended to be fixed in the floor or the wall. The Cock marked No. 1 on the plate should be fixed to the centre burner, and the Cock marked No. 2 to the two outside ones.

If the fire is required to be reduced, the gas must not be turned down, but one or more of the burners turned out, as from their construction less than the full pressure will cause them to light at the bottom, producing a smoky flame; in which case they must be at once put out and re-lighted.

OHREN'S GAS FIRE.



No. B714.

The engraving represents a very simple plan of making a Gas Fire, by connecting the Gas to a piece of Pipe, as shewn above. The Grate should be filled up with PATENT ASBESTOS FUEL.

PRICES.

Gas Fire only	18/-
Gas Fire with Asbestos Fuel	30/-

PRICES OF FUEL.

Indestructible Fuel	1/- per lb.
Indestructible Asbestos Fuel	1/3 per lb.

NEW PATTERN GAS FIRE.

(REGISTERED.)



No. B710.

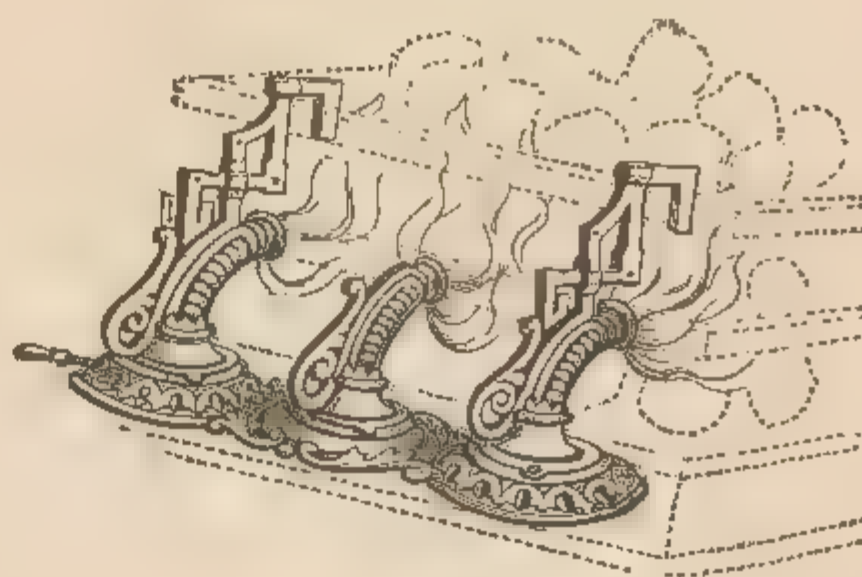
The Gas Burners of the above are formed by the Dragons' Heads, from the mouths of which the flame plays on the Patent Asbestos Fuel.

Price £4 10 0



NEW GAS FIRE.

(REGISTERED.)

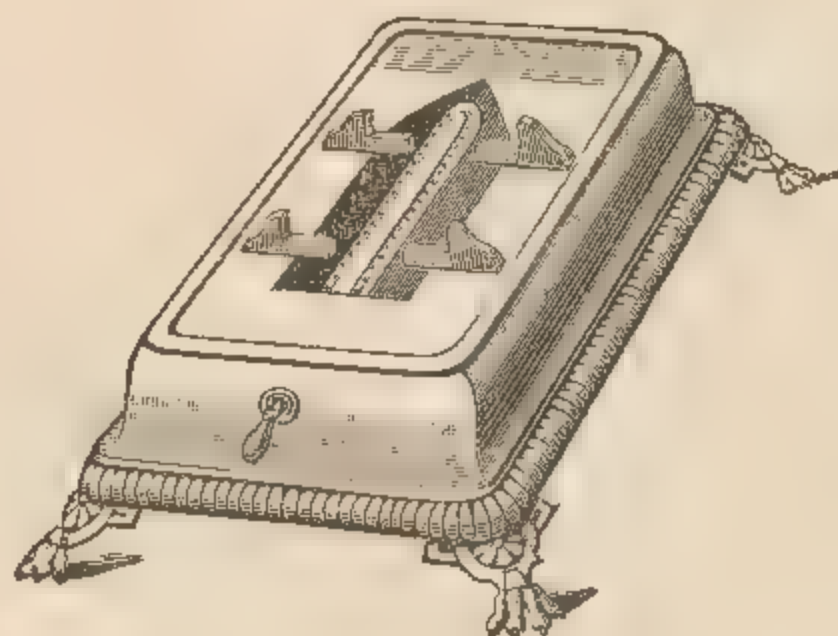


No. B718.

This Gas Fire requires little or no fixing. It can be hung on the bars of any ordinary grate.

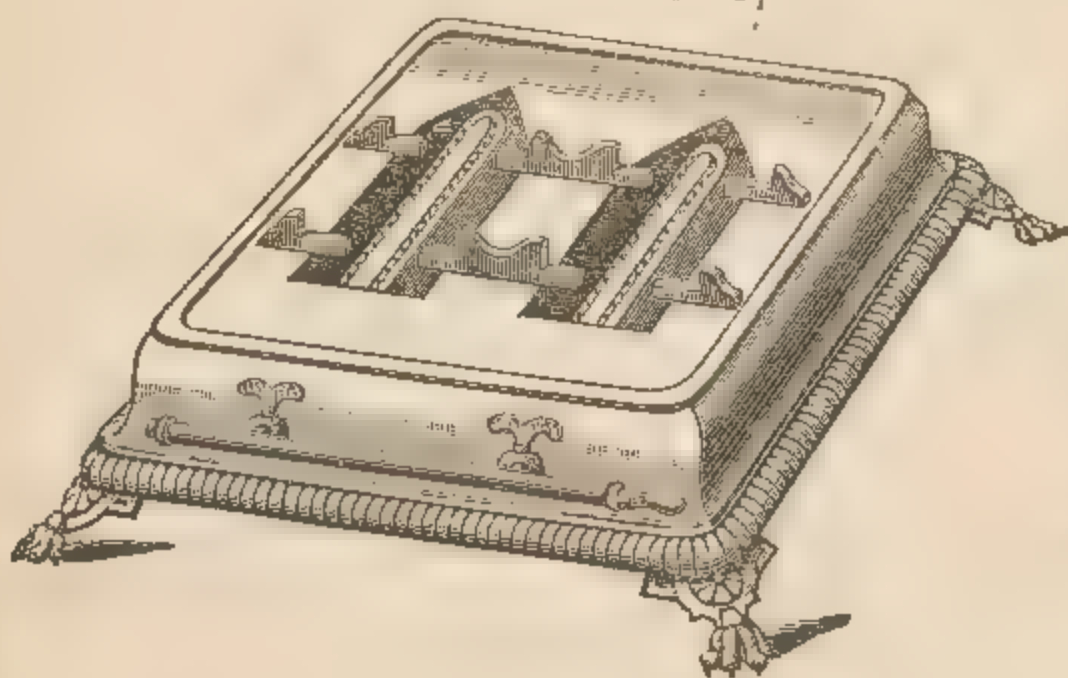
Price complete with Fuel £1 11 6

GAS STOVES FOR HEATING TAILORS' IRONS.

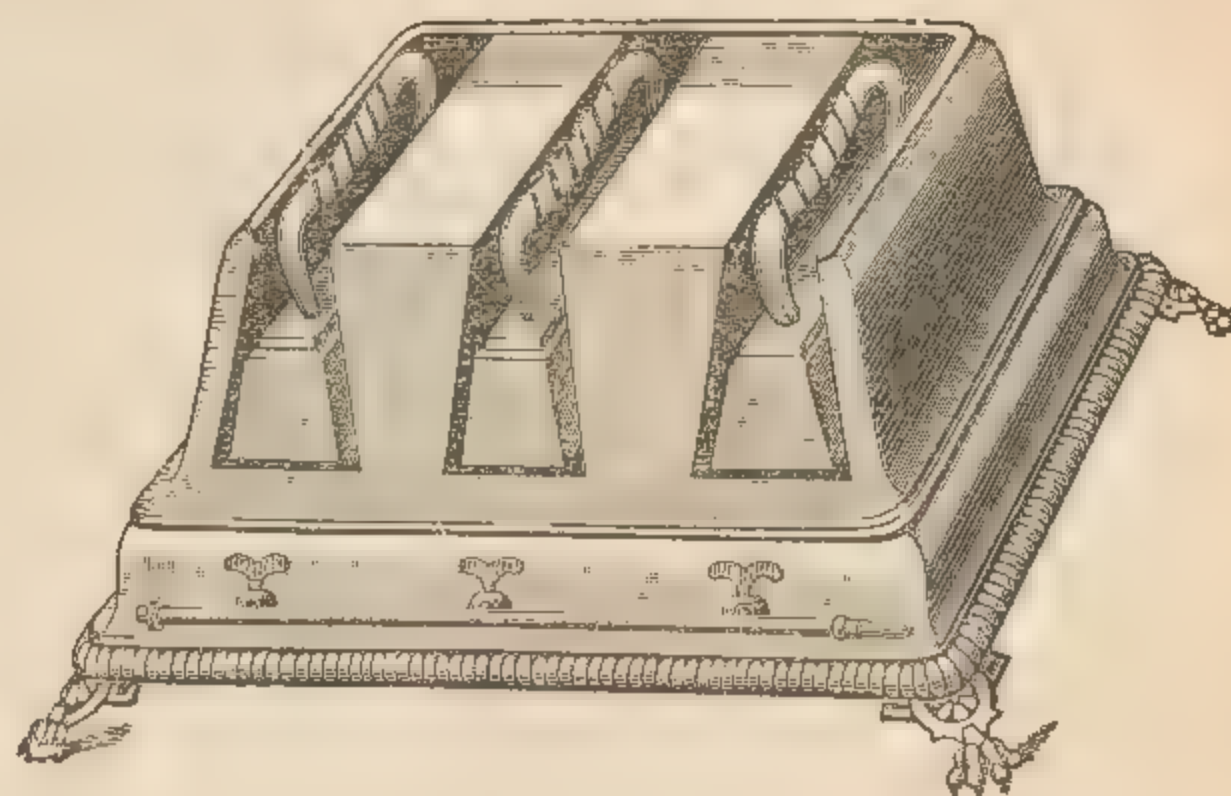


No. B250.—To heat 1 Iron.
Price 6/-

No. B256.—Same as above, but with Hood as drawn
in No. B258.
Price 9/-

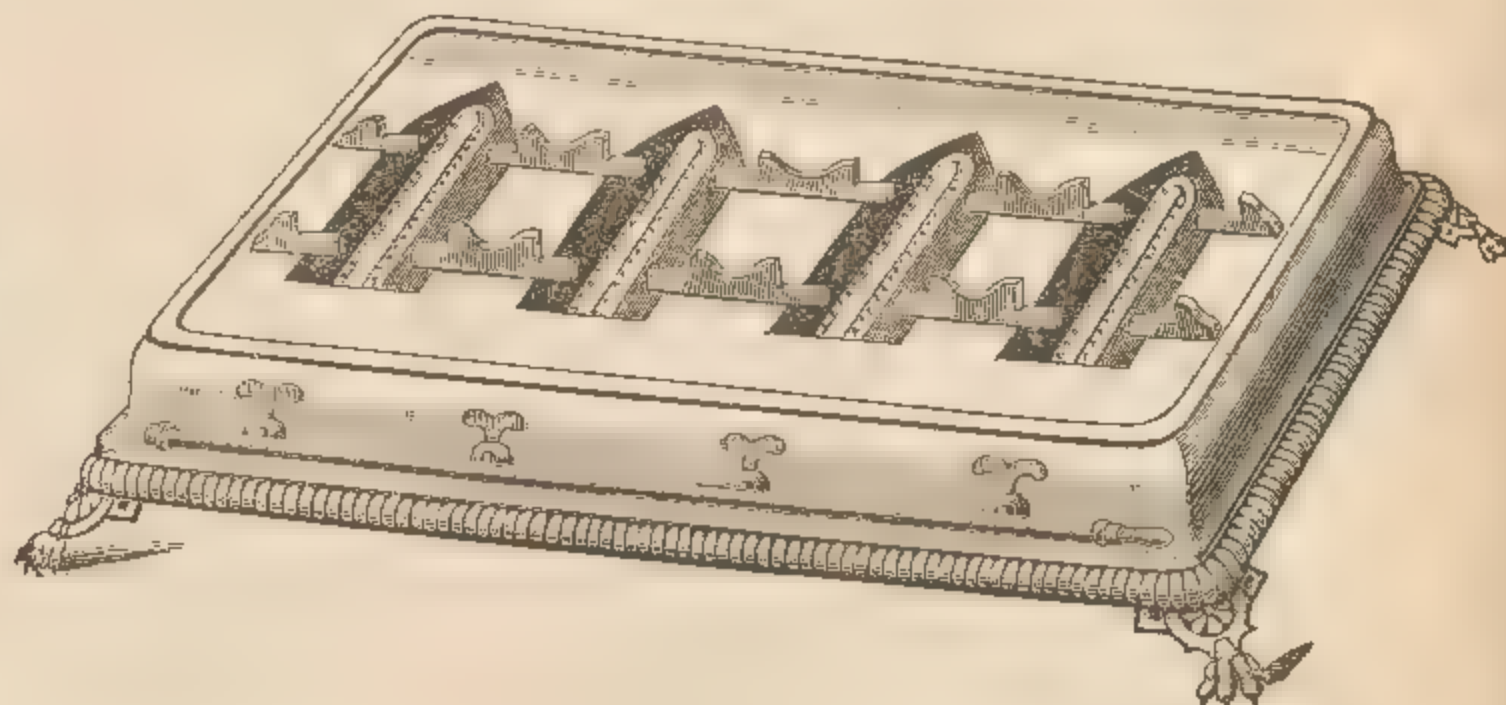


No. B251.—To heat 2 Irons. Price 18/-
No. B257.—Ditto, with Hood „ 24/-



No. B252.—To heat 3 Irons.
Price 12/9

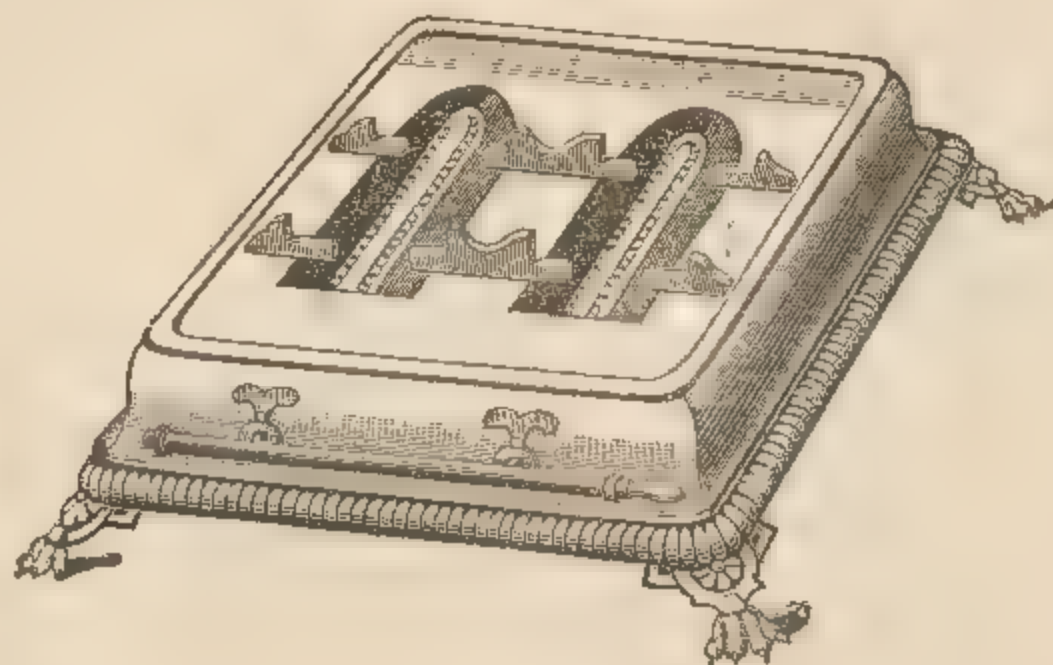
No. B258.—Ditto, with Hood, as drawn.
Price 16/9



No. B253.—To heat 4 Irons. Price 24/-
No. B259.—Ditto, with Hood. „ 31/6

GAS STOVES FOR HEATING HATTERS' IRONS.

No. B266.
For heating 1 Iron.
Price 4/6

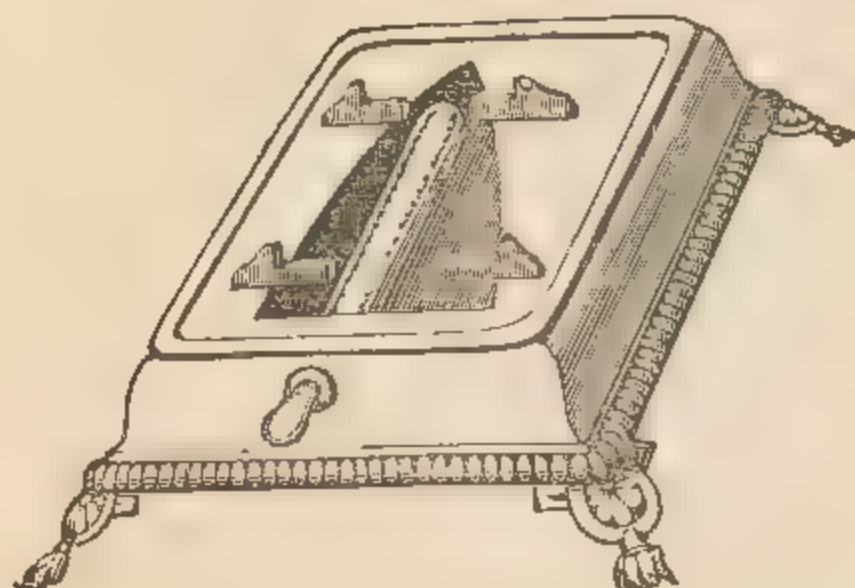


No. B267.
For heating 2 Irons.
Price 10/6

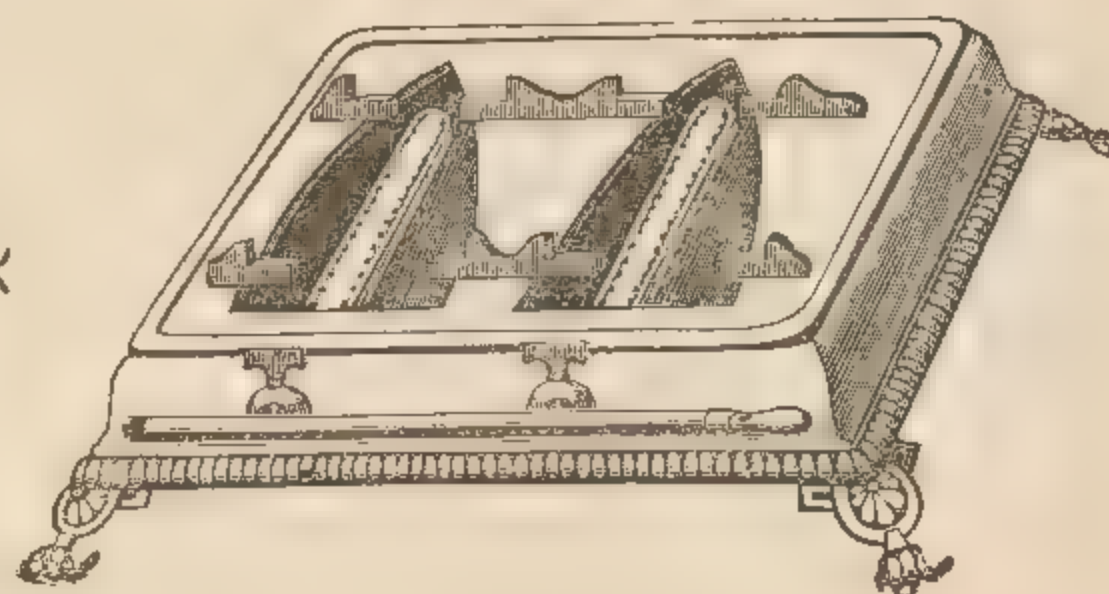
No. B268.
For heating 3 Irons.
Price 15/9

GAS STOVES FOR HEATING LAUNDRY IRONS.

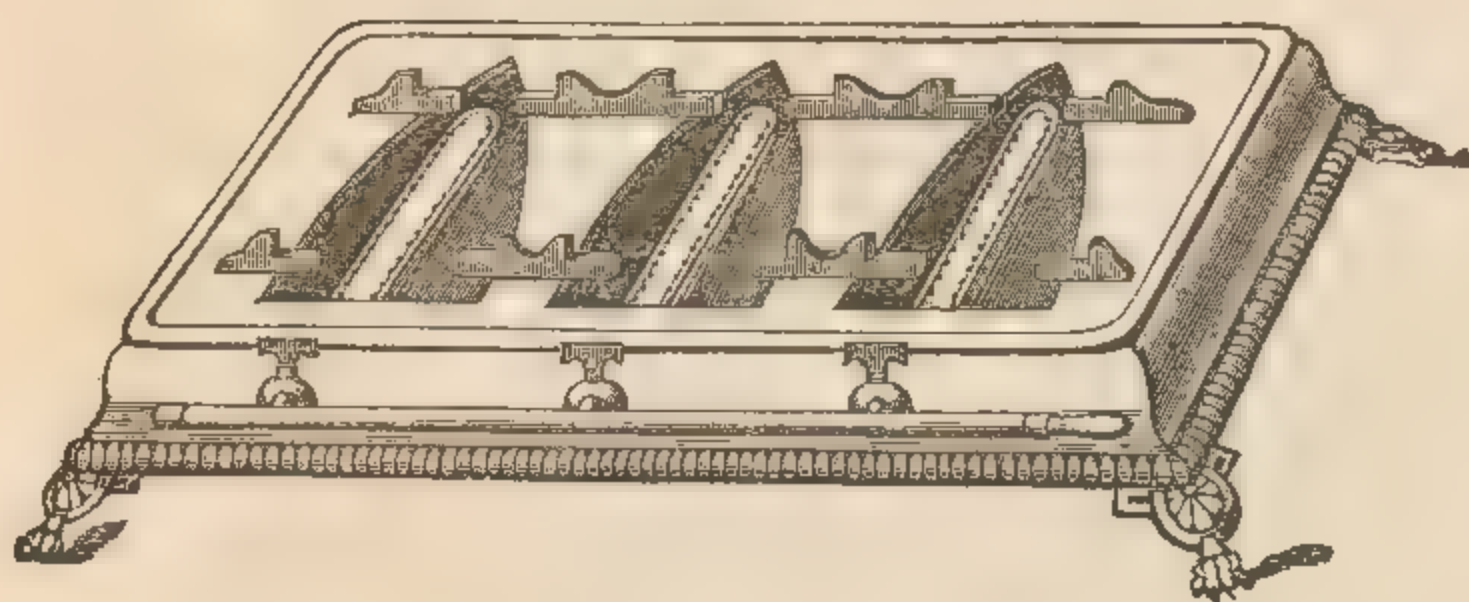
These Stoves deposit no Soot on the Irons.



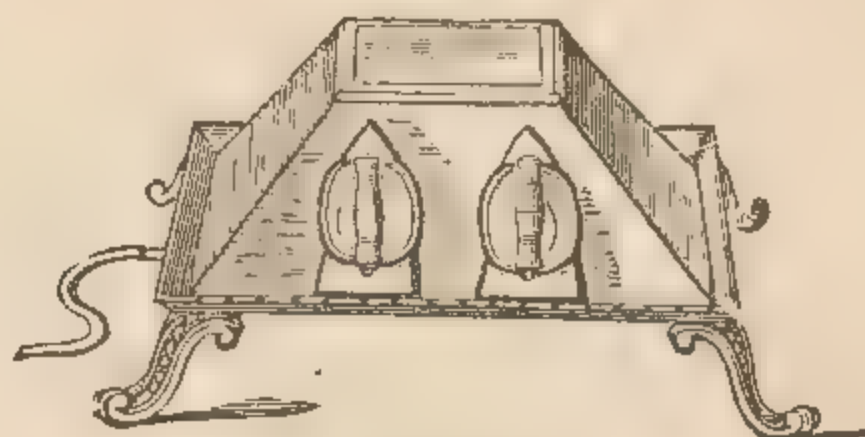
No. B261.
To heat 1 Iron.
Price 4/6 each.



No. B262.
To heat 2 Irons.
Price 10/6 each.



No. B263.
To heat 3 Irons.
Price 15/9 each.



No. B246.
Will heat 16 Flat Irons.
Price 27/-

TINMAN'S STOVE.

No. B520.



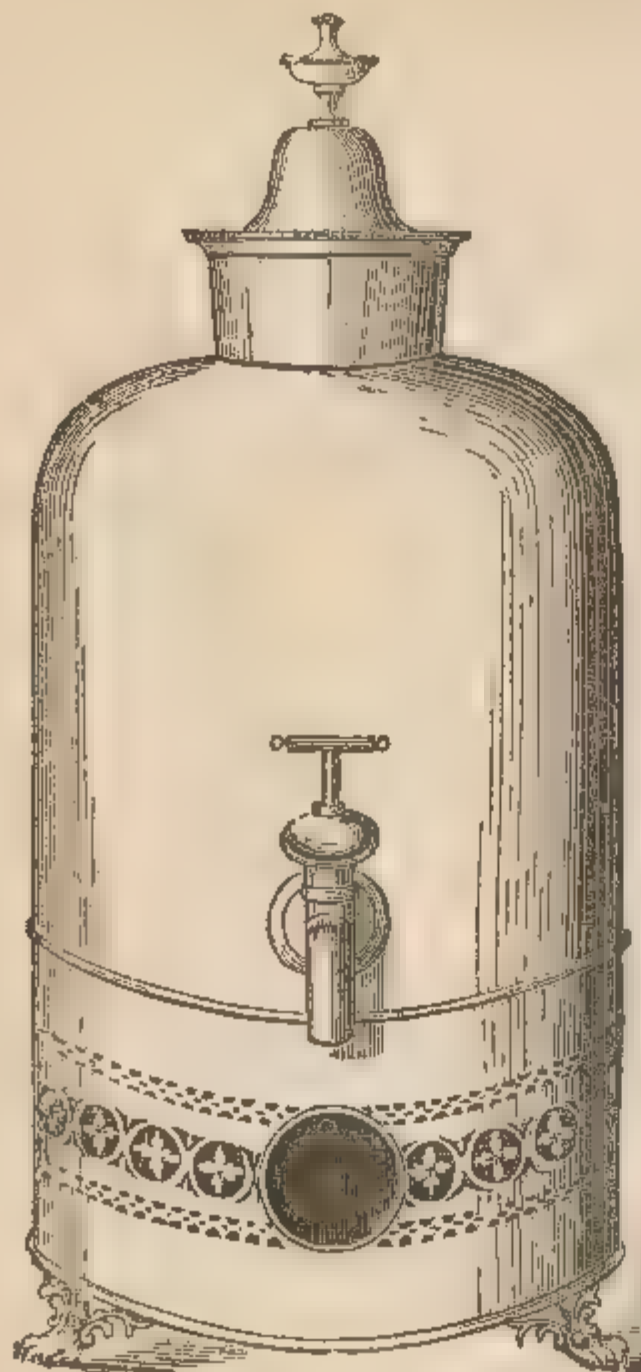
This stove will heat two Soldering Irons in ten minutes from time of lighting, and always keeps the Irons clean and hot.

Price 15/-

COUNTER MULLERS, IN POLISHED BRASS.

With either Ring or Atmospheric Gas Burner.

No. B1001.—ROUND.



No. B1001.—ROUND.

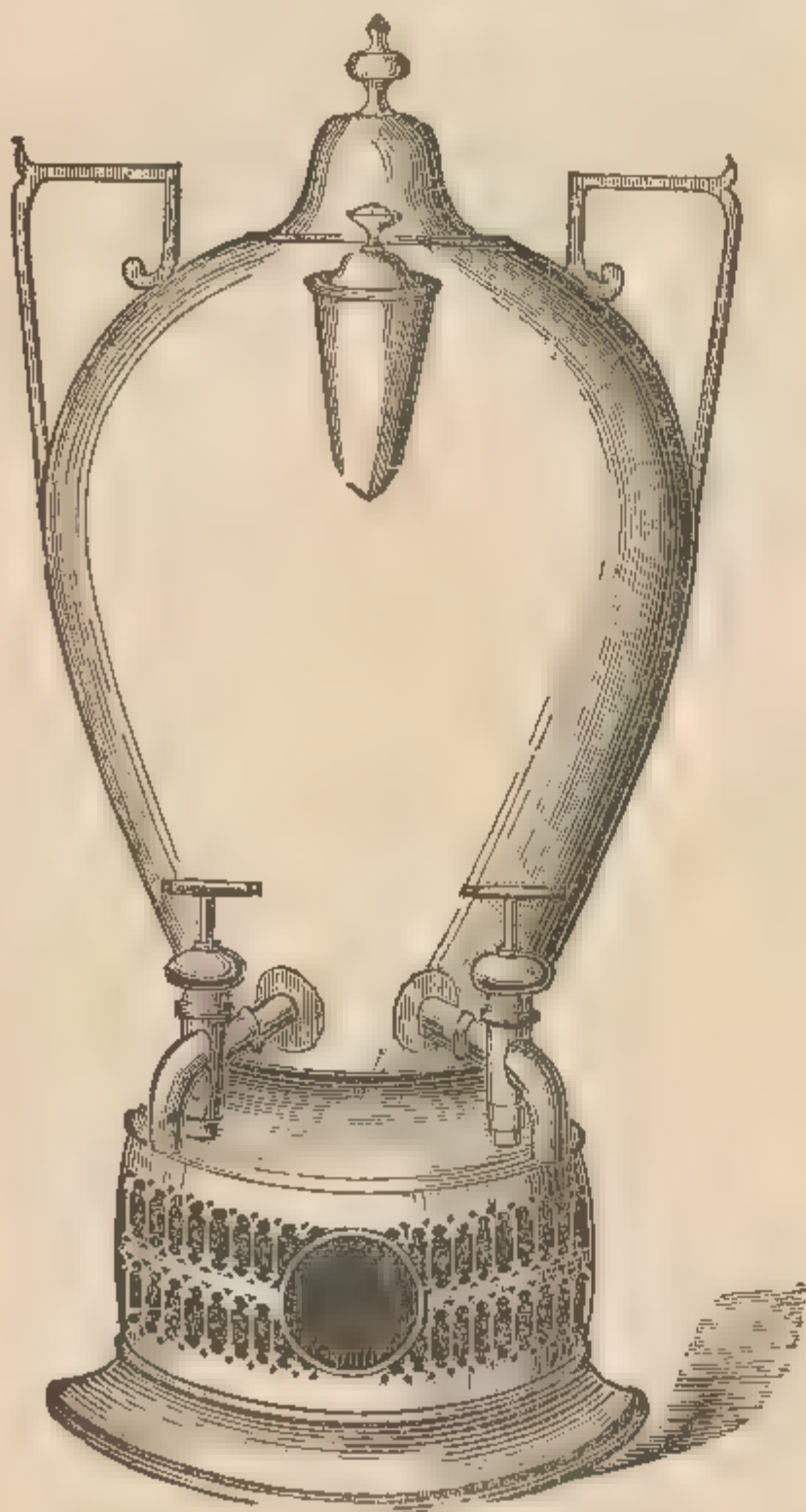
	1 Gal.	2 Gal.	3 Gal.
With 1 Tap	£2 17 6	£3 7 6	£3 18 0
2 Taps	3 15 0	4 10 0	5 8 0

No. B1002.—OVAL.

	2 Gallons.	3 Gallons.
With 1 Tap	£4 19 0	£6 0 0
„ 2 Taps	6 0 0	7 0 0
„ 3 Taps	7 0 0	8 0 0

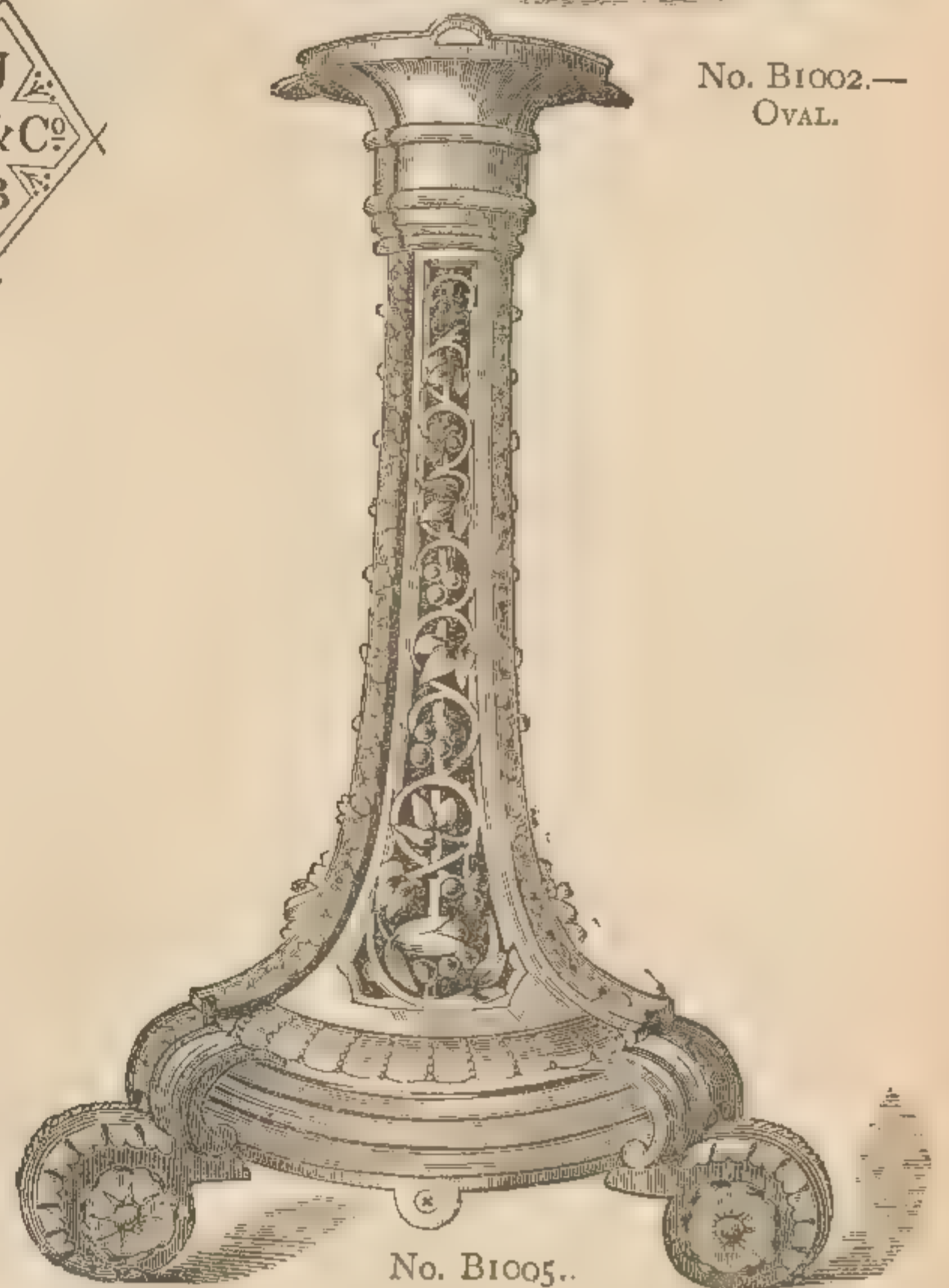


No. B1002.—OVAL.



No. B1003.—BALLOON.

	2 Gallons.	3 Gallons.
With 1 Tap	£5 5 0	£5 15 0
„ 2 Taps	6 6 0	7 0 0
„ 3 Taps	7 7 0	8 0 0



No. B1005..

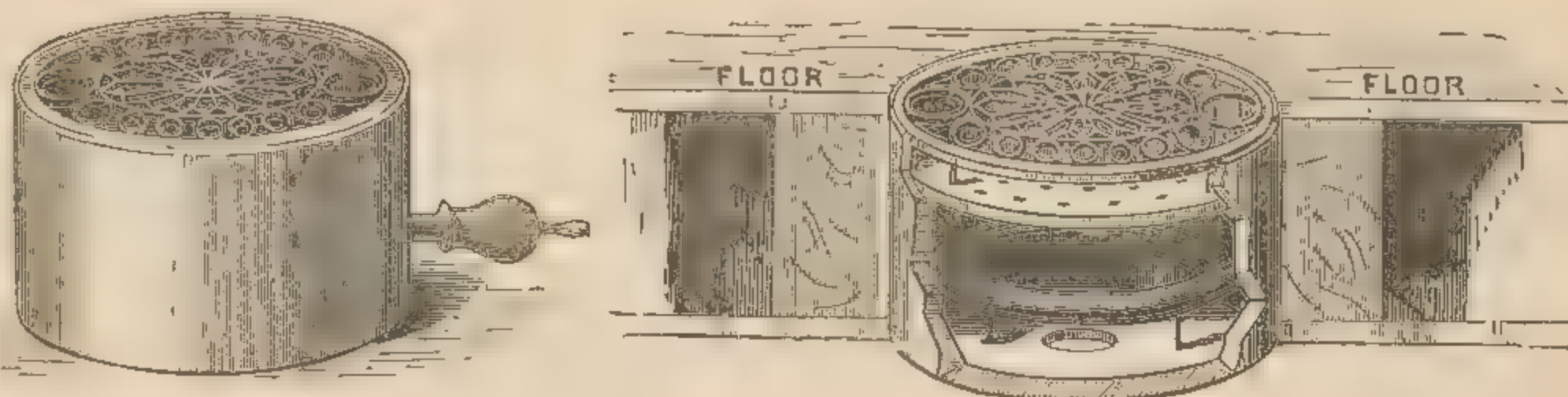
IRON STAND FOR MULLER,

BEST BRONZED.

Price £2 2 0

GAS HEATING APPARATUS (REGISTERED), FOR CHURCHES AND SCHOOL ROOMS.

These engravings represent a new Heating and Ventilating Gas Apparatus 12 inches in diameter and 7 inches deep, to be let into the floor or aisles of Churches, School Rooms, Shops, and other Buildings.

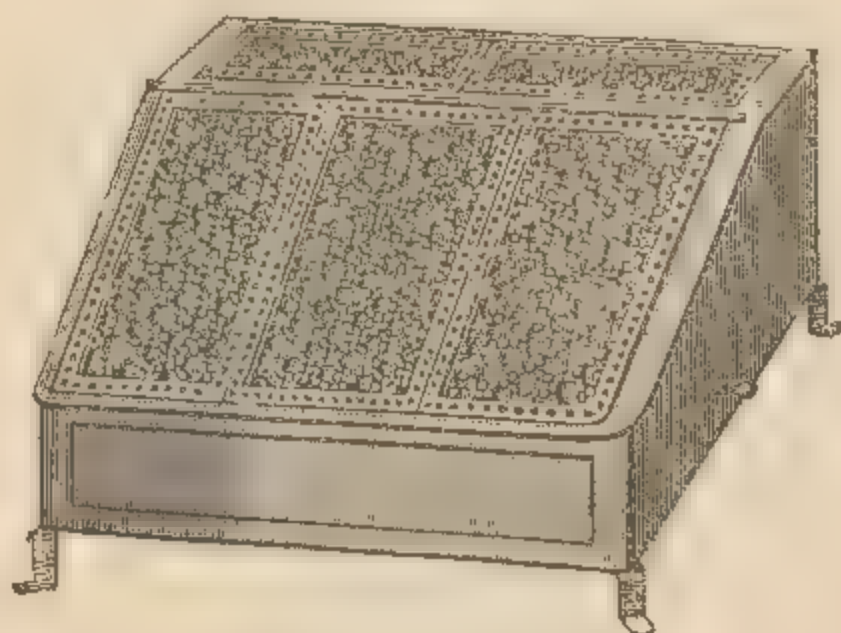


It is so arranged as to supply a continuous current of fresh warm air at the bottom of any room or building where it is fixed. Its action is most simple and effective.

No. B9000.

Price £2 5 0

GAS HEATING STOVE AND FOOT WARMER COMBINED.

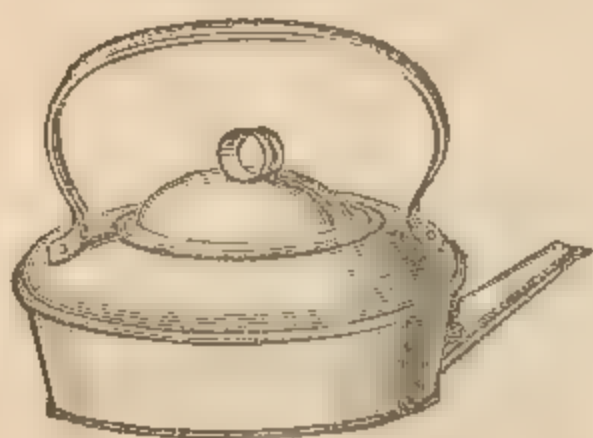


No. B9012.

Price £1 13 0

Size: 16 inches by 14½ inches.

GAS BOILING STOVE, with Atmospheric Burner.



No. B6—1 pint.

One-Pint Tea Kettle.



No. B15.

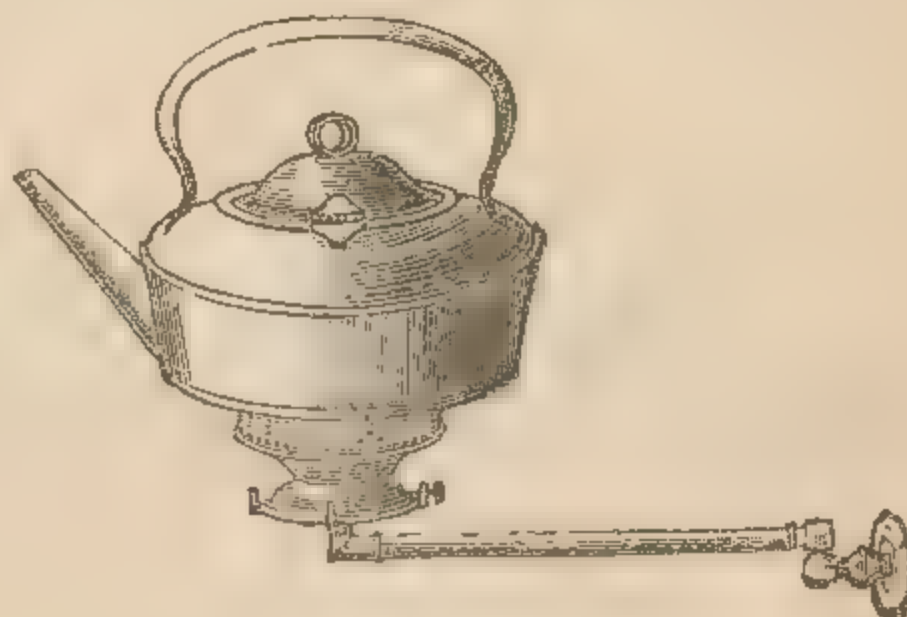
This Stove, when placed on the Triangle of any Gas Bracket, will boil a pint of water in five minutes, and is most useful for heating water for shaving.

No. B15 Stove.

Price 12/9 per doz.

No. B6 1 pint Kettle.

Price 10/6 per doz.

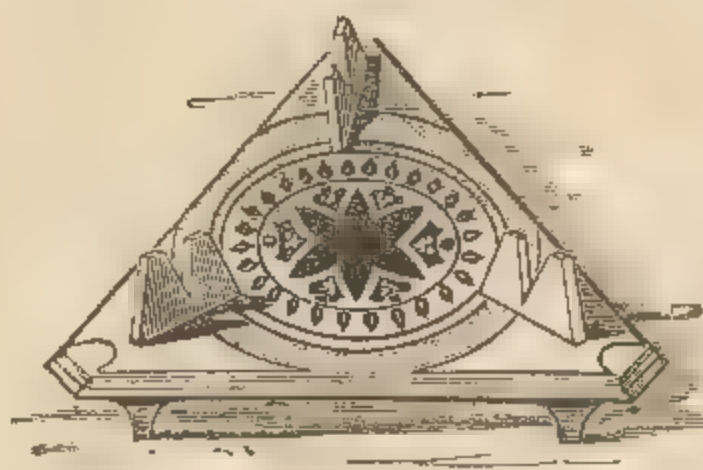


Showing Stove and Kettle in use
on a Bracket.

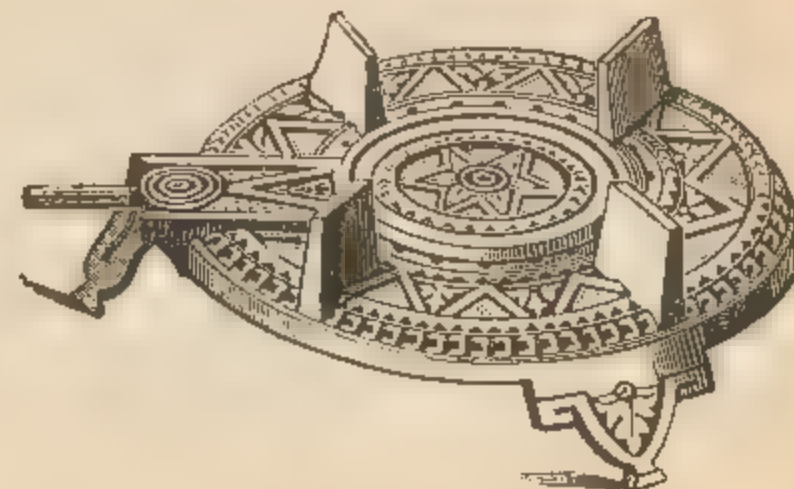
GAS BOILING STOVES, with Atmospheric Burners.



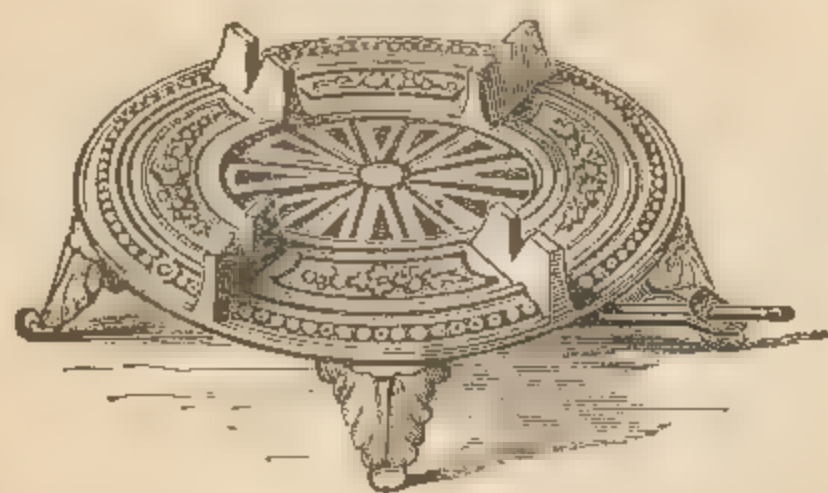
No. B12. Price 1/6 each.



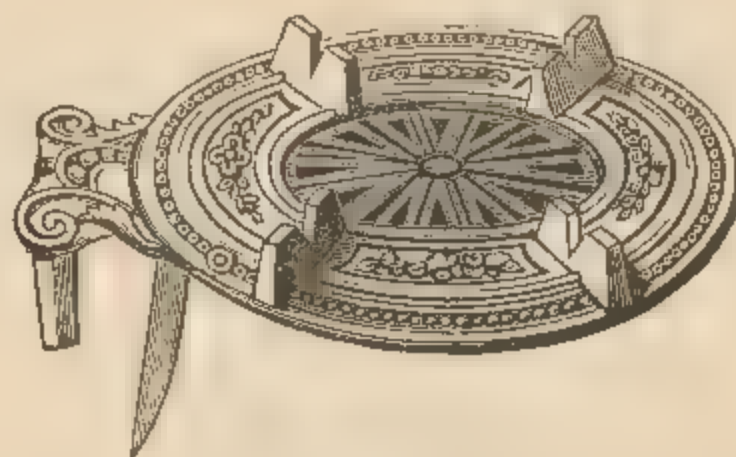
No. B420. Price 1/6 each.



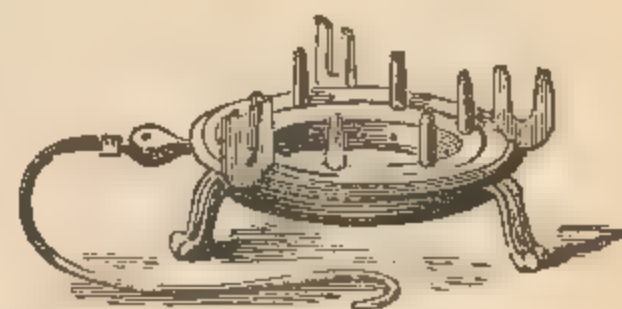
No. B423. Price 1/6 each.



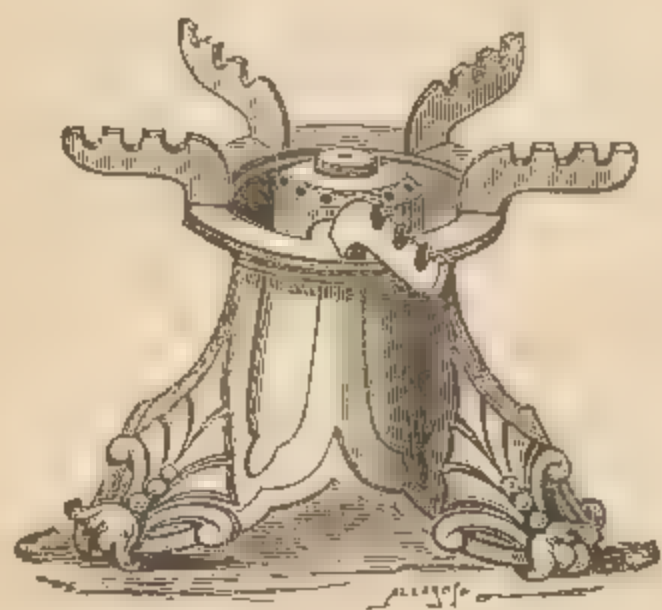
No. B421.
Price 3/9 each.



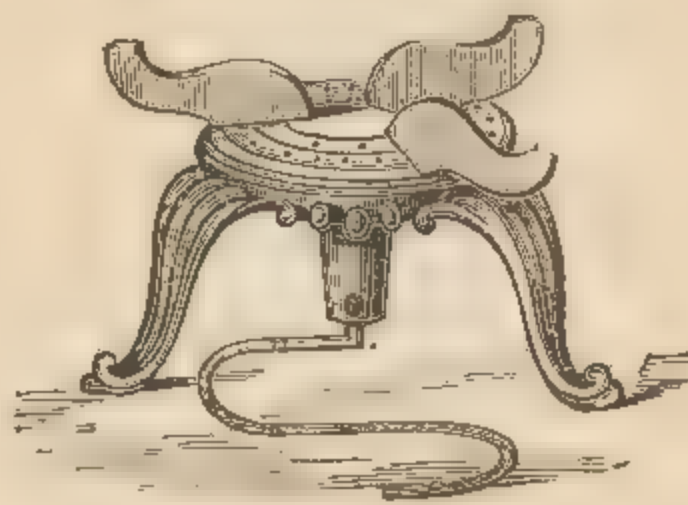
No. B422.
For hanging on the bars of
an ordinary grate.
Price 5/3 each.



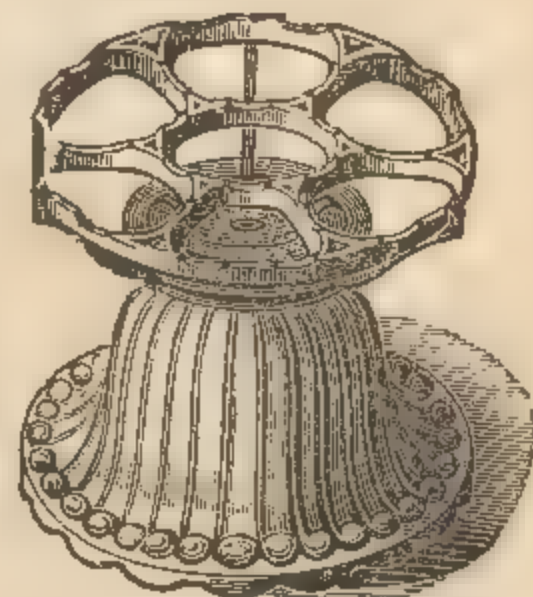
No. B5.
Price 4/- each.



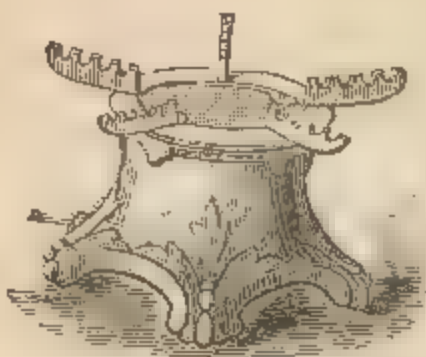
No. B35.
Price 4/- each.



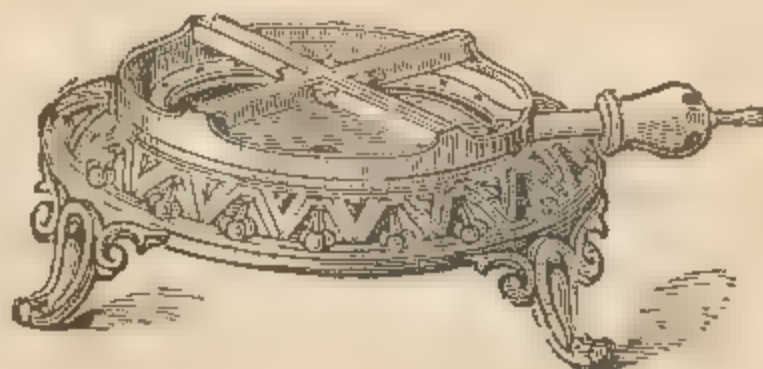
No. B406.
Price 2/9 each.



No. B135. Price 4/-
No. B145. Larger size. Price 7/6.



No. B136.
With Iron Ring Burner
and Gauze Wire.
Price 2/6 each.

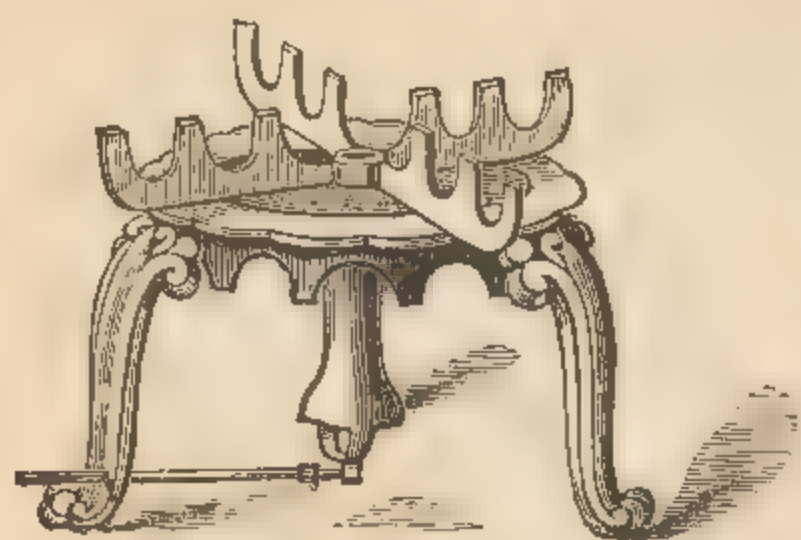


No. B51.
Price 8/3 each.

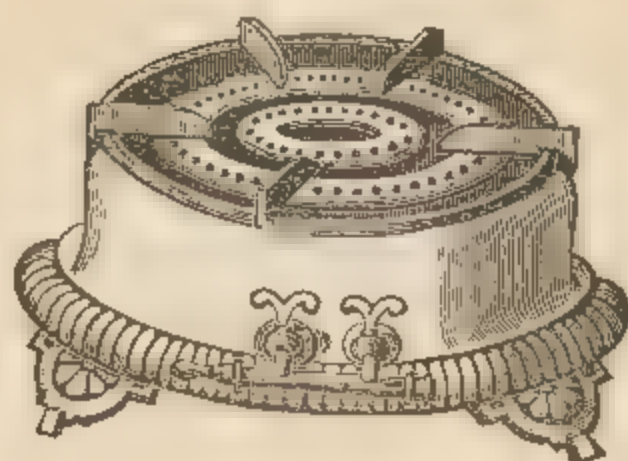


No. B46.
Price 9/- each.

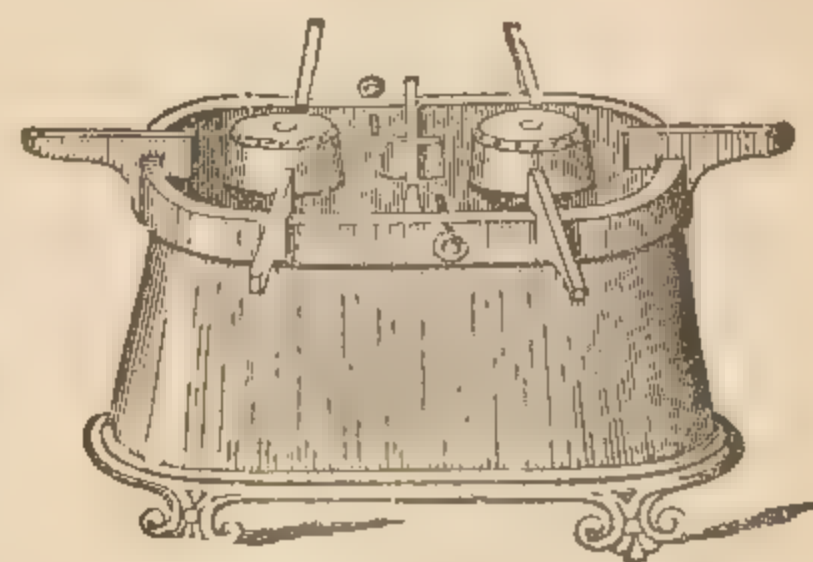
GAS BOILING STOVES, with Atmospheric Burners.



No. B37.
Price 9/- each.



No. B910—10 inches.
With Double Burner and
Two Cocks.
Price 11,3 each.

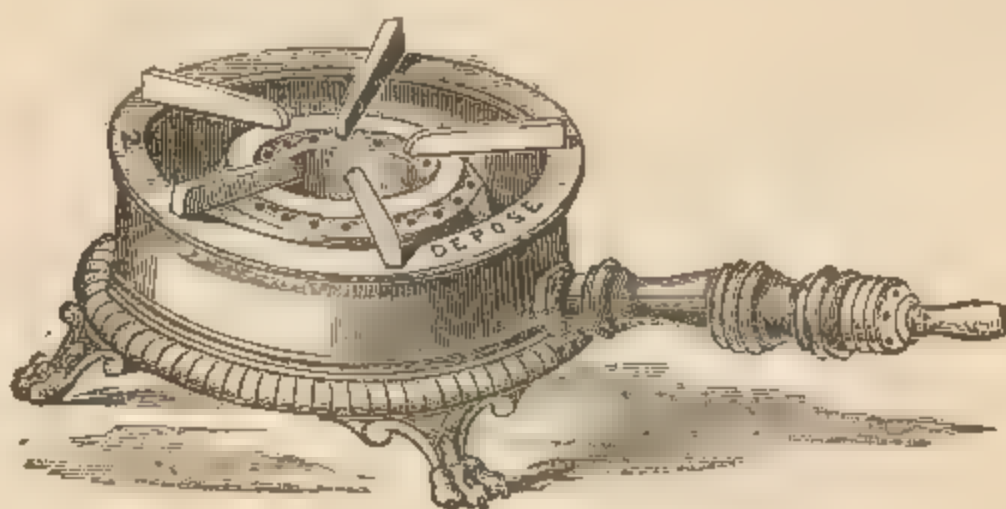


No. B33.
Price 13,6 each.

ROUND BOILING STOVES, WITH WOOD HANDLES.

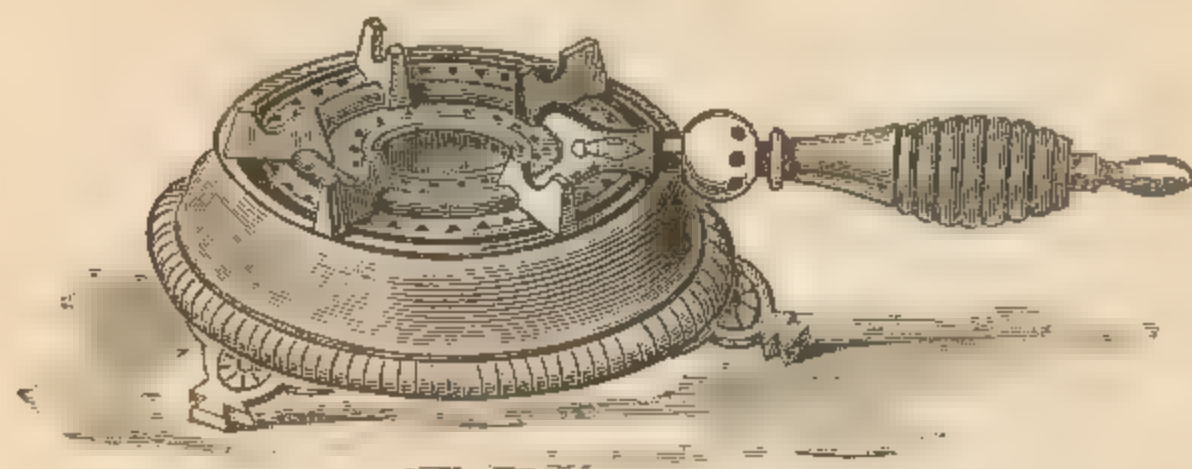
DEPOSÉ FRENCH BOILING STOVES.

No. B0.—Not made; being
too small for use.
No. B1.—6½ inch, 2/9 each.



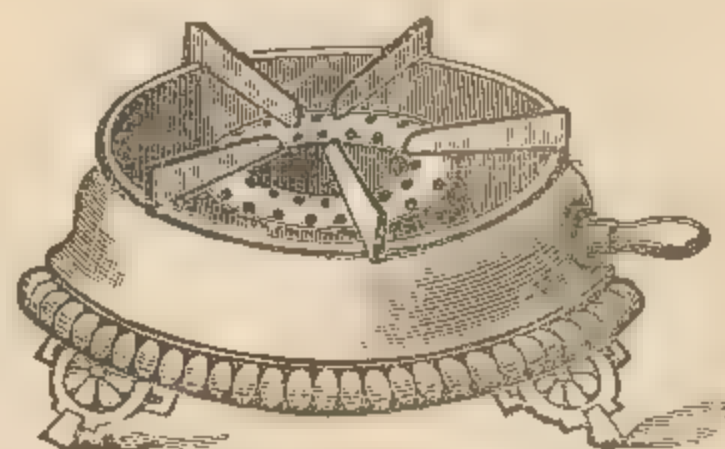
DEPOSÉ.

No. B2. 7¼ inch, 3 3 each.
„ B3.—8 „ 4 9 „
„ B4.—9½ „ 6,- „



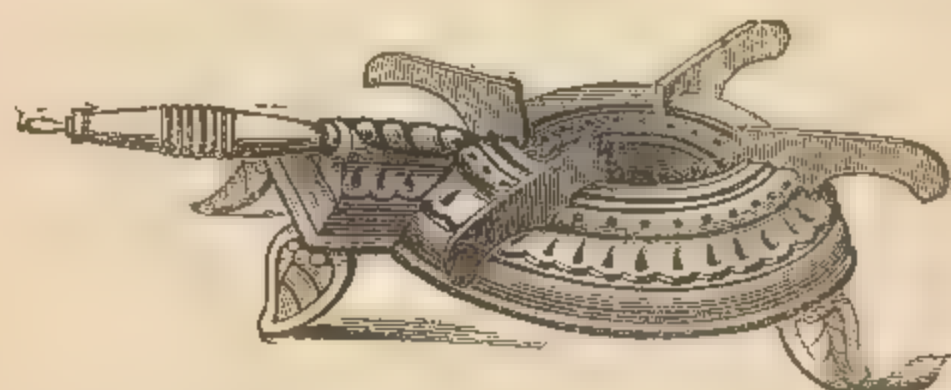
No. B902.
Price 3/-, Diameter 6½ inches.
No. B904.
Price 3/6, Diameter 7½ inches.

No. B906.
Price 5/6, Diameter 8½ inches.
No. B908.
Price 9/-, Diameter 10 inches.



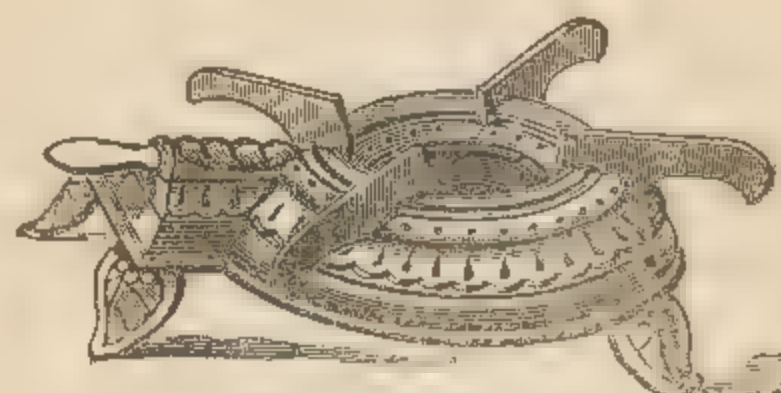
No. B901.
Price 2/3, Diameter 6½ inches.
No. B903.
Price 2 9, Diameter 7½ inches.

No. B905.
Price 4/9, Diameter 8½ inches.
No. B907.
Price 8 3, Diameter 10 inches.



No. B802.—Diameter 5½ in.
Price 2 9 each, Electro Bronzed.
No. B804.—Diameter 6 in.
Price 3/3 each, Electro Bronzed.

No. B806.—Diameter 7 in.
Price 4 6 each, Electro Bronzed.
No. B808.—Diameter 7½ in.
Price 6/6 each, Electro Bronzed.

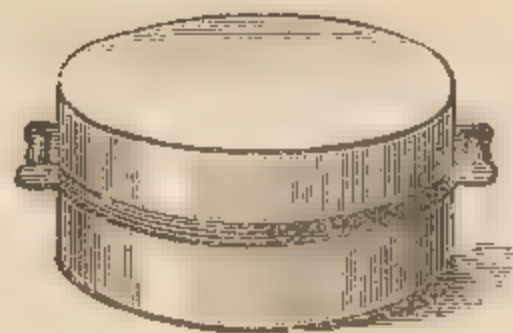


No. B801.—Diameter 5½ in.
Price 2 3 each, Electro Bronzed.
No. B803.—Diameter 6 in.
Price 2/9 each, Electro Bronzed.

No. B805.—Diameter 7 in.
Price 4 - each, Electro Bronzed.
No. B807.—Diameter 7½ in.
Price 6/- each, Electro Bronzed.

REGISTERED GAS STOVES,

ADAPTED FOR BOILING AND BROILING.

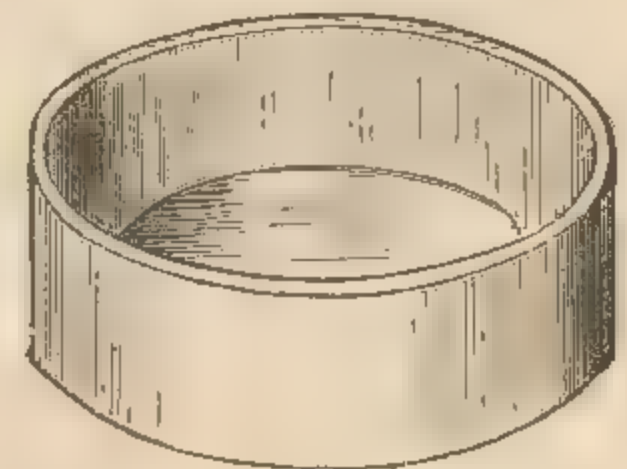


TERRA COTTA
HEAT REFLECTOR OR DIFFUSER.

WITH IRON BAND AND HANDLES,

For No. B6 Stove, 4/2 each.

" " B7 " 4/11 "



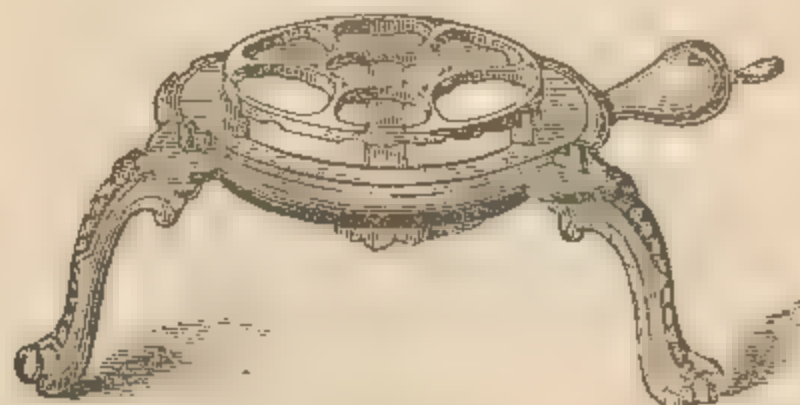
TERRA COTTA
HEAT REFLECTOR OR DIFFUSER,

For No. B6 Stove, 1/10 each.

" " B7 " 2/8 "

The Heat Reflectors or Diffusers are very useful for directing the heat, either for Boiling or Broiling, by being placed above or under the Stove, as may be required.

BOILING AND BROILING STOVE,



No. B6 Stove, 10 inch. diam., 11/3 each.

" B7 " 11 " 13/6 "



Nos. 6 and 7 Stove,

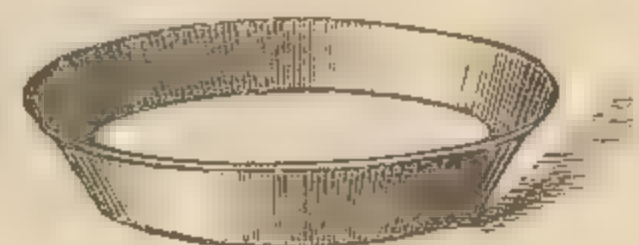
Showing Chop cooking under Stove, and Potatoes, &c., baking in the Small Oven formed by 2 Heat Reflectors or Diffusers placed on top.



GRIDIRON,

For No. B6 Stove, Price 1, 6

" " B7 " 1, 11



DRIPPING PAN,

For No. B6 Stove, 1, 11

" " B7 " 2, 3

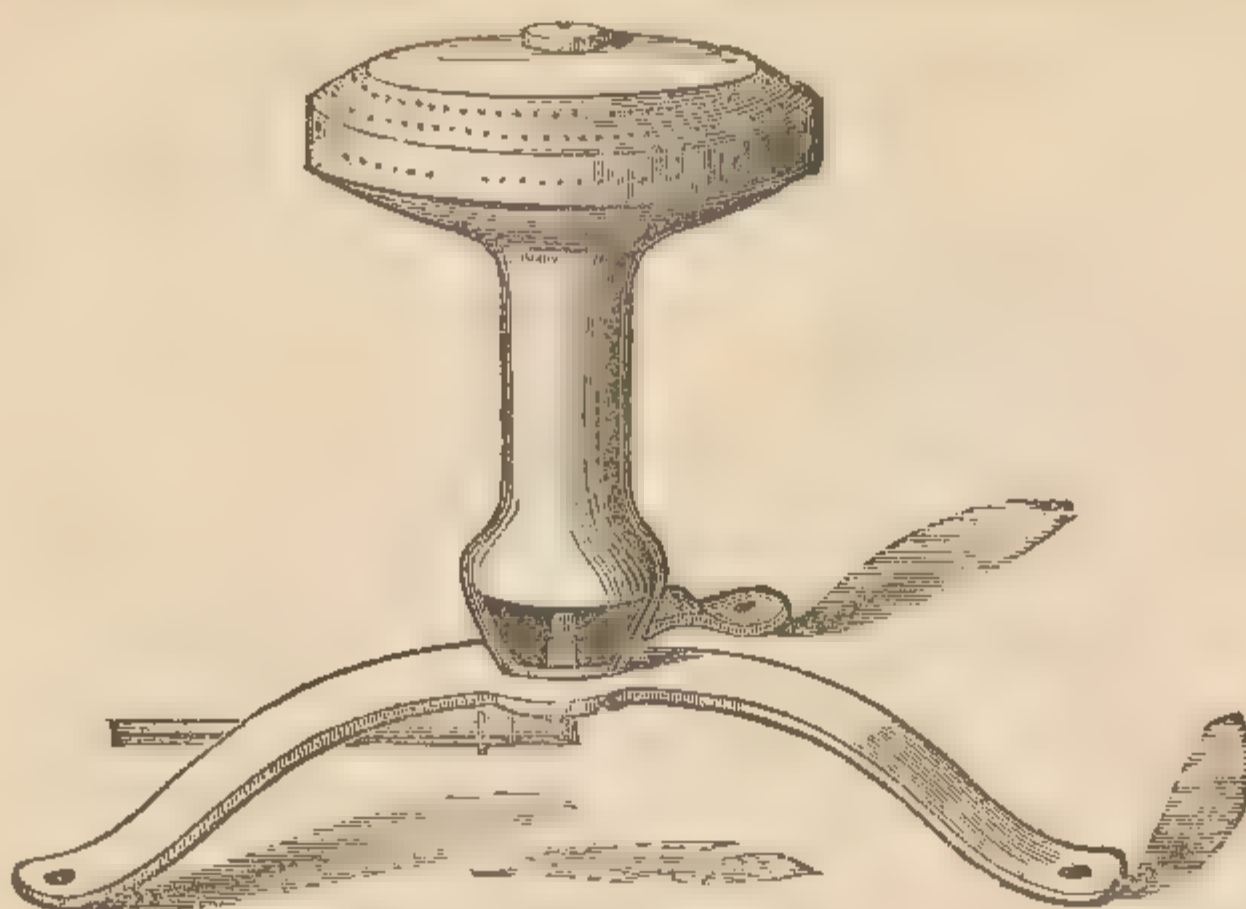
ATMOSPHERIC BURNERS.



No. B2100.

3½ in. high. 2 in. diameter.

Price,
Burner only, 10½ d.
Burner, with Elbow and
Brass Tube, 1/6.



No. B2160.

7 in. high. 5 in. diameter
Price, Burner only, 6 9 each.
Burner, with Brass Elbow, Tube, and Straddle, 10/- each.



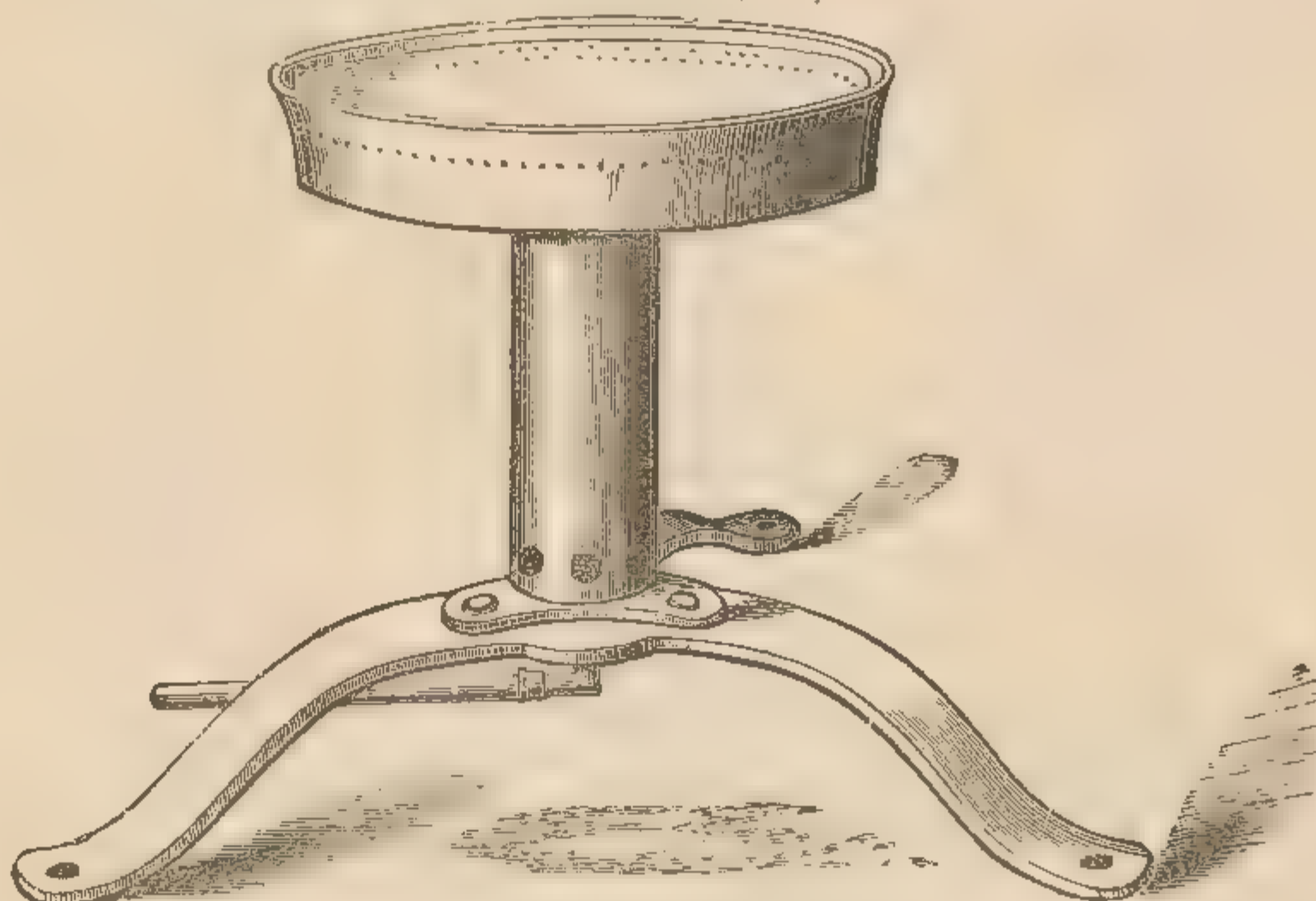
No. B2120.

5½ in. high. 3 in. diameter.
Price,
Burner only, 1¼ each.
Burner, with Brass Elbow
and Tube, 2/- each.



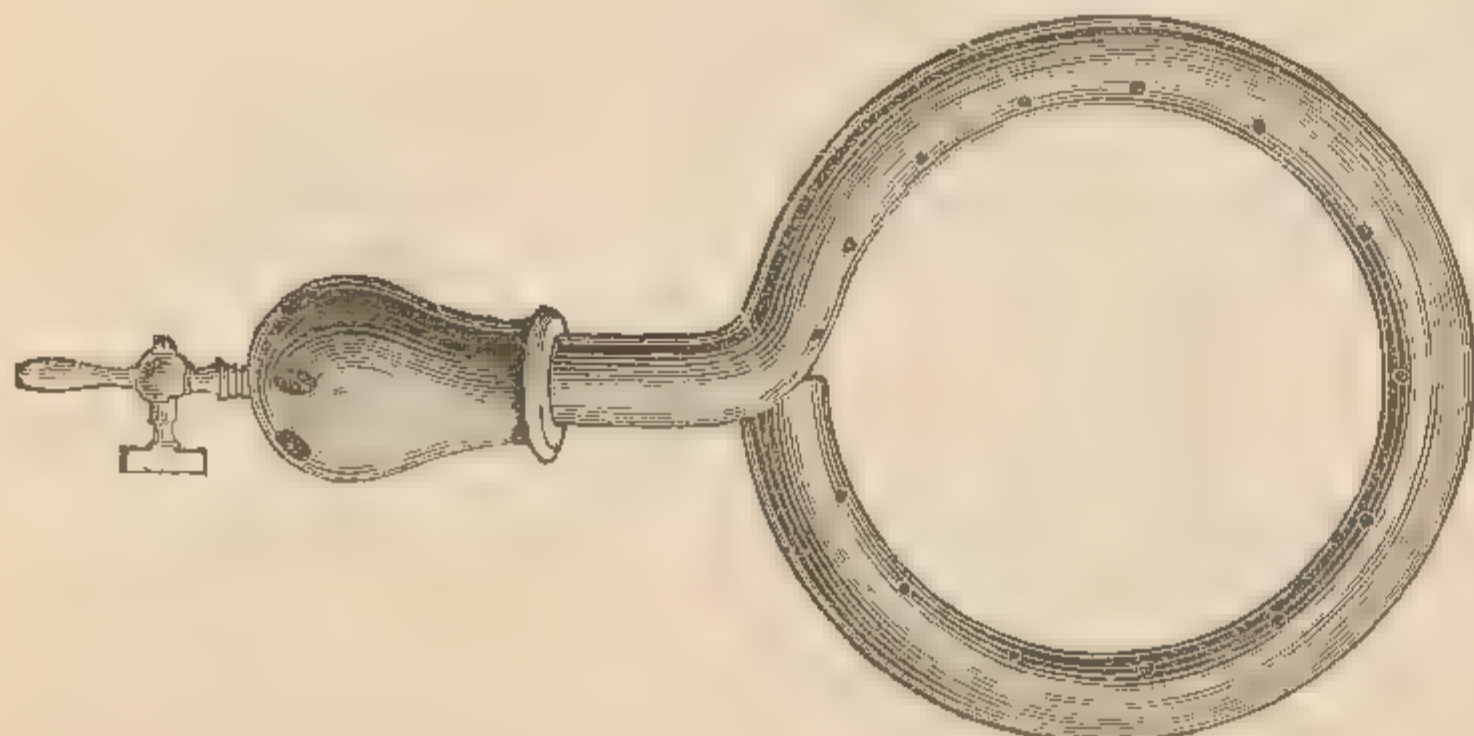
No. B2140.

6 in. high. 4 in. diameter.
Price,
Burner only, 2/-
Burner, with Brass Elbow
and Tube, 3/-



No. B2180.

7½ in. high. 7 in. diameter.
Price, Burner only, 10/6, each.
Burner, with Brass Elbow, Tube, and Straddle, 15/-, each.



No. B2200.

ATMOSPHERIC RING BURNER, WITH AIR BULB AND COCK.

Diameter of Ring, 4 in., 6/- each.

"	"	5 in.,	7/6	"
"	"	6 in.,	9/-	"
"	"	7 in.,	10/6	"
"	"	8 in.,	12/-	"
"	"	9 in.,	13/6	"
"	"	10 in.,	15/-	"

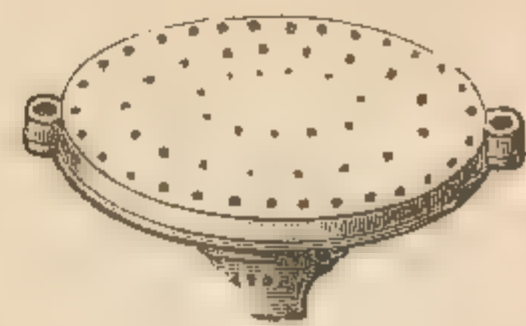
ATMOSPHERIC BURNERS.



No. B2440.
BRASS BURNER.
Price 4/2 each.



BRASS BURNER.
No. B2400.—3in. high, 1 $\frac{1}{8}$ in. diam.
Price 1/6 each.
No. B2500.—4in. high, 2 $\frac{1}{8}$ in. diam.
Price 2/3 each.

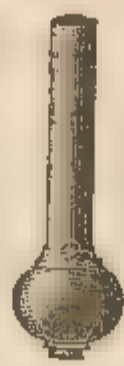


SHALLOW IRON BURNER,
FOR HOT PLATES, &c.
No. B4000.—2in. diam. | No. B4001 3 $\frac{1}{4}$ in. diam.
Price 1/6 each. Price 2/3 each.

GAS FIRE BURNERS.



BRASS.
No. B2402.—2 $\frac{1}{2}$ inches long.
Price 1/- each.
No. B2404.—3 $\frac{1}{2}$ inches long.
Price 1/6 each.



BRASS.
No. B2406.
Price 1/10 $\frac{1}{2}$ each.



BRASS.
No. B2407.
Price 1/- each.



AIR BULBS.
No. B2420.
For $\frac{3}{8}$ in. Pipe. Price 1/- each.
For $\frac{1}{2}$ in. Pipe. Price 1/3 each.
For $\frac{3}{4}$ in. Pipe. Price 1/6 each.

If with Brass Elbow and Tubes 1/2 each extra.

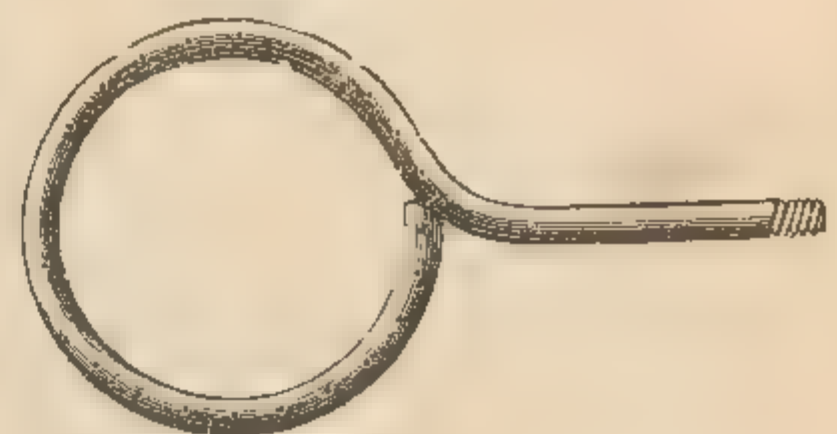
NON-ATMOSPHERIC BURNERS.



No. B2430.
IRON RING BURNER.
Diameter of Ring, 4in. Price 2/6 each.
" " 5in. " 3/- "
" " 6in. " 3 9 "
" " 8in. " 5 3 "

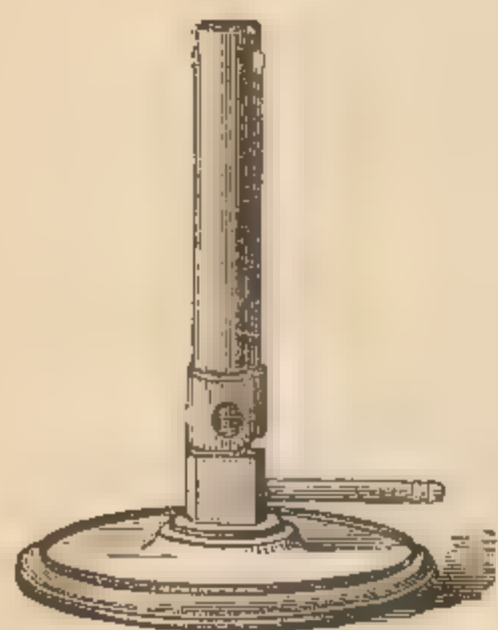


No. B2434.
BRASS RING BURNER,
FOR MULLERS, &c.
4 $\frac{3}{4}$ in. diameter.
Price 3/- each.



No. 2432.
IRON RING BURNER.
Diameter of Ring, 4in. Price 1/6 each.
" " 5in. " 1/11 "
" " 6in. " 2 3 "
" " 8in. " 3/- "

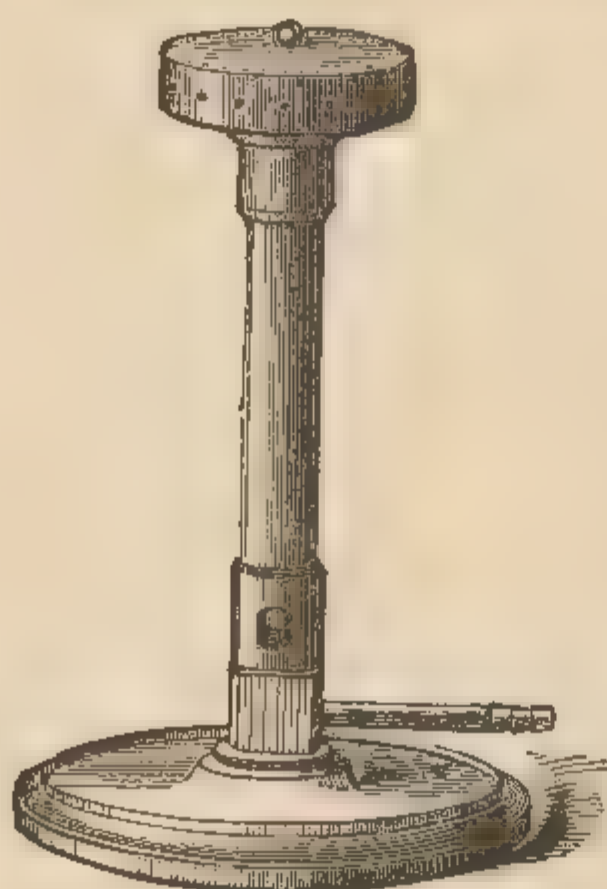
BUNSEN GAS BURNERS, for Chemists' and Dentists' use.



SINGLE JET, WITHOUT ROSE.

No. B4006.— $\frac{7}{16}$ inch.
Price 3/- each.

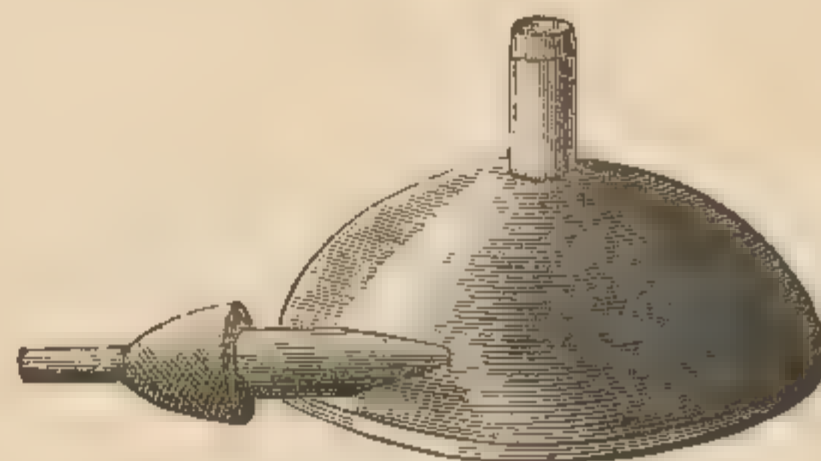
No. B4008.— $\frac{3}{4}$ inch.
Price 6/- each.



SINGLE JET, WITH ROSE.

No. B4026.— $\frac{7}{16}$ inch.
Price 4/6 each.

No. B4028.— $\frac{3}{4}$ inch.
Price 7/6 each.



No. B0512.

PATENT HEMISPHERE BURNER, with one flame.
Price 2/8 each.

BURNERS.



No. B92.

PATENT STEATITE
FISHTAIL BURNER.

Sizes Nos. 1, 2, 3, 4, 5, 6.

Price 15/- per gross.

No. B93.

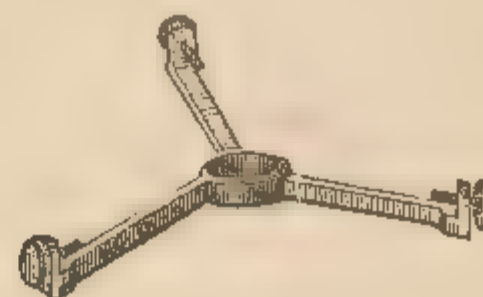
PATENT STEATITE
BATSWING BURNER.

Sizes Nos. 3, 4, 5, 6, 7, 8.

Price 15/- per gross.

GLOBE HOLDERS.

In ordering please state the *size* of fitting
they are intended for.



No. B98.

Cast Brass.

Price 7/6 per doz.



No. B95.

SPECIAL BURNER.

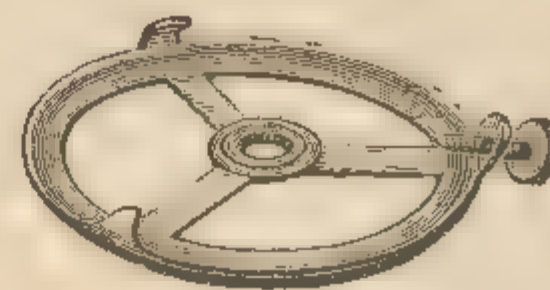
Price 6/- per doz.



No. B96.

PATENT BURNER.

Price 7/6 per doz.

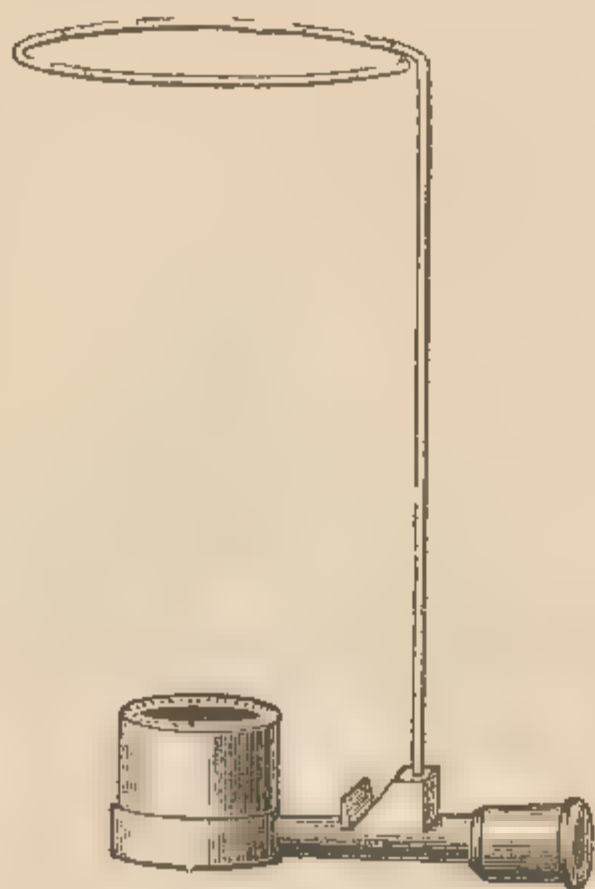


No. B99.

Stamped Brass.

Price 5/3 per doz.

ARGAND BURNERS.



No. B300.

No. B300.—Spout Argand Burner,
for Chimneys.

No. B301.—Crutch do. do.

Price 28/6 per doz.

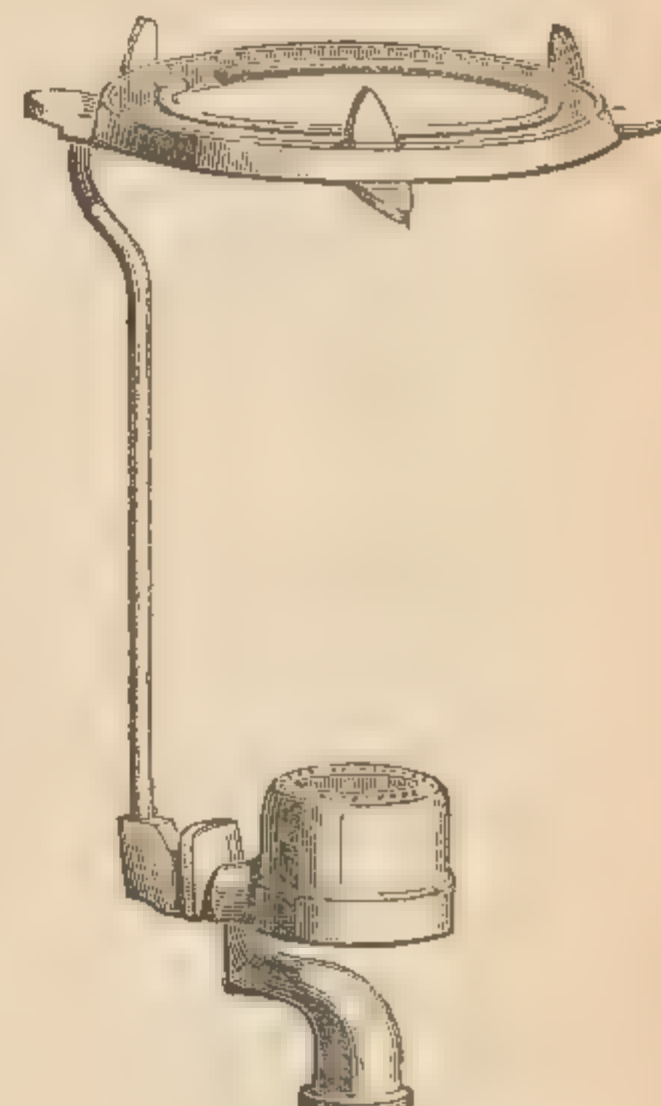


No. B303.

No. B302.—Spout Argand Burner,
for Moons.

No. B303.—Crutch do. do.

Price 33/- per doz.



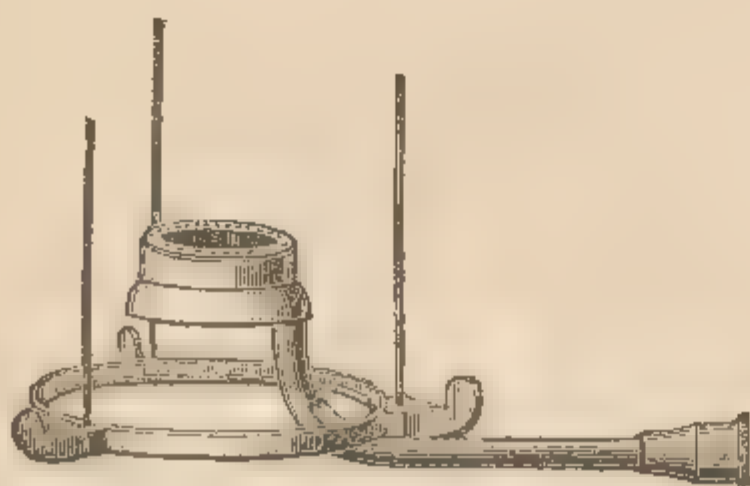
No. B305.

No. B304.—Spout Argand Burner,
for Reflectors.

No. B305.—Crutch do. do.

Price 39/- per doz.

If with Adamas Rings 9/- per doz. extra.



No. B306.

No. B306.—Improved Argand Burner,
for Moons—Spout.

No. B307.—Ditto ditto Crutch.

Price 49/6 per doz.



No. B310.

No. B312.—With China Ring and
Brass Cone.

Price 1/6 each.

No. B310.—With Steatite Ring
and Plated Cone.

Price 2/3 each.

No. B311.—With Adjustable
Regulator.

Price 3/9 each.

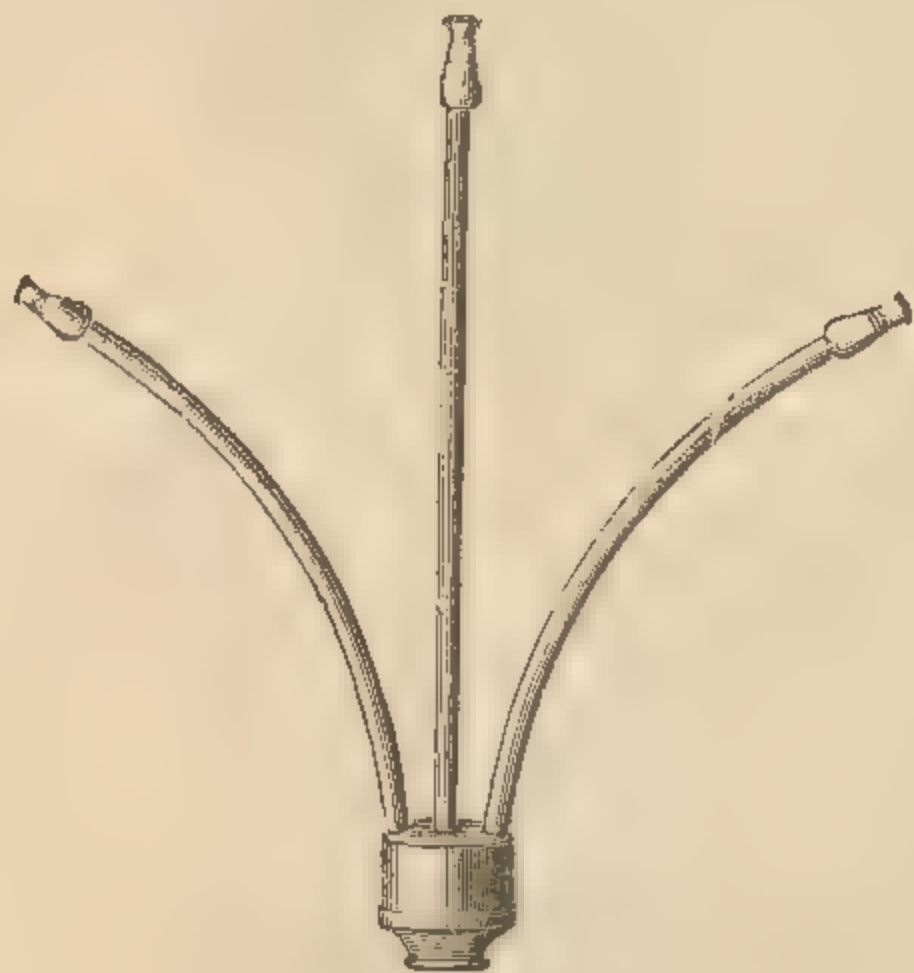


No. B308.

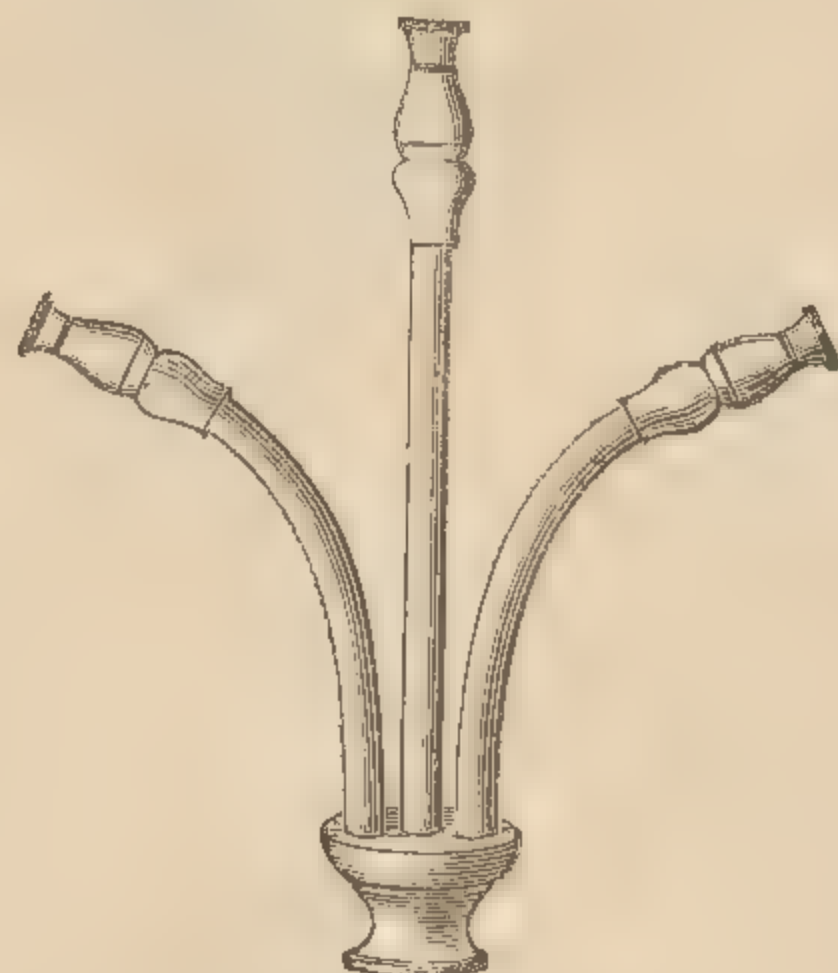
ALBERT ARGAND
BURNER.

Price 18/- per doz.

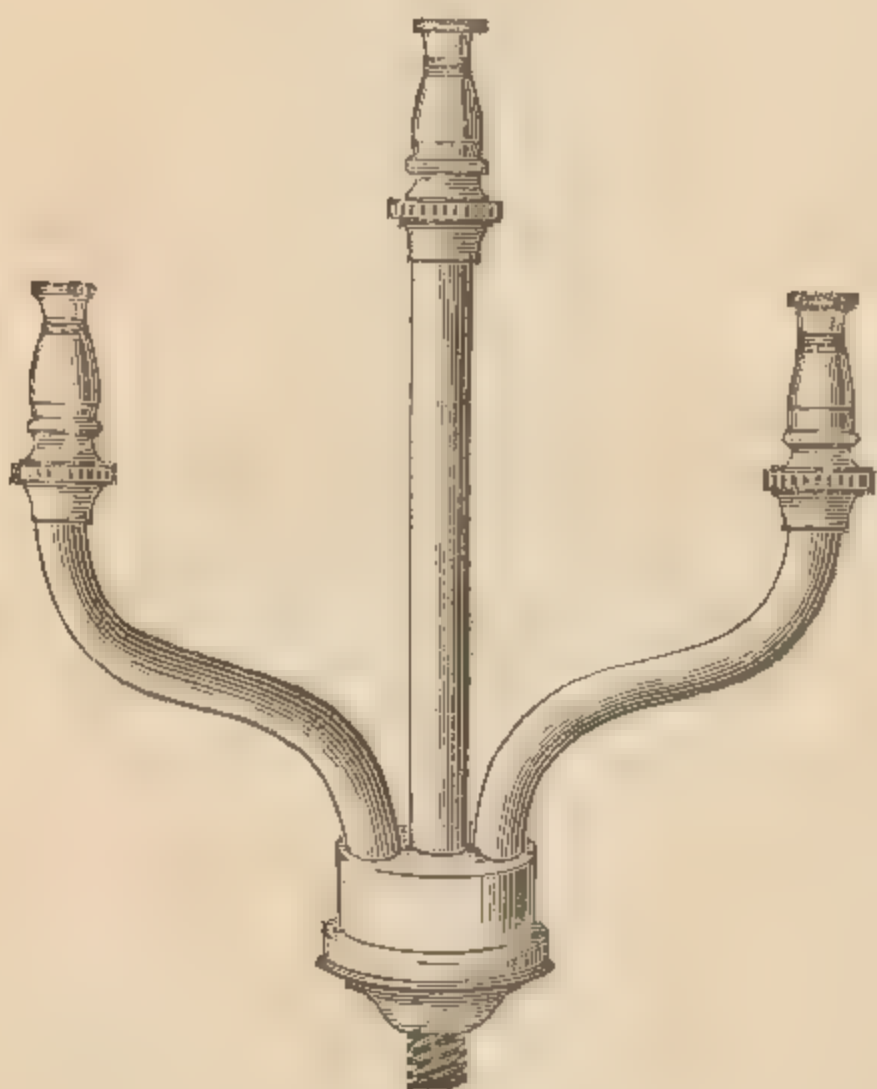
PRINCE OF WALES BURNERS.



No. B315.
Price 12/- per doz.



No. B316.
Same as No. 315, but stronger, and burnished.
Price 17/3 per doz.



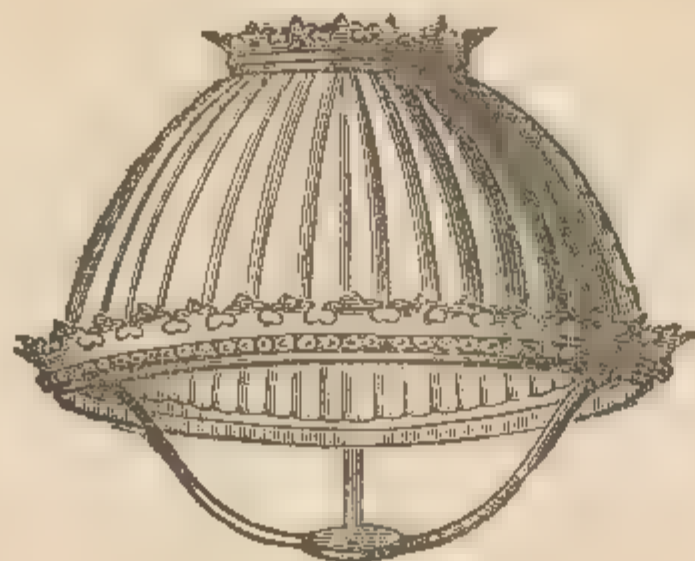
No. B317.—BEST.
Price 21/- per doz.



GOTHIC CORONET.

No. B2870.	No B2871.
3 in. diameter.	3½ in. diameter.
Price 13 6 per doz.	Price 17/3 per doz.

OPAL REFLECTORS.



No. B807.

OPAL REFLECTOR.

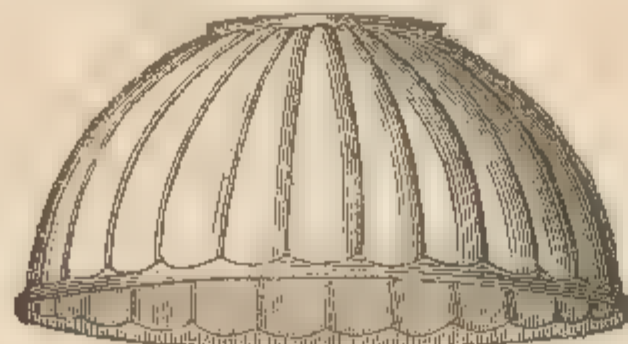
	7	8½	10½ inch.
White .	3/6	5/6	9/6 each.
Green with White Enamel inside.	4/9	9/3	13/3 „



No. B806.

OPAL REFLECTOR.

	7	8½	10½ inch.
White .	4/3	6/3	10/3 each.
Green with White Enamel inside.	5/6	10/-	14/- „



OPAL ONLY.

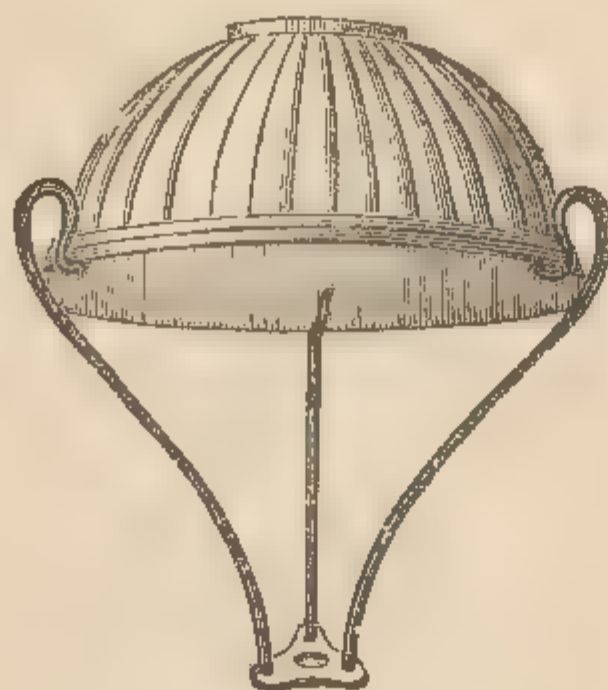
	7	8½	10½ inch.
White .	10/6	18/-	36/- per doz.
Green with White Enamel inside.	24/-	63/-	81/- „



No. B807.

FRAMES & TOP CORONETS ONLY.

7 inch. .	30/- per dozen.
8½ „ .	48/- „
10½ „ .	78/- „



No. B809.

REGISTERED TERRA COTTA REFLECTOR, WITH BRASS SUPPORTS.

This is highly recommended for Street Lamps, and for Factories and Shops. It reflects more light than any other Reflector, and requires no cleaning.

Price 2/3 each.



No. B810.

Complete with No. B310 Burner and Chimney.

Price, 9 inch. .	6/9 each.
„ 10 „ .	7/6 „

If with No. B312 Burner, 1/6 each extra.

TERRA COTTA SMOKE CONSUMERS.



No. B2864.

IMPROVED SMOKE CONSUMER

BRONZED OR LACQUERED.

3 $\frac{5}{8}$ inch .	9/- per doz.	4 $\frac{1}{2}$ inch .	14/- per doz.
3 $\frac{7}{8}$ " .	9,9 "	4 $\frac{3}{4}$ " .	18/- "
4 $\frac{1}{8}$ " .	10,6 "		



No. B2873.

PATENT SMOKE CONSUMER,

BRONZED OR LACQUERED.

This is a very superior article, of best metal and finish

3 $\frac{5}{8}$ inch		4 $\frac{1}{8}$ inch		4 $\frac{1}{2}$ inch.
30/-		33/-		36/- per doz.

MICA OR TALC SMOKE CONSUMERS.



No. B201.

3 inch Conical.

For Gas, Oil, or Paraffin Lamps.

Price 4,6 per doz.



No. B200.

For 2in. Chimney.

Price 9,9 per doz.

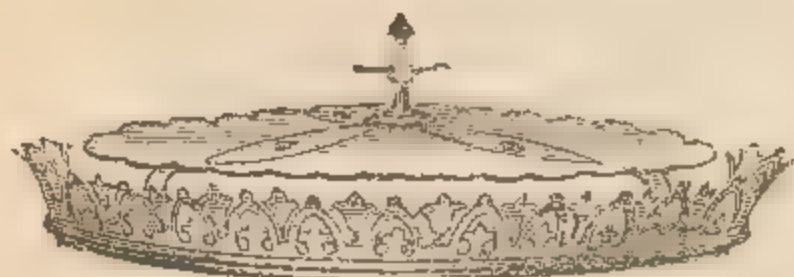


No. B202.

3 inch Flat.

For Gas, Oil, or Paraffin Lamps.

Price 3/- per doz.



No. B205.

FLAT MICA CONSUMERS,

WITH CORONETS AND KNOBS.

3 $\frac{5}{8}$ inch	12/- per doz.	5 inch	24/- per doz.
3 $\frac{7}{8}$ " .	13,6 "	5 $\frac{1}{2}$ " .	27/- "
4 $\frac{1}{8}$ " .	15/- "	6 " .	30/- "
4 $\frac{1}{2}$ " .	18/- "	6 $\frac{1}{2}$ " .	36/- "
4 $\frac{3}{4}$ " .	21/- "		



No. B203.

FLAT MICA CONSUMER.

4 $\frac{1}{2}$ inch .	4/6 per doz.
5 " .	5/3 "
5 $\frac{1}{2}$ " .	6/- "
6 " .	7,6 "
6 $\frac{1}{2}$ " .	9/- "
7 " .	12/- "



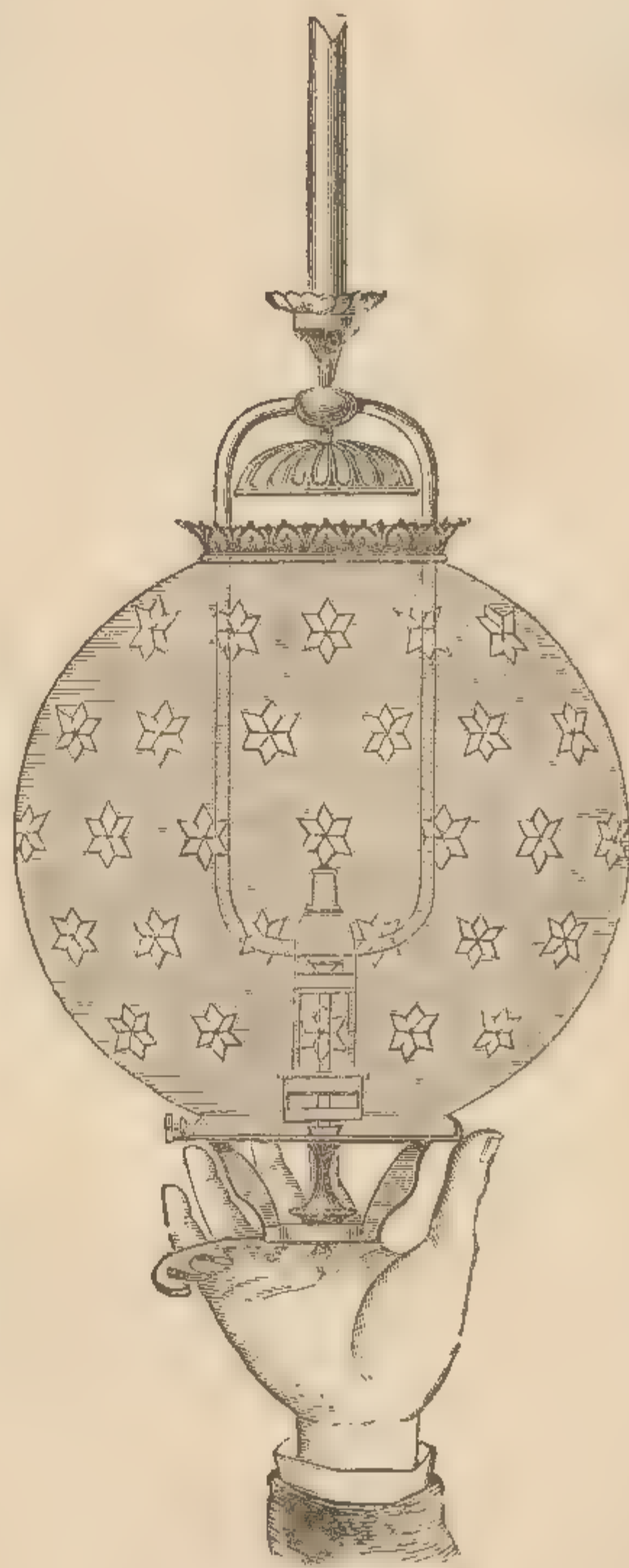
No. B206.

CONICAL MICA CONSUMERS,

WITH CORONETS AND KNOBS.

3 $\frac{5}{8}$ in.	13/6 per doz.	5 inch	27/- per doz.
3 $\frac{7}{8}$ " .	15/- "	5 $\frac{1}{2}$ " .	31,6 "
4 $\frac{1}{8}$ " .	18/- "	6 " .	34,6 "
4 $\frac{1}{2}$ " .	20/- "	6 $\frac{1}{2}$ " .	39 - "
4 $\frac{3}{4}$ " .	23/- "		

REGISTERED VESTIBULE OR HALL LAMPS.

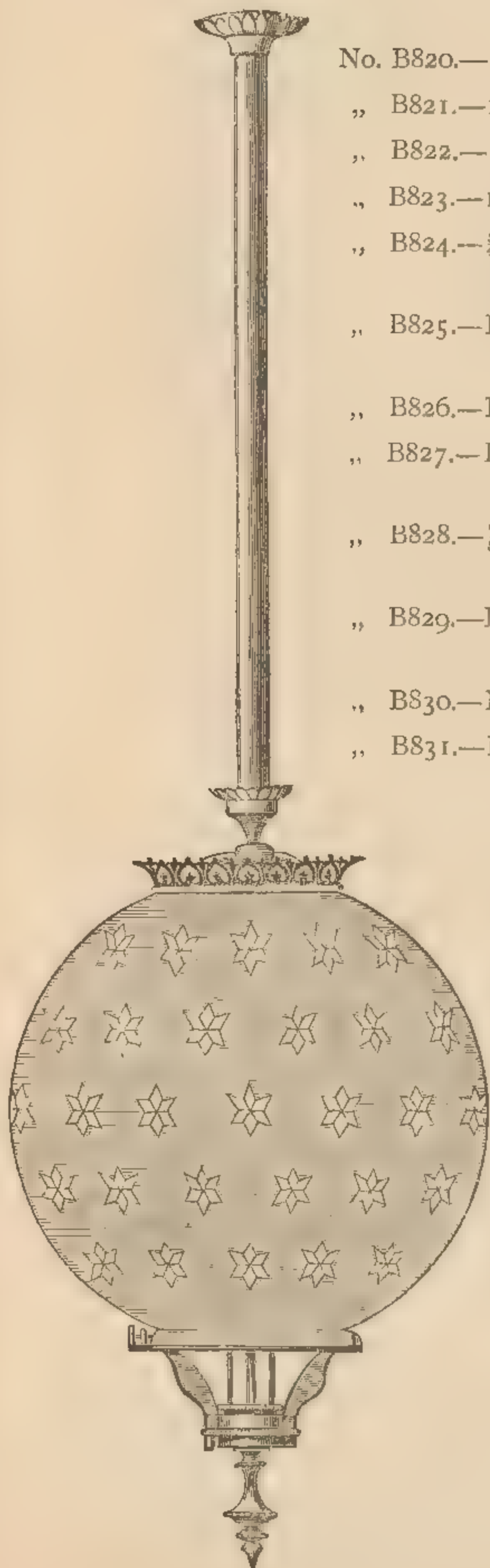


These are the most simple and elegant Vestibule Lamps yet before the public.

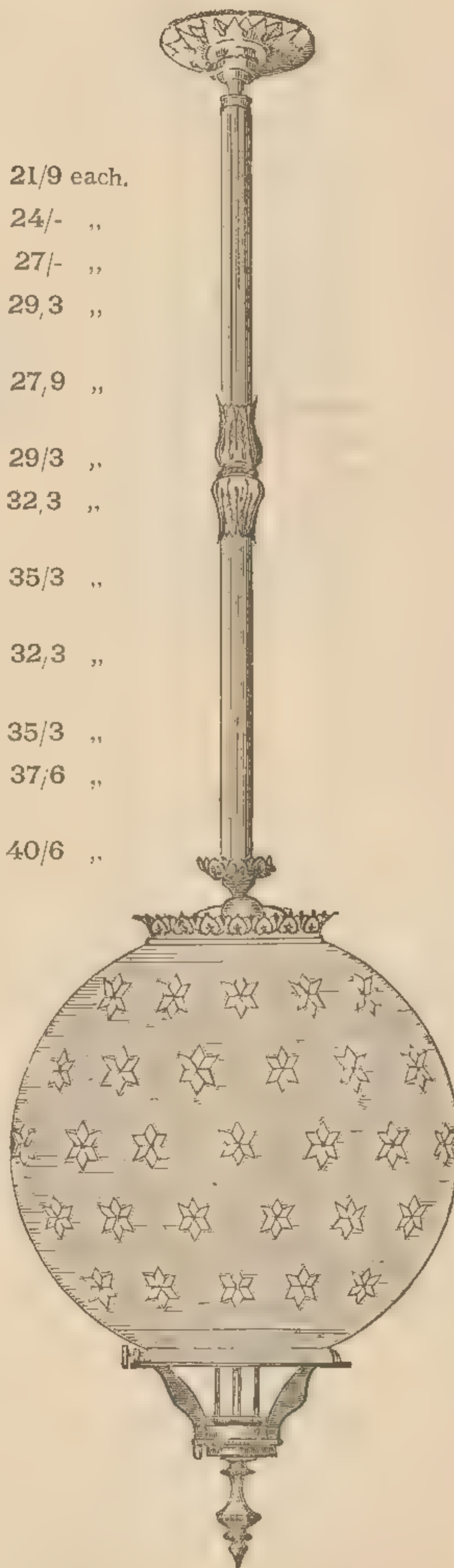
By the Registered arrangement (as shewn in the above engraving) the Glass is detached for cleaning, &c., and re-fixed without trouble or risk.

REGISTERED VESTIBULE OR HALL LAMPS.

No. B820.—10in. Ground Globe	21/9 each.
„ B821.—10in. Ground and Starred Globe	24/- „
„ B822.—12in. Ground Globe	27/- „
„ B823.—12in. Ground and Starred Globe	29/3 „
„ B824.— $\frac{3}{4}$ in. Reeded Tube and 10in. Ground Globe	27/9 „
„ B825.—Ditto. 10in. Ground and Starred Globe	29/3 „
„ B826.—Ditto, 12in. Ground Globe	32/3 „
„ B827.—Ditto, 12in. Ground and Starred Globe	35/3 „
„ B828.— $\frac{7}{8}$ in. Reeded Tube and 10in. Ground Globe	32/3 „
„ B829.—Ditto, 10in. Ground and Starred Globe	35/3 „
„ B830.—Ditto, 12in. Ground Globe	37/6 „
„ B831.—Ditto, 12in. Ground and Starred Globe	40/6 „



No. B821.



No. B825.

The above can be had with
BALL JOINT.
Price 3/- each extra.

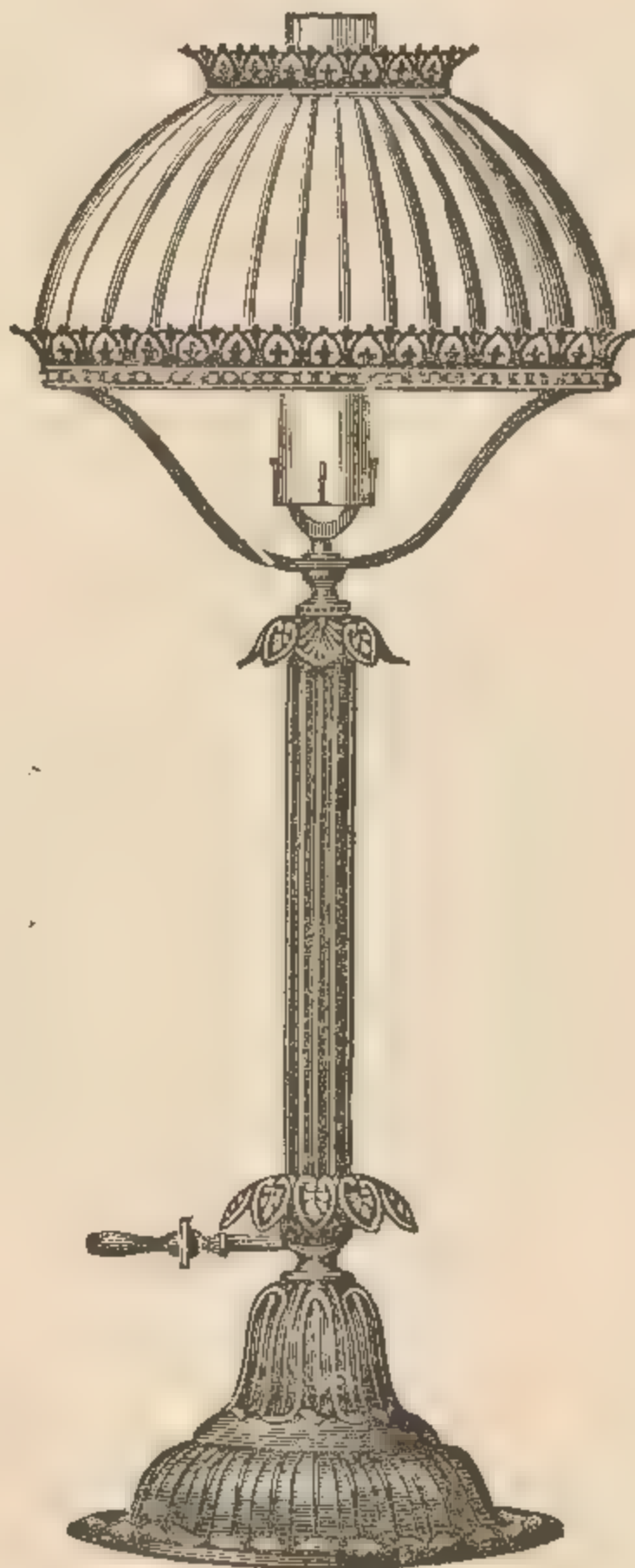
GAS READING LAMPS.



No. B300.

With Iron Bottom, for
Workshops, &c.

Price 2/8 each.



No. B312.

Lamp complete,
with 10 $\frac{1}{2}$ in. Opal Reflector.

Price 33.9 each.

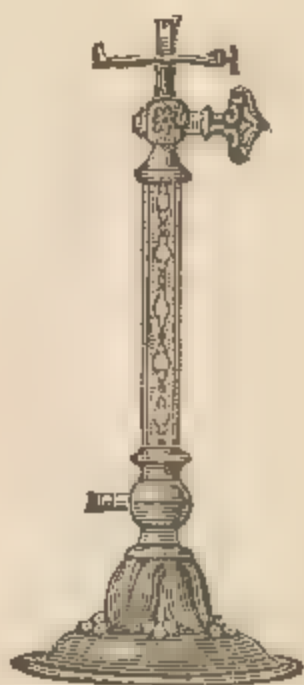
Lamp only.

Price 20/- each.



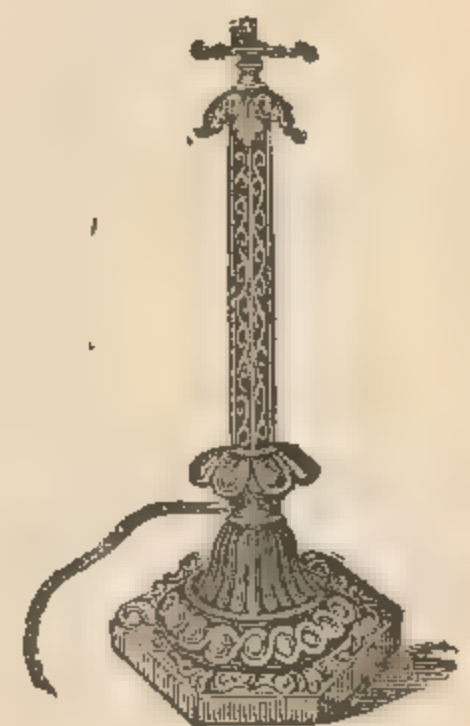
No. B301.

Price 3/4 each.



No. B302.

Price 6/- each.

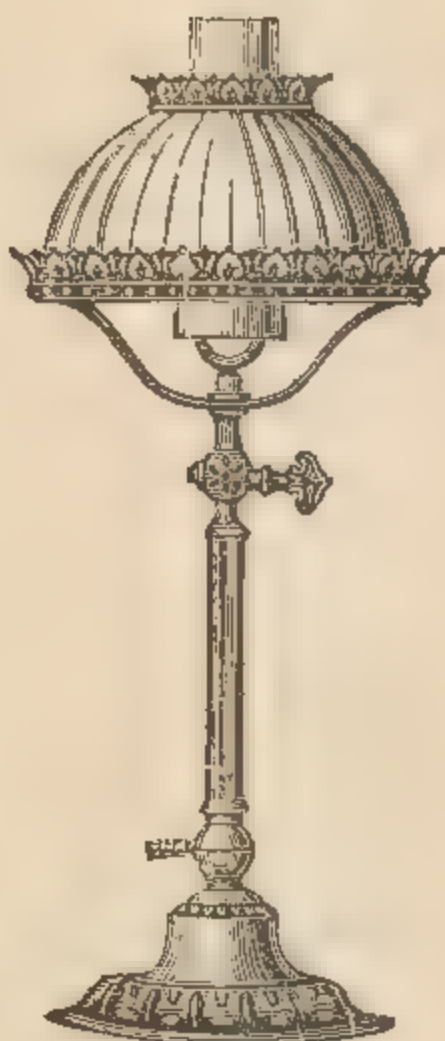


No. B304.

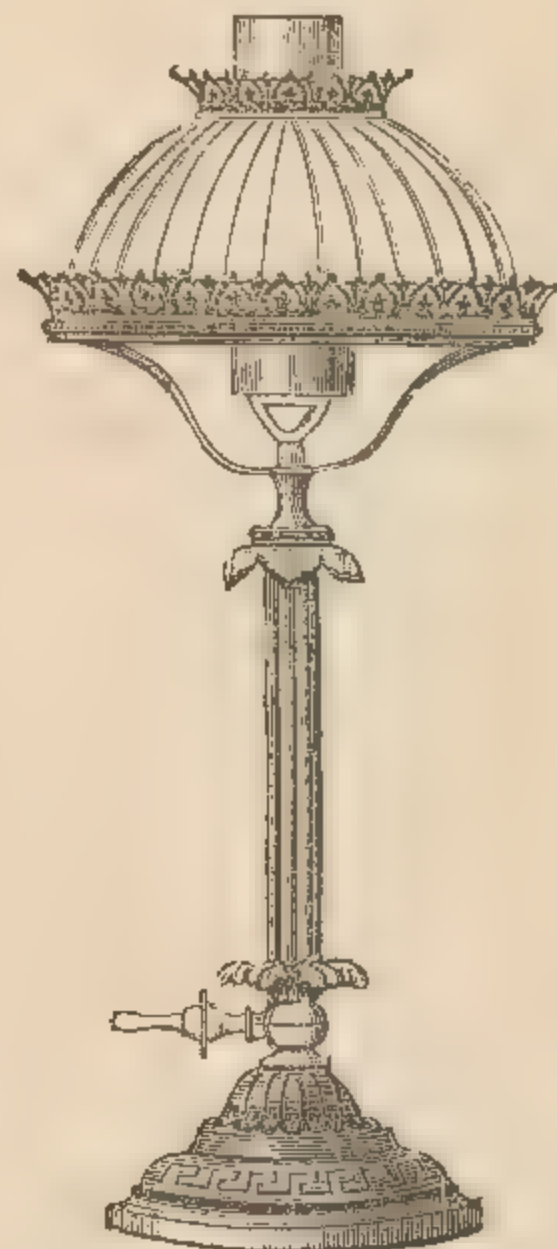
With Iron Bottom, and
Fancy Brass Tube.

Price 4/6 each.

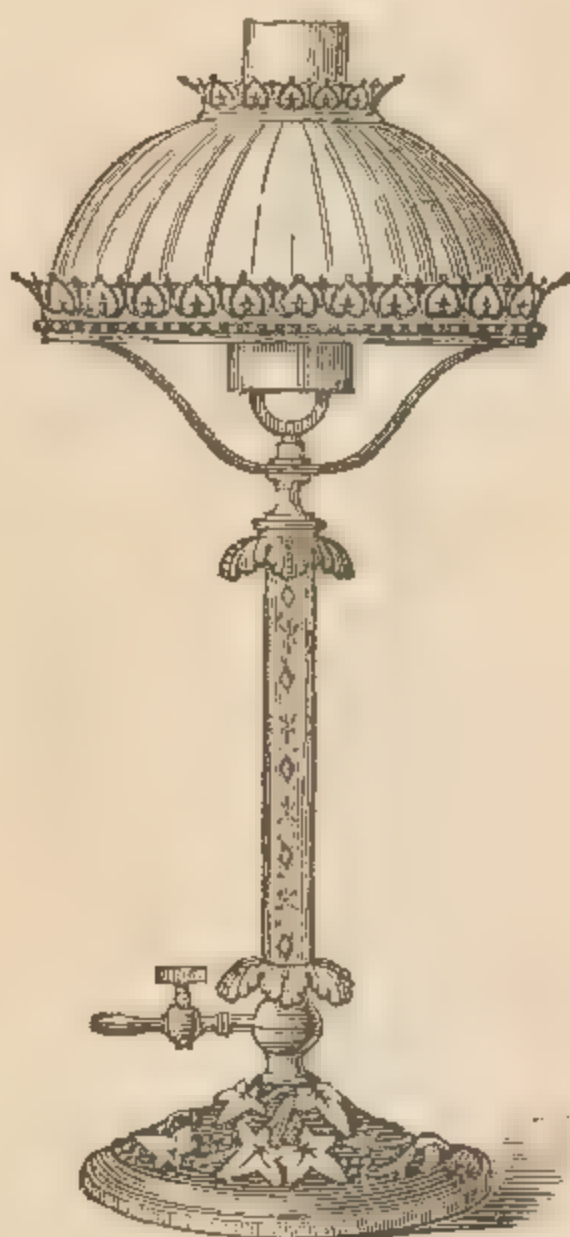
GAS READING LAMPS.



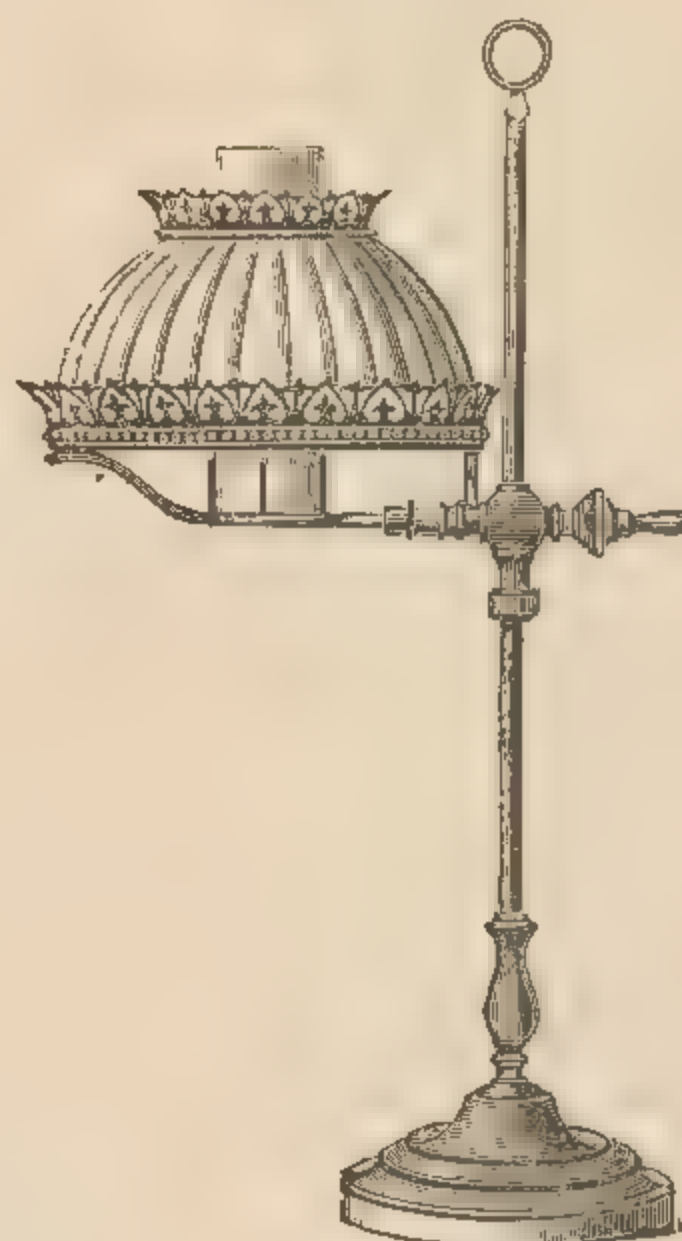
No. B303.
Complete, with 7in. Opal Shade,
Price, 13/6 each.
Lamp only,
Price, 7/6 each.



No. B307.
Complete, with 8½in. Opal Shade,
Price, 21/9 each.
Lamp only,
Price, 13/- each.

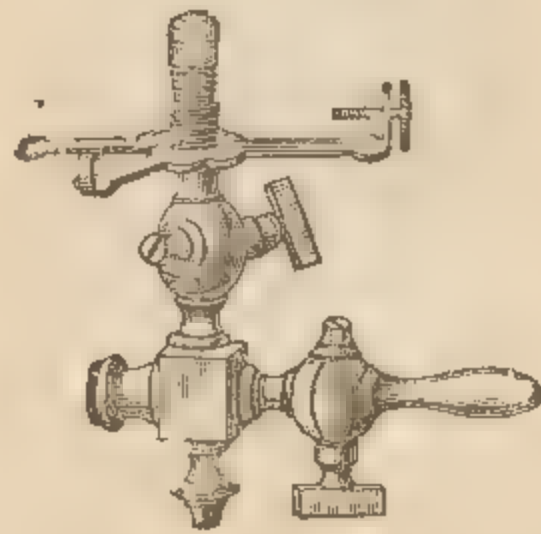


No. B310.
Complete, with 8½in. Opal Shade,
Price, 21/9 each.
Lamp only,
Price, 13/- each.

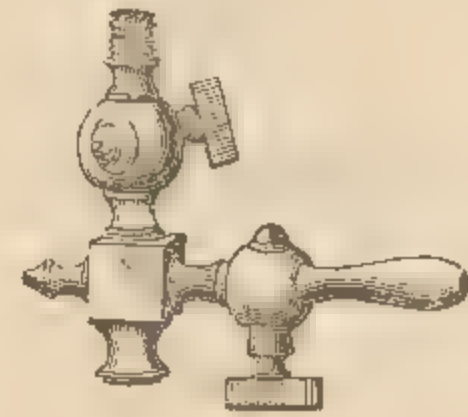


No. B408.
Complete, with 7in. Opal Shade,
Price, 21/- each.

INDIA RUBBER TUBE CONNECTORS.



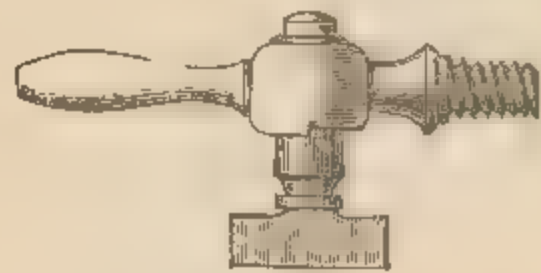
No. B350.
TUBE CONNECTOR,
FOR BRACKET.
 $\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 2/3 each. Price 3/- each.



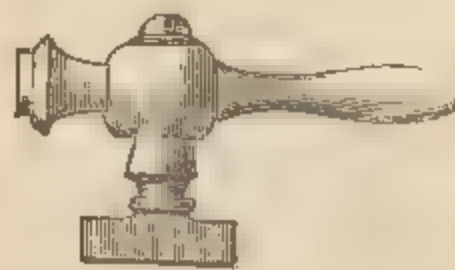
No. B351.
TUBE CONNECTOR,
FOR PENDANT OR PILLAR.
 $\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 2/3 each. Price 3/- each.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied without trouble, and at a very trifling cost.

COCKS, FOR INDIA RUBBER TUBE.

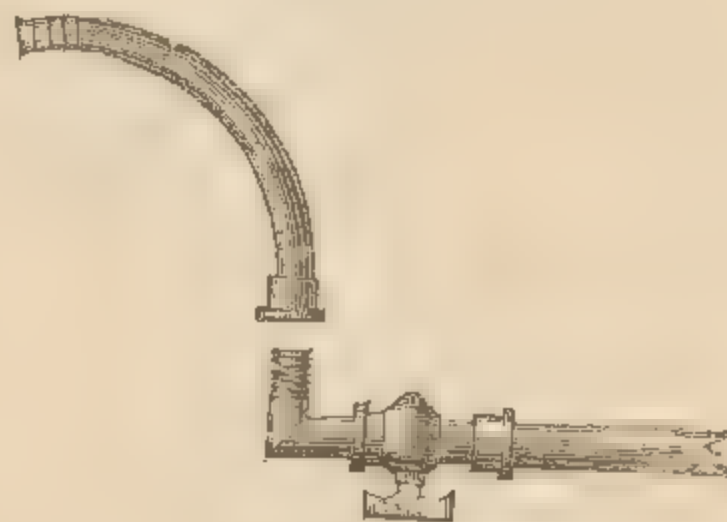


No. B357.
 $\frac{3}{8}$ inch | $\frac{1}{2}$ inch.
Price 1/6 each. Price 2/6 each.



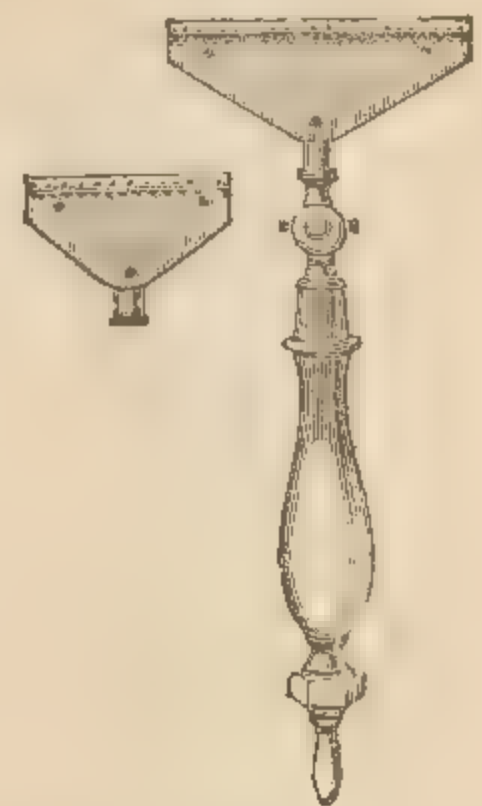
No. B358.
 $\frac{3}{8}$ inch | $\frac{1}{2}$ inch.
Price 1/6 each. Price 2/6 each.

BRASS BEND, FOR INDIA RUBBER TUBE.



No. B355.
 $\frac{3}{8}$ inch.
Price 9d. each.

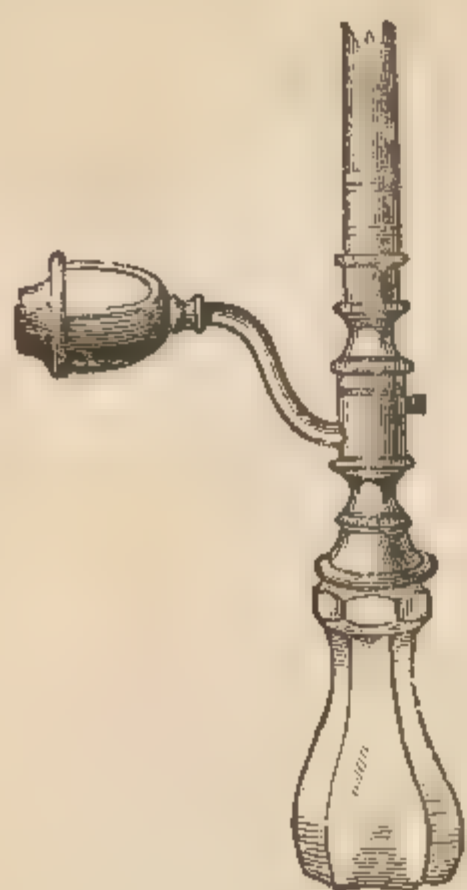
HORSE SINGER, for Gas.



No. B530.—With Two Heads.
Price 6/6 each.

No. B531.—Ditto with Ball Joint.
Price 8/9 each.

CIGAR LIGHTERS.



No. B514.

CIGAR LIGHTER, WITH CUT GLASS HANDLE.

Is suspended by an India Rubber Tube. When hanging, a small blue flame only is kept burning within the cup, but, on raising it, a flame shoots out, which decreases on being again let go.

Price, 12/6 each.



No. B515.

"JACK TAR"
CIGAR LIGHTER.

Price, 12/9 each.



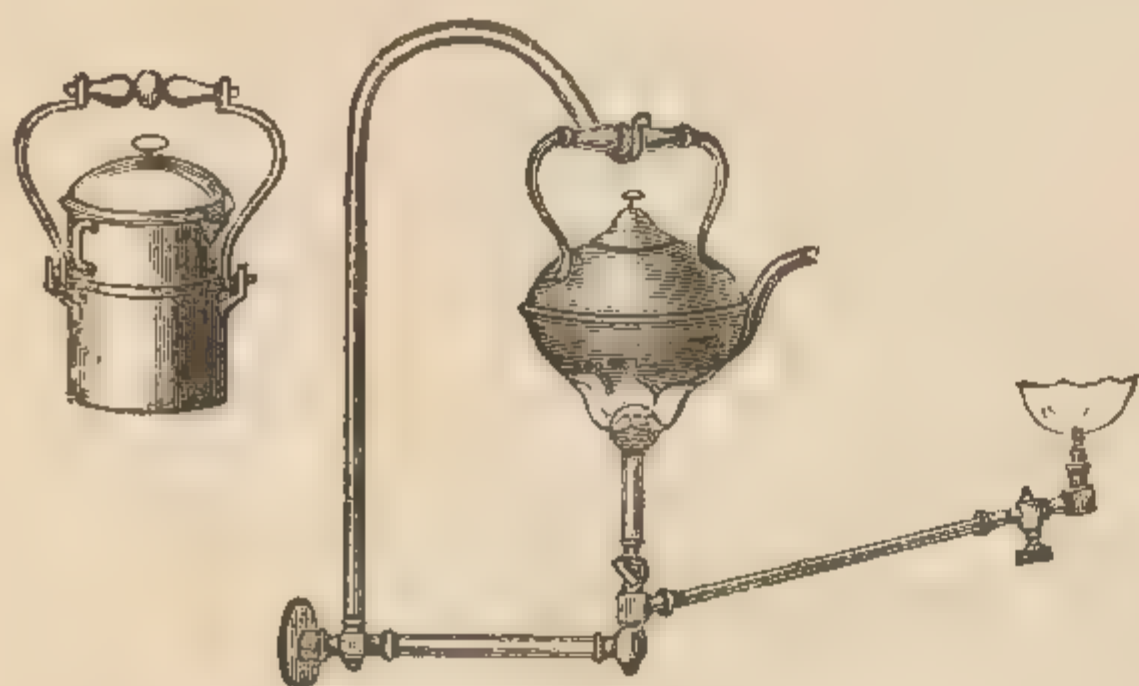
No. B516.

"PUNCH"
CIGAR LIGHTER.

Price, 10/6 each.

For Liquor Vaults, Billiard Rooms, &c.

NURSERY BRACKETS.



No. B501.

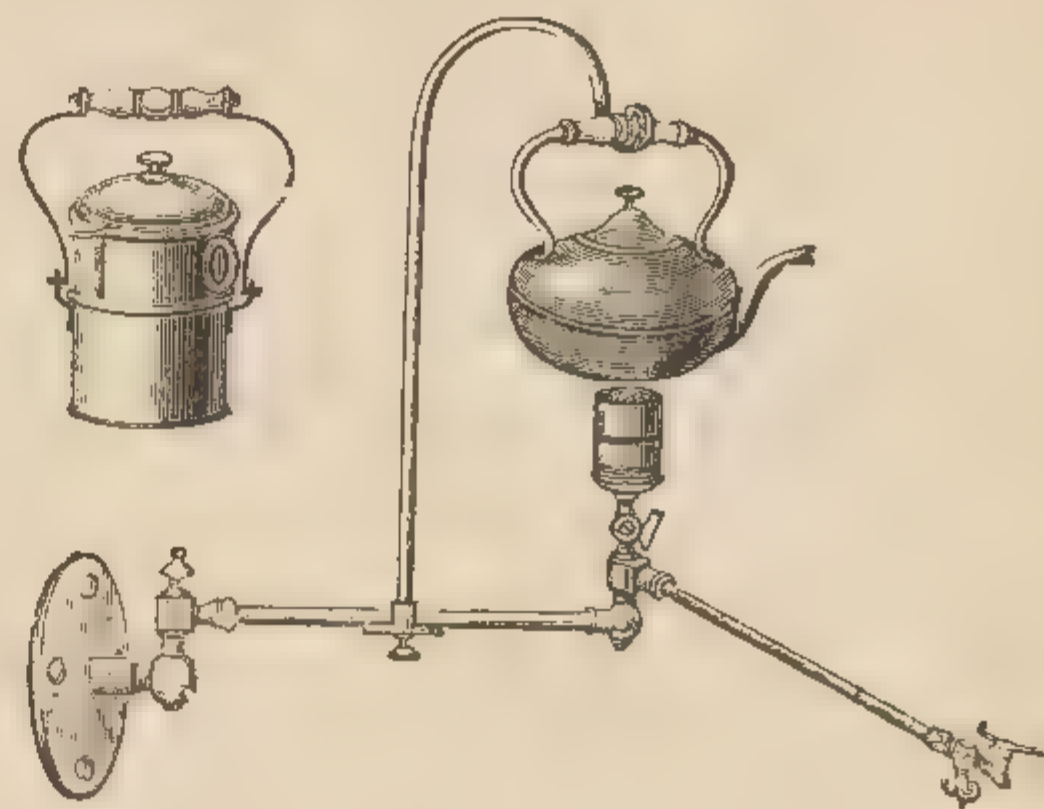
NURSERY BRACKET, WITH STIFF BACK.

Price, 8 6 each.

No. B502.—Ditto, Extra Strong.

Price, 13/- each.

Panakin for ditto, with earthenware inside, 2 8 each.

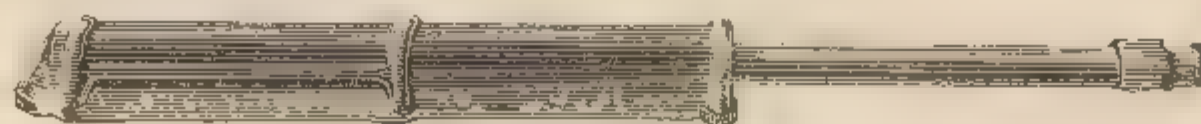


No. B503.

NURSERY BRACKET, WITH SWING BACK.

Price, 12/6 each.

GAS FIRE LIGHTER.



No. B550.

The Fire Lighter is connected with the gas supply by India Rubber Tube, and being lighted, is inserted amongst the coals, no wood being required.

Price, 1/- each.

TEA KETTLES.



No. B6.
TIN TEA KETTLE.
1 Pint, 10/6 per doz.
2 Pint, 14/6 per doz.
3 Pint, 16/6 per doz.
4 Pint, 18/6 per doz.
6 Pint, 24/- per doz.



No. B10.
EXTRA STRONG TIN KETTLES.
2 Quart, 3/6 each.
3 Quart, 4/6 each.
4 Quart, 5/3 each.
5 Quart, 6/- each.



No. B7.
COPPER TEA KETTLE.
With Wood Handle.
3 Pint, 7/6 each.
With Opal Handle.
3 Pint, 8/3 each. 5 Pint, 10/6 each.



No. B8.
TIN TEA KETTLE.
3 Pint, 2/3 each.
5 Pint, 3/3 each.



No. B9.
BEST BRIGHT TIN TEA KETTLE.
With Wood Handle.
3 Pint, 5/6 each.
5 Pint, 6/8 each.

INDIA RUBBER TUBE.

No. B42.

$\frac{1}{4}$ -inch.
Common Quality, 2 $\frac{3}{4}$ d.
Superior „ 3 $\frac{1}{2}$ d.

$\frac{5}{16}$ -inch.
3 $\frac{1}{2}$ d.
4 $\frac{1}{4}$ d.

$\frac{3}{8}$ -inch.
3 $\frac{1}{2}$ d.
5 $\frac{1}{4}$ d.

$\frac{1}{2}$ -inch diameter.
9d. per foot.

STOUT RED SOLID TUBE (not Wired).

$\frac{1}{4}$ inch
9d.

$\frac{5}{16}$ -inch
10 $\frac{1}{2}$ d. per foot.

STOUT DRAB TUBE (not Wired).

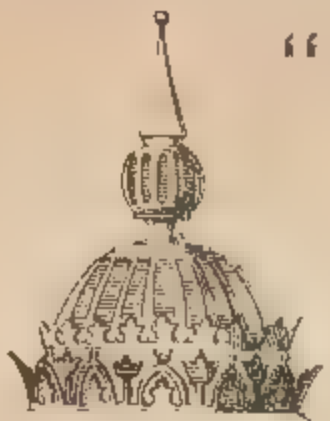
$\frac{5}{16}$ -inch diameter.
4 $\frac{1}{2}$ d. per foot.

WORSTED-COVERED MEMBRANE TUBE, WITH BRASS ATTACHMENTS.

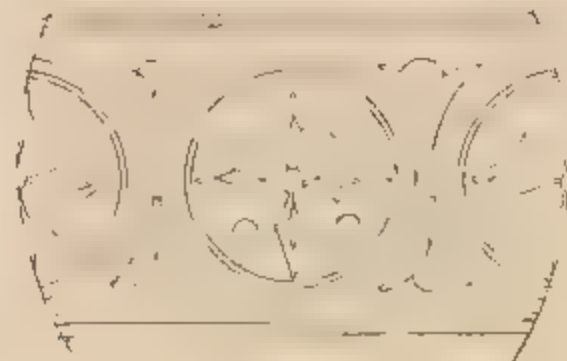
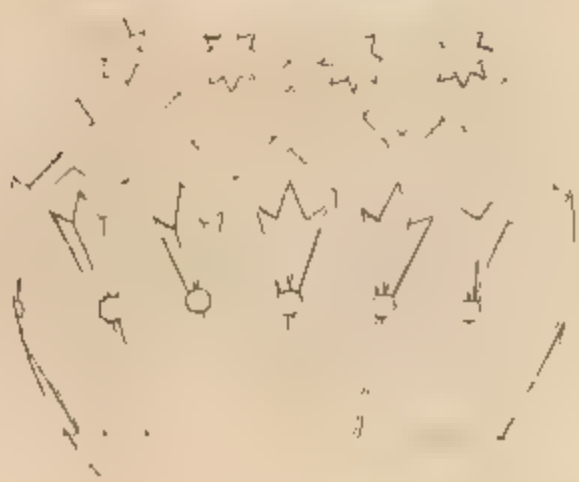
This Tubing is made of 6 thicknesses of animal membrane, and is warranted impervious to gas. Can be had in Drab and Chocolate colors, and only in 6 feet or 12 feet lengths.

Price, 1,8 per foot.

"STANNATE" BRONZE METAL GAS BRACKETS.



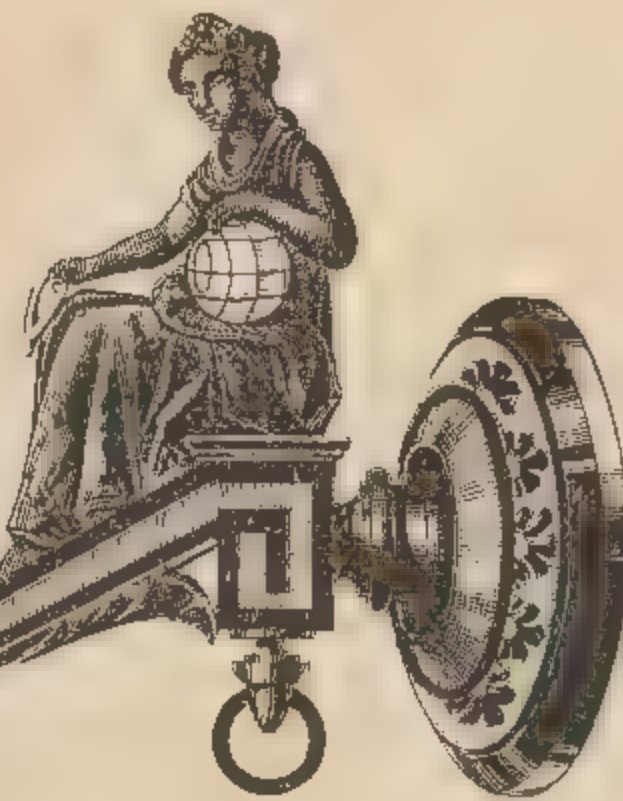
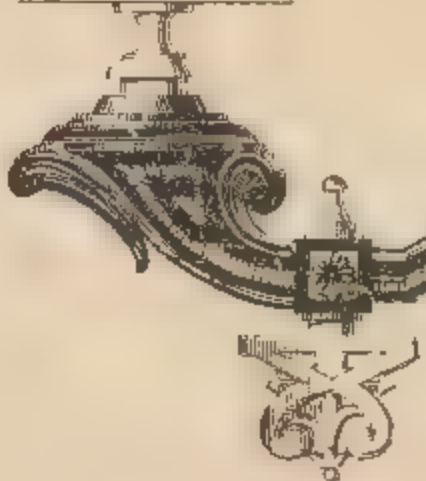
COLOURS.
—
ANTIQUE OXYDISED
OR
FLORENTINE.



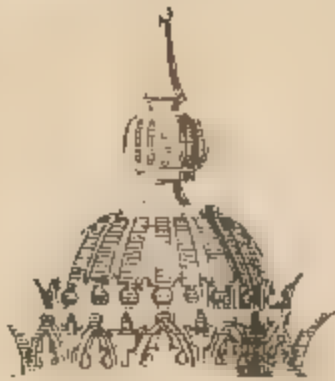
No. B1100 ... Price 5/3

No. B1105 ... Price 5/3

GLOBES AND CORONETS
CHARGED EXTRA.



No. B1130 ... Price 14/6



No. B1110 ... Price 3/-



No. B1115 ... 3/-

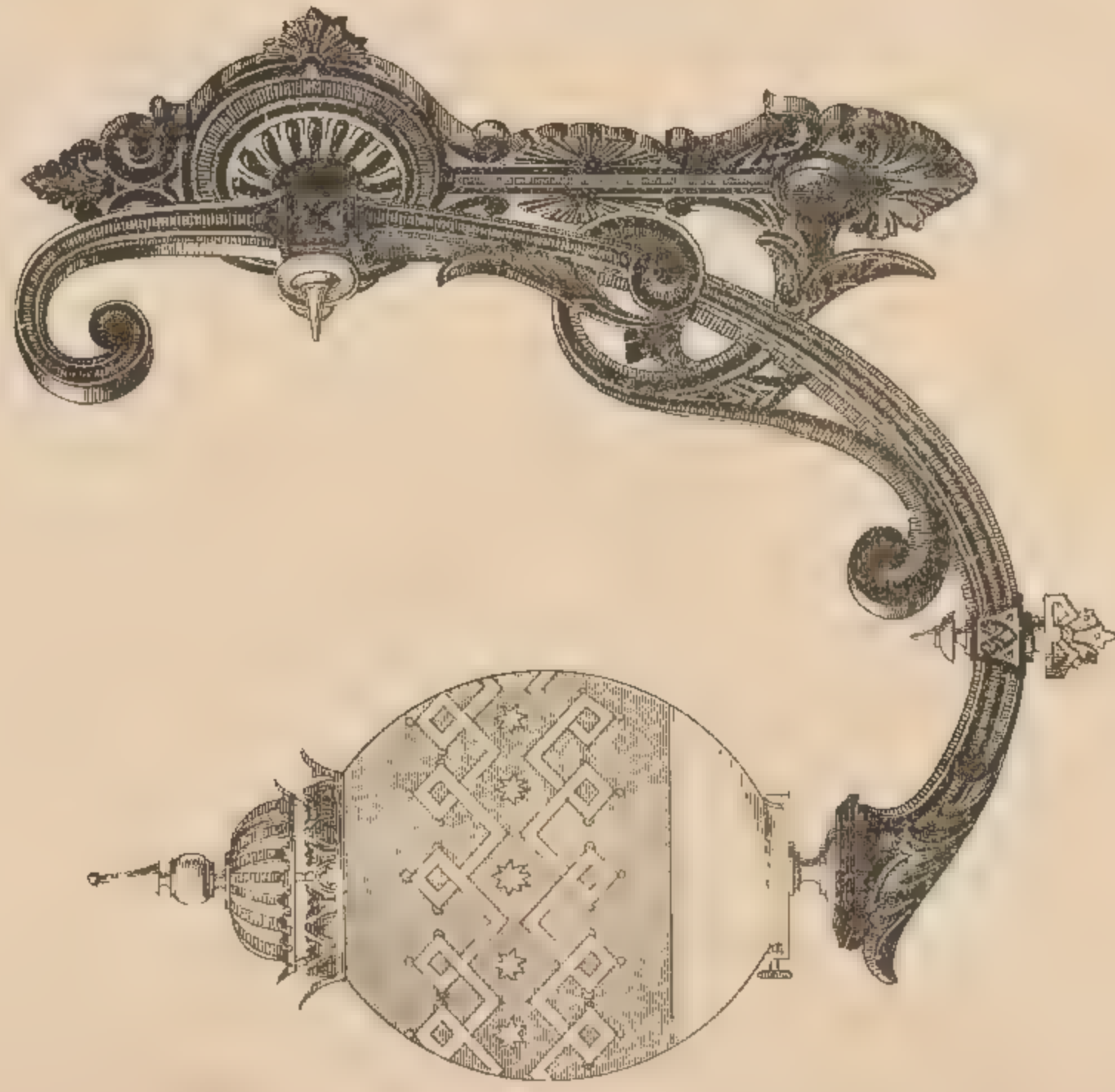
SCALE 1/4th.

"STANNATE" BRONZE METAL GAS BRACKETS.

ANTIQUO OXYDISED
OR
FLORENTINE BRONZE.



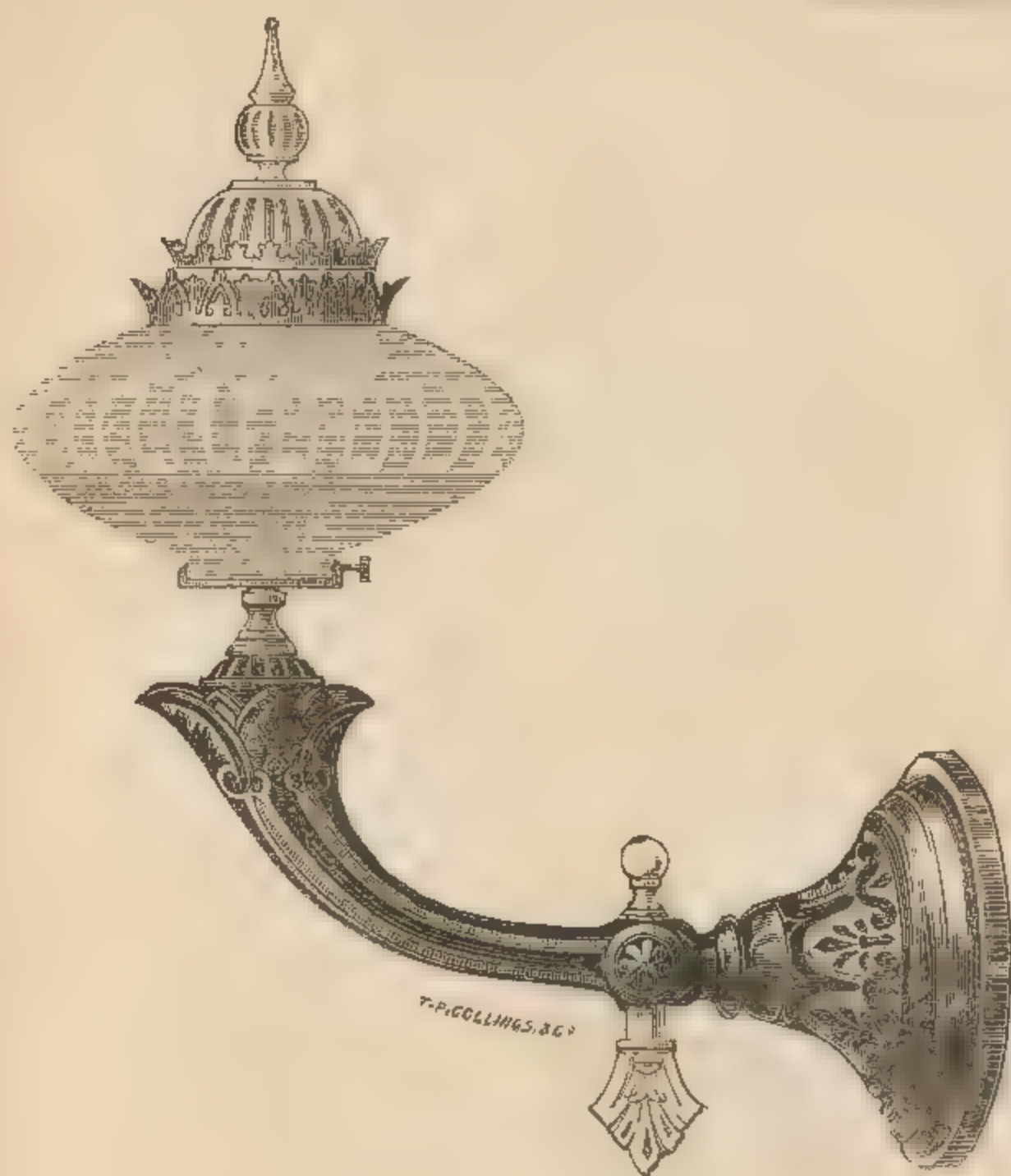
No. B1160. inch.
Price - 15/9 each.



No. B1175. inch.
Price - 18/9 each.

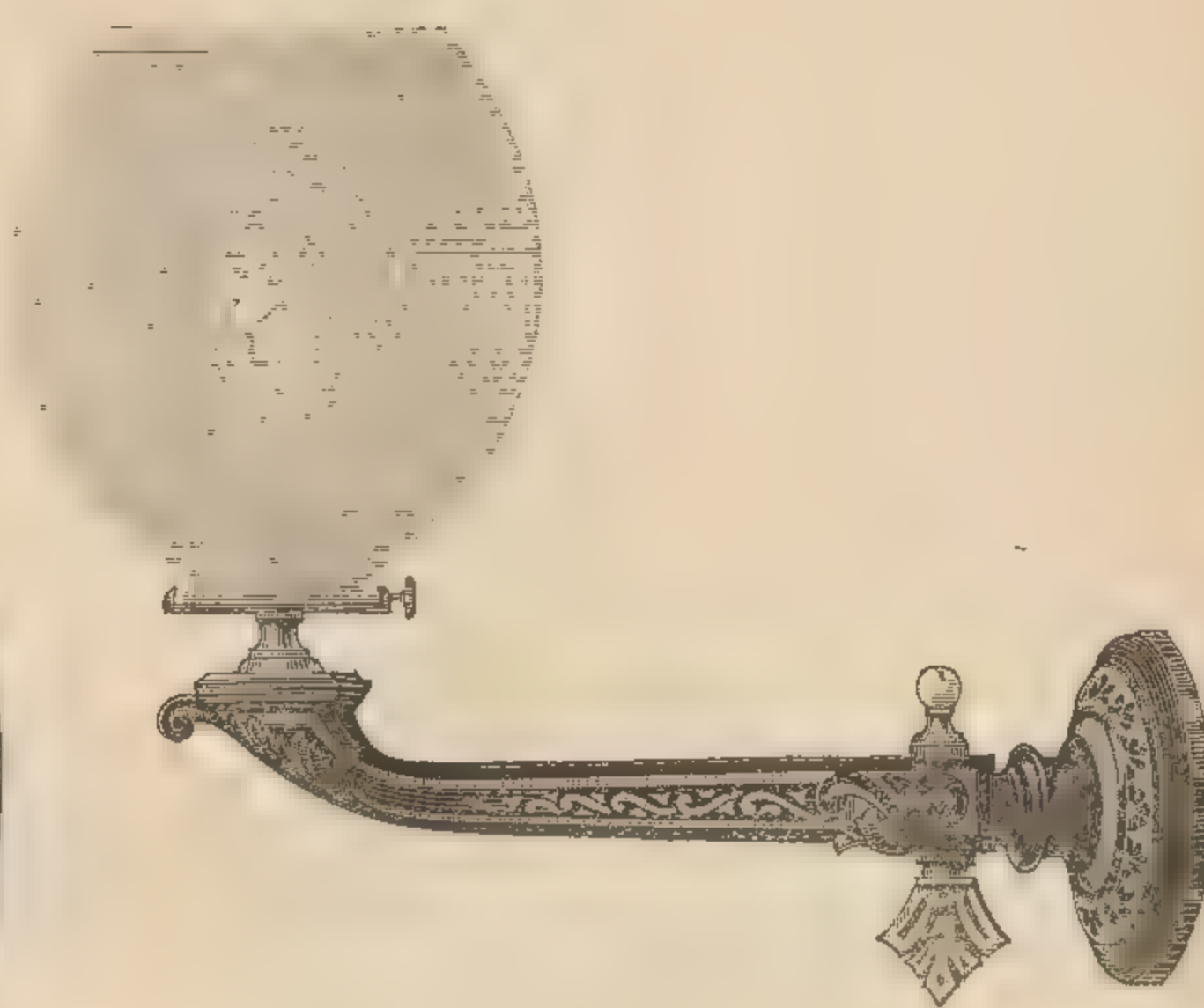
GLOBES AND CORONETS
CHARGED EXTRA.

"STANNATE" BRONZE METAL GAS BRACKETS.



No. B1155. 8½ inch.

Price . . . 4/- each.

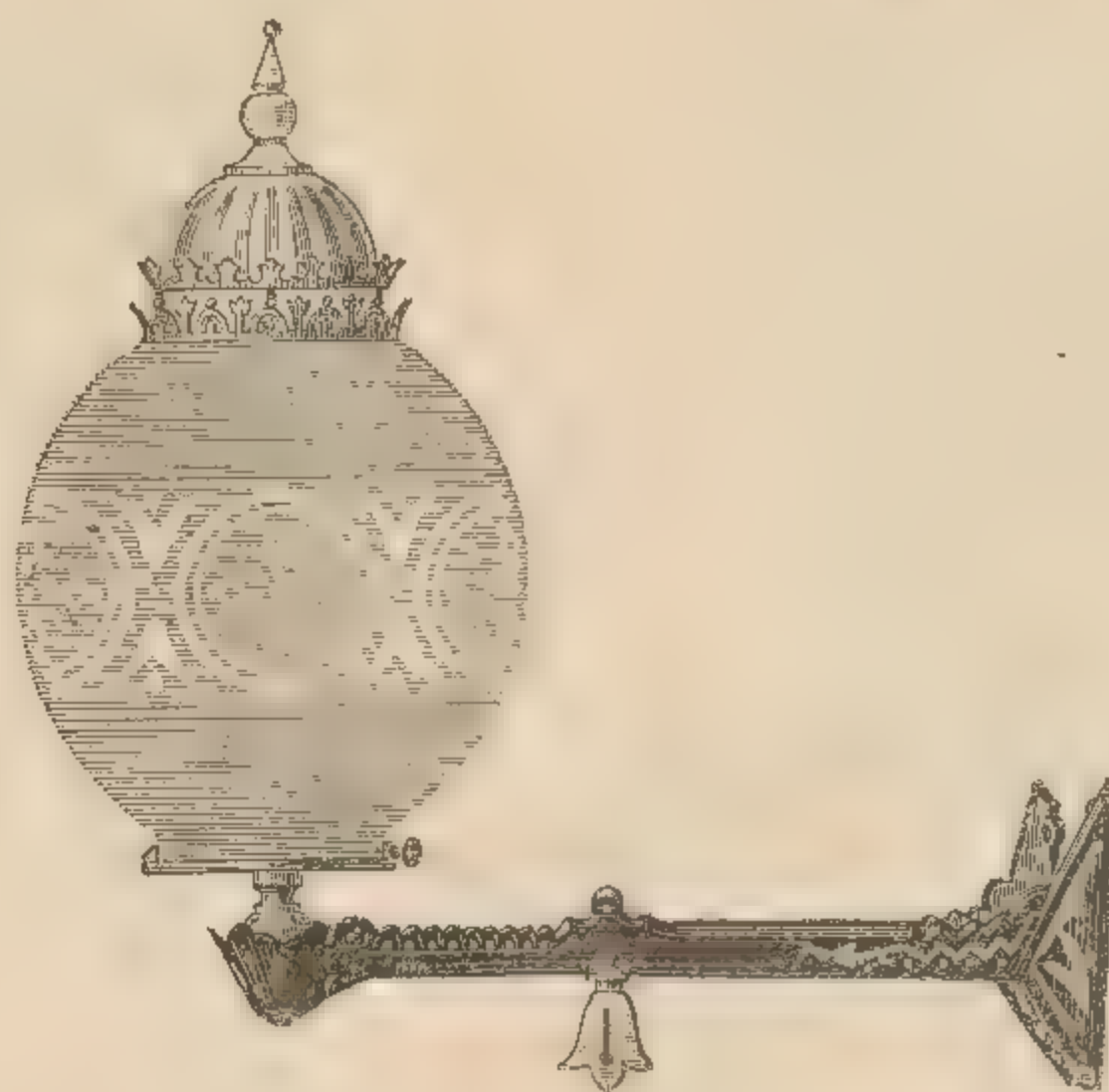


No B1185. 10 inch.

Price . . . 5,3 each.

Antique Oxydised or Florentine Bronze.

Globes and Coronets charged extra.



No. B1260. 10 inch.

Price . . . 2,8 each.

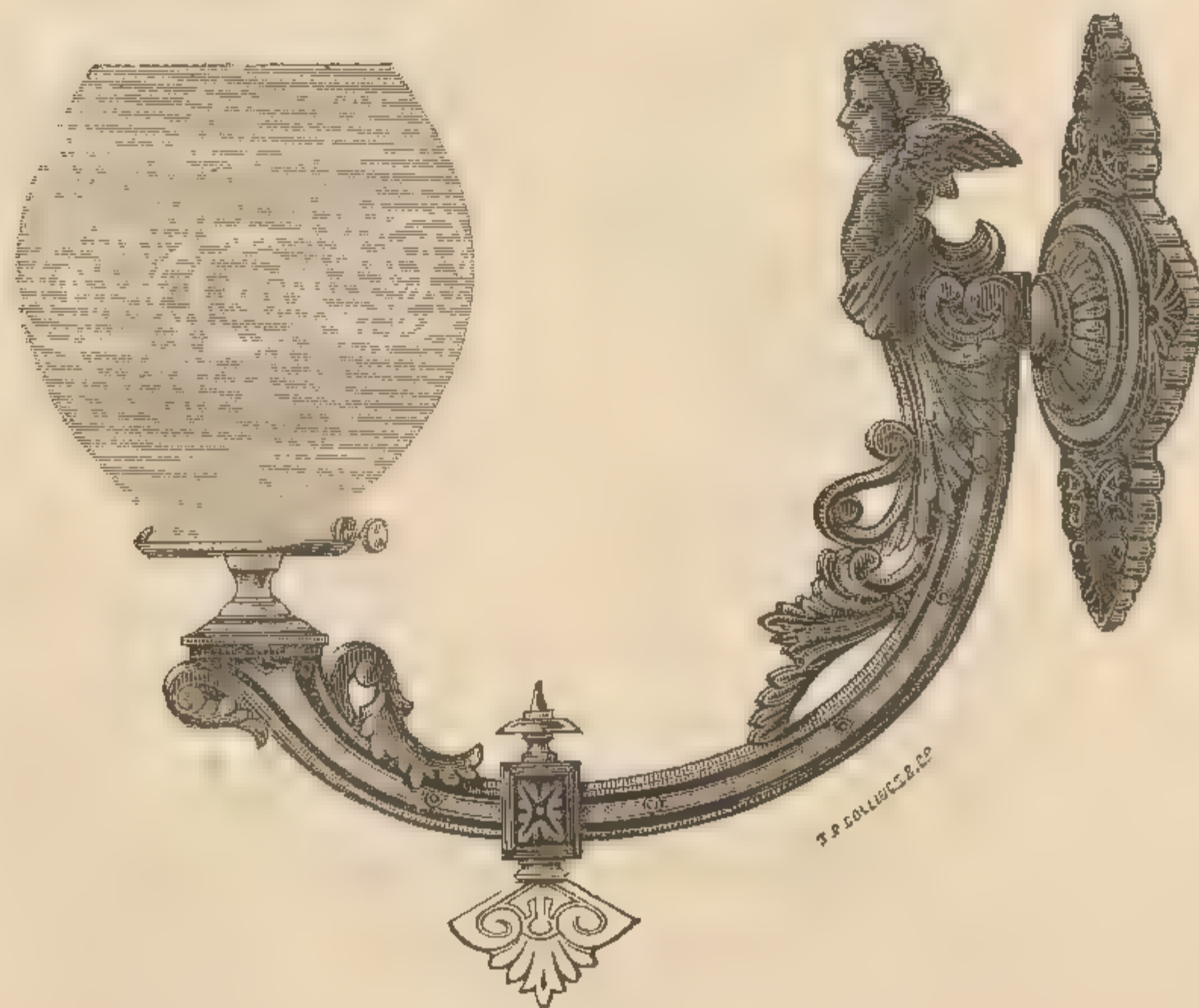
“STANNATE” BRONZE METAL GAS BRACKETS.

Antique Oxydised or
Florentine Bronze.

Globes and Coronets
Charged Extra.



No. B1205. 10in.
Price, 9/- each.



No. B1225. 11½in.
Price, 15/- each.

“STANNATE” BRONZE METAL GAS BRACKETS.



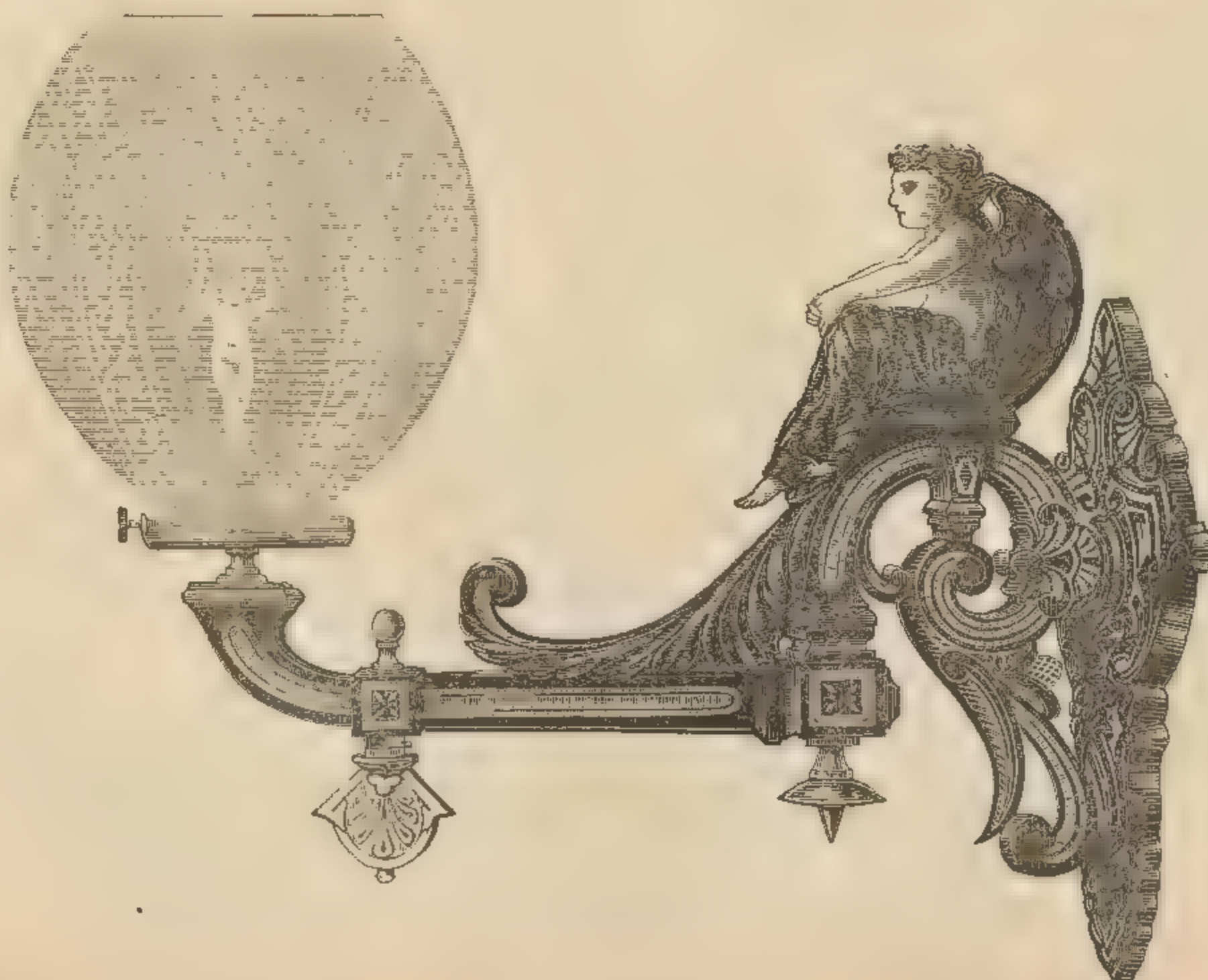
No. B1145.

12 inch.

Price 17,6 each.

Antique
Oxydised or
Florentine
Bronze.

Globes and
Coronets
charged extra.



No. B1195.

14 inch.

Price 26/- each.

“STANNATE” BRONZE METAL CHANDELIER.

No. A1220.

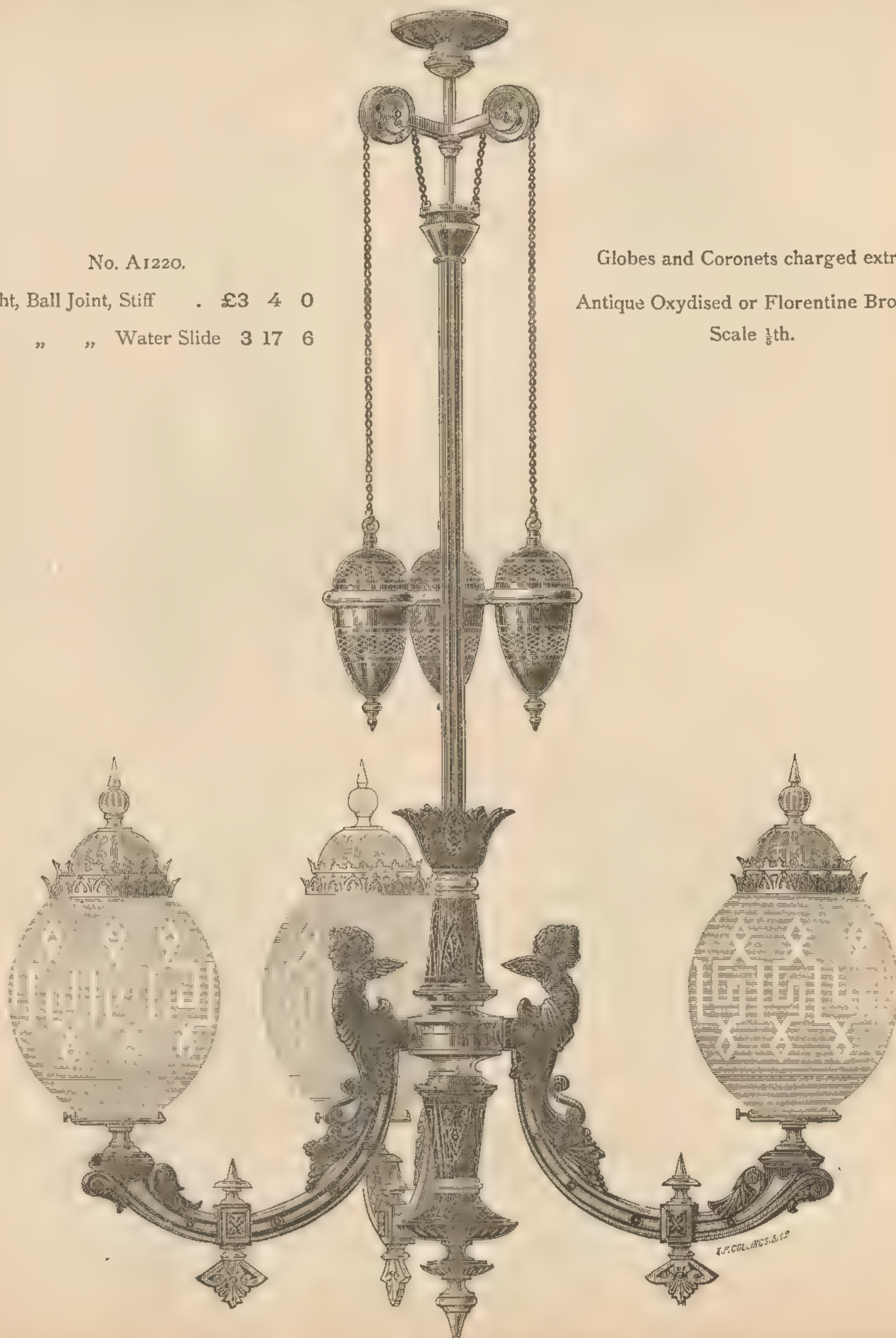
3 Light, Ball Joint, Stiff . £3 4 0

3 ” ” ” Water Slide 3 17 6

Globes and Coronets charged extra.

Antique Oxydised or Florentine Bronze.

Scale $\frac{1}{8}$ th.



"STANNATE" METAL

BRONZE CHANDELIER.

No. A1210.

BALL JOINT (NOT SLIDING).

2 Light . . .	£1 17 6
3 " . . .	2 10 0

BALL JOINT, (WATER SLIDE).

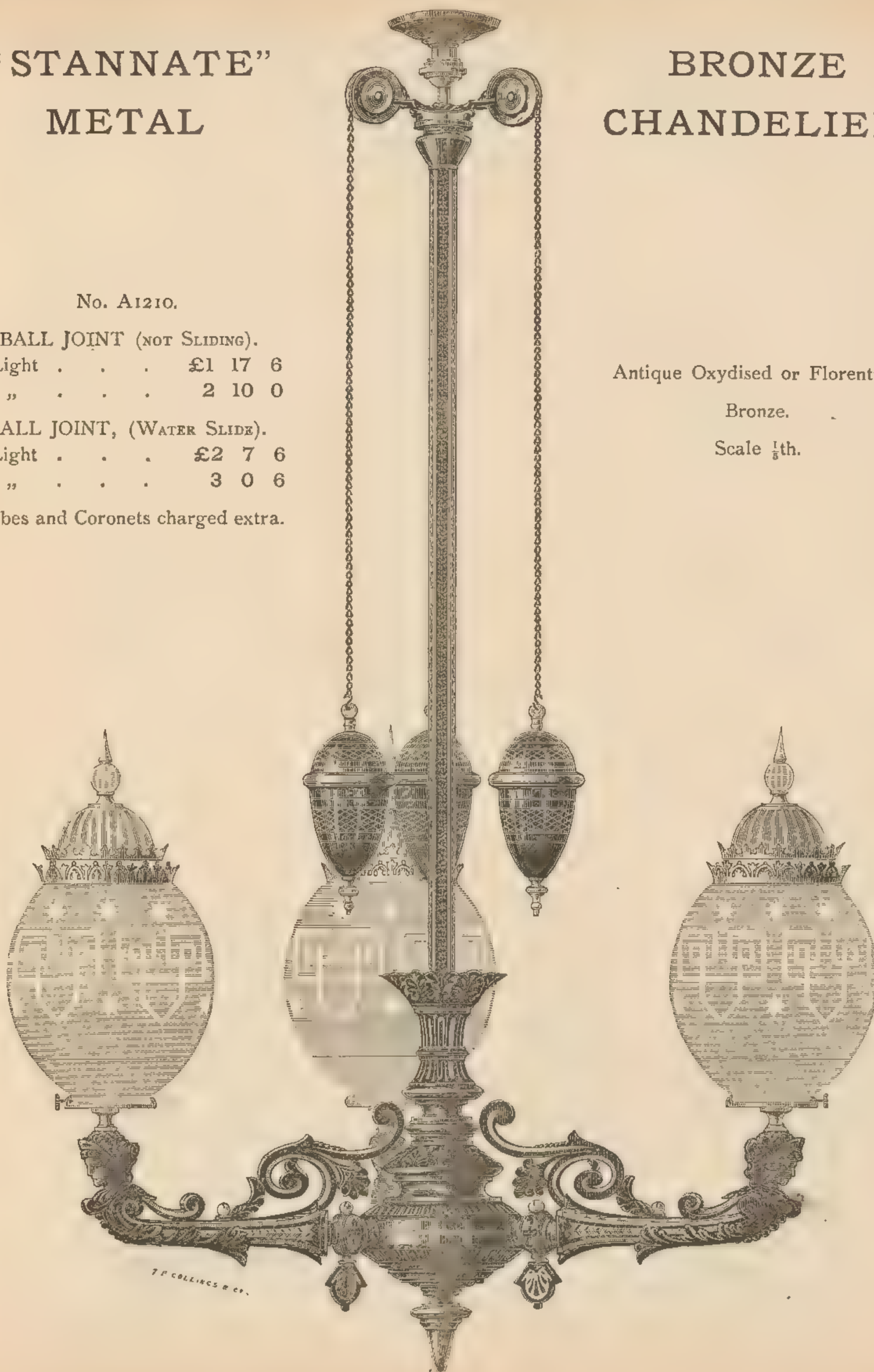
2 Light . . .	£2 7 6
3 " . . .	3 0 6

Globes and Coronets charged extra.

Antique Oxydised or Florentine

Bronze.

Scale $\frac{1}{8}$ th.



J. F. COLLINGS & CO.

"STANNATE" BRONZE METAL CHANDELIER.

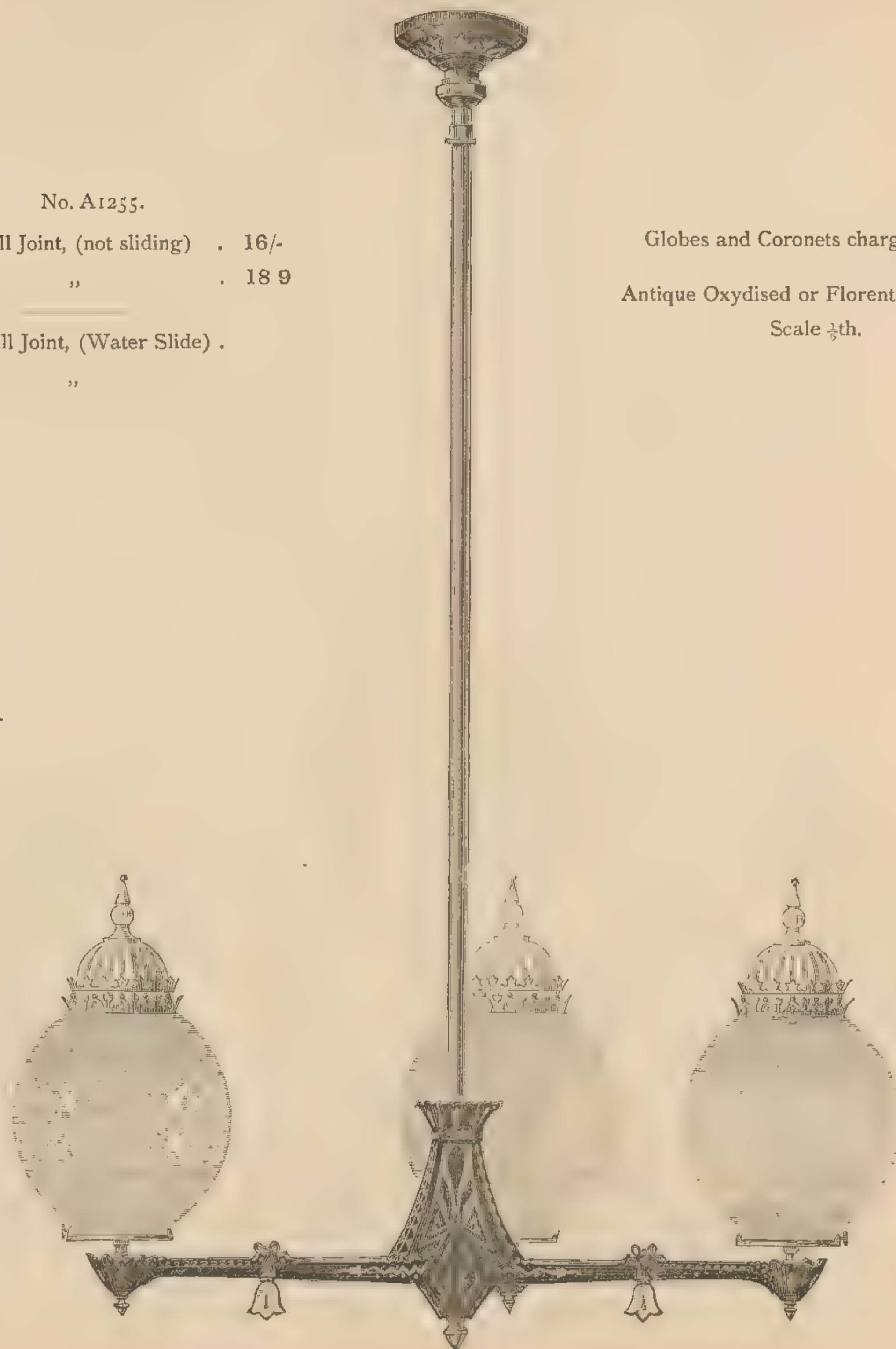
No. A1255.

2 Light, Ball Joint, (not sliding) . 16/-
 3 " " . 18 9
 2 Light, Ball Joint, (Water Slide) .
 3 " " .

Globes and Coronets charged extra.

Antique Oxydised or Florentine Bronze.

Scale $\frac{1}{5}$ th.



“STANNATE”
METAL

BRONZE
CHANDELIER.

No. A1200.

3	Light, Ball Joint	. £			
5	”	”	”	13	5 0
6	”	”	”	16	0 0

Globes and Coronets charged extra.

Antique Oxydised or Florentine Bronze.

Scale $\frac{1}{8}$ th.



"STANNATE" BRONZE METAL CHANDELIER.

No. A 1240.

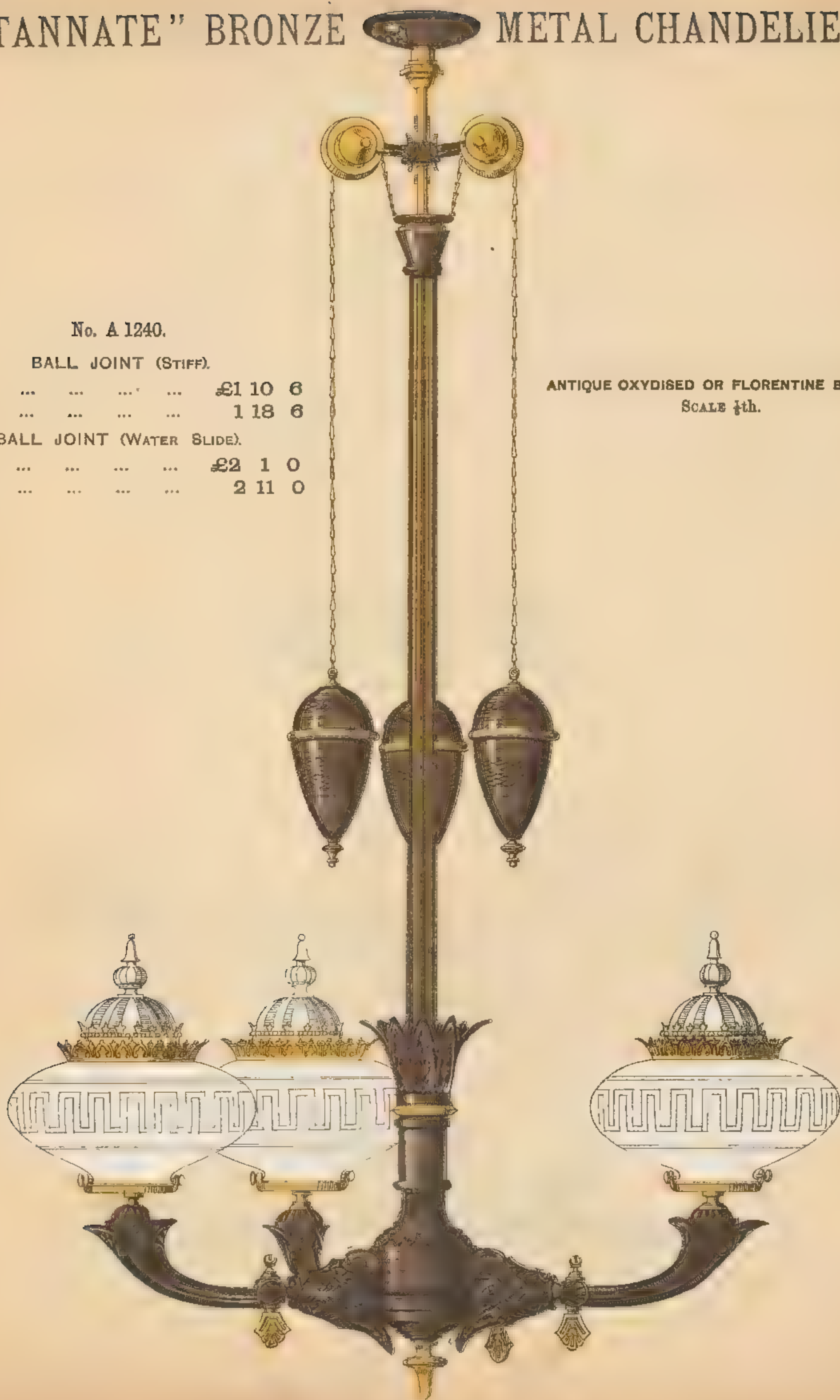
BALL JOINT (STIFF).

2 light	...	...	...	...	£1 10 6
3 light	...	...	...	...	1 18 6

BALL JOINT (WATER SLIDE).

2 light	...	...	...	...	£2 1 0
3 light	...	...	...	...	2 11 0

ANTIQUE OXYDISED OR FLORENTINE BRONZE.
SCALE $\frac{1}{4}$ th.



"STANNATE" BRONZE METAL CHANDELIER.

No. A 1150.

BALL JOINT (NOT SLIDING)

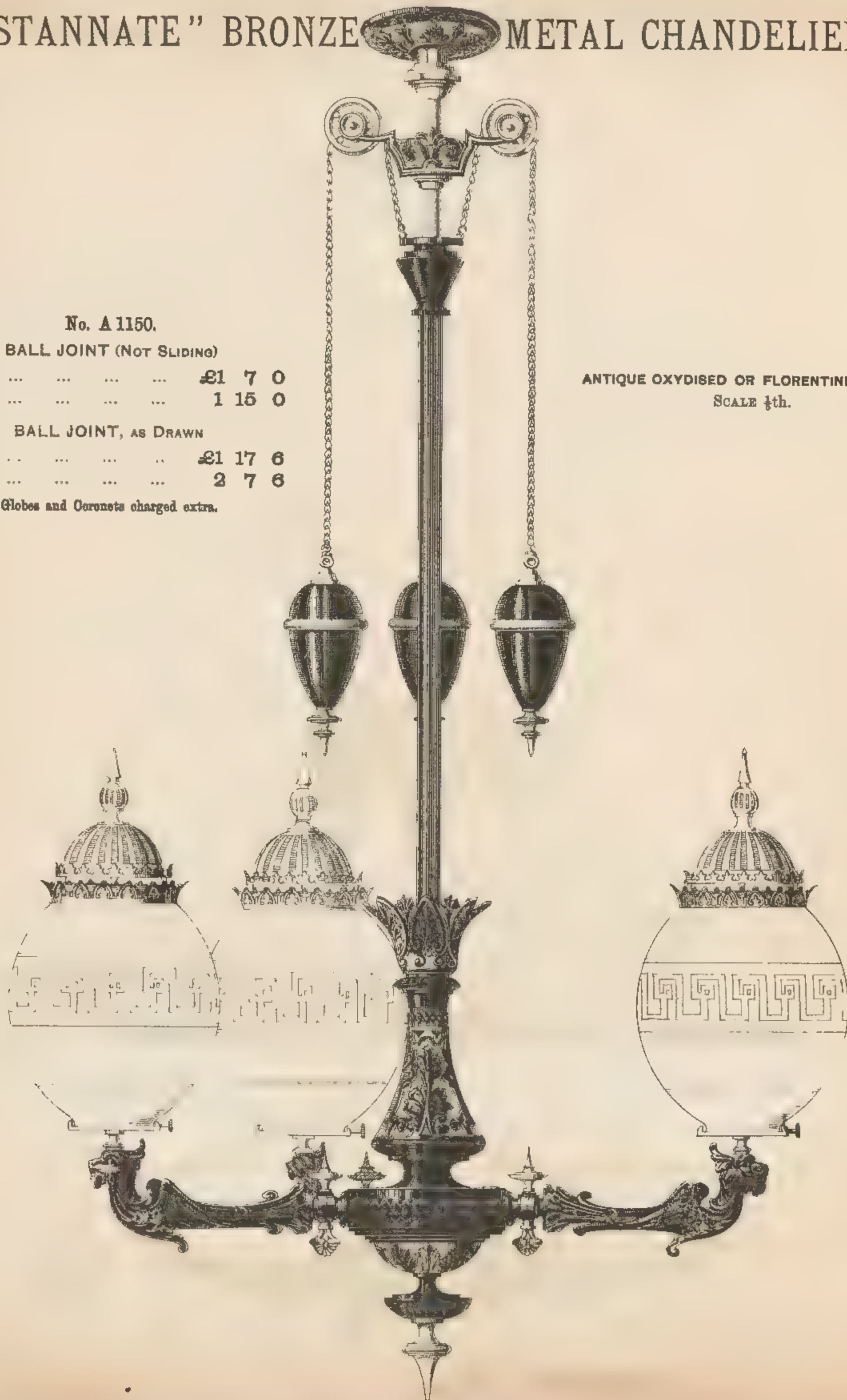
2 light	...	...	...	...	£1 7 0
3 light	...	...	...	...	1 15 0

BALL JOINT, AS DRAWN

2 light	..	...	...	..	£1 17 6
3 light	...	...	...	...	2 7 6

Globes and Coronets charged extra.

ANTIQUE OXYDISED OR FLORENTINE BRONZE.
SCALE $\frac{1}{4}$ th.



"STANNATE"

CHANDELIERS.

No. A 1170.

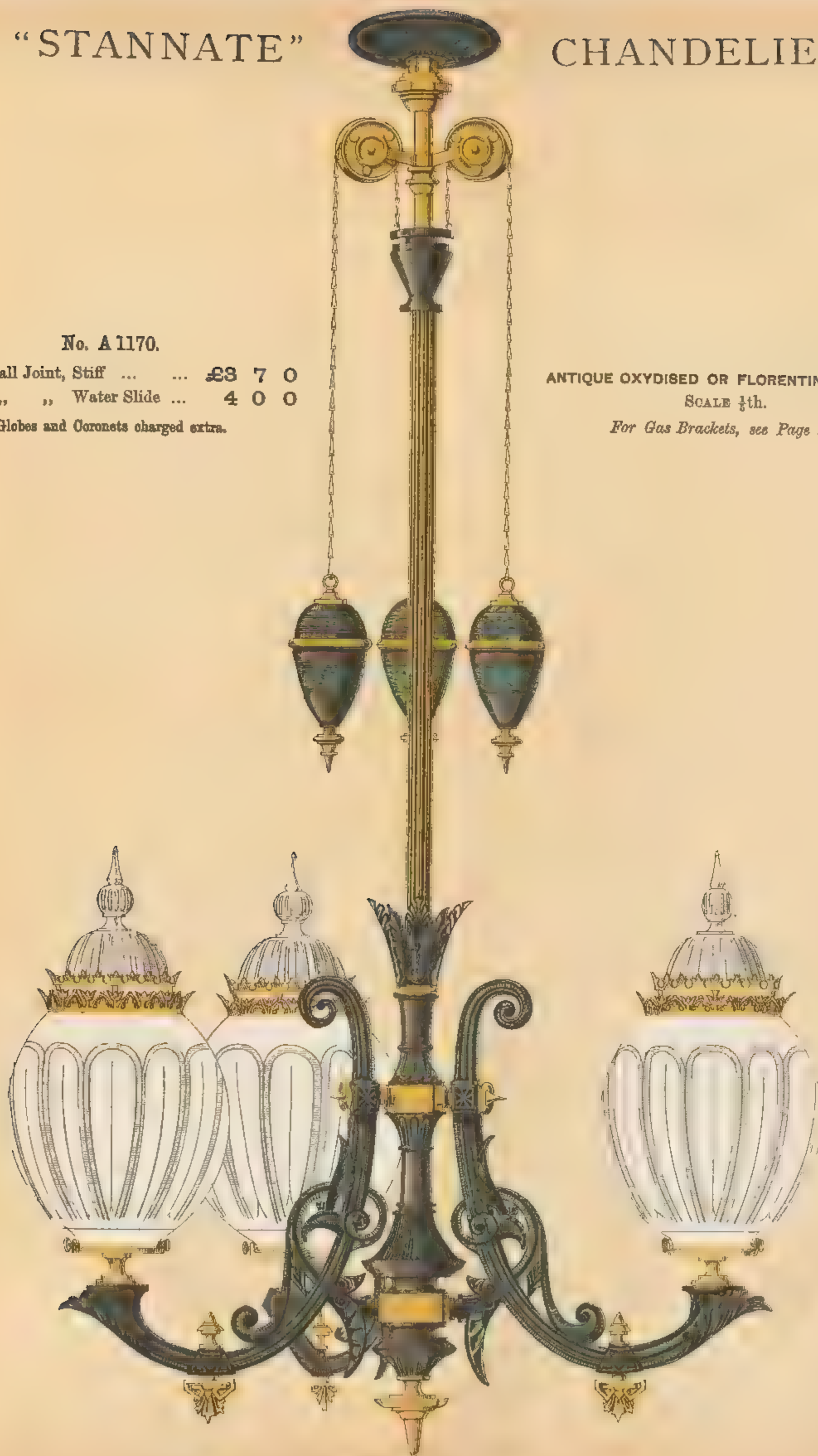
3 light, Ball Joint, Stiff £3 7 0
3 light ,, ,, Water Slide ... 4 0 0

Globes and Coronets charged extra.

ANTIQUE OXYDISED OR FLORENTINE BRONZE.

SCALE $\frac{1}{4}$ th.

For Gas Brackets, see Page 20.



"STANNATE"

CHANDELIERS.

No. A 1165.

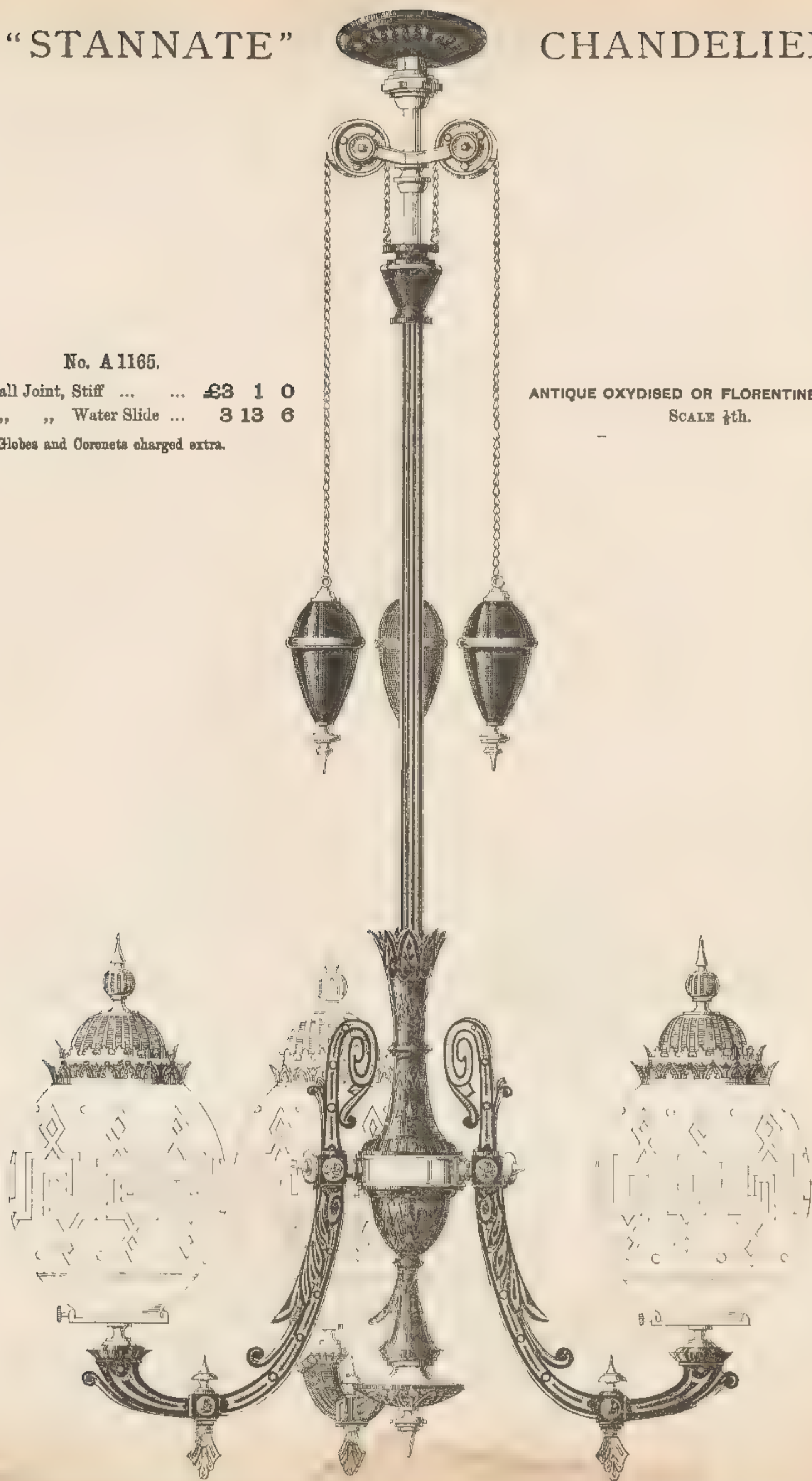
3 light, Ball Joint, Stiff £3 1 0

3 light ,, ,, Water Slide ... 3 13 6

Globes and Coronets charged extra.

ANTIQUE OXYDISED OR FLORENTINE BRONZE.

SCALE $\frac{1}{4}$ th.



"STANNATE"

CHANDELIER.

No. A 1190.

BALL JOINT (NOT SLIDING)

3 light £3 9 6

5 light 4 14 6

BALL JOINT, WATER SLIDE.

3 light £4 10 0

5 light 5 15 0

Globes and Coronets charged extra.

ANTIQUO OXYDISED OR FLORENTINE BRONZE.

SCALE $\frac{1}{4}$ th.



“STANNATE”

CHANDELIER.

No. A 1180.

BALL JOINT (NOT SLIDING).

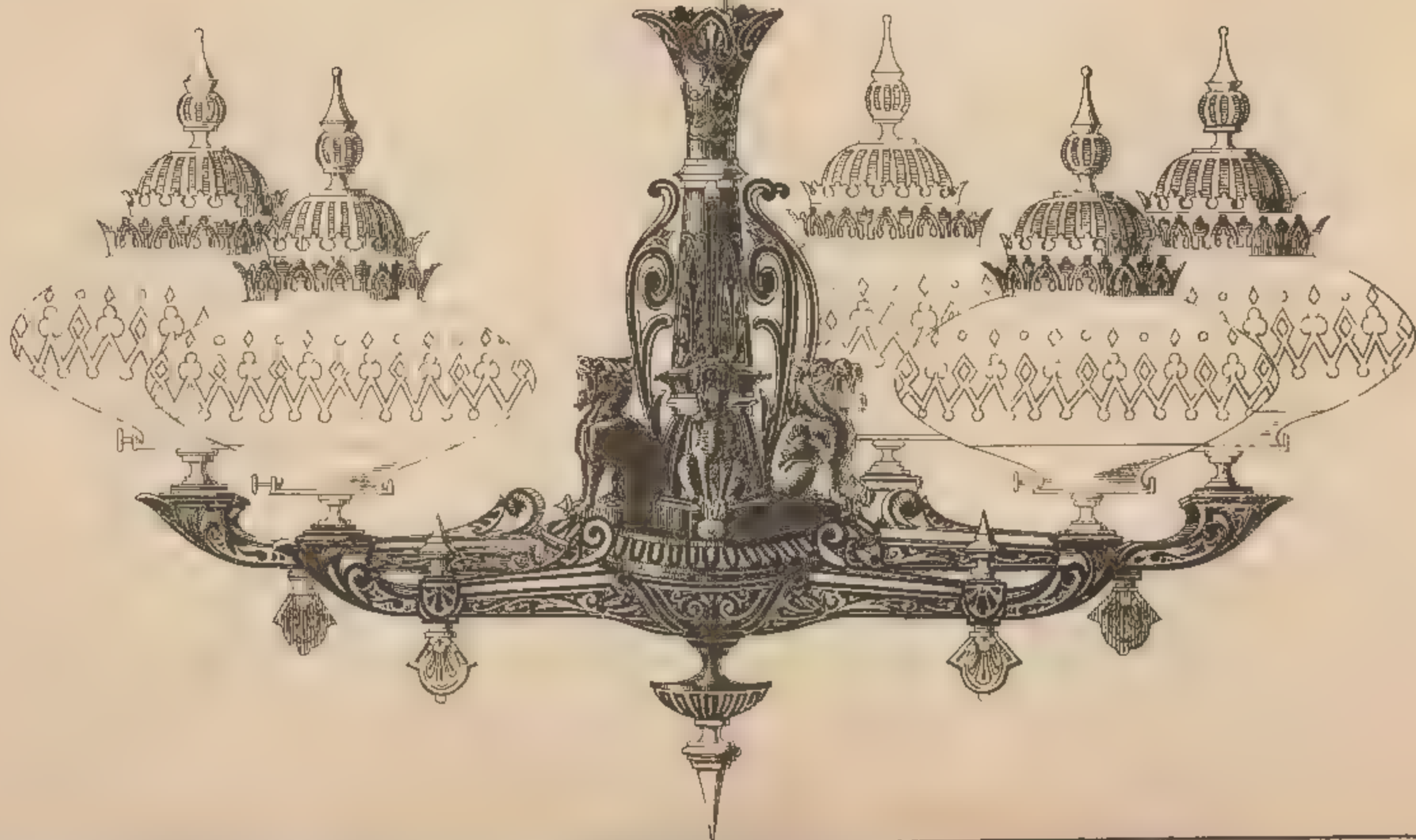
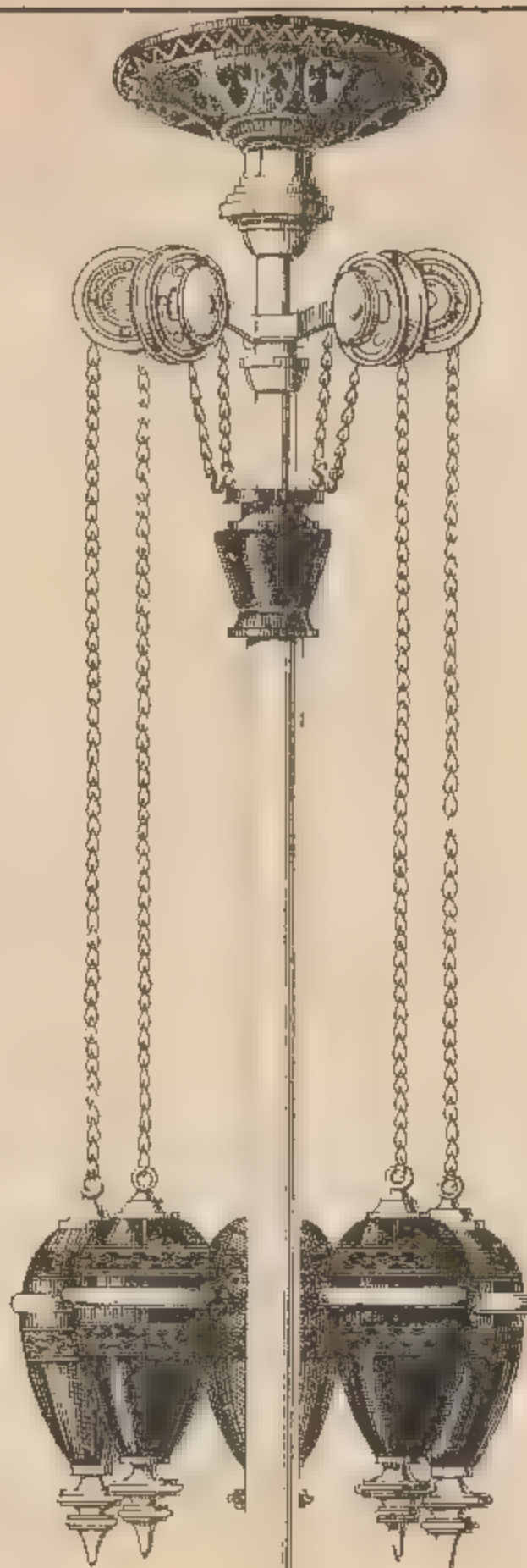
3 light	...	...	...	...	£3 7 0
5 light	...	...	...	...	4 11 6

BALL JOINT, AS DRAWN.

3 light	...	...	...	...	£4 4 0
5 light	...	...	...	...	5 12 0

Globes and Coronets charged extra.

ANTIQUE OXYDISED OR FLORENTINE BRONZE.
SCALE $\frac{1}{4}$ th.



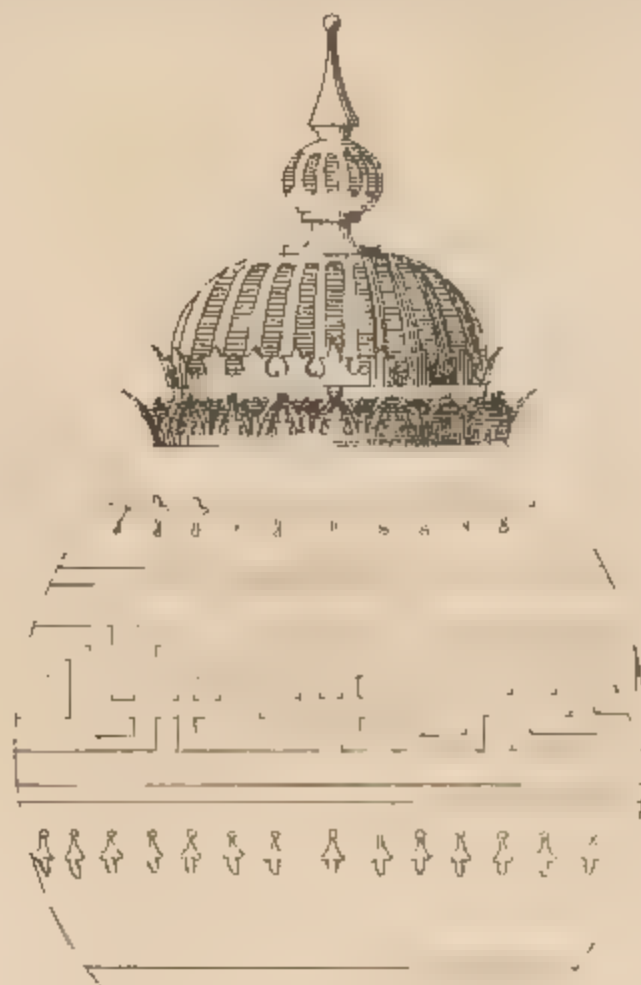
"STANNATE" BRONZE METAL READING LAMPS.

COLOURS.
ANTIQUE OXYDISED,
FLORENTINE,
OR
FLORENTINE & GREEN

GLOBES AND CORONETS
CHARGED EXTRA.



No. B1135.
Height - - 13 inch.
Price £1 11s. 6d. the pair.



No. B1125.
Height - - 16 inch.
Price - - 22/6 each



No. B1135.
Height - - 13 inch.
Price £1 11s. 6d. the pair.

“STANNATE” BRONZE METAL CANDELABRA.

COLOURS.

ANTIQUE OXYDISED, FLORENTINE, OR FLORENTINE AND GREEN.



No. B 1187.
Height - - - 14 inch.
Price - - - 28/6 the pair.



No. B 1152. Price 2/- each.



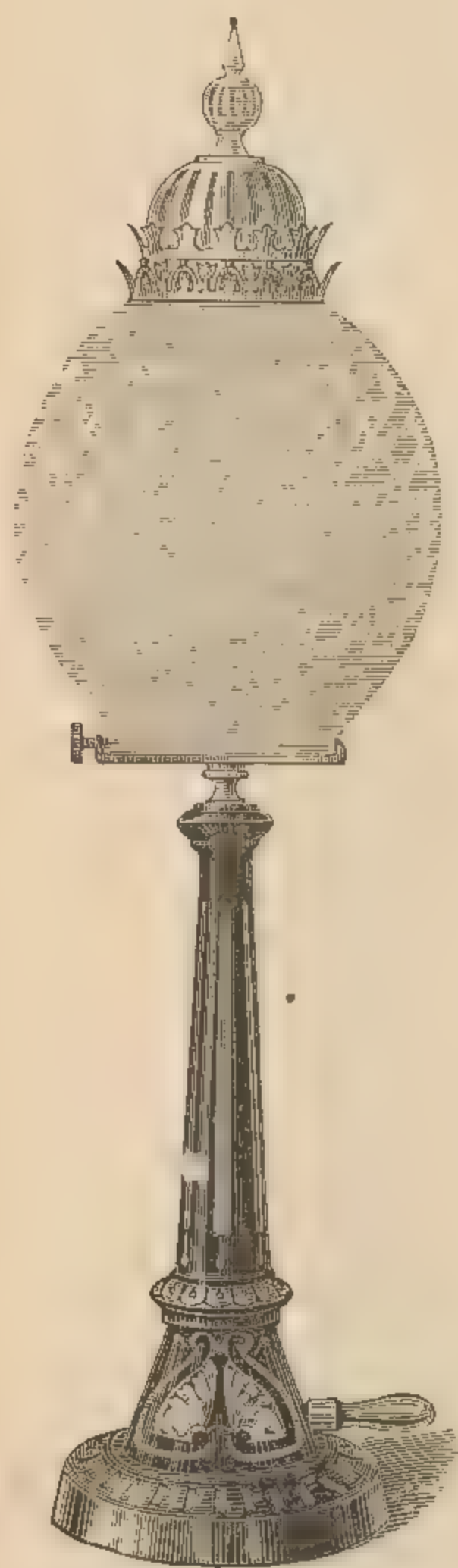
No. B 1154.
Price - - - 9/- each.



No. B 1137..
Height - - - 14 inch.
Price - - - 28/6 the pair.

"STANNATE" BRONZE METAL READING LAMPS.

Globes and Coronets charged extra.



No. B1250.
Height to Burner, 9 inch,
Price 3/6 each.



No. B1120,
Height to Burner, 12 inch,
Price 13/6 each.



No. B1230.
Height to Burner, 11 inch,
Price 6/- each.

Antique Oxydised or Florentine Bronze.

"STANNATE" BRONZE METAL READING LAMPS.

Globes and Coronets charged extra.



No. B1235.

Height to Burner, 11½ inch.

Price 6/9 each.



No. B1245.

Height to Burner, 14 inch.

Price 15/- each.



No. B1215.

Height to Burner, 12 inch.

Price 6/9 each.

Antique Oxydised or Florentine Bronze.

IN CASES OF 6 DOZENS.

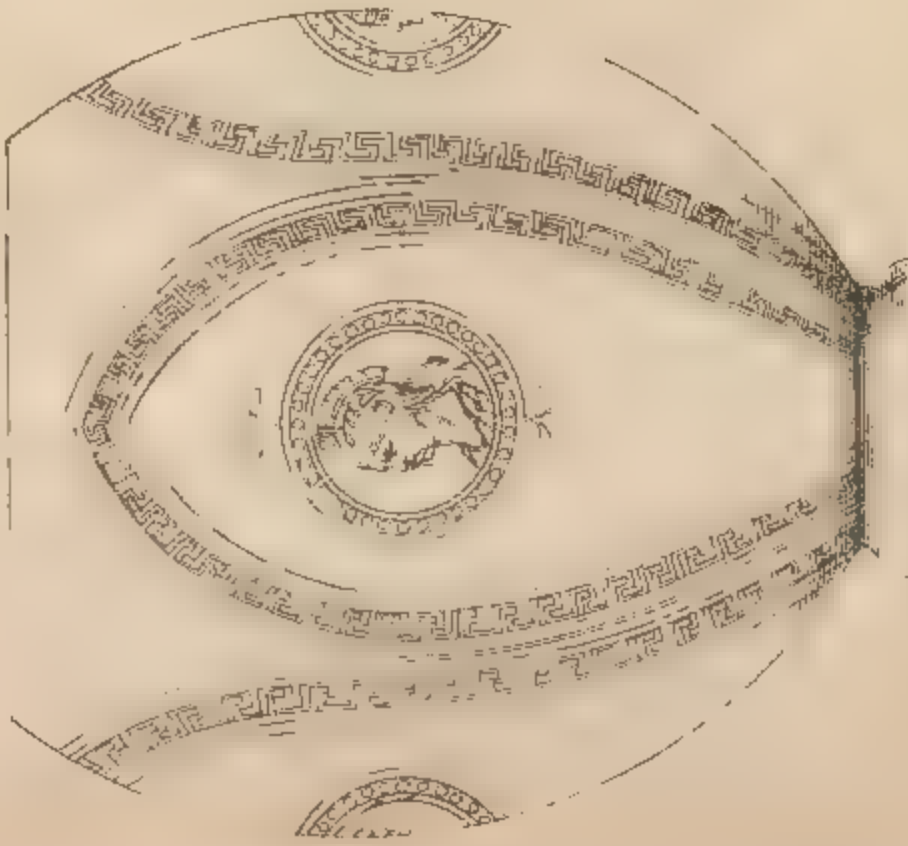
6 & 7 inch - 11/4 per doz., cases free.
8 inch - 13/4 "

IN SMALLER QUANTITIES.

6 & 7 inch - 12/8 per doz.
8 inch - 14/8 "

With either 2 1/2 or 3 inch fitting.

OPAL N°A 100

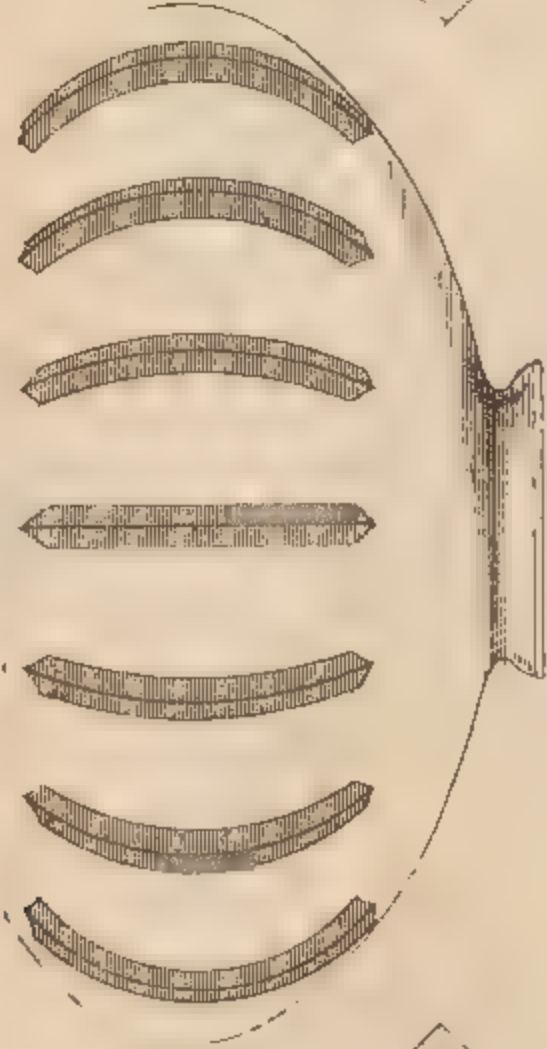


ETCHED OPAL N°A 103 3/6



ETCHED N°A 107. 3/4

DISCOUNT A.



CUT N°A 101 3/-



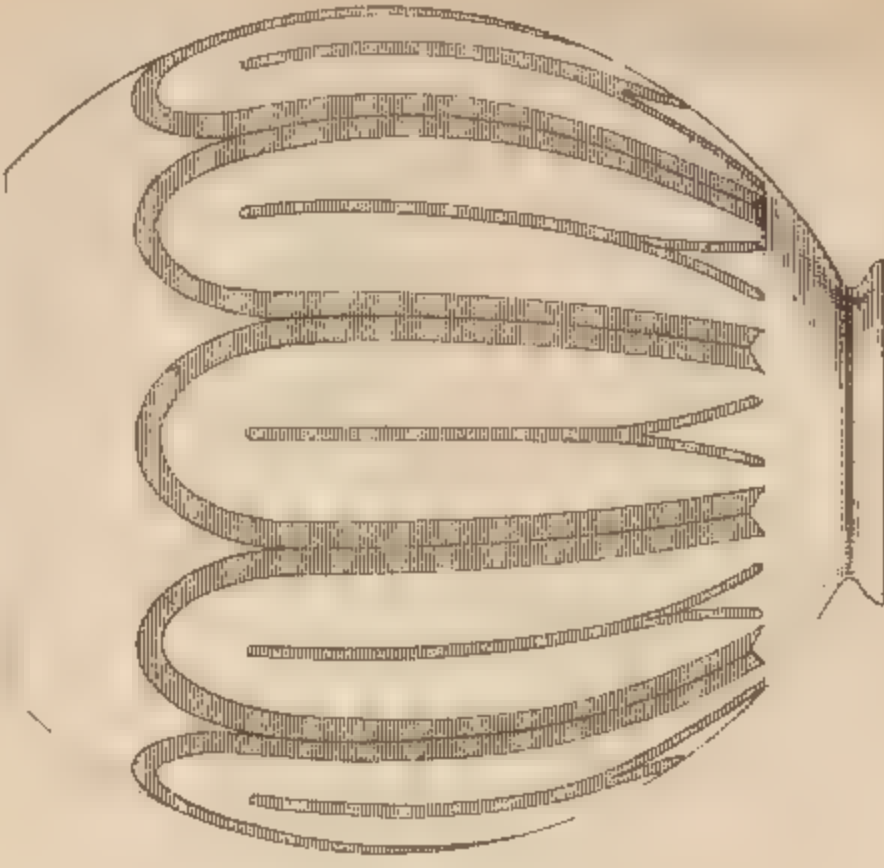
ETCHED N°A 105 3/4



ETCHED N°A 108 3/4



ETCHED OPAL N°A 102 3/6



CUT N°A 106 3/-



ETCHED N°A 109 3/4

7 in 12/8 Doz

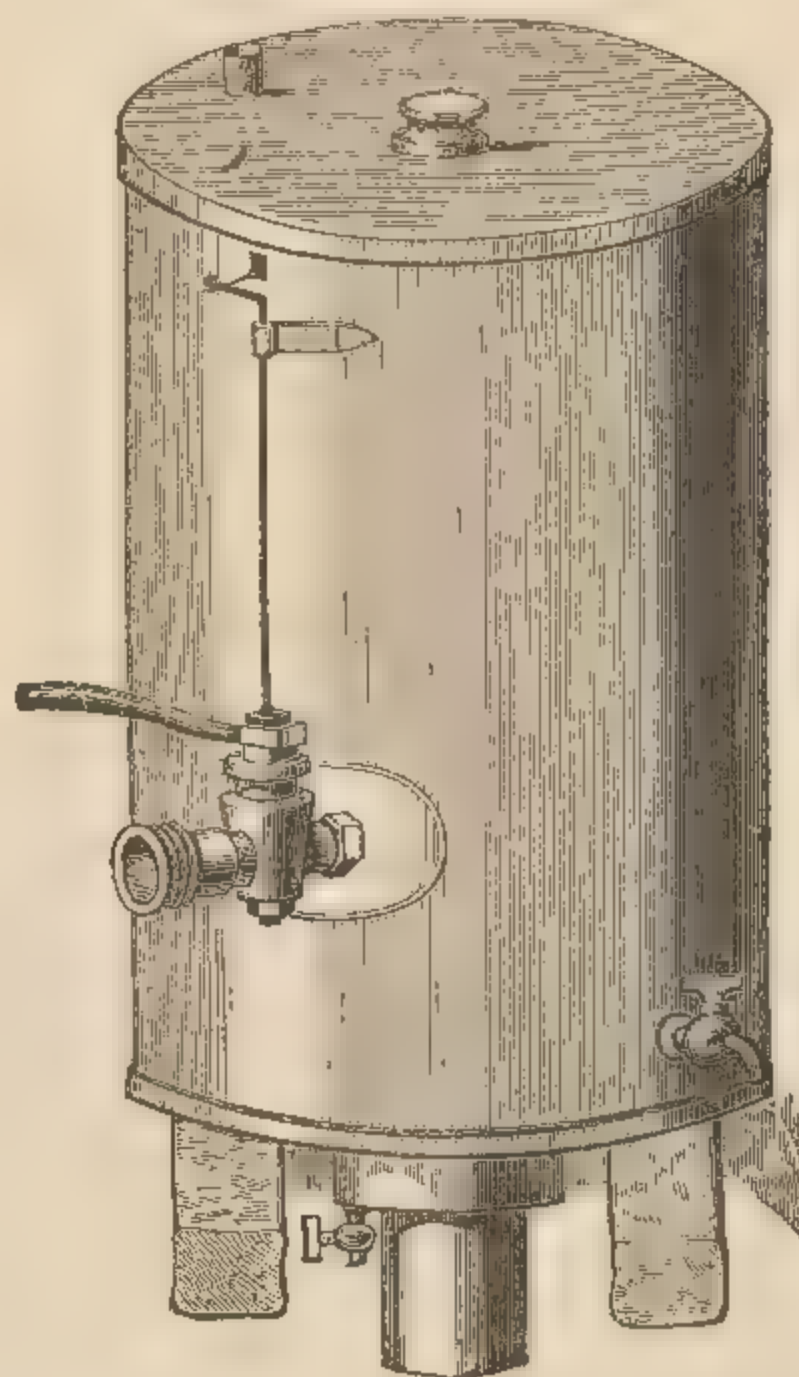
THE "ECLIPSE" PATENT PORTABLE GAS-MAKING APPARATUS,

(Peacock and Bradley's Patent,)

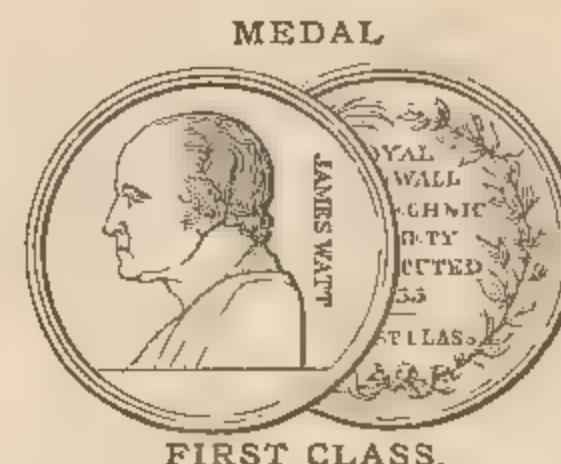
For Lighting with Gas PRIVATE ESTABLISHMENTS, CHURCHES, SCHOOLS, FARMS,
RAILWAY STATIONS, MANUFACTORIES, VESSELS, &c., &c.



The Eclipse is only made in one size (12 light), but should more lights be required, they are so arranged that any number may be joined together, or they may be worked from different parts of the house.



No. A5,000.



This is an important feature, as in the event of the requirements of an establishment being increased, the corresponding increase of producing power is so easily made. In a large house, by working them separately, a great saving would be made in fixing the pipes, as they could be carried more directly to the spot where they are required, and smaller pipes could be used.

For 12 Lights	. £13 7 6	} Larger Sizes in the same proportion.	For 48 Lights	. £53 7 6
„ 24 „	. 26 15 0		„ 60 „	. 66 15 0
„ 36 „	. 40 0 0		„ 72 „	. 80 0 0

This Apparatus is entirely automatic in its action, there being no weights, springs, or other mechanism used. The gas is produced in the exact quantity required, and, should any light be turned out the quantity being made is at once automatically reduced.

No injury is done to books, Pictures, &c., by the combustion of this gas, as no more sulphur is evolved than by burning wax candles.

The illuminating power of the gas is about 30 candles, or nearly double that of the ordinary coal gas. The cost is about equal to coal gas at 5, 6 per 1,000 cubic feet. There is no condensation in the pipes, as there is in many of the machines now in the market.

There is no danger whatever in using. This being the only apparatus which might be even placed on a fierce fire with impunity.

The first cost of the Apparatus is far lower than any yet in the market.

The apparatus should be fixed as high as possible above the lights, and the pipes and fittings should have large gasways, the main pipe no less than $\frac{3}{4}$ -in. bore, and no pipes less than $\frac{1}{2}$ -in. bore. Sliding Chandeliers should not be used on account of the small inside tube. Argand burners only should be used.

INSTRUCTIONS FOR USE.—Having opened the screw plug on the top, pour in gasoline, until it begins to run out at the small tap on right hand side of the engraving. Turn on the main tap and the apparatus is ready for use.

THE NEW "OTTO" SILENT GAS ENGINE.

SIZES AT PRESENT OFFERED:

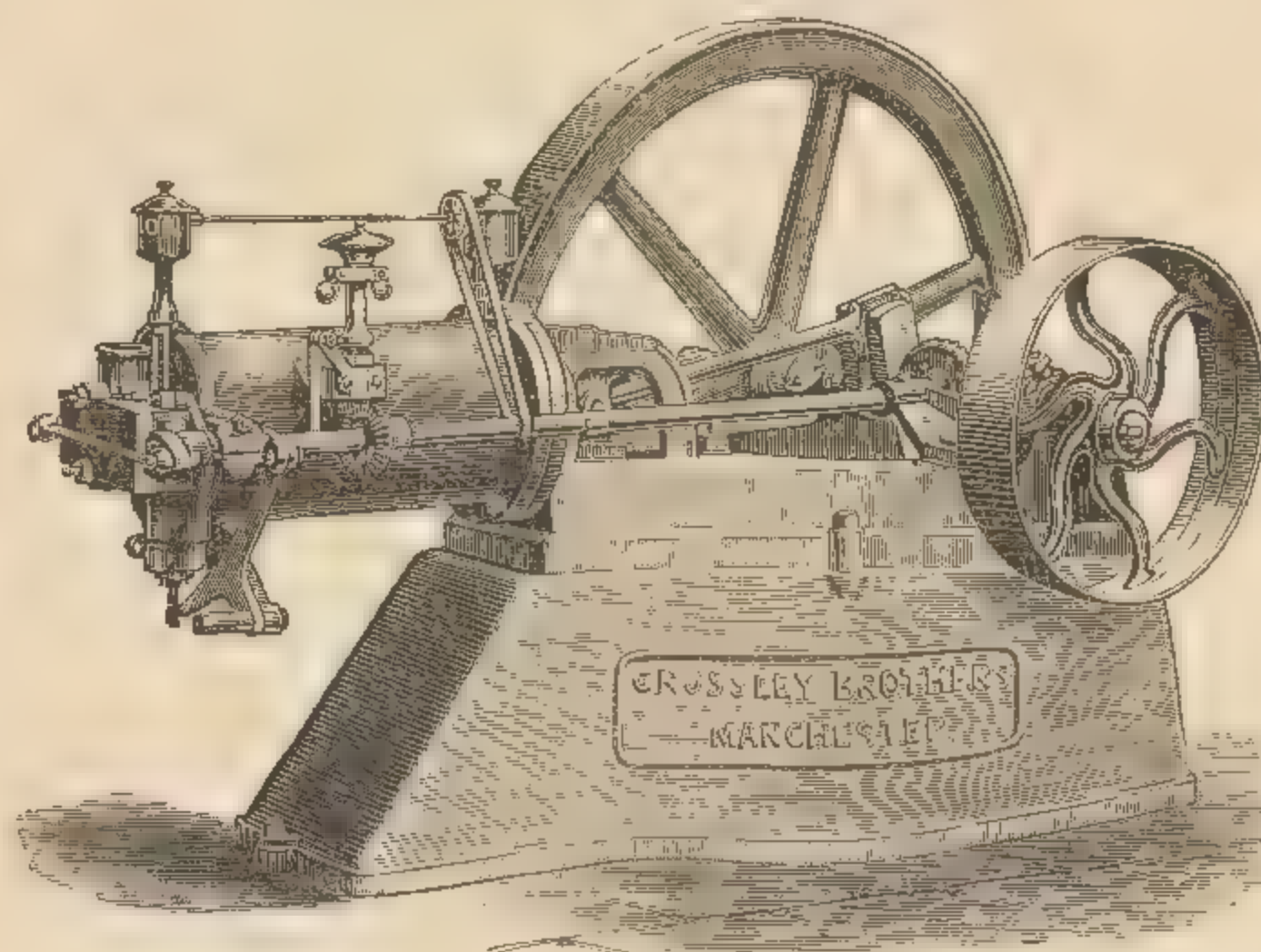
ONE, TWO, THREE and a HALF, and EIGHT HORSE POWER,

Which will give a maximum "break" power of about $1\frac{1}{2}$, $2\frac{1}{2}$, 4, and 12 horses, respectively,

Cost of Gas 1d. PER HOUR per "indicated" Horse Power, @ 4/- per 1000 feet.

The indicated horse power is calculated from the indicator diagram in the usual way—one horse power being taken at 33,000 foot lbs. per minute. It is of course in excess of the "break" horse power, so that the cost of gas is a little over one penny per hour per "break" horse power at above rate of gas.

CUT OF THREE AND A HALF HORSE POWER ENGINE.



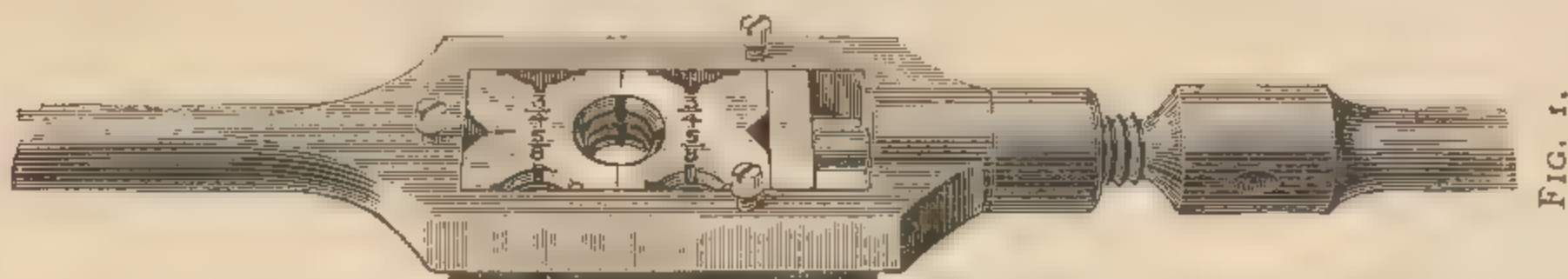
OTTO & CROSSLEY'S PATENTS, 1876 and 1877.

The principle of combustion in this Gas Engine is ENTIRELY NEW. In it an explosion does not take place in the ordinary meaning of the term. A small part only of the charge is combustible, which on ignition serves to expand the remainder, thus avoiding shock and effecting great economy. The Engine is also alone in the peculiarity of igniting its charge at the *beginning* of the stroke, leaving the whole of the stroke for effective expansion of the gases, instead of merely a fraction as in other obsolete constructions.

These Engines will run with extreme smoothness and regularity of speed, and possess a very small number of working parts. They have the great and sometimes indispensable advantage, as compared with Steam Engines, of starting at full power at once on the gas being lit, and, REQUIRING NO BOILER, they avoid all the dangerous and pecuniary risks, annoyances, and expensive repairs and ATTENDANCE which a boiler frequently entails. The cost of a chimney, the nuisance of smoke, coals, ashes, and water must also be considered when a Boiler is used. Where work is intermittent, trouble with a Steam Boiler and Engine is at its maximum, but is at its minimum with a Gas Engine.

Prices {	1	2	$3\frac{1}{2}$	8 Horse Power	} Delivered in Manchester.
	£100 £2 10	£135 £3	£170 £4	£250 without Water Vessel. £6 extra for Water Vessel.	

"PATENT PARAGON" SCREW STOCKS, FOR GAS FITTERS' & ENGINEERS' USE.



No. 042.

Stock containing Dies to cut 3 sizes of Whitworth's Standard Thread and Adjustable Tap Wrench—the former being in position for work.



FIG. 2.

Dies to cut 4 sizes. Whitworth's Standard Threads.



FIG. 3.

Dies, forming adjustable Tap Wrench, as supplied with Stock to cut 4 size threads, as Fig. 2.



FIG. 4.

Dies with adjustable Tap Wrench combined, as supplied with Stock to cut 3 size Threads, as Fig. 1.

COMPARISON BETWEEN THE ORDINARY AND THE "PARAGON" SCREW STOCK.

ORDINARY SCREW STOCK.

The Ordinary Die Stock has 6 loose Dies, which are frequently lost or damaged, and when in use are also exposed to injury. Changing the sizes is a difficult matter, and takes considerable time.

Tap Wrenches fitting loosely spoil the Squares on Taps.

Weights (Stock and Wrenches) 21 lbs., when packed measures 33 inches, therefore too cumbersome for portability.

PRICE OF ORDINARY SCREW STOCK.

Gasfitter's $\frac{1}{8}$, $\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$, £3 4s., and Tap Wrench 14s. . £3 18s.
Engineer's $\frac{1}{8}$, $\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$, £2 16s., " " 15s. . £3 11s.

"PARAGON" SCREW STOCK.

The "Paragon" has no loose dies, and those employed are entirely protected from injury.

Sizes changed with greatest ease, and almost instantaneously.

Paragon holds Taps firm as a vice.

Weights 8 lbs, packed, measures 19 inches. Will go in a workman's bag.

PRICE OF "PARAGON" SCREW STOCK.

Gasfitter's $\frac{1}{8}$, $\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$, with Tap Wrench . . . £3 4s.
Engineer's $\frac{1}{8}$, $\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$, " " . . . £2 16s.

"CORNWALL WORKS, SOHO, BIRMINGHAM, 15th Nov., 1876.

"DEAR SIRS,—The set of "PARAGON" STOCKS and DIES we had from you some months ago has been in work, and is satisfactory. We are pleased with their simplicity.

"We are, dear Sirs, yours truly, p. p. TANGYE BROTHERS, F. J. ANDREW."

PRICES.

BEST "PARAGON" STOCKS AND DIES FOR ENGINEERS.

With Improved Fluted Taper, and Plug Taps, and adjustable TAP WRENCH to each size.

RANGE OF SIZES.	£	s.	d.	RANGE OF SIZES.	£	s.	d.	RANGE OF SIZES.	£	s.	d.
$\frac{1}{4}$, $\frac{5}{16}$, $\frac{3}{8}$	1	5	0	$\frac{1}{2}$, $\frac{3}{4}$, 1	2	14	0	1, $1\frac{1}{4}$, $1\frac{1}{2}$	4	8	0
$\frac{1}{4}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{7}{16}$	1	17	0	$\frac{3}{8}$, $\frac{1}{2}$, 1	2	16	0	$1\frac{1}{4}$, $1\frac{1}{2}$, 2	4	14	0
$\frac{1}{4}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{7}{16}$, $\frac{1}{2}$	1	10	0	$\frac{3}{8}$, $\frac{1}{2}$, 1	2	16	0	1, $1\frac{1}{8}$, $1\frac{1}{4}$, $1\frac{1}{2}$	5	6	0
$\frac{1}{4}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{7}{16}$, $\frac{1}{2}$, $\frac{5}{8}$	1	9	0	$\frac{3}{8}$, $\frac{1}{2}$, 1	3	7	0	$1\frac{1}{8}$, $1\frac{1}{4}$, $1\frac{1}{2}$, $1\frac{3}{4}$	5	13	0
$\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$	1	12	6	$\frac{1}{2}$, 1, $1\frac{1}{8}$	3	4	0	$1\frac{1}{4}$, $1\frac{1}{2}$, $1\frac{3}{4}$	6	10	0
$\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$, $\frac{7}{8}$	2	0	0	$\frac{1}{2}$, 1, $1\frac{1}{8}$	3	16	0	$1\frac{1}{2}$, 2, $2\frac{1}{4}$	6	19	0
$\frac{1}{2}$, $\frac{5}{8}$, $\frac{3}{4}$, $\frac{7}{8}$	1	19	0	$\frac{3}{4}$, 1, $1\frac{1}{4}$	3	4	0	$1\frac{1}{2}$, $1\frac{3}{4}$, 2	8	10	0
$\frac{1}{2}$, $\frac{5}{8}$, $\frac{3}{4}$, $\frac{7}{8}$, 1	2	0	0	$\frac{3}{4}$, 1, $1\frac{1}{4}$	3	4	0	$1\frac{1}{2}$, $1\frac{3}{4}$, $1\frac{7}{8}$, 2	10	4	0
$\frac{3}{4}$, $\frac{7}{8}$, 1	2	8	0	1, $1\frac{1}{8}$, $1\frac{1}{4}$	3	6	0	$1\frac{3}{4}$, $1\frac{7}{8}$, 2	10	10	0
$\frac{3}{4}$, $\frac{7}{8}$, 1, $1\frac{1}{8}$	2	16	0	$\frac{7}{8}$, 1, $1\frac{1}{8}$, $1\frac{1}{4}$	3	19	0	$1\frac{3}{4}$, 2, $2\frac{1}{4}$	10	0	0
$\frac{7}{8}$, 1, $1\frac{1}{8}$	2	7	0	1, $1\frac{1}{8}$, $1\frac{1}{4}$, $1\frac{3}{8}$	5	0	0	2, $2\frac{1}{4}$, $2\frac{1}{2}$	12	0	0

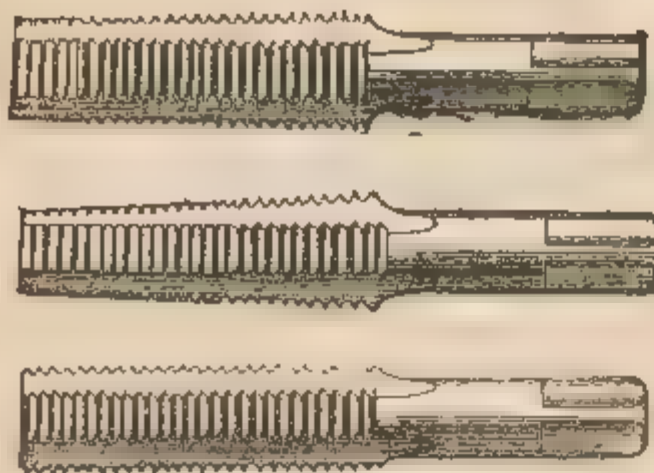
"PARAGON" STOCKS AND DIES FOR SCREWING IRON GAS TUBE,

With Taper and Plug Taps, and adjustable TAP WRENCH to each size.

RANGE OF SIZES.	£	s.	d.	RANGE OF SIZES.	£	s.	d.	RANGE OF SIZES.	£	s.	d.
$\frac{1}{8}$, $\frac{1}{4}$, $\frac{3}{8}$	1	7	0	$\frac{1}{2}$, $\frac{3}{4}$, 1	3	3	0	$1\frac{1}{4}$, $1\frac{1}{2}$, $1\frac{3}{4}$	7	5	0
$\frac{1}{8}$, $\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$	2	6	6	$\frac{3}{8}$, $\frac{1}{2}$, $\frac{3}{4}$, 1	3	17	0	$1\frac{1}{4}$, $1\frac{1}{2}$, 2	8	0	0
$\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$	1	18	0	$\frac{1}{2}$, $\frac{3}{4}$, 1	3	17	0	1, $1\frac{1}{4}$, $1\frac{1}{2}$, 2	9	5	0
$\frac{1}{4}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{3}{4}$	3	4	0	$\frac{3}{4}$, 1, $1\frac{1}{4}$	4	4	0	$1\frac{1}{4}$, $1\frac{1}{2}$, $1\frac{3}{4}$, 2	9	15	0
$\frac{3}{8}$, $\frac{1}{2}$, $\frac{3}{4}$	2	16	0	$\frac{1}{2}$, $\frac{3}{4}$, 1, $1\frac{1}{4}$	5	0	0	$1\frac{1}{2}$, 2, $2\frac{1}{4}$	10	10	0
$\frac{3}{8}$, $\frac{1}{2}$, $\frac{3}{4}$, 1	2	16	0	1, $1\frac{1}{4}$, $1\frac{1}{2}$	6	10	0	2, $2\frac{1}{4}$, $2\frac{1}{2}$	14	0	0
$\frac{1}{2}$, $\frac{3}{4}$, 1	3	4	0	$\frac{3}{4}$, 1, $1\frac{1}{4}$, $1\frac{1}{2}$	7	7	0	$2\frac{1}{4}$, $2\frac{1}{2}$, 3	21	0	0
								$2\frac{1}{2}$, $2\frac{3}{4}$, 3	22	10	0

The Dies being made interchangeable, can be had in pairs, separately, to fit Stocks.

TAPS.



No. 010.

BEST HANDWORKING TAPS,
Either Taper, Second, or Plug.

FOR			£	s.	d.
1/4 inch	.	each	0	2	6
1/2	"	"	0	2	6
3/8	"	"	0	3	0
1/2	"	"	0	3	3
3/4	"	"	0	3	9
1	"	"	0	5	0
1 1/4	"	"	0	6	0
1 1/2	"	"	0	7	0
1 3/4	"	"	0	8	0
2	"	"	0	9	6
2 1/4	"	"	0	10	6
2 1/2	"	"	0	12	6
2 3/4	"	"	0	14	0
3	"	"	0	16	6
3 1/4	"	"	0	19	0
3 1/2	"	"	1	2	0
3 3/4	"	"	1	5	0
4	"	"	1	10	0
4 1/4	"	"	1	14	0
4 1/2	"	"	1	18	0
4 3/4	"	"	2	2	0



No. 012.

TAPS FOR IRON GAS,
Either Taper or Plug.

FOR			£	s.	d.
1/4 inch	.	each	0	1	6
1/2	"	"	0	2	0
3/8	"	"	0	2	6
1/2	"	"	0	3	0
3/4	"	"	0	3	6
1	"	"	0	4	0
1 1/4	"	"	0	5	6
1 1/2	"	"	0	7	6
1 3/4	"	"	0	9	6
2	"	"	0	14	0
2 1/4	"	"	0	18	0
2 1/2	"	"	1	5	9
2 3/4	"	"	1	13	6
3	"	"	2	1	6
3 1/4	"	"	2	7	6

No. 014.

MACHINE TAPS,
Either Taper or Master.

FOR			£	s.	d.
1/4 inch	.	each	0	2	6
1/2	"	"	0	3	0
3/8	"	"	0	3	9
1/2	"	"	0	4	0
3/4	"	"	0	5	0
1	"	"	0	6	3
1 1/4	"	"	0	7	6
1 1/2	"	"	0	8	9
1 3/4	"	"	0	10	0
2	"	"	0	13	6
2 1/4	"	"	0	15	0
2 1/2	"	"	0	16	6
2 3/4	"	"	0	18	0
3	"	"	1	1	0
3 1/4	"	"	1	5	0
3 1/2	"	"	1	9	0
3 3/4	"	"	1	13	0



No. 018.



MASTER TAPS FOR GAS.

FOR			£	s.	d.
1/4 inch	.	each	0	2	0
1/2	"	"	0	2	6
3/8	"	"	0	3	0
1/2	"	"	0	3	9
3/4	"	"	0	5	0
1	"	"	0	6	0
1 1/4	"	"	0	8	0
1 1/2	"	"	0	10	6
1 3/4	"	"	0	14	0
2	"	"	0	19	0
2 1/4	"	"	1	5	0
2 1/2	"	"	1	14	0
2 3/4	"	"	2	2	0
3	"	"	2	10	0
3 1/4	"	"	3	0	0

MASTER TAPS,

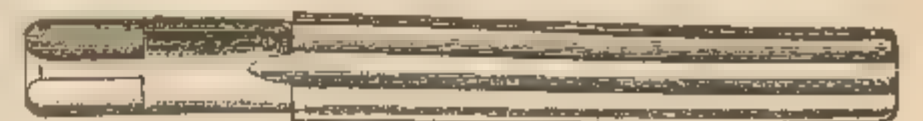
Same price as best Handworking
Taps.



No. 016.

**ENGINEERS' FIVE-PLUTED
RIMERS,**

Same price as best Handworking
Taps.

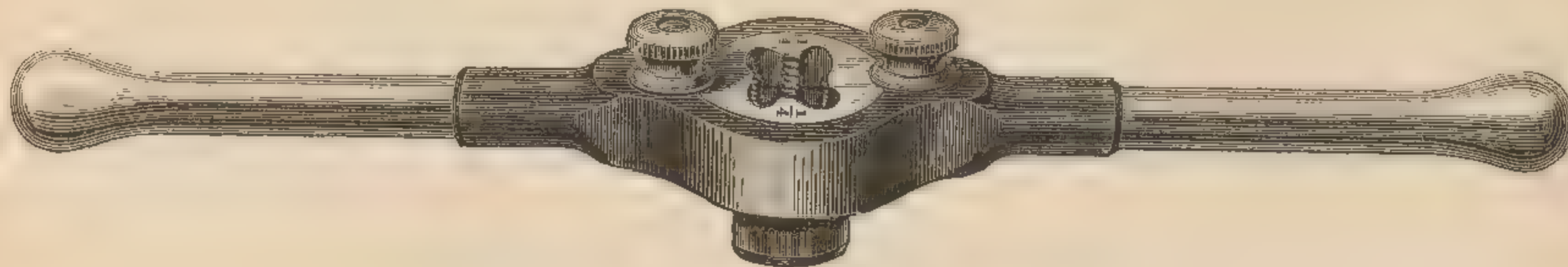


No. 020.

PATENT SOLID DIE-STOCK,

FOR SCREWING GAS TUBES,

FINISHES ITS WORK AT ONE SINGLE SCREWING DOWN.



No. 044.

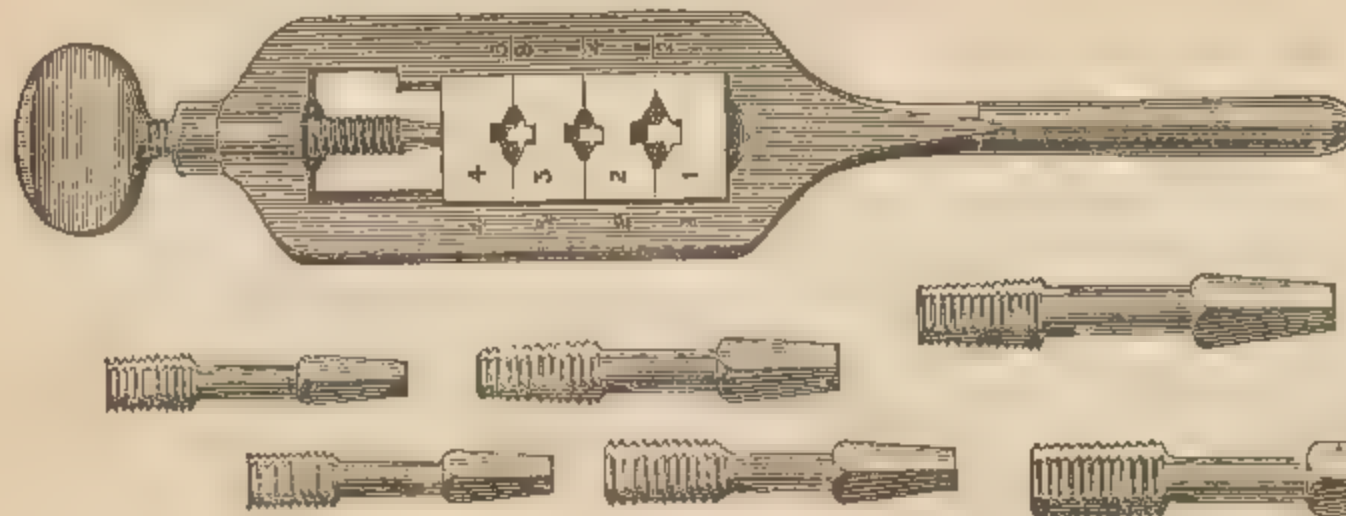
A perfect screw can be cut on Gas Tube by this tool at one screwing down, thereby effecting a great saving of time and labour. The principle is entirely new. The Dies are made to screw the tube slightly taper, so that if there is a variation of size in the Gas Fittings, tube screwed by this tool will fit equally well. The Guide is grooved so as to allow the swarf made in the screwing to escape.

It is extremely simple in construction, is not liable to get out of order, and works much easier than the ordinary stocks and dies.

Size of Stock.	Range of Sizes, taken in Stock.	Price per Set, with Taper and Plug Tap to each size.	Price of Dies each.	Price of Guides each.
A	$\frac{1}{4}$ to $\frac{3}{8}$ in.	£ 1 2 0 1 10 0	s. 3 d. 6	s. 1 d. 6
B	$\frac{3}{8}$ to $\frac{1}{2}$ in.	1 11 0 1 18 0 2 6 6	4 9	1 9
C	$\frac{1}{2}$ to $\frac{3}{4}$ in.	2 2 0 2 12 0 3 4 0	6 6	2 6
D	$\frac{3}{4}$ to 1 in.	2 12 0 3 3 0 3 17 0 3 18 6	7 6	3 0
E	1 to $1\frac{1}{4}$ in.	3 10 0 4 10 0 5 8 0	10 0	3 6
F	$1\frac{1}{4}$ to $1\frac{1}{2}$ in.	4 16 0 6 0 0 7 4 0	13 6	4 6
G	$1\frac{1}{2}$ to 2 in.	6 10 0 8 0 0 9 10 0 10 5 0	17 0	6 0

GAS FITTERS' STOCKS & DIES.

For Screwing Copper Tube, with Taper and Plug Tap to each size. Warranted.



No. 048.

					s.	d.	
For	$\frac{1}{4}$	Iron	$\frac{3}{8}$	$\frac{1}{2}$	Brass Tube	25	6 per set.
"	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$		"	25	6 "
"	$\frac{1}{2}$	$\frac{3}{4}$	1	$\frac{1}{8}$	"	29	0 "
"	$\frac{3}{4}$	1	$\frac{5}{8}$	$\frac{3}{4}$	"	33	0 "
"	1	$\frac{3}{4}$	1	$\frac{7}{8}$	"	37	0 "
"	$\frac{3}{4}$	$\frac{7}{8}$	1		"	50	0 "

IMPROVED TUBE VICE.

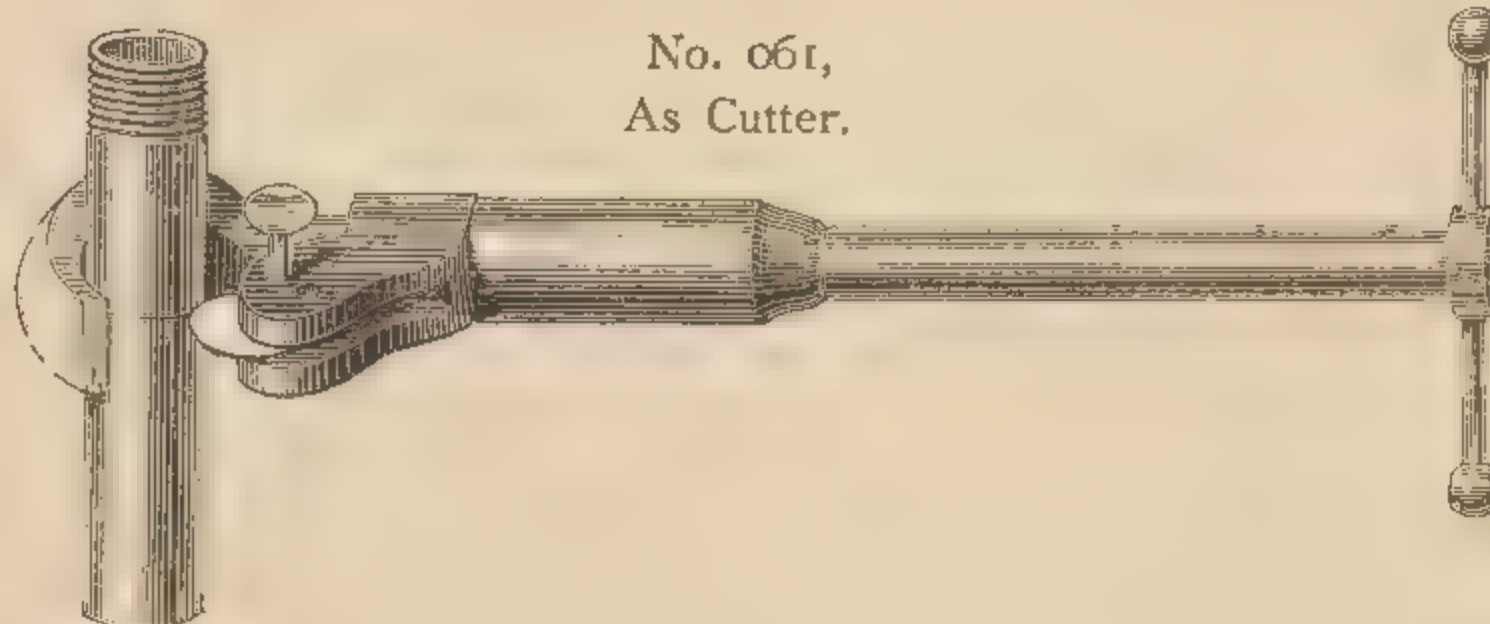
For holding Tube while being screwed or cut off. It is portable, and can be fastened to a Post or Hand-Cart with two Bolts.



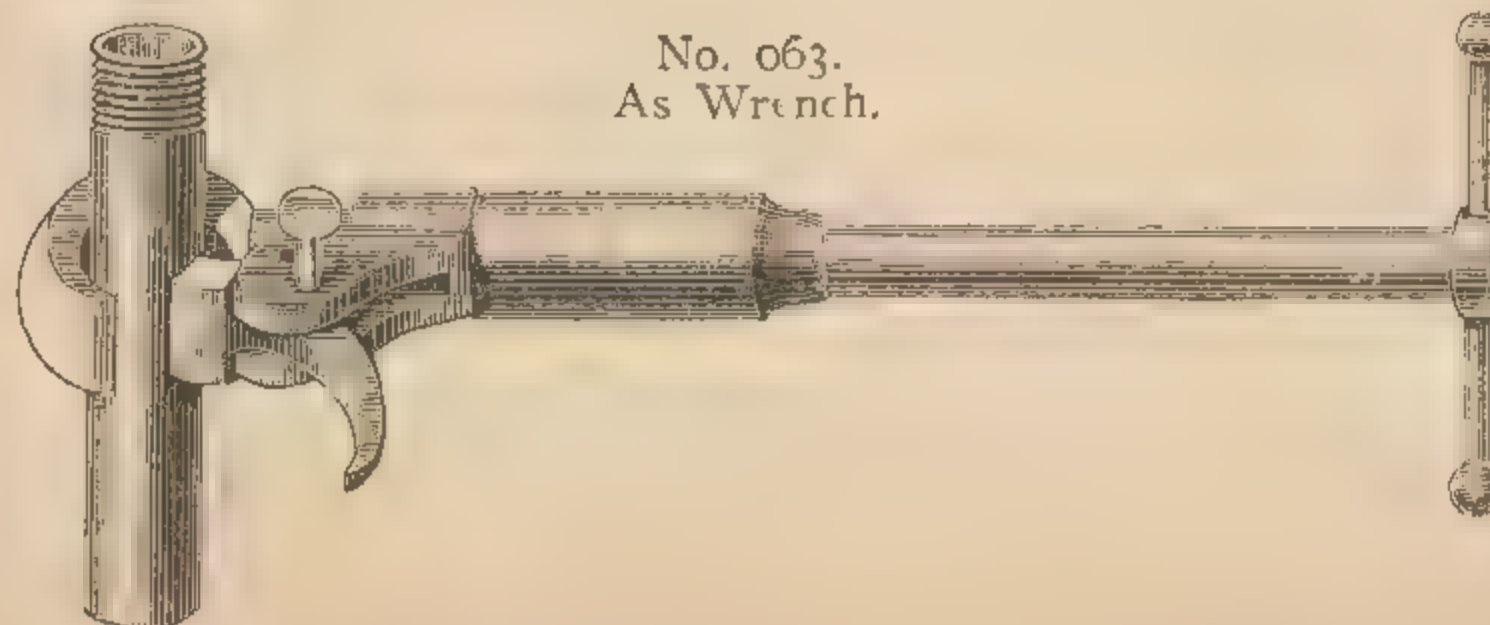
No. 055.

					s.	d.
No. 1	to take	$\frac{1}{4}$	to	$1\frac{1}{4}$ in.	21	6
" 2	"	$1\frac{1}{4}$	"	2 "	26	6
" 3	"	$1\frac{1}{4}$	"	3 "	41	0

TUBE CUTTER & WRENCH COMBINED.



No. 061,
As Cutter.



No. 063.
As Wrench.

This is the most simple and effective Tool yet introduced to the Trade, as it entirely dispenses with the necessity of carrying more than two sizes, to cut off or grip all size tubes, from $\frac{1}{4}$ in. to 2 in. They are very strong and durable; the jaw is steel inside, and hardened; the working parts are all enclosed, and not liable to wear away with dirt and rust.

TUBE CUTTER ONLY.

No. 1.	$\frac{1}{4}$ in. to 1-in.	12	9 each.
" 2.	$1\frac{1}{4}$ in. to 2-in.	18	- "
" 3.	$2\frac{1}{4}$ in. to $3\frac{1}{2}$ in.	29	- "

TUBE CUTTER WITH WRENCH.

No. 1.	$\frac{1}{4}$ in. to 1-in.	16	6 each.
" 2.	$1\frac{1}{4}$ in. to 2-in.	26	- "
" 3.	$2\frac{1}{4}$ in. to $3\frac{1}{2}$ in.	36	6 "

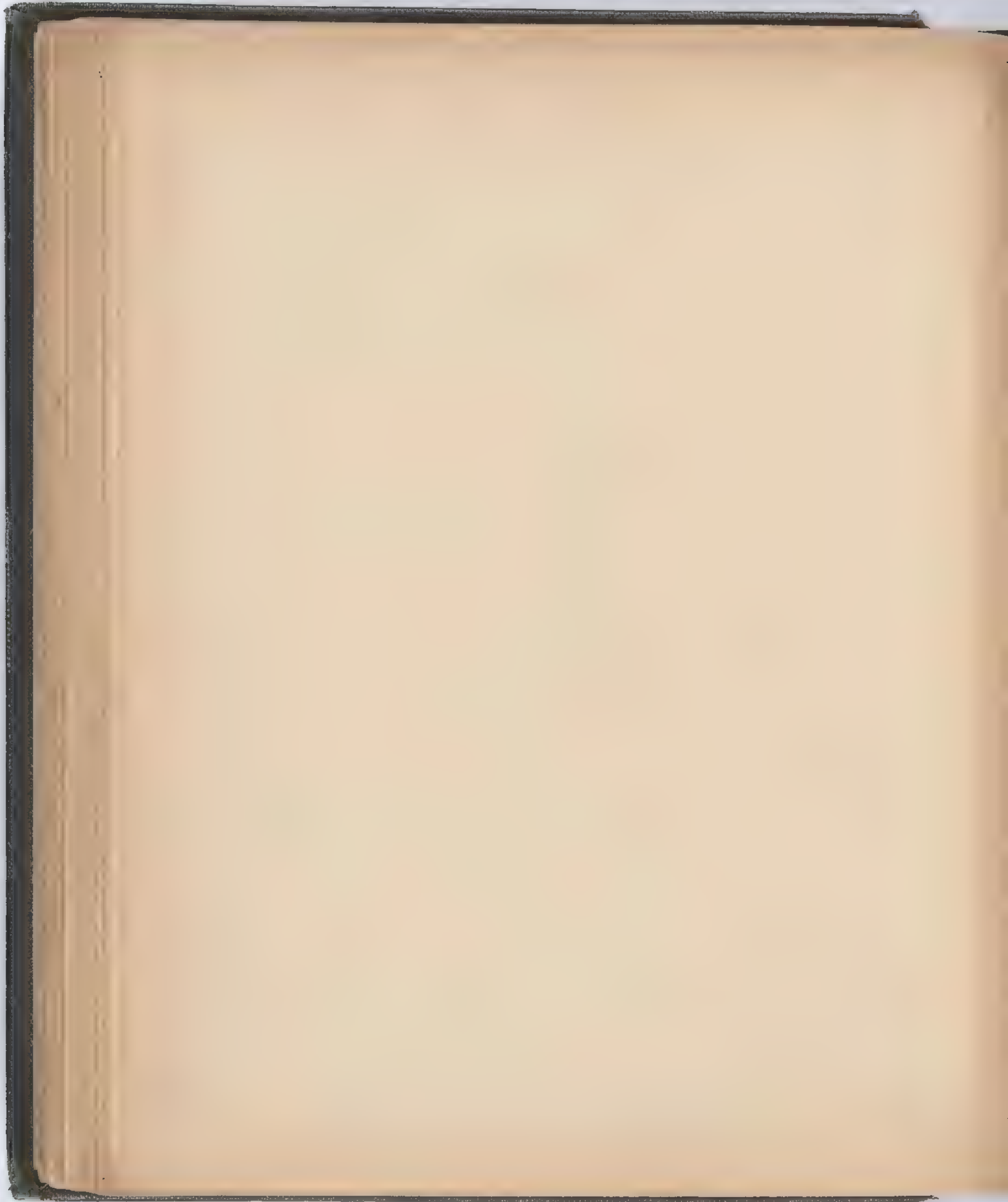
Extra Cutters for No. 1	1/- each.
" " " 2	1 6 "
" " " 3	1 6 "

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Introduction.

THE daily increasing demand for **Gas Cooking and Heating Apparatus** induces us to submit to you the following complete catalogue of our manufactures.

We have for many years past devoted our undivided attention to this branch of Gas Engineering, and we are daily receiving acknowledgements of the superiority of our goods both in point of finish, durability, and economical results. To all these points we pay the greatest attention, from the production of the fine faced castings to the ultimate testing of the complete Stove. Every article is connected with Gas and tested after leaving the workshops.

Our "EUREKA" Cooker stands unrivalled. Indeed, so great has been its success, that several unscrupulous manufacturers are offering what purports to be an "exact imitation" of our make; but we can confidently assert that in no case are the imitations at all comparable with the original, and we warn our customers against being led into purchasing spurious imitations.

Our Manufactures have been awarded the following medals, for excellence of workmanship and design, and for durability and efficiency:—

1 Gold Medal.
13 Silver Medals.
5 Bronze Medals.

We have recently more than trebled the size of our Works, and have laid down new machinery and special tools for the better finish of our manufactures.

In conclusion, we beg to assure our friends, that our efforts in the future will be directed, as in the past, to the production of high-class work, and in giving them the advantage of all important modern improvements and inventions, at the most moderate tariff.

We remain,

Yours faithfully,

BIRMINGHAM:

(ESSEX WORKS, BROAD STREET).

LONDON:

(155A, UPPER THAMES STREET).



THE "EUREKA" GAS COOKER.

Description.

These Cookers after repeated tests by Eminent Gas Engineers have been pronounced "the best that are made."

They are double cased and are jacketed on the sides, top, back, and door with a new and very efficient non-conducting material, by the use of which a saving, to the extent of 40 per cent. of Gas is effected, by preventing loss of heat in the oven by radiation.

The consumption of Gas being so small they will work at a lower pressure than any other Cooker.

Some idea of the value of this non-conductor may be gathered from the fact that a teacupful of water (jacketed with $\frac{3}{8}$ ths of an inch of the Silica), which at 10 o'clock stood at 200 degrees Fahrenheit, had at 2 o'clock lost only 50 degrees of its heat.

Stoves made in this way are, of course, a little higher in price than those which are not jacketed, but when the saving in the daily consumption of gas is taken into account, the former are really the cheaper.

The hot plate is formed of *wrought* Iron Bars, polished upon the top, which form a perfectly flat surface to receive saucepans and kettle, and as the bars are loose they can be instantly removed for cleaning, &c. The hot plate being of wrought-iron cannot possibly be broken (as is so often the case where cast-iron is used) by water boiling over on to it whilst it is hot, and thereby causing sudden contraction of the metal.

In point of finish they are unequalled, being mounted with bright fittings, and the Gas supply pipe and taps (which are arranged in front of the Cooker) are polished and nickel plated.

Official Tests of the "Eureka" Gas Cooker.

COVENTRY GAS CO.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

No. 492, Gas Cooker, Price, £5 15s. 6d.

Work done ...	... { Leg of Mutton, Piece of Beef, 1½ lb. of Sausage }	13 lbs.
Time taken ...	...	1 hour 51 min.
Gas consumed ...	...	21½ cubic feet.
Cost of Gas, at 3s. 6d. per 1,000 ...	...	£d.

Quality of Cooking:—Well done.

Certified by T. D. PRUDAY,
Late Chef, Reform Club,
London.

NEWCASTLE-UNDER-LYME CORPORATION.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

No. 494, Gas Cooker, Price £6 16s. 6d.

Work done ...	... { Leg of Mutton, 7½ lbs. Three 2 lb. Loaves. }	
Time taken ...	...	1 hour 15 min.
Gas consumed ...	...	20 cubic feet.
Cost of Gas, at 3s. 6d. per 1,000 ...	...	£d.

Quality of Cooking:—Excellent.

Certified by W. WINSTANLEY,
Gas Engineer.

GLASGOW GAS APPARATUS EXHIBITION.

Extract from the JURORS' REPORT upon GAS COOKERS.

Makers' Name.	Condition of Food Cooked.	Total Time taken.	Total Gas used in Cooking.	Weight of Meat Cooked.	Gas burned per lb. of Food in Oven.	Order of Merit thus shown.	Order of Merit for Economy of Prime Cost, for Workmanship, and Accommodation.
		Hr. Min.	Cubic Feet.	Lbs. Oz.	Cubic Feet.		
JOHN WRIGHT & Co.	Excellent	1 7½	12·0	6 0	1·00	1	1
C. WILSON ...	Well done	2 17	30·0	12 0	1·25	2	2
WADDELL & Co.	Under done	1 20½	21·3	6 0	1·88	6	1

Stoves of every make were tested, but the other tests fell far below these.

THE "EUREKA" GAS COOKER.

TESTIMONIALS.

Testimonials from Schools of Cookery.

National Training School for Cookery, South Kensington, S.W., 12th May, 1882.
Sir, I enclose addresses, to which we shall be obliged if you will forward the Stoves. The Newark Stove gave the greatest satisfaction.

Signed—G. E. INCLEDON, Secretary.

National Training School for Cookery, South Kensington.
DUBLIN LECTURES.—"The Stove has done well." Signed—C. S. WILSON.

National Training School of Cookery, South Kensington, May 18th, 1882.
I was delighted with your Stoves which I used at Newark and Gratham.
Signed—A. COURTNEY, Staff Teacher.

Birmingham, April 26th, 1881.

After having used your New Patent Lined Gas Cooker for a course of lessons, I am able to say it is one of the best I have ever seen. It retains the heat wonderfully and consumes very little gas, and I can thoroughly recommend it for family use. During my experience as a Teacher of Cookery in Liverpool, Norwich, Glasgow, &c., I have used a great variety of stoves. You may refer any one to me respecting its working.

Signed—A. LUCAS,

First Class Diplome and Teacher of Cookery.

Sutton, Surrey.

The lady from South Kensington, who is now giving a series of lectures here on Cookery, is very pleased indeed with the stove which I have lent her (your Eureka), and says she will recommend its adoption by the ladies attending her class.

Signed—FRANK MEAD.

I have used your Eureka Cookers in my class, and have always found them very useful and satisfactory, and often recommend them to my friends.

Signed—A. M. GARDNER.

Edgbaston, March 7th, 1881.

During the course of ten lectures the Stove answered very well, and I recommended it to many who attended the classes.

Signed—L. HARGREAVES.

Testimonials from Gas Engineers.

The Gas Cooker supplied by you gives great satisfaction, and cooks everything well.

Signed—W. THOMPSON, Secretary.

Corporation Gas Works, Belfast.

I like your stove very much. I have considerable variety of Cookers, and so far as my experience goes, I prefer the one I last got from you (No. 494) to any I have tried. In this opinion my servants agree, and they use it in preference to any other.

Signed—JAMES STELFOX.

Borough Accountant's Office, Gas Works, Middlesborough.

Your New Gas Cooker, lined with your Patent Non-conductor, works most satisfactorily. It is economical in the consumption of gas for the work done, and is a great success.

Signed—THOS. HALLAM, Junr.,

Borough Accountant.

Ripon, 20th April, 1882.

Gentlemen,—The Gas Cooker I got from you last autumn cooks admirably.

Signed—JNO. S. INESON.

Queenstown Gas Company, Queenstown, Nov. 11th, 1880.

Dear Sirs,—The little Cooking Stove you sent me answers well. It is really the most convenient thing that could be in any house. I have shown your Cooking Stove to several.

Signed—A. G. SEYMOUR, Chairman.

Borough Accountant's Office, Gas Works,

Middlesborough, 6th May, 1882.

Dear Sirs,—The Chairman of the Gas Committee reports very favourably of the Cooker, and the consumption of gas for the first few weeks' work only reaches 600 cubic feet. He has a large family and general servants, and I think the result will prove altogether favourable.

Signed—T. HALLAM.

Pickering, 31st Oct., 1881.

Gentlemen,—The Gas Cooker (No. B362) is liked exceedingly. It works very well.

Signed—JAS. D. WHITEHEAD.

Arundle Gas Light and Coke Company,

Gas Works, Tortington, Arundle, July 14, 1881.

Messrs. John Wright & Co.

Gentlemen,—Am pleased to say the stove is giving every satisfaction as regards cooking of all sorts, and with abundance of heat to spare. It roasts or bakes with the smallest possible quantity of gas turned on. Our customer is very pleased with it, and I shall certainly recommend your stove to anyone requiring one.

Signed—W. C. DAWSON.

Twyford Gas Co., Sept. 21, 1881.

The Eureka Cooking Stove you sent me answers remarkably well. I could not wish for anything better; I think it perfect. The small ones are also very good.

Yours truly, W. WEST.

Gas Works, Bromyard.

Dear Sir,—The Eureka Stove answers admirably. It saves the gas very much.

Signed—A. H. WARD.

Castleford Gas Works May 9, 1882.

Gentlemen,—We are much pleased with the Cooker. Signed—F. CRABTREE.

Testimonials from the Trade.

1, Great Quebec Street, London.

Referring to your New Gas Cooker, I feel with pleasure to state that we have great pleasure in telling you that at our estimation it is the best Gas Cooking Stove yet introduced by any Maker. It is well made, and properly ventilated, and we may say that they give great satisfaction wherever we have fitted them. We do not think you can make a greater success as far as economy of gas is concerned.

Signed—WHITEHEAD & CO.

Cross Street, Northgate, Wakefield.

I have put the 492 Cooker into use in my house, and can say that for roasting meat, baking puddings, bread, pastry, etc., it is as near perfection as possible.

Signed—JOHN BROOKE.

East Street, Bridport.

We yesterday received annexed, which we have pleasure in forwarding to you. "Mrs. Temple has pleasure in being able to speak most highly of the Gas Cooker furnished by Messrs. Cox & Son."

Signed—H. COX & SON.

79, Deansgate, Manchester.

Respecting the Eureka Gas Cookers of which you have supplied us with a large number within the last 12 months, all of them are giving the greatest satisfaction, both as regards economy and utility. In fact, we consider them the best in the market. Enclosed find order for three each 491, 492, and 494.

Signed, p.p. ELLIOTT, ALSTON, & OLNEY,

J. ANDREW.

Junction Lead Works, Manchester.

The Eureka Cookers duly to hand. From their finish and strength we are sure that they will give general satisfaction, and in our opinion they will command a good sale.

Signed—GIDDINGS and DACRE.

201, Waterloo Road, Manchester.

The Eureka Cookers you have supplied to me are the best finished apparatus I have seen. I find the jacketing reduces the consumption of gas very much.

Signed—JOHN WEST.

King Street, Manchester, June 30th, 1881.

Gentlemen,—Will you kindly send on the Eureka Cooker at once. We are pleased to find you that offers real satisfaction to your customers to be perfect in every respect; they bake, roast, boil, and broil in a most satisfactory manner.

Signed—T. J. SMITH, For W. WILSON and CO.

41, Great George's Street, and 37, Lowerhead Row, Leeds.

GENTLEMEN,—The last Cooker you supplied me with has given my customer the greatest satisfaction. The number of stove is 494. I consider it about the best finished apparatus of the kind I have yet seen.

Signed—T. J. HUGHES.

Sunderland, March 7th, 1882.

RE-EXHIBITION.—GENTLEMEN, Your stoves got a certificate of merit, which will be sent you as soon as the Judges' names are attached. Madame W. Guthard, the Cookery Lecturer, likes your Eureka very much.

Signed—GEO. HUDSON.

Rugby, July 16th, 1881.

GENTLEMEN,—I have great pleasure to inform you that the three Cooking Stoves you have supplied me with answer beautifully, and my customers are thoroughly satisfied with the work they do.

Signed—S. F. SPENCER.

Albion Works, Oldfield Road, Salford, Manchester, July 22nd, 1881.

DEAR SIR,—Your Gas Stoves only need to be known to sell well. Mr. Bailey has one which pleases him well, and in the hands of a wise woman is a complete success.

Signed—W. H. BAILEY.

8, Park Street, Nottingham, July 21st, 1882.

GENTLEMEN,—My customer is delighted with the 492 Cooker you supplied me. Kindly send me at once a 492 and 494.

Signed—S. PARR.

Manchester, March, 1882.

The Eureka Stoves are a special make and are in all respects the best in the market and the most economical. We have fixed a large number in Manchester.

Testimonials from Users of the "Eureka" Cooker.

84, Union Street, Aberdeen, 24th May, 1881.

Dear Sirs,—I am desired by the Directors of the Hydropathic Co. of this town, to state that the Gas Cooker, supplied by you (No. 502) to the Company some two months ago, has, so far as it has been tested and used, given entire satisfaction to everyone.

Yours faithfully, CHARLES RUSTON, Secretary.

Tavistock, 15th March, 1882.

Gentlemen,—I am very much pleased with your Eureka Cooking Stove, which answers all my expectations for thorough efficiency. The effect of constructing the stove with the non-conducting material is to greatly lessen the consumption of gas, a fact of the first importance. It will give me great pleasure to recommend the stove whenever I have the opportunity.

I am, Gentlemen, Yours truly, EDWIN STRAKER.

42, Richmond Street, Plymouth.

Gentlemen, I have the Gas Cooker fixed, and am pleased with it, as it cooks well, and, in fact, my wife is greatly taken up with it. I can highly recommend it for cheapness in cooking, and if I can at any time introduce it to my friends, I will do so.

I am, yours respectfully, C. J. SNELE.

NOTE. The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER,

LINED WITH PATENT NON-CONDUCTOR, WHICH EFFECTS
A SAVING OF 40 PER CENT. IN THE CONSUMPTION OF GAS.



For Hotels, Hospitals, Asylums, Public Institutions, &c.

PARTICULARS and PRICES on application.

(For full description and Testimonials see pages 2 and 3).

THE "EUREKA" GAS COOKER,

LINED WITH PATENT NON-CONDUCTOR, WHICH EFFECTS

A SAVING OF 40 PER CENT. IN THE CONSUMPTION OF GAS.



No. B502.

This Stove is most complete, having two large Ovens, two Broilers, and a large Hot-plate. Each Stove is supplied with Grid-irons, shelves, dripping pans, &c.

DIMENSIONS, Outside, 39 in. high $\times$ 42 in. wide $\times$ 23 in. deep.

„	Inside	}	31	„	$\times$ 16	„	$\times$ 17	„
	EACH oven							

PRICE, complete £23 0 0.

(For full description and Testimonials, see pages 2 and 3.)

THE "EUREKA" GAS COOKER,

LINED WITH PATENT NON-CONDUCTOR, WHICH EFFECTS

A SAVING OF 40 PER CENT. IN THE CONSUMPTION OF GAS



Each Stove has a Roasting and Baking Oven, a Broiler, and a Hot Plate for boiling. Besides the ordinary dripping pan, each Stove is supplied with an extra pan and gridiron for the broiler.

No. B500.

Fitted with roasting and baking oven and four burners for boiling.

Dimensions. —Outside—39in. high, 24in. wide, 23in. deep.
Inside —31in. „ 16in. „ 17in. „

Price, complete £8 18 6

Ditto, not lined with non-conductor, No. 501 6 16 6

No. B494.

Fitted with roasting and baking oven, broiler, and three burners for boiling.

Dimensions. —Outside—36in. high, 21in. wide, 19in. deep.
Inside —28in. „ 14in. „ 14in. „

Price, complete £6 16 6

Ditto, not lined with non-conductor, No. B495 4 14 6

No. B504, (same as B500, but smaller.)

Size. —Outside—36in. high, 24in. wide, 23in. deep.
Inside —28in. „ 16in. „ 17in. „

Price, complete, with extra pan and gridiron and patent heat deflector, for griller £8 5 0

Ditto, not lined with patent non-conductor, No. B503 6 5 0

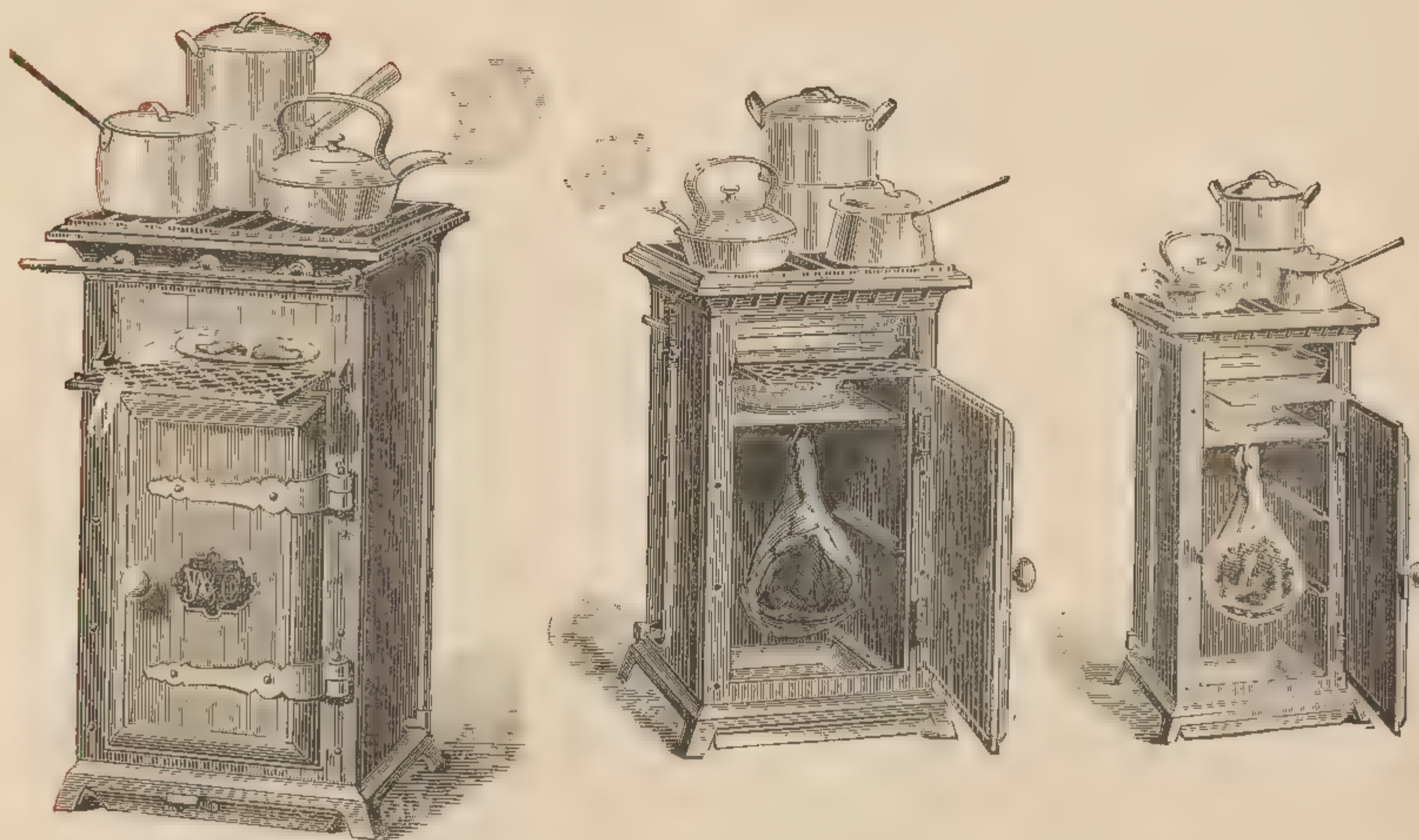
N.B.—A larger size Cooker is now made, particulars on application.

(For full description and Testimonials see pages 2 and 3.)

THE "EUREKA" GAS COOKER,

LINED WITH PATENT NON-CONDUCTOR, WHICH EFFECTS

A SAVING OF 40 PER CENT. IN THE CONSUMPTION OF GAS.



Each Stove has a Roasting and Baking Oven, a Broiler, and a Hot Plate for boiling. Besides the ordinary dripping pan, each Stove is supplied with an extra pan and gridiron for the broiler.

No. B492.

Fitted with roasting and baking oven, broiler, and two burners for boiling.

DIMENSIONS:

Outside—34in. high, 18½in. wide, 18in. deep.

Inside—26in. „ 12in. „ 12in. „

Price, complete £5 15 6

Ditto, not lined with non-conductor

No. B493. 3 13 6

No. B496.

Fitted with roasting and baking oven, broiler, and one burner for boiling.

DIMENSIONS:

Outside—28in. high, 16½in. wide, 15in. deep.

Inside—22in. „ 10½in. „ 10½in. „

Price, complete £4 4 0

Ditto, not lined with non-conductor

No. B497. 2 15 0

No. B498.

Fitted with roasting and baking oven, broiler, and one burner for boiling.

DIMENSIONS:

Outside—26in. high, 14in. wide, 11½in. deep.

Inside—19½in. „ 9½in. „ 8in. „

Price, complete £2 10 0

Ditto, not lined with patent non-

conductor, No. B499. 2 0 0

(For full description and Testimonials see pages 2 and 3.)

REFLECTOR GAS COOKING RANGE,

WITH COPPER BOILER.

With these Reflecting Stoves, the joint to be roasted is placed in the lower compartment, and the Gas being above it (under a reflecting plate), the meat cannot in any way be affected by the Gas.

The oven is heated by the waste heat passing round it in flues constructed for the purpose, so that there is no Gas inside the oven.

In place of the tin reflector and draw-plate for Roasting compartment as shown in sketch, this Stove is now fitted with a fall door (as shown in sketch of No. B156, page 9), which acts as a reflector when shut, and a draw-plate when open. The hot-plate is formed of loose wrought-iron Bars as described on page 2, for the "Eureka" Cooker.



No. B53.

With this Stove, Roasting by Reflection, Baking in the Oven (by means of the waste heat from the Roaster) and Boiling, Stewing, and Frying, may be carried on at the same time.

SIZE, 39 in. high $\times$ 30 in. wide $\times$ 20 in. deep.

PRICE, Bright mounted, complete with Gridiron, Dripping Pan, and Six-gallon Tinned Copper Boiler and Draw-off Tap. £11 /5 0. 11 5 0

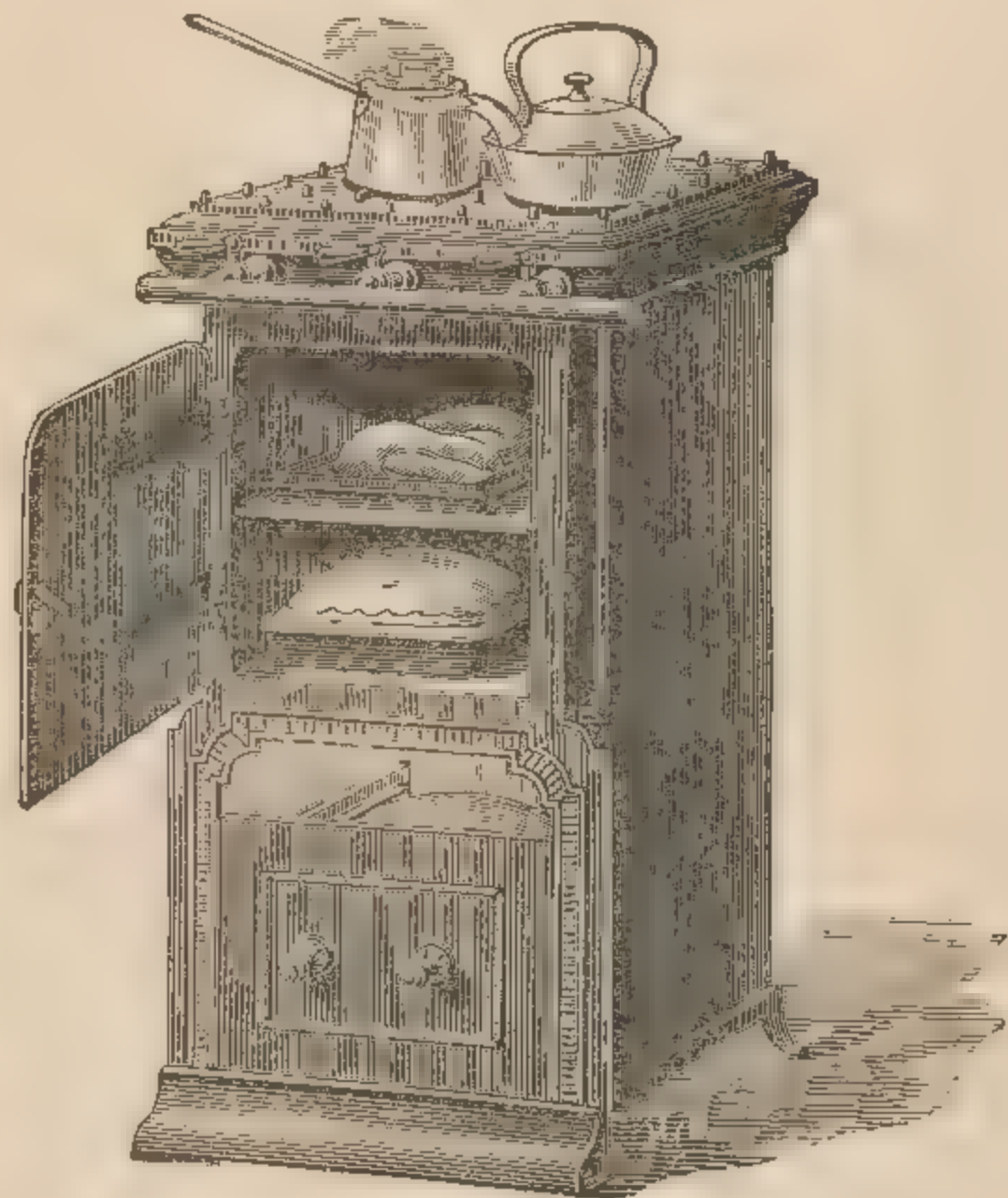
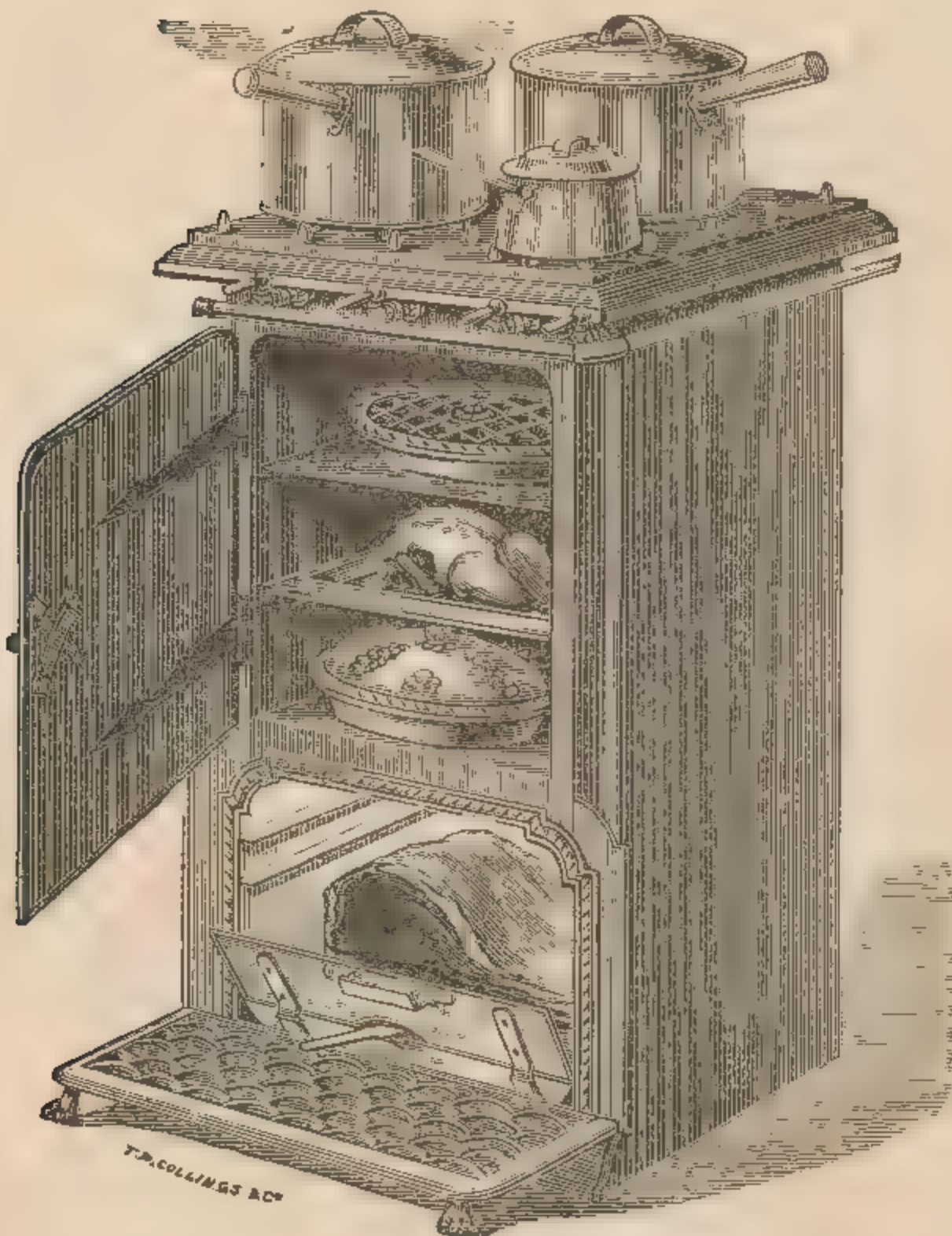
Polished Copper Reflector, for converting Cooker when not in use, into a heating Stove, 17,6 extra.

REFLECTOR GAS COOKING STOVES.

With these Reflecting Stoves, the joint to be roasted is placed in the lower compartment, and the Gas being above it (under a reflecting plate), the meat cannot in any way be affected by the Gas.

The oven is heated by the waste heat passing round it in flues constructed for the purpose, so that there is no Gas inside the oven.

Both these Cookers are now made with a door to Roasting Compartment (as shown in sketch of No. B156), which acts as a reflector when shut, and a draw-plate when open. The hot plate is formed of loose wrought iron Bars, as described on page 2, for the "Eureka" Cooker.



With these Stoves, Roasting by Reflection, Baking in the Oven (by means of the waste heat from Roaster) and Boiling, Stewing and Frying may be carried on at the same time.

No. B56.

Size.—39in. high, 22in. wide. Hot Plate, 22 x 20in.
With Four Burners for Boiling.

Price, Bright Mounted	...	...	...	£5 5 0
Polished Copper Reflector for converting Cooker,				
when not in use, into a heating Stove,	extra			17 6

No. B156.

Size.—35in. high, 19in. wide. Hot Plate, 19 x 18in.
With Two Burners for Boiling.

Price, Bright Mounted	...	...	£3 17 6
Polished Copper Reflector for converting			
Cooker, when not in use, into a heating			
Stove	...	...	extra 14 6

REFLECTOR GAS COOKING STOVES.

With these Reflecting Stoves, the joint to be roasted is placed in the lower compartment, and the Gas being above it (under a reflecting plate), the meat cannot in any way be affected by the Gas.

The oven is heated by the waste heat passing round it in flues constructed for the purpose, so that there is no Gas inside the oven.

The Hot Plates of these Cookers are formed of loose wrought iron Bars, as described (for the "Eureka" Cooker) on page 2.



Each Stove has a Roasting and Baking Oven, a Broiler, and a Hot Plate for boiling. (Besides the ordinary dripping pan, each Stove is supplied with an extra pan and gridiron for the broiler.) *gr n*

No. B55.—"The Wonder."

Size.—29in. high, 17in. wide, 15in. deep.

Price, Bright Mounted, complete, with Pan and Gridiron } £2 15 0

Polished Copper Reflector, for converting Cooker, when not in use, into a heating Stove, 11/6 extra.

No. B58.

Size.—24in. high, 15½in. wide, 14in. deep.

Price, Bright Mounted, complete, with Pan and Gridiron } £2 5 0

Polished Copper Reflector for converting Cooker, when not in use, into a heating Stove, 10/- extra.

No. B54.

Size.—20in. high, 12½in. wide, 10½in. deep.

Price, Bright Mounted, complete, with Pan and Gridiron } £1 5 0

Polished Copper Reflector, for converting Cooker, when not in use, into a heating Stove, 8/6 extra.

GAS COOKING STOVES,

With Circular Backs.

No. B150

Outside—30in. high. 15in. wide. 16in. deep
Inside —24in. „ 10½in. „ 12in. „

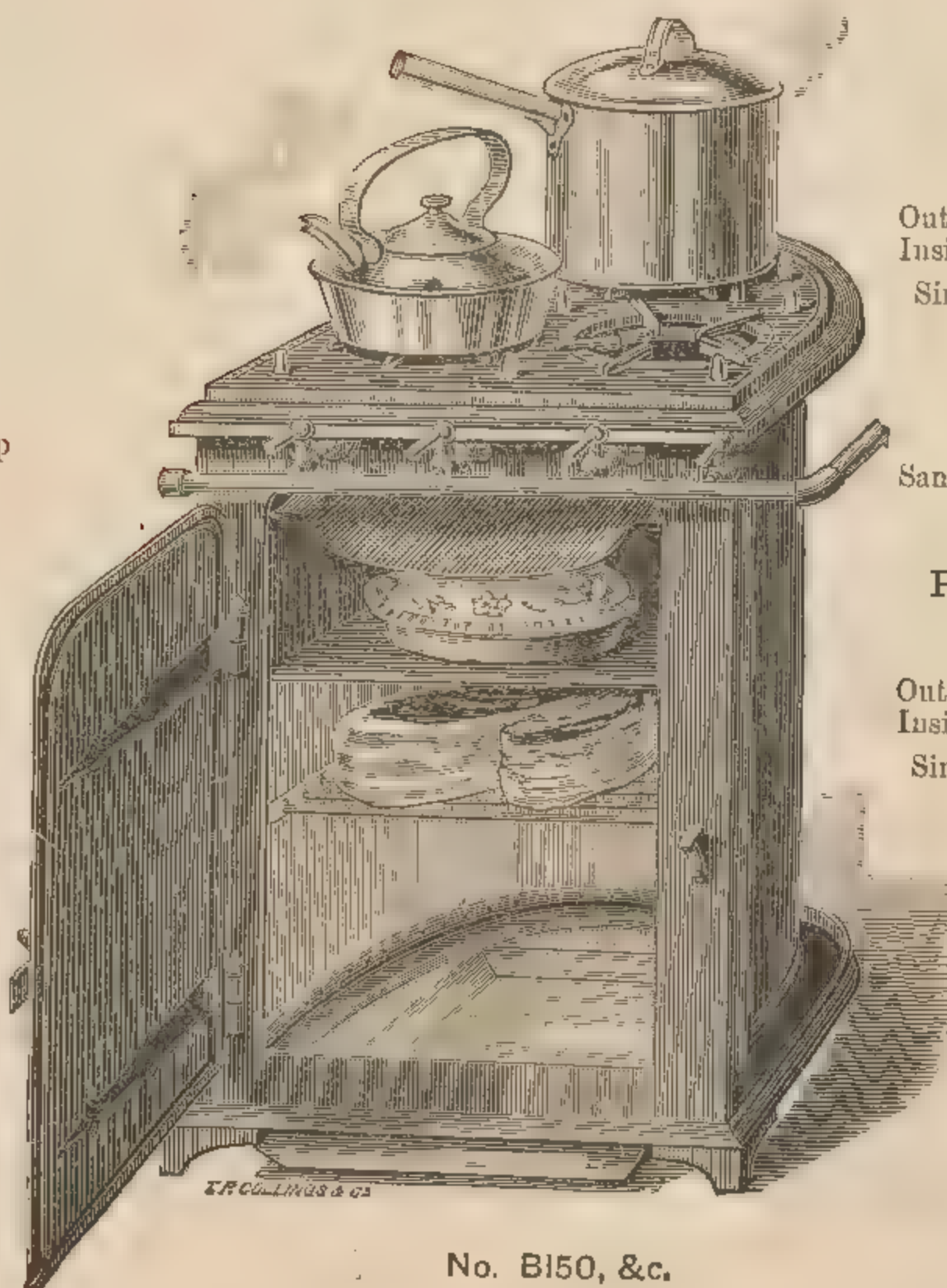
For Roasting, Baking, and Frying, and
one Burner for Boiling.

Price £2 5 0

No. B151.

Same as above, but with two Burners
for boiling.

Price £2 17 6



No. B150, &c.

No. B152.

Outside—30in. high. 20in. wide. 20in. deep
Inside —23in. „ 14in. „ 15in. „

Similar to B150, but with three Burners
on top for Boiling.

Price £3 15 0

No. B510.

Same as above but lined with Patent Non-
conductor, similar to the "Eureka"
Cooker.

Price £5 7 6

No. B154.

Outside—36in. high. 25in. wide. 22in. deep
Inside —28in. „ 18in. „ 18½in. „

Similar to B150, but with 2 Burners on
top for Boiling.

Price £6 17 6

Cast-iron Front, Door and Top, with
polished Hinges and Knob, with
1 Boiling Burner and Dripping
Pan.



No. B490.

20in. high, 12½in. wide, 10½in. deep

Price £1 5 0

GAS COOKING STOVES,

FITTED WITH WHITE PORCELAIN TILES.

COOKERS.

No. A140.

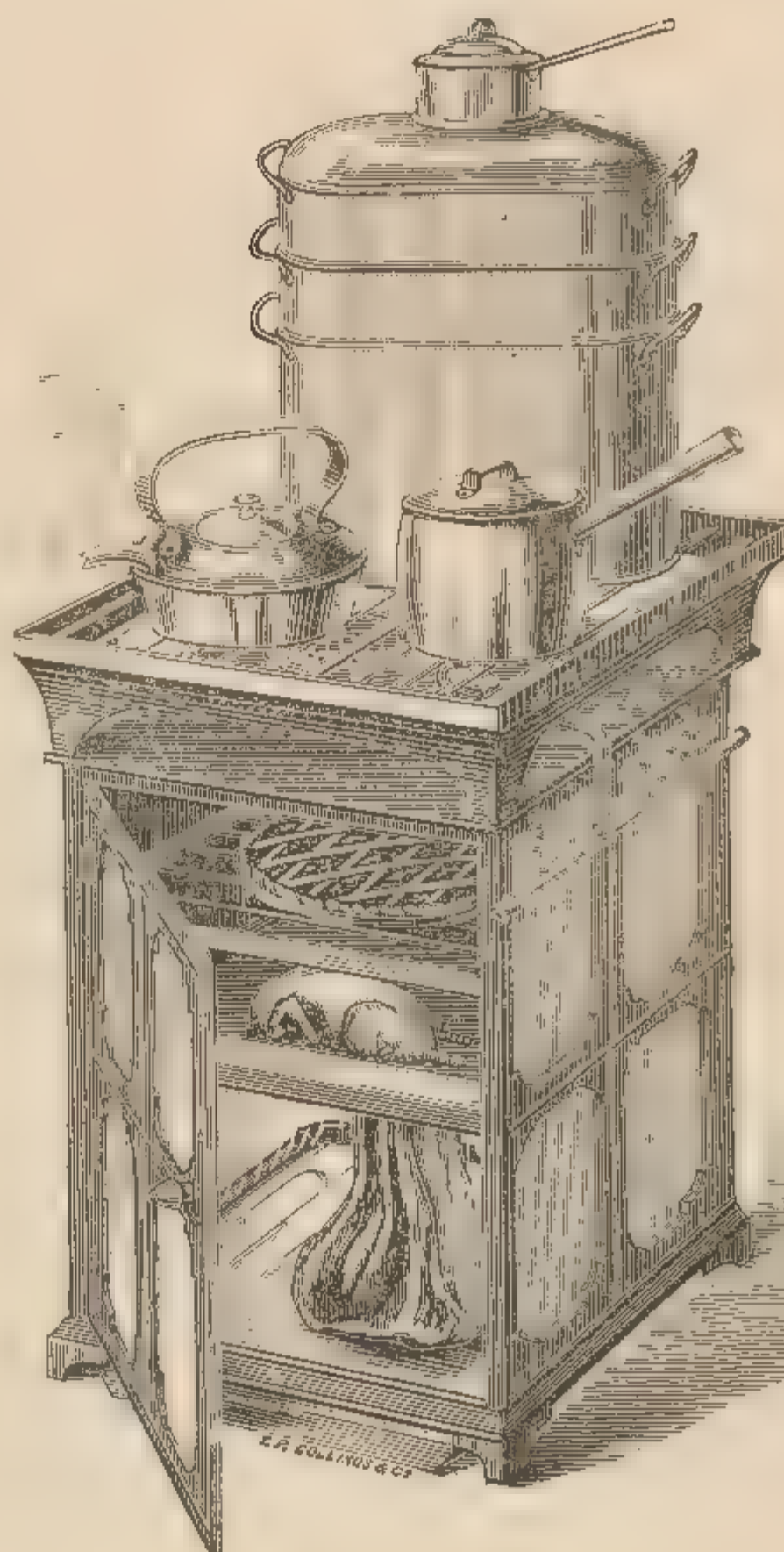
With two Boiling Stoves and one Boiling and Broiling Stove on top.

No. A142.

With three Boiling Stoves and one Broiling and Boiling Stove on top.

No. A144.

With four Boiling and two Broiling and Boiling Stoves on top, and with two Folding Doors.



HOT CLOSETS.

No. A141.

Hot Closet, same as No. A140, but with no Hot Plate on top.

No. A143.

Hot Closet, same as No. A142, but with no Hot Plate on top.

No. A145.

Hot Closet, same as No. A144, but with no Hot Plate on top.

COOKERS.

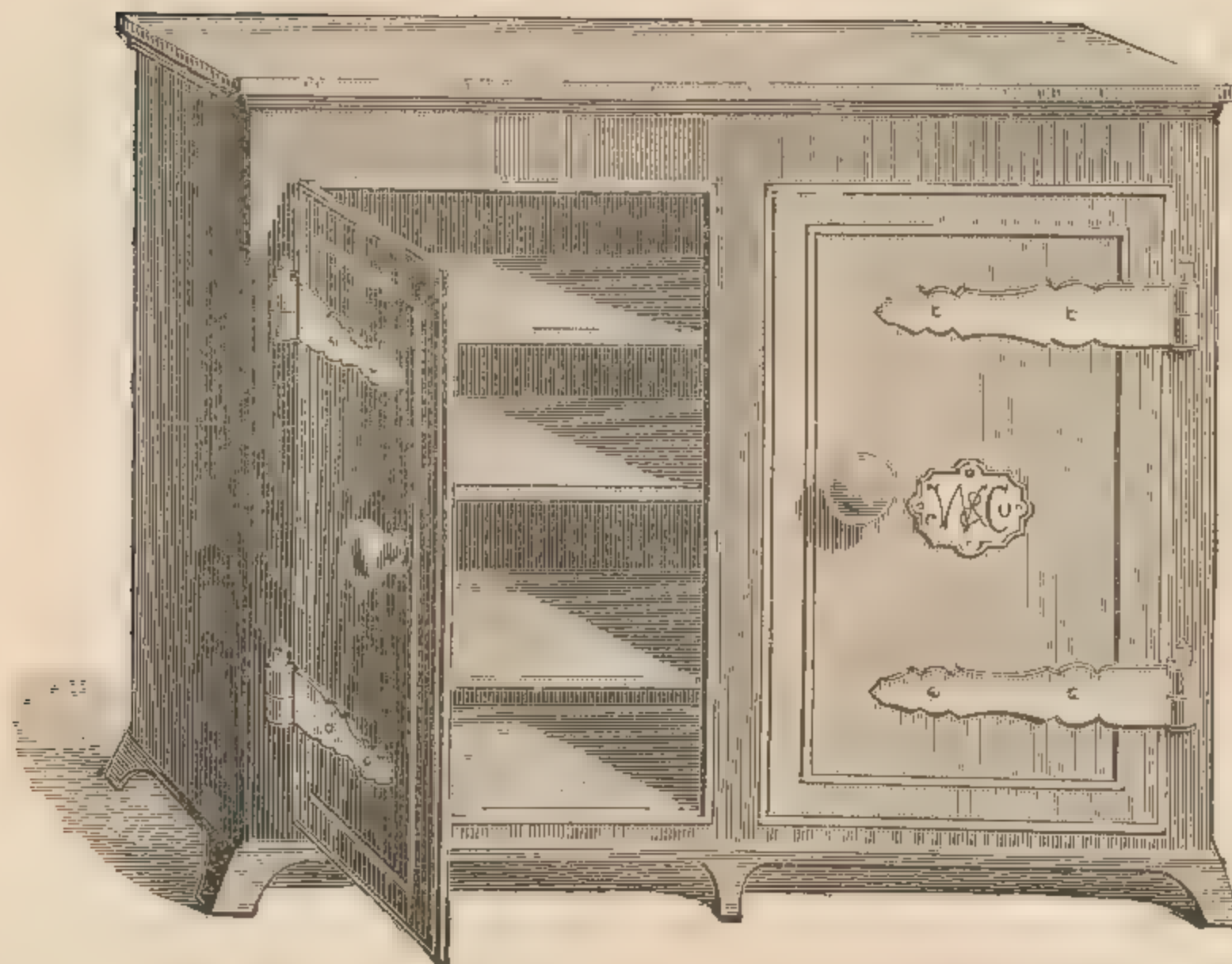
No.	Height.	Width.	Depth.	Hot Plate.	Price.
A 140	36in.	18in.	20in.	in. in. 22 x 24	£ s. d. 9 10 6
A 142	36in.	28in.	20in.	30 x 24	16 0 0
A 144	36in.	36in.	20in.	40 x 24	21 0 0

HOT CLOSETS.

No.	Height.	Width.	Depth.	Price.
A 141	30in.	18in.	20in.	£ s. d. 8 10 0
A 143	30in.	28in.	20in.	13 6 6
A 145	30in.	36in.	20in.	18 0 0

These Cookers are formed of Enamelled Porcelain Tiles set in a frame-work of Iron. They are cleanly and handsome in appearance.

GAS HOT CLOSETS.



These Hot Closets are similar to the Gas Cookers, but have no Hot plate upon the top, &c.

No. B66.

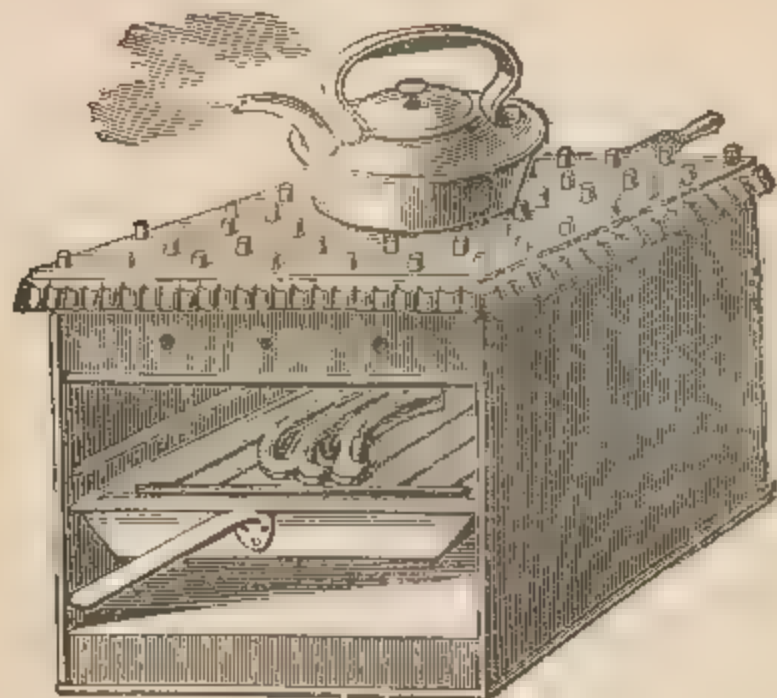
WIDTH.	DEPTH.	PRICE.
24 inch	24 inch	£6 0 0
36 "	24 "	12 10 0
54 "	26 "	18 0 0
60 "	26 "	22 0 0

NO.	WIDTH.	DEPTH.	PRICE.
B92	18 inch	18 inch	£4 0 0
B94	21 "	19 "	5 0 0
B96	24/ "	23 "	7 0 0
B98	42 "	23 "	18 0 0

These Hot Closets are jacketed with Patent Non-conductor, and are identical with the Eureka Cooker, but without Hot Plate or Griller, &c.

* All the above are outside measurements. Other sizes upon application, or special sizes made to order.

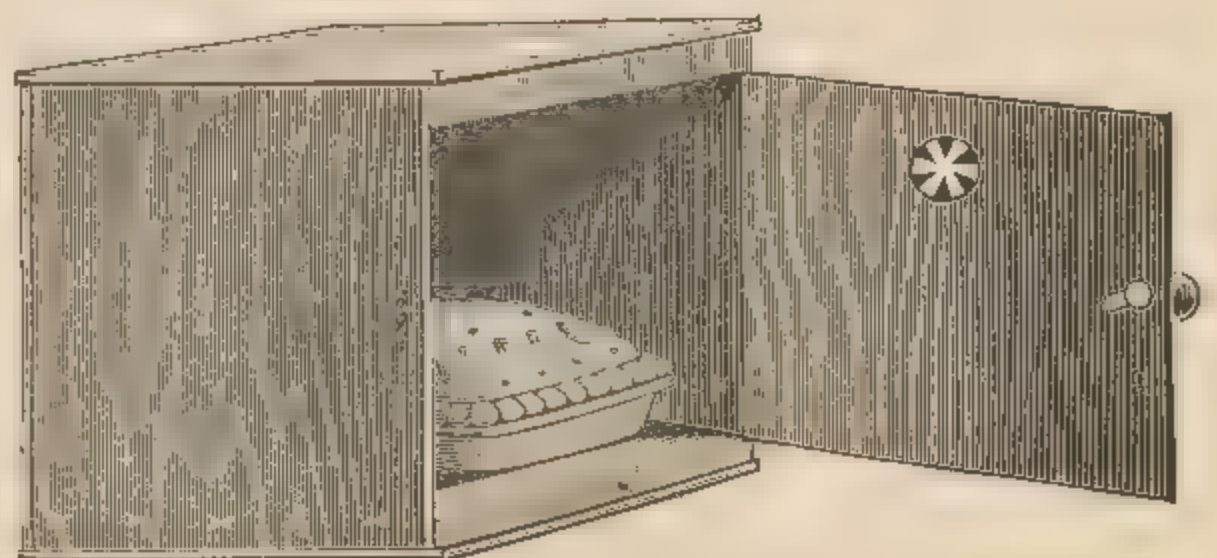
GAS BROILERS AND TOASTERS.



Will Cook Steaks, Chops, or Bacon; Toast Bread and Boil with one Burner only.

No. B624. Price 10/6
7 inches wide, 7½ inches high, 9 inches deep.

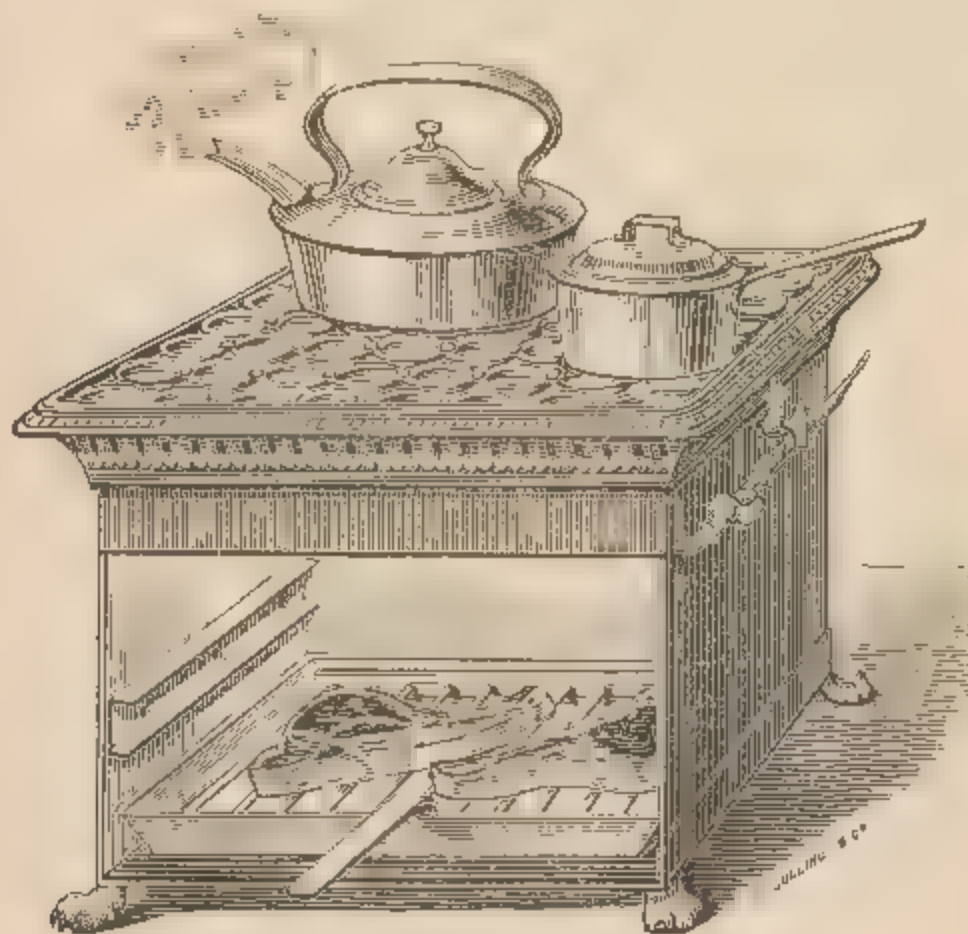
No. B625. Price 15/-
9 inches wide, 9½ inches high, 11 inches deep.



The waste heat from the Broiler will heat a steamer or oven.

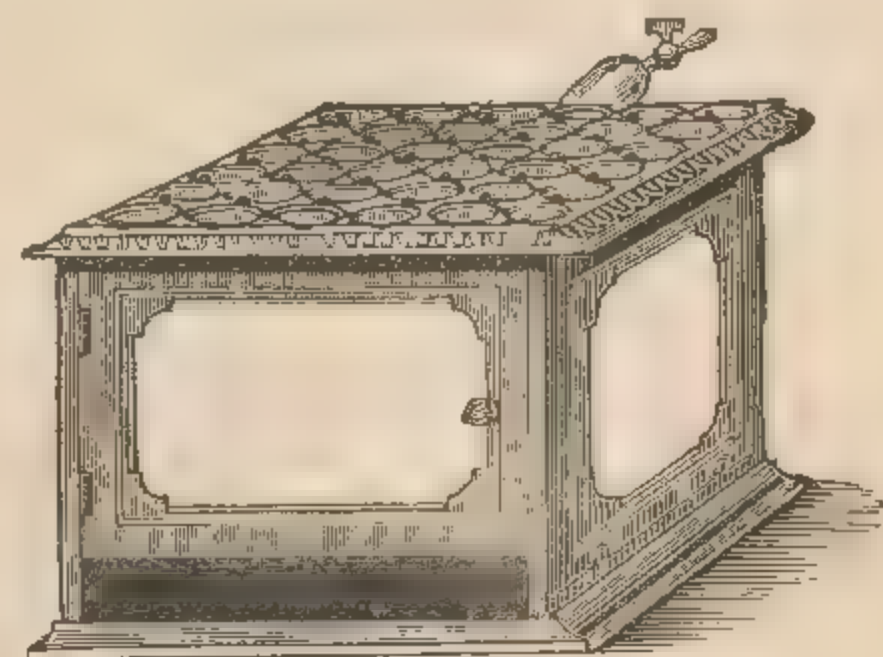
No. B6240.—Oven 10in. wide, 10in. high, 8in. deep.
Price 6/-

No. B6250.—Oven 12in. wide, 11in. high, 10in. deep.
Price 12/-

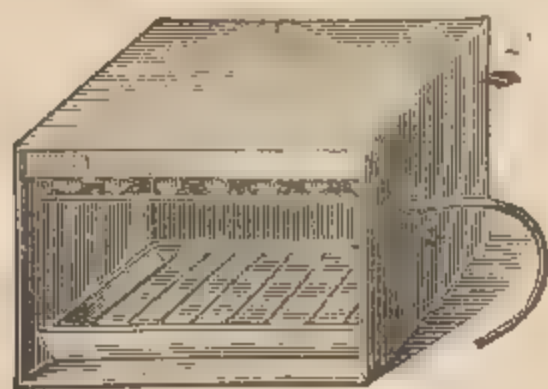


No. A62.—Top Plate 12 x 14in.
Price 28/-

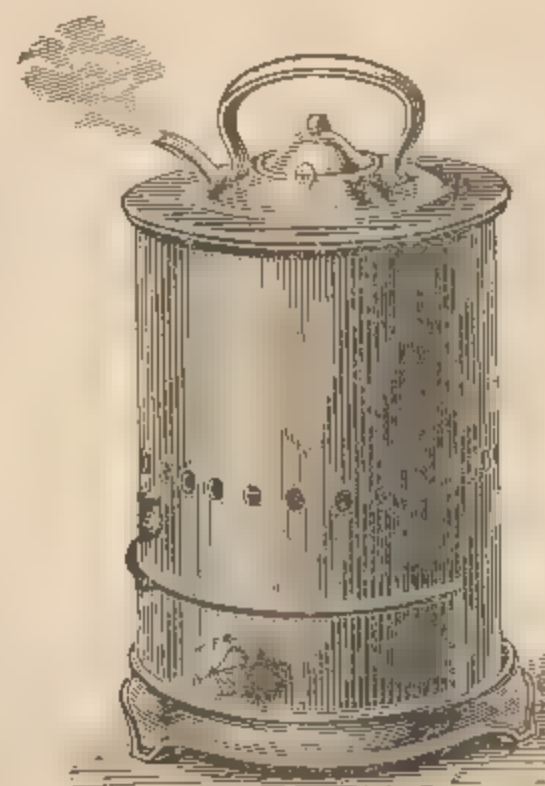
No. A63.—Top Plate 16 x 18in.
Price 38/-



No. A48.
Same as No. A28, but with Porcelain Tiles. 12in. high.
Top Plate 15in. square.
Price £3.



No. A622. Chop Broiler.
No. A622. 7in. long, 5in. wide. Price 3/4
No. A623. With Apparatus for Boiling.
7in. long, 5in. wide. Price 4/8



No. B628.

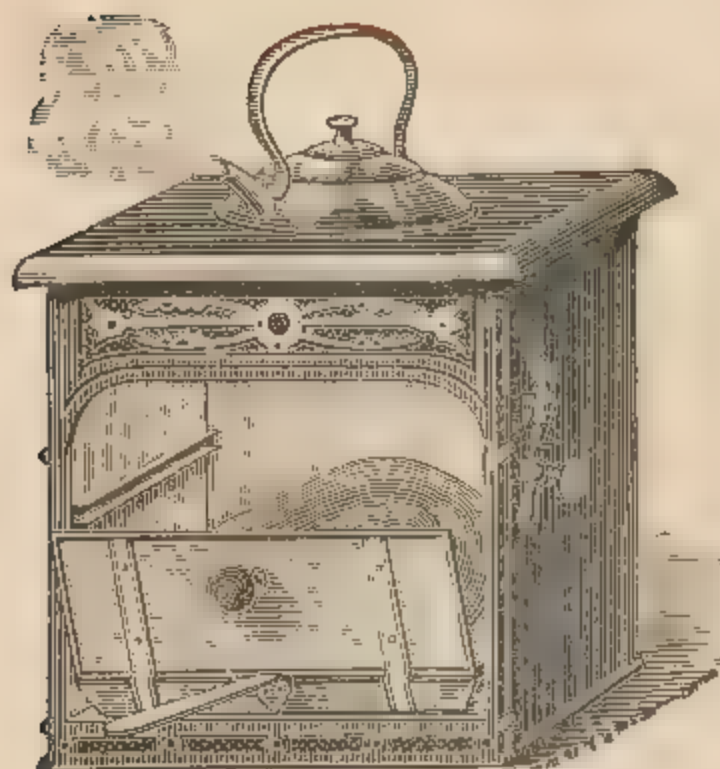
With this Stove a Chop, &c., can be broiled by reflection, in the lower compartment. The waste heat ascends through a funnel to the top of the Stove, where a Kettle can be boiled, and then descends through a chamber in which potatoes, &c., can be baked.

Height 13in., diameter 9½in.

Price 12/6

With Plate for Flat-iron	1/- extra.
Tea Kettle for ditto	1/6 "
Copper ditto ditto	4/6 "

GAS BROILERS AND TOASTERS.



IN USE AS A BROILER.

THE "DUPLEX" GAS STOVE,

A COMBINED BROILER AND
HEATING STOVE.

(REGISTERED.)



IN USE AS A HEATING STOVE.

This Stove is beautifully finished with Polished Top, and is fitted with superior Tin Pan and Gridiron, and with moveable Copper Reflector. The Reflector being moveable the Stove can be used either for cooking or heating, and is a most useful adjunct to every house. The Copper Kettle is of extra quality.

No. B640.

Size—10in. x 10in. x 8in.

Price—Complete with Pan Gridiron, Copper Reflector, } 21/-
and Two-pint Copper Kettle ... }
,, Broiler, with Pan and Gridiron, 14/-

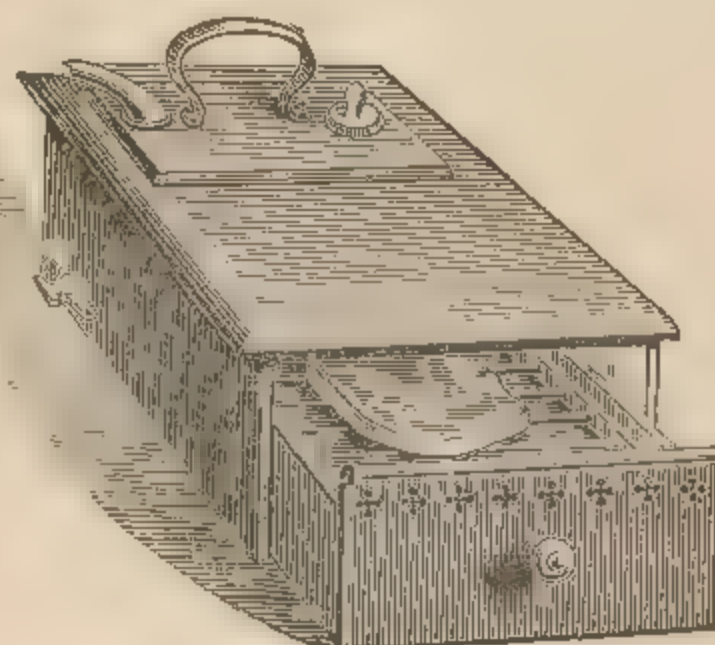
No. B641.

Size—13in. x 12in. x 9in.

Price—Complete with Pan, Gridiron, Copper Reflector, } 31/6
and Three-pint Copper Kettle ... }
,, Broiler, with Pan and Gridiron, 21/-

F. W. HARTLEY'S PATENT CHOP BROILER.

With this Stove a large chop can be broiled with less than one foot of gas, and is, therefore, for this purpose the most economical Stove in the market.



No. B644.

Size—11in. x 9½in.

Price of Stove complete, with } 10/6
Gridiron, &c. ... }
Kettle for ditto ... 3/-



No. B621.

Size—7½in. wide, 9½in. deep.

Price, complete with Kettle ... 8/6

With these Broilers the Cooking is effected by heat deflected from an atmospheric burner at the top of the Stove; the waste heat being utilised to boil the kettle, &c.



No. B626.

Size—13½in. wide, 10½in. deep.

Price, complete with 2-pint Kettle and 4-quart Steamer, £1.

HOT PLATES.

No. B4900.
Size—17in. x 15in.
Price, £1 10 0

No. B4920.
Size—18in. x 18in.
Price, £2 2 0

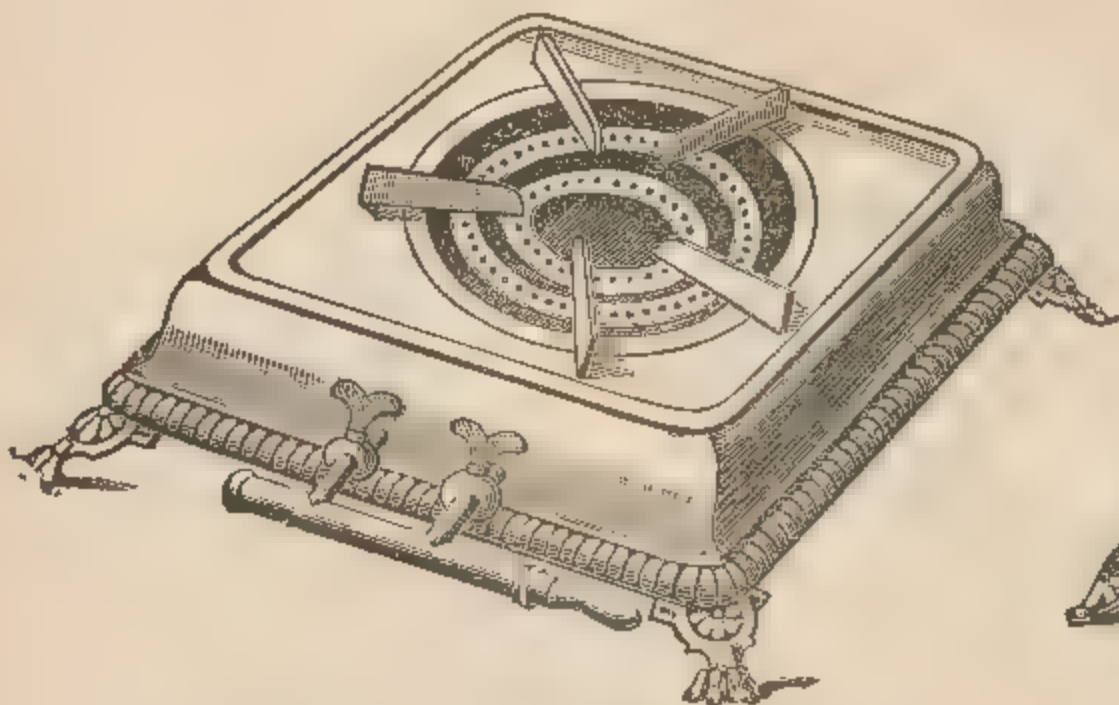


No. B4940.
Size—21in. x 19in.
Price, £2 15 0

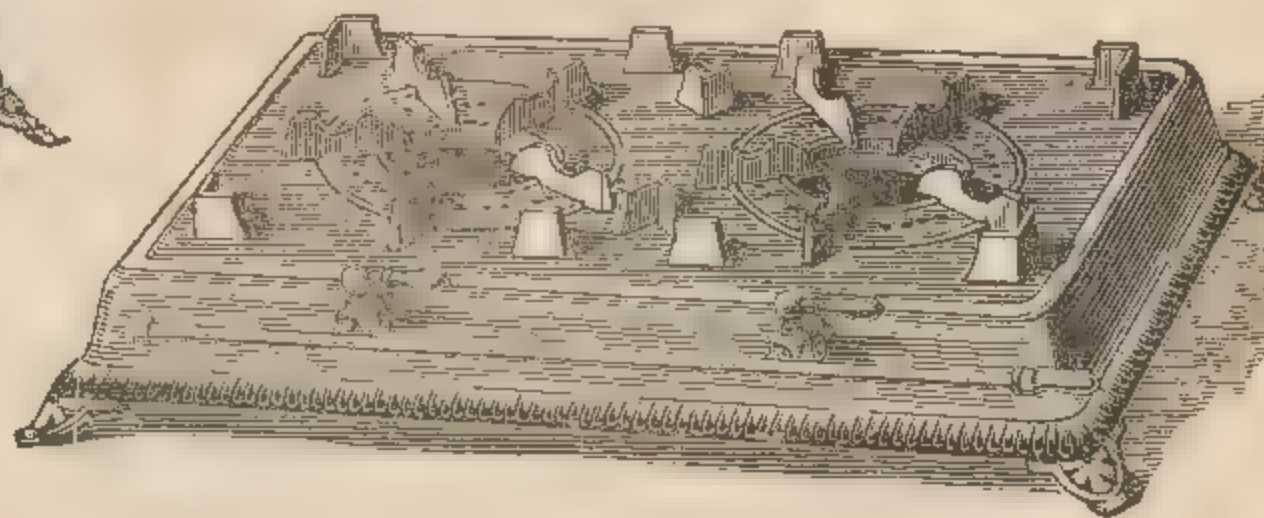
No. B5000.
Size—24in. x 23in.
Price, £3 7 0

No. 5020. Size 42in. x 23in. Price £7. 7. 0.

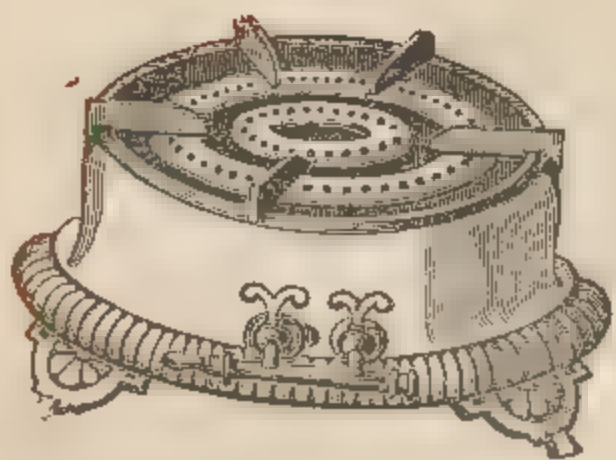
The above are strongly recommended as the best Hot plate and Broiler combined. The Hot plate is similar to that on the "Eureka" Cooker, and being formed of loose bright bars it can easily be cleaned, and forms a flat surface for Kettles, &c., to rest upon. The broiler is fitted with pan, gridiron, and heat deflector, the broiling being effected by heat deflected from the boiling burners.



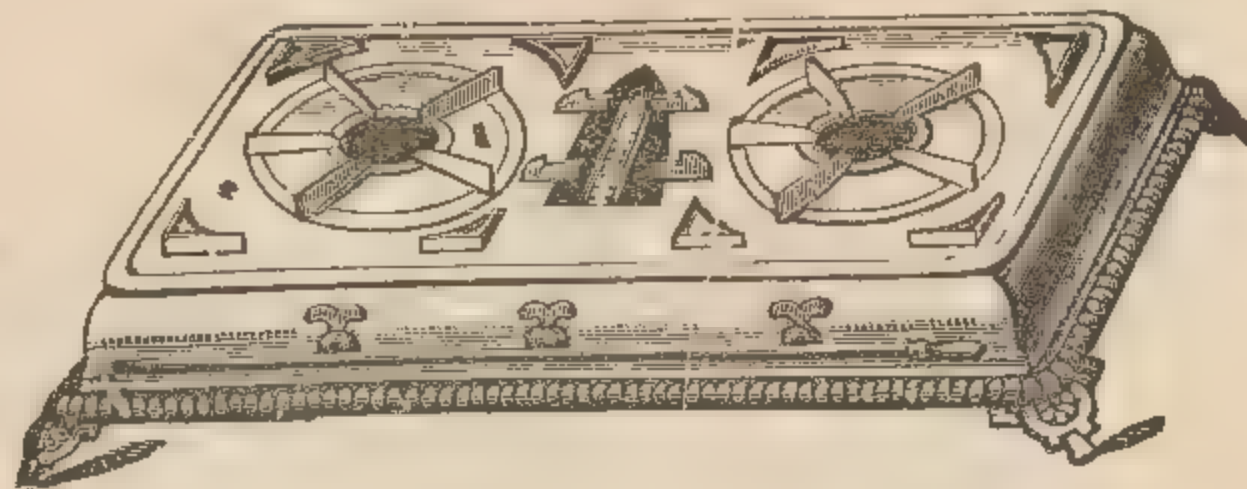
No. B912.—With double Burner.
Size—10in. x 10in. Price 12/9 each.



No. B914.—with two Burners.
Size 22in. x 12½in. Price 15/-

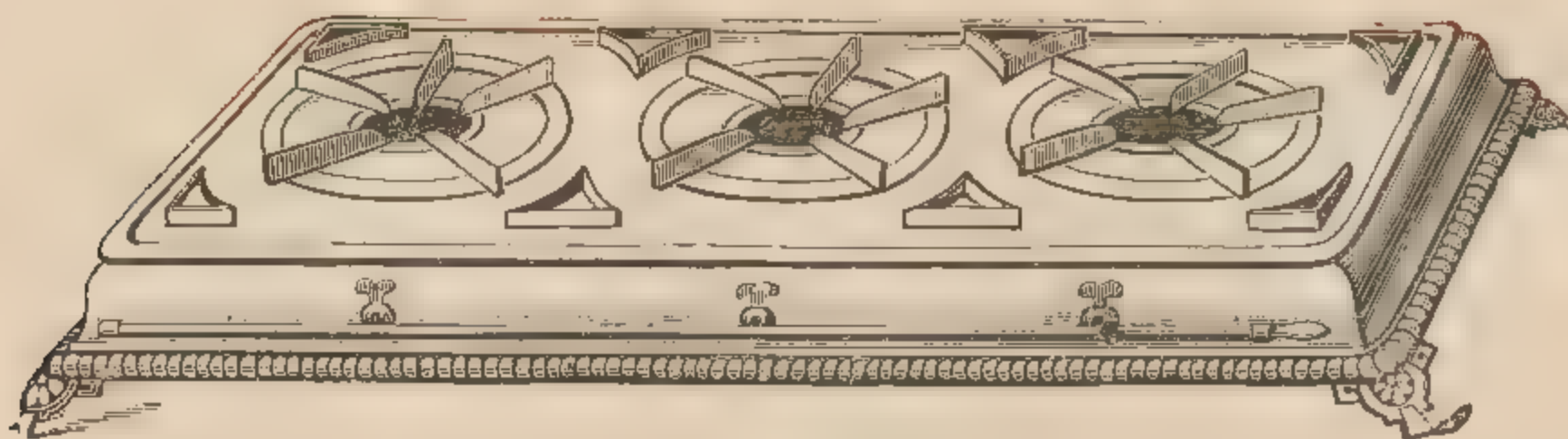


No. B910.—10 inches.
With Double Burner and Two Cocks.
Price 11/3 each.



No. B915.—With two Burners and one Ironing Stove.
Size—24in. x 12½in. Price 18/9 each.

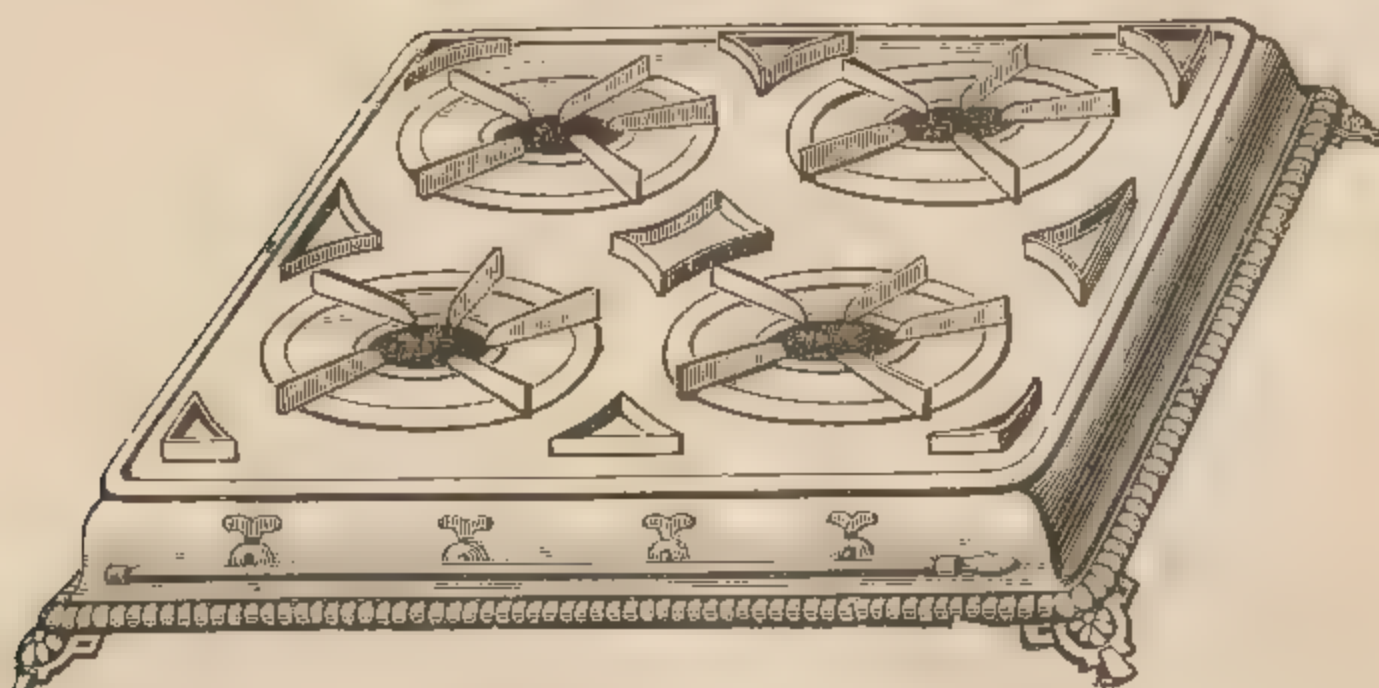
HOT PLATES.



No. B916.

With 3 Burners. Size 32in. x 12½in.

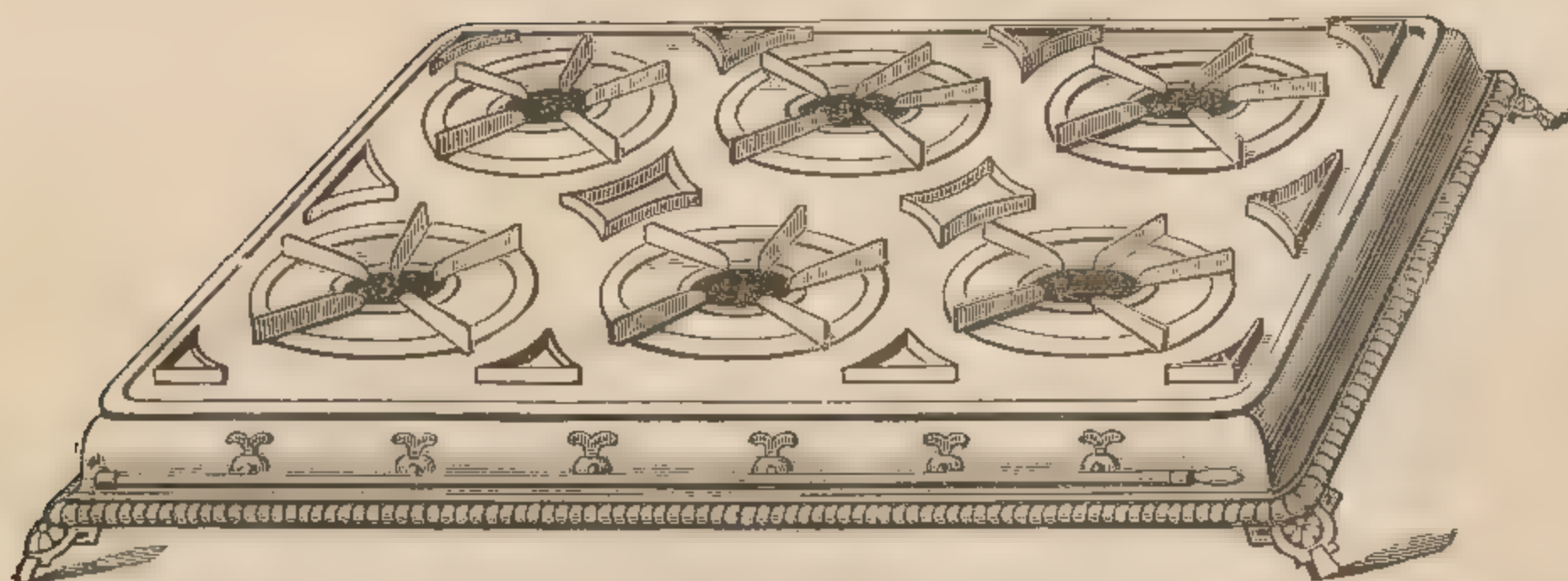
Price 24/- each.



No. B917.

With 4 Burners. Size 21in. x 21in.

Price 30/- each.



No. B918.

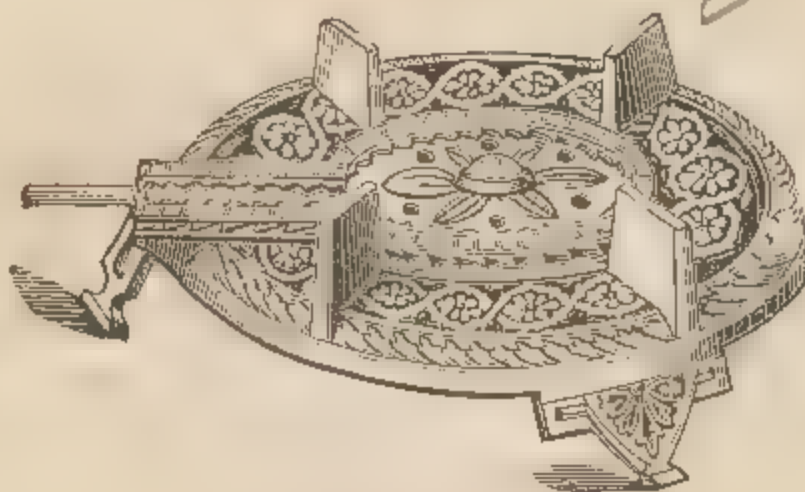
With 6 Burners. Size 31in. x 21in.

Price £2 8s. 6d. each.

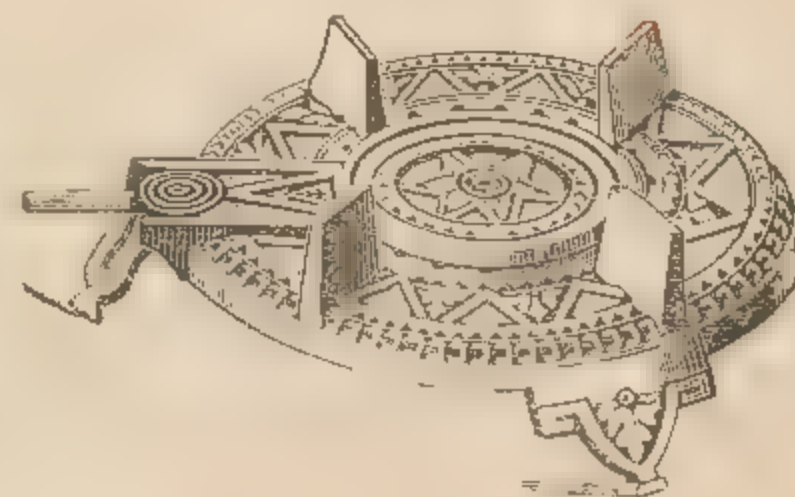
GAS BOILING STOVES.



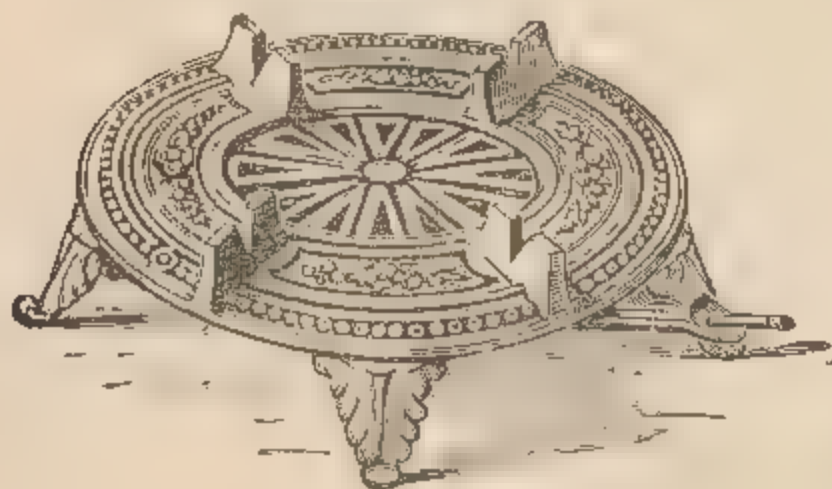
No. B12
Price 1 6 ea l.



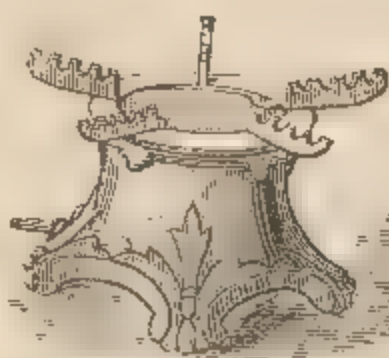
No. B424.—Registered.
Price 1/1 each.



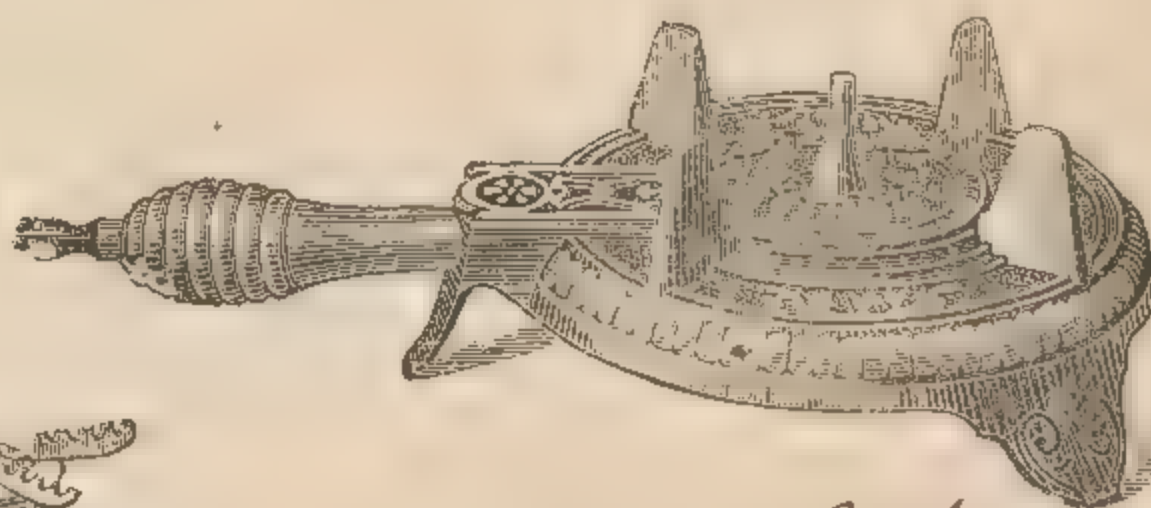
No. B423
Price 1 6 each.



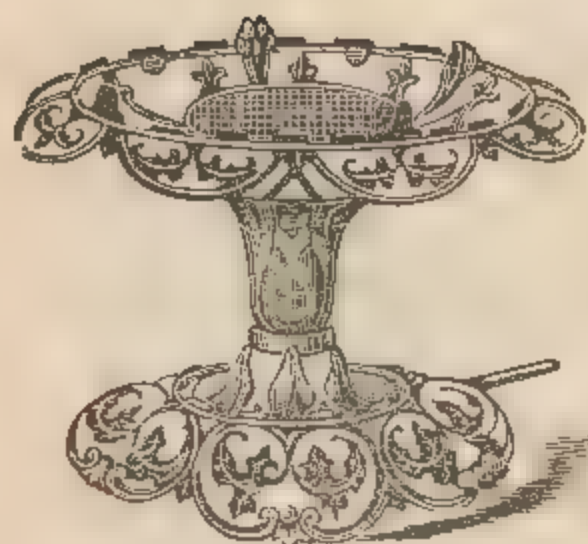
No. B421.
Price 3/9 each.



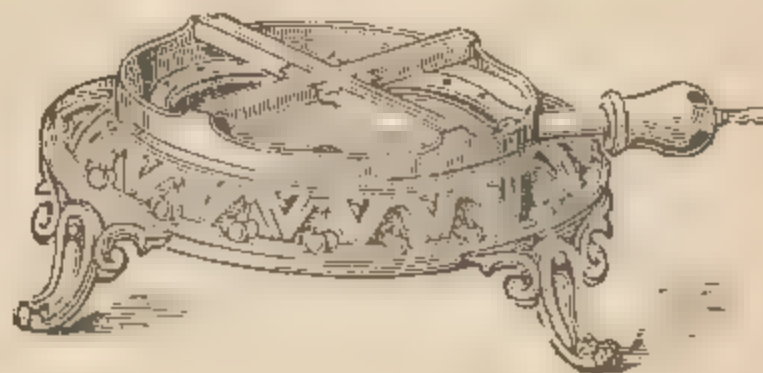
No. B136.
With Iron Ring Burner and Gauze Wire.
Price 2/6 each.



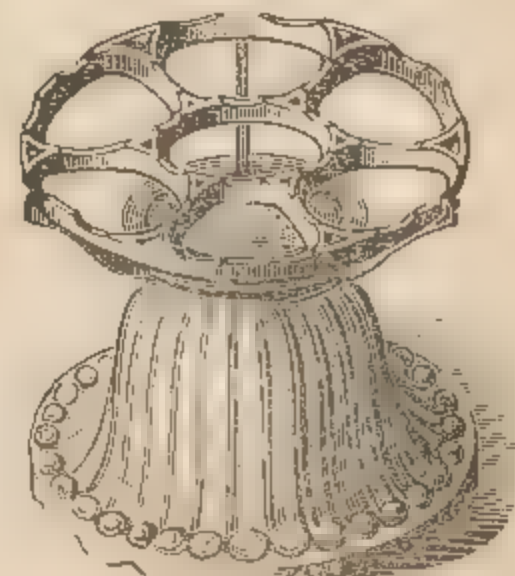
No. ~~B426~~ B426.
Price 3 9 ea l.



No. B16.
Price 2/- each.



No. B51.
Price 6/- each.



No B135.
Price 4/- each.

TIN STOVE FOR GAS BRACKET.



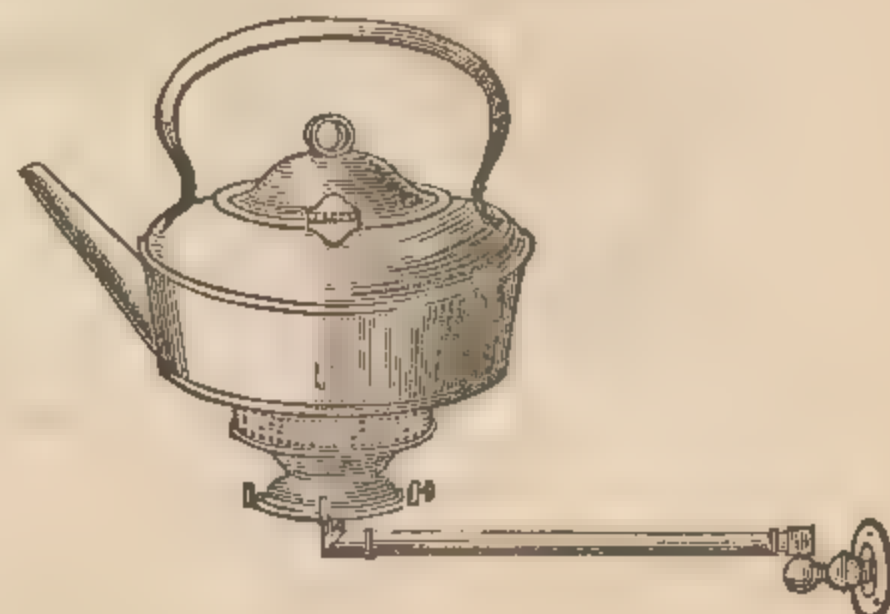
No. B6 -1 pint.
One-Pint Tea Kettle.



No. B15.

This Stove, when placed on the Triangle of any Gas Bracket, will boil a pint of water in five minutes, and is most useful for heating water for shaving.

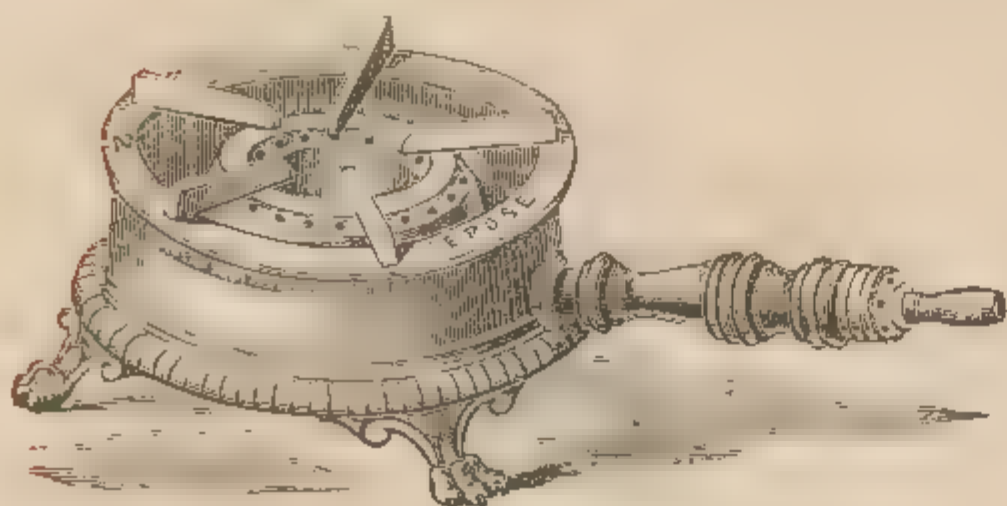
No. B15 Stove. Price 12/9 per doz.
No. B6 1 Pint Kettle Price 10/6 per doz.



Showing Stove and Kettle in use on a Bracket.

GAS BOILING STOVES.

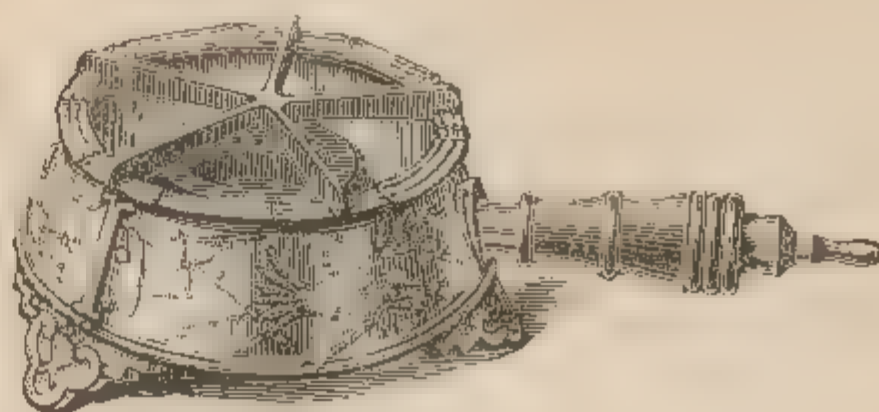
DEPOSÉ BOILING STOVES.



DEPOSÉ.

No. B0.—Not made; being too small for use.	No. B2.—7½ inch, 3/3 each.
No. B1.—6½ inch, 2,9 each.	„ B3.—8 inch, 4,9 „
	„ B4.—9½ inch, 6/- „

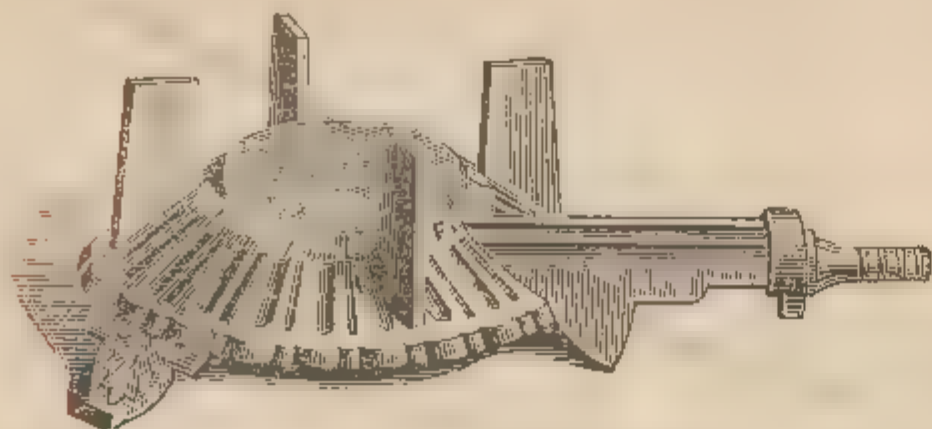
NEW DEPOSÉ STOVE.



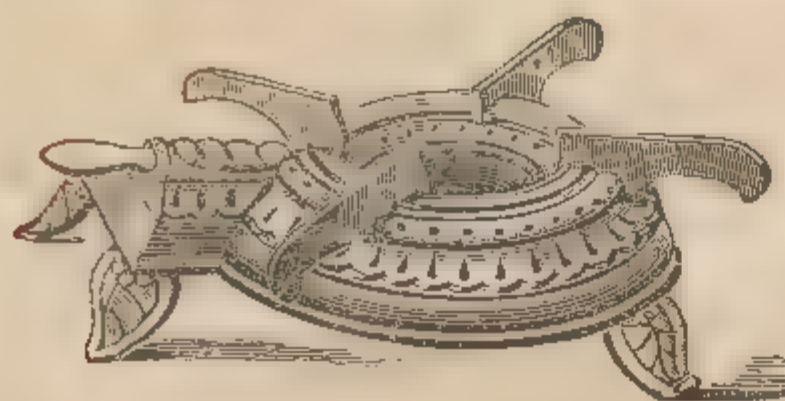
These Stoves are most elaborately finished in gilt; the Ornaments being of Japanese description.

No. B21 ...	4/6 each.
No. B22 ...	5,6 „
No. B23 ...	6,6 „

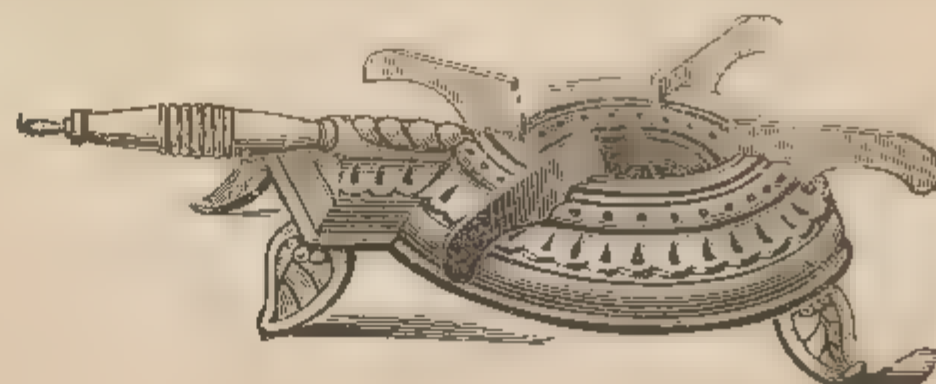
WRIGHT'S SOLID FLAME STOVE.



No. B430—5½ inch, with perforated metal cap	1/6 each	<i>cap extra</i>
No. B432—6½ „ with perforated copper cap	3/0 „	<i>2/6 per doz sub</i>
No. B434—7 „ ditto ditto	5/0 „	<i>12/ „</i>

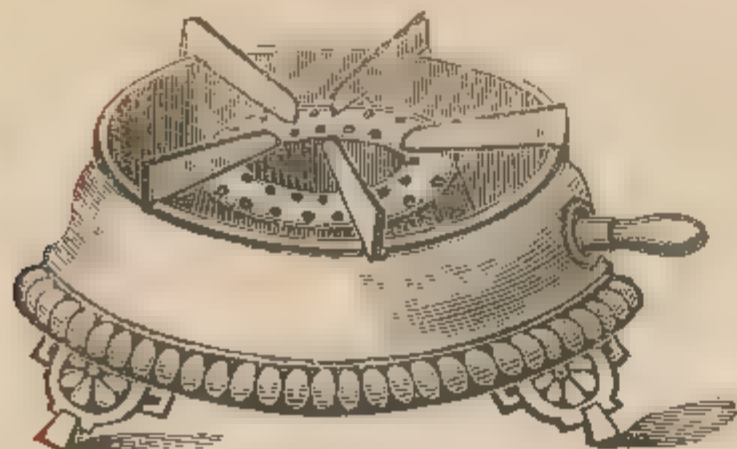


No. B801—5½ in. diameter	1,7 each.
„ B803—6 in.	1/10 „
„ B805—7 in.	2,8 „
„ B807—7½ in.	3,3 „

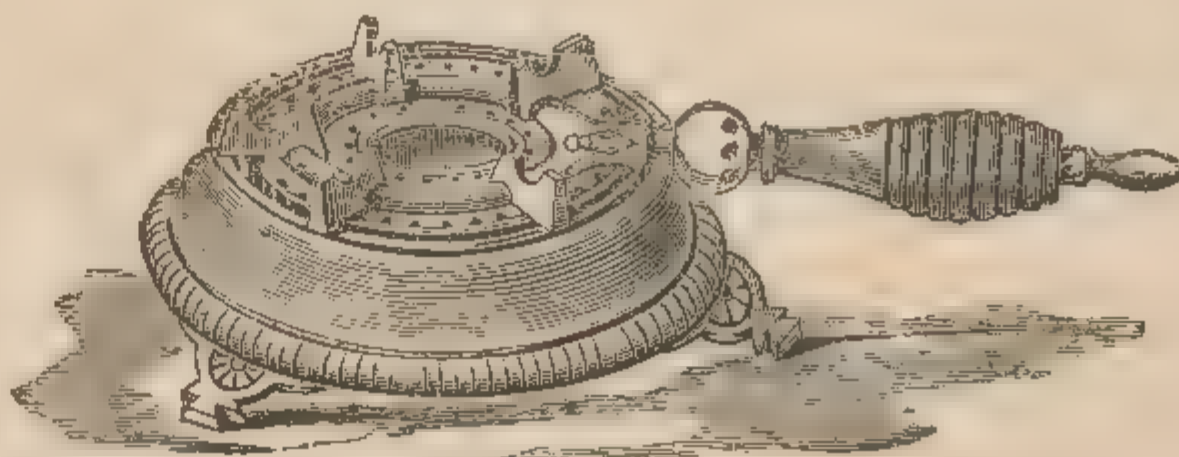


WITH WOOD HANDLES.

No. B802—5½ in. diameter	2 - each.
„ B804—6 in.	2,3 „
„ B806—7 in.	3, - „
„ B808—7½ in.	3,6 „



No. B901—6½ in. diameter	1/9 each.
„ B903—7½ in.	2/3 „
„ B905—8½ in.	3/- „
„ B907—10 in.	4/- „

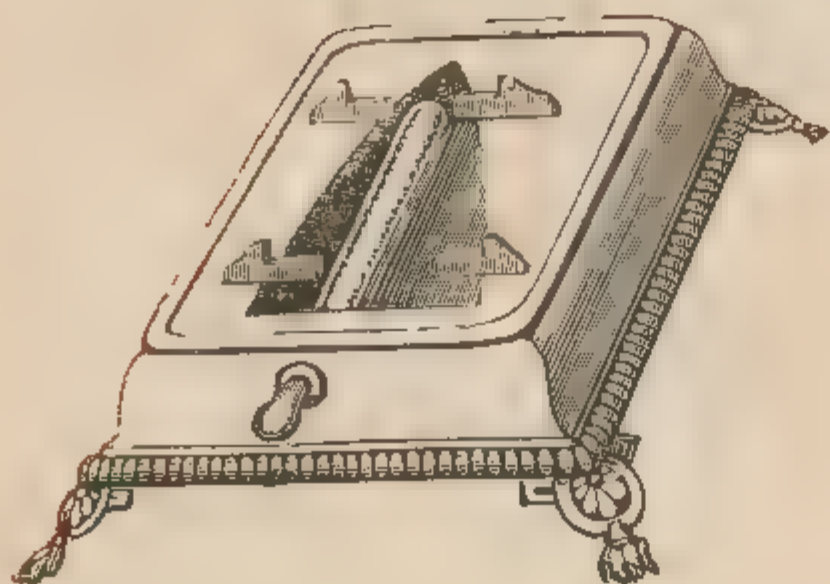


WITH WOOD HANDLES.

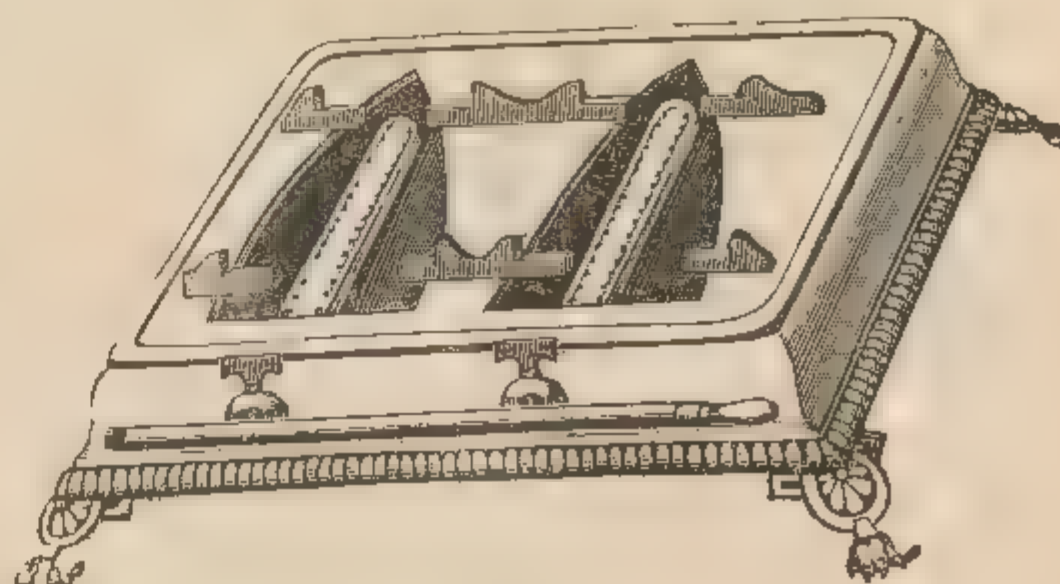
No. B902—6½ in. diameter	2,6 each.
„ B904—7½ in.	3 - „
„ B906—8½ in.	4 - „
„ B908—10 in.	5 - „

GAS STOVES FOR HEATING LAUNDRY IRONS.

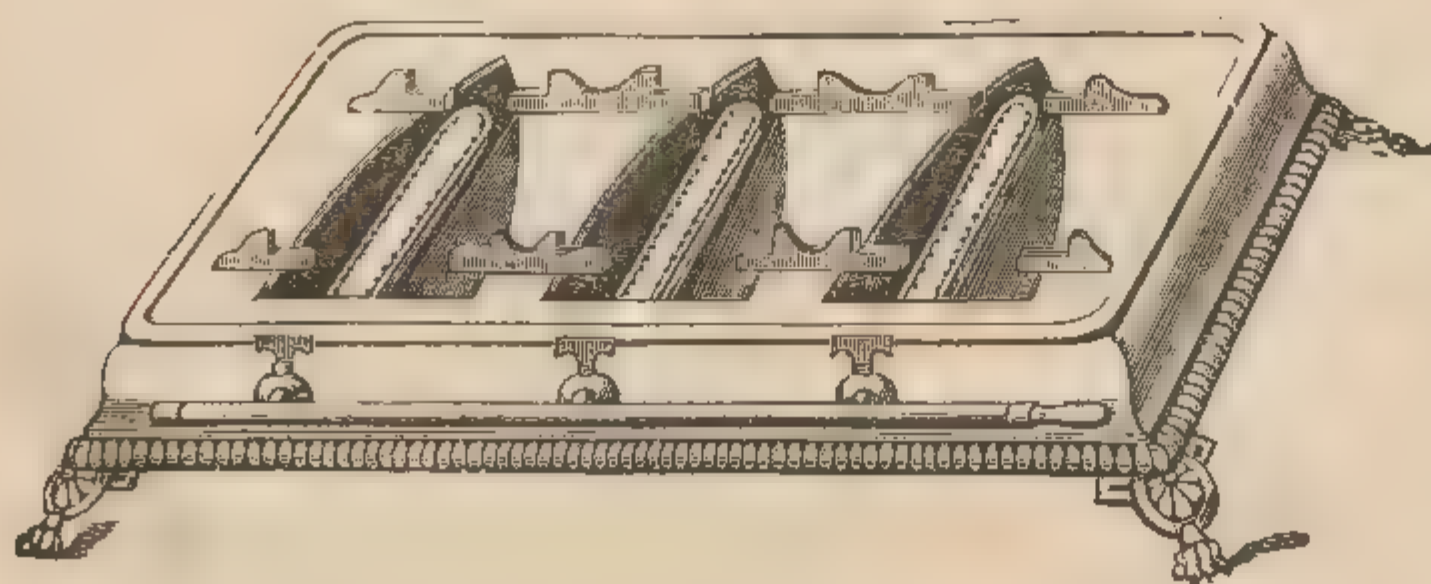
These Stoves deposit no Soot on the Irons.



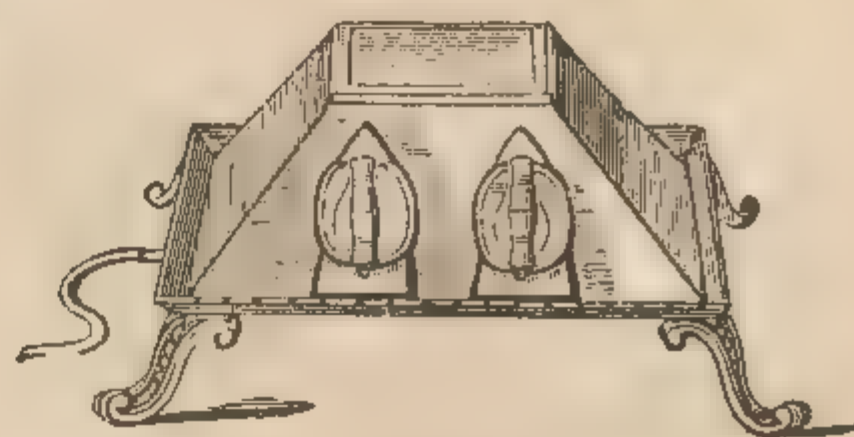
No B261.
To heat 1 Iron.
Price 4 6 each.



No. B262.
To heat 2 Irons.
Price 10/6 each.



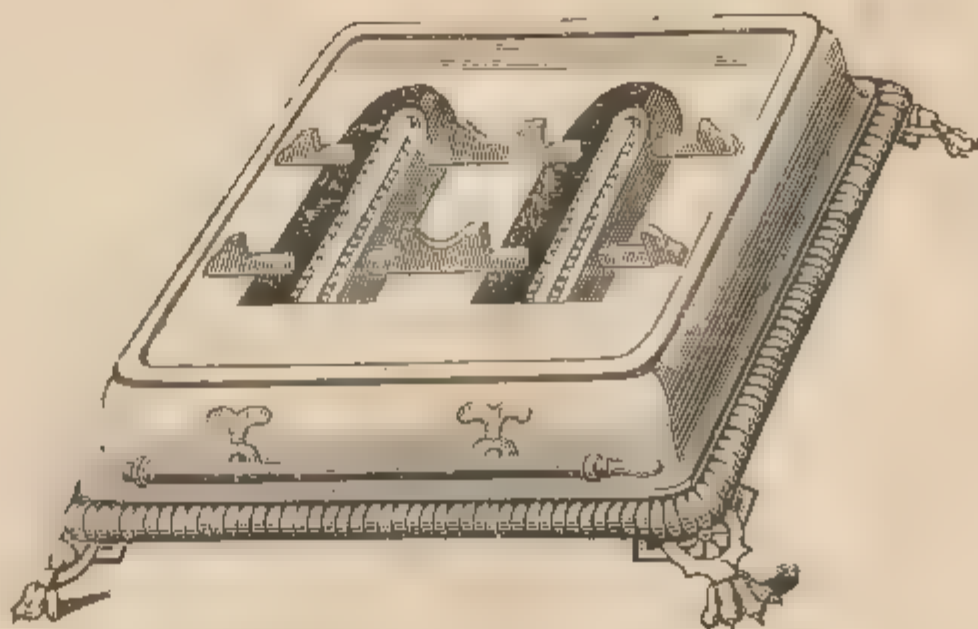
No. B263.
To heat 3 Irons.
Price 15/9 each.



No. B246
Will heat ²/₆ Flat irons.
Price 27/-

GAS STOVES FOR HEATING HATTERS' IRONS.

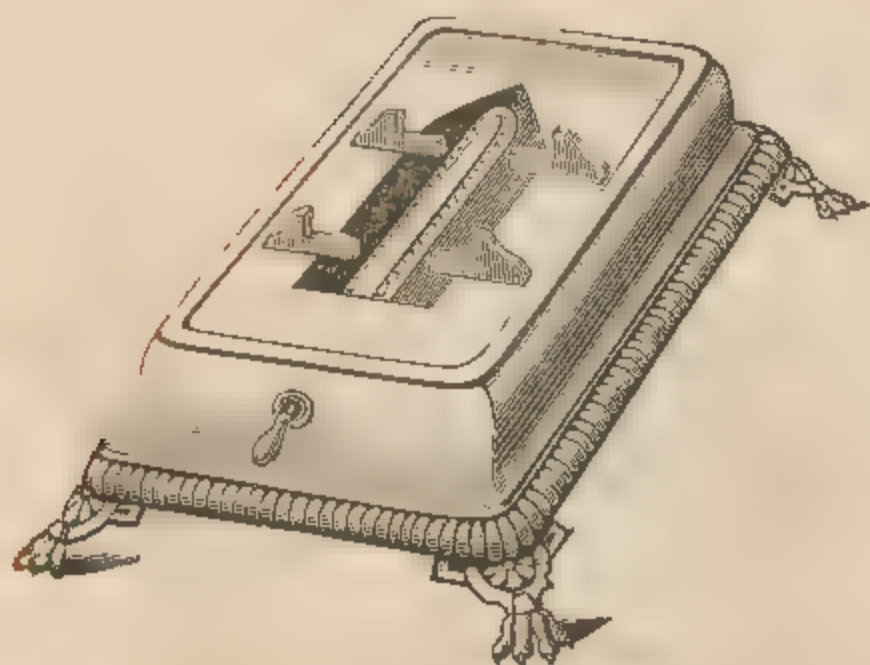
No. B266.
For heating 1 iron.
Price 4 6



No B267.
For heating 2 Irons.
Price 10/6.

No. B268.
For heating 3 Irons.
Price 15/9.

GAS STOVES FOR HEATING TAILORS' IRONS.



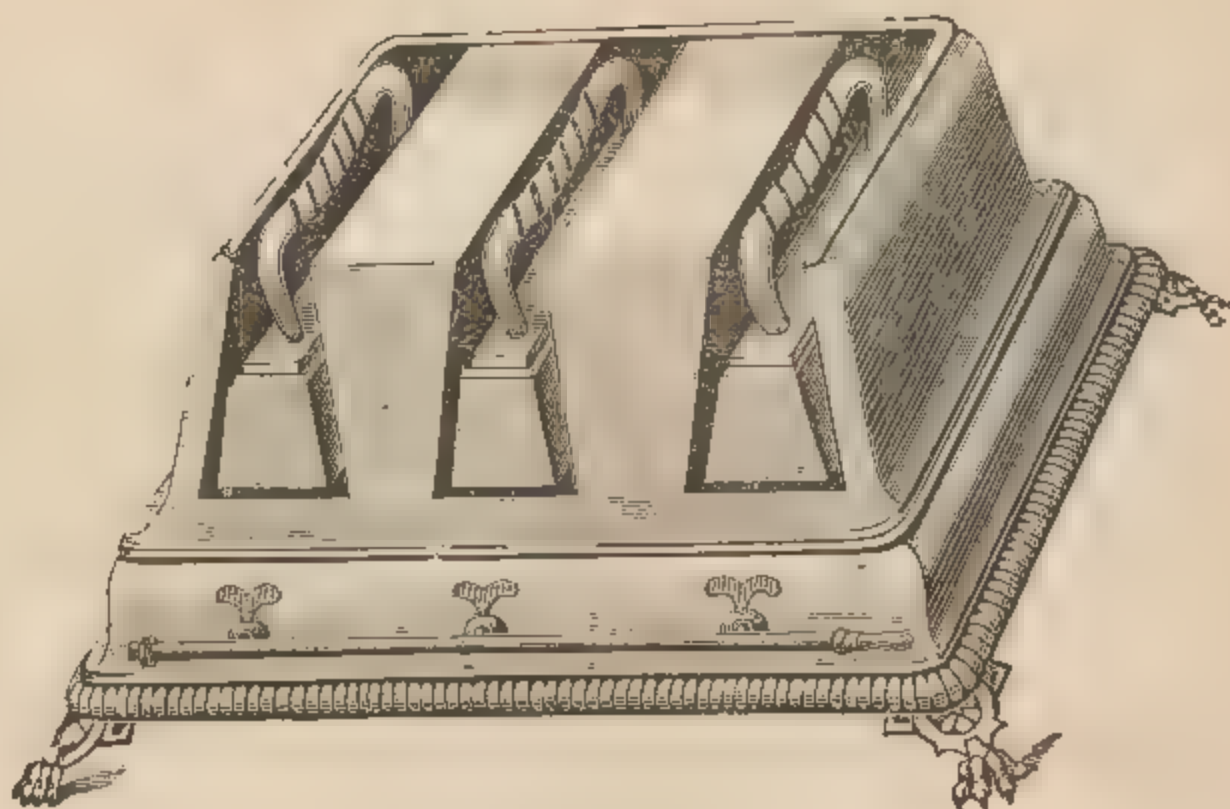
No. B250.

To heat 1 Iron.

Small Size 6/- Large Size 9/-

No. B256.—Same as above, but with Hood as drawn in No. B258.

Small Size 9/- Large Size 13/6



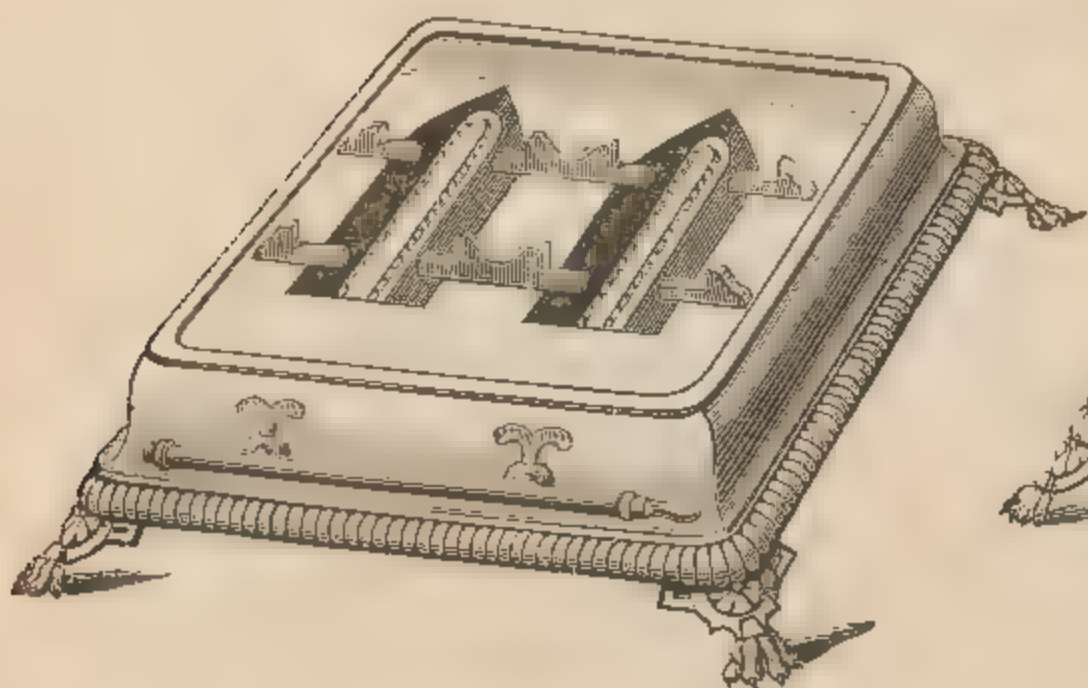
No. B252.

To heat 3 Irons.

Small Size 18/- Large Size 25/-

No. B258.—Ditto, with Hood, as drawn.

Small Size 24/- Large Size 34/-

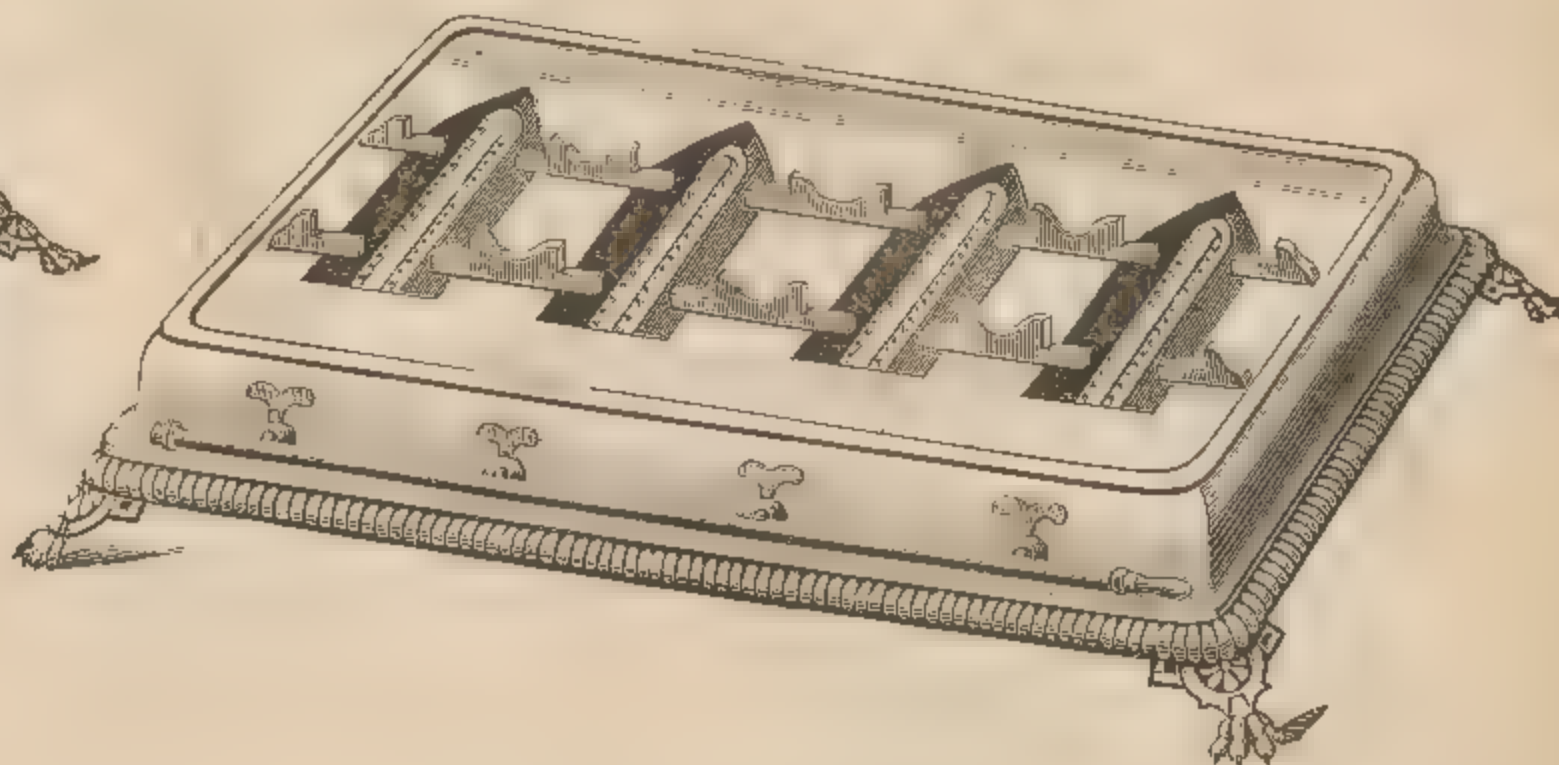


No. B251. To heat 2 Irons.

Small Size 12/9. Large Size 17/6

No. B257.—Ditto, with Hood.

Small Size 16/9. Large Size 22/6.



No. B253.—To heat 4 Irons.

Small Size 24/- Large Size 34/-

No. B259.—Ditto, with Hood.

Small Size 31/6. Large Size 42/-

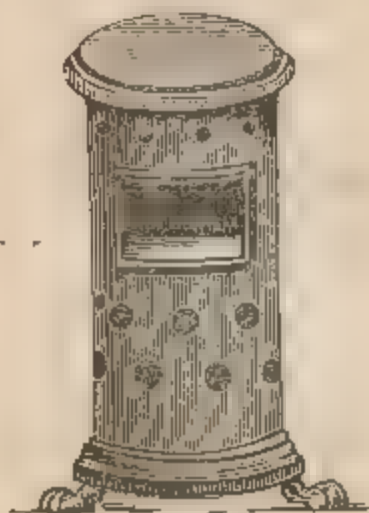
+ Large size 6.11.

N.B.—The Small Size will take an iron 7in. x 3in. The Large Size will take an iron 10in. x 3½in.

TINMAN'S GAS STOVE.

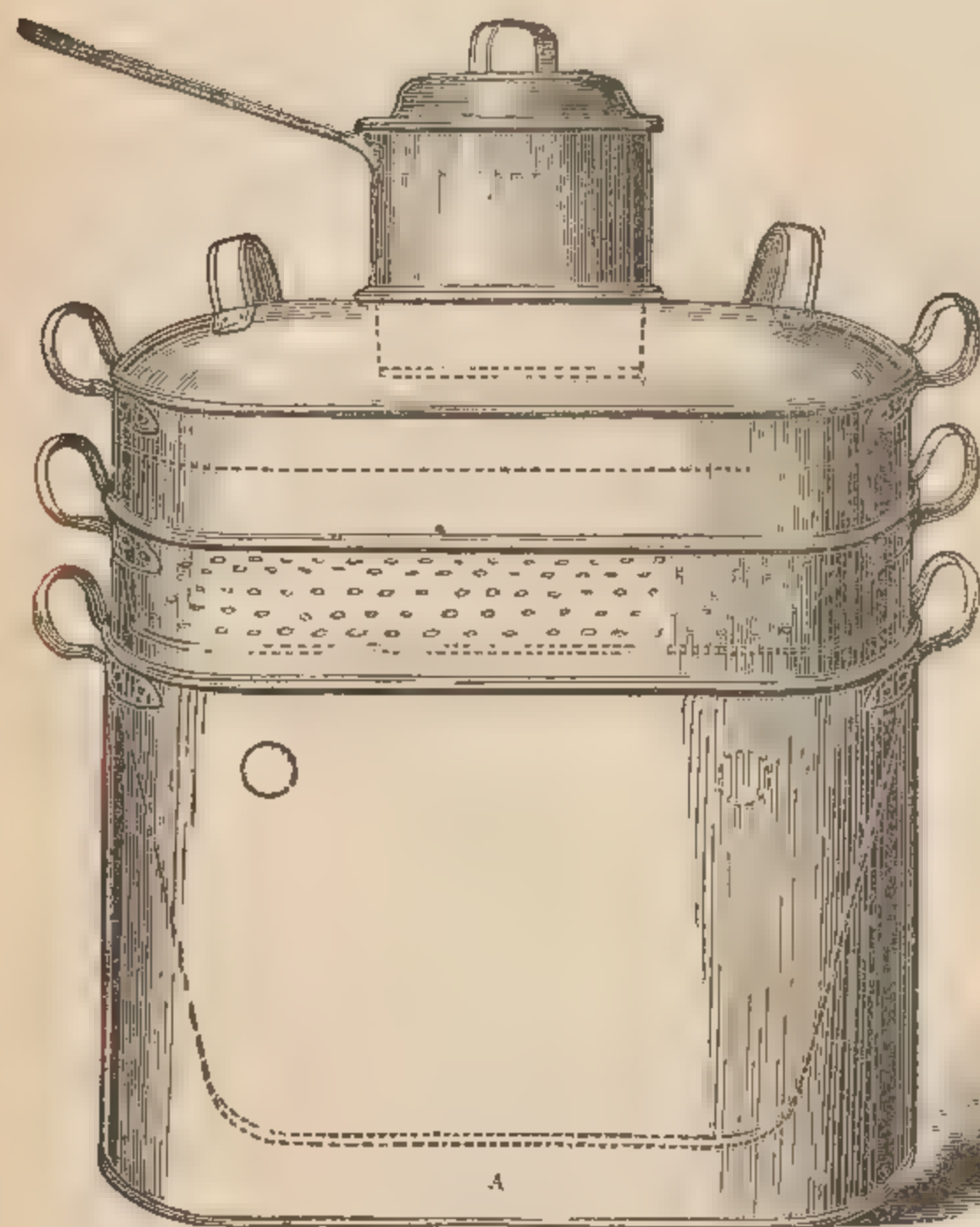
No. B520.

Price 15/-



This stove will heat two Soldering Irons in ten minutes from time of lighting, and always keeps the Irons clean and hot.

STEAMERS, for use with a Gas Stove or ordinary fire.



No. A100.—Oval	...	...	16in. long, without saucepan in lid.	Price 26 8
„ A101	„	„	18in. „ „ „ „	32 -
„ A102	„	„	20in. „ „ „ „	40 -

These drawings represent new Steamers, by which the Cooking for a family can be effected at a cost of considerably less than one penny when placed on a Gas Stove.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers. A Joint or Poultry is placed in the compartment (B) into which the steam enters through holes near the top.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.

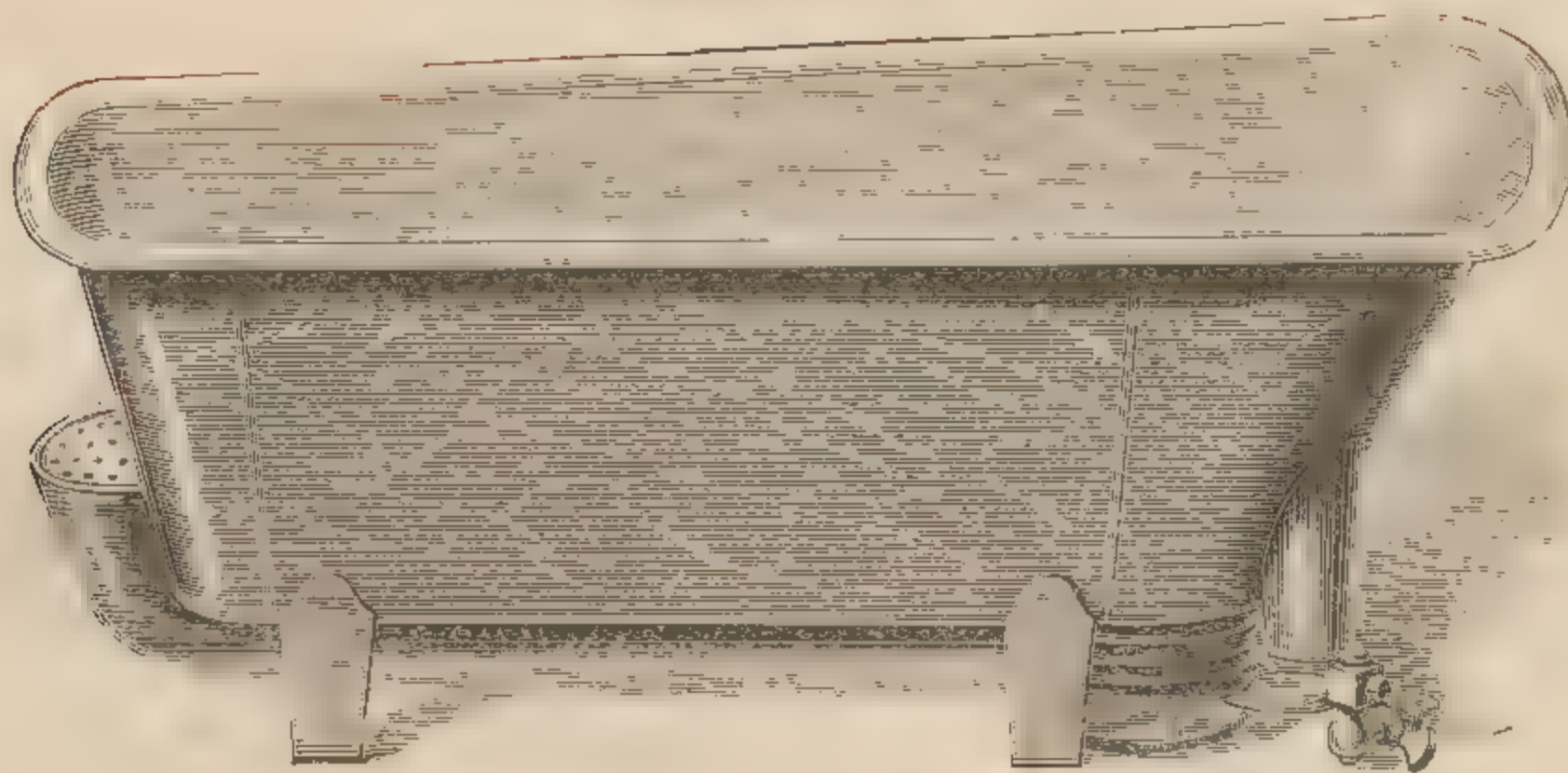
The superiority and economy of Cooking by Steam is so well understood, and so generally acknowledged, that nothing need be said on that head.



ROUND STEAMERS.

No. A103.—Round	...	...	8in. in diameter.	Price 12 - each.
„ A104	„	...	12in. „	23,6 „
„ A105	„	...	13½in. „	26/- „

GAS BATHS.



No. A701.

Length 5 feet.

Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes.

Price £6 15 0.

No. A702.—Same as No. A701, but with Copper Bottom £7 18 0



No. A704.

Length 5 feet 6 inches.

Japanned White Marble inside and Green Sienna Marble outside, with Connections for Supply and Waste Pipes.

Price £9 15 0.

COPPER GAS BATH.

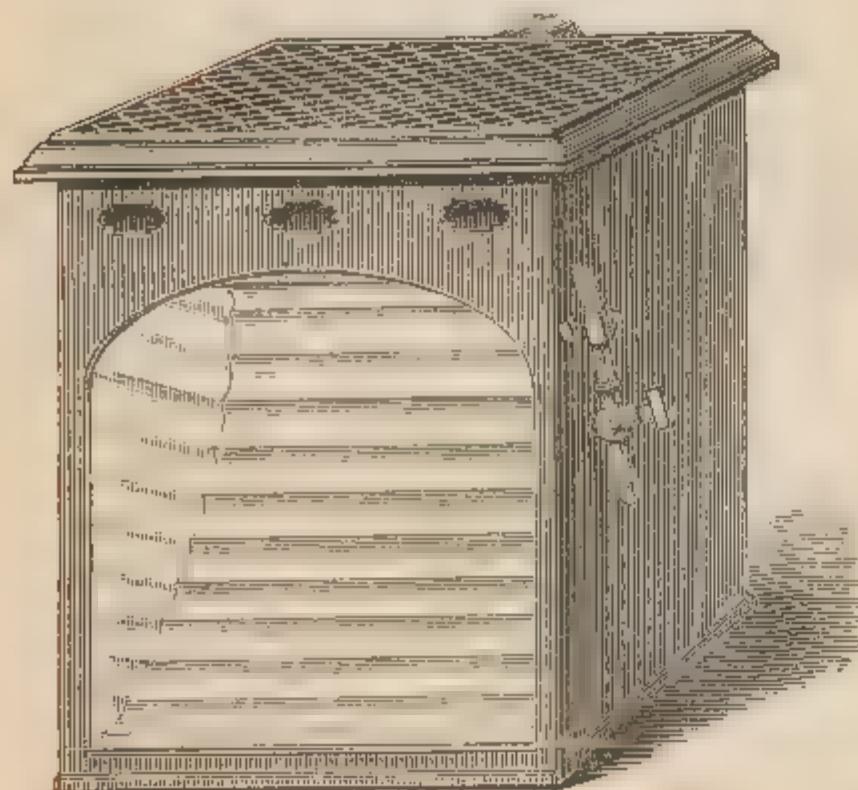
No. A705.

Made entirely of Polished Copper, Tinned inside, with Connections for Supply and Waste Pipes.

Price £14 0 0.

THE "CHEERFUL" GAS STOVE.

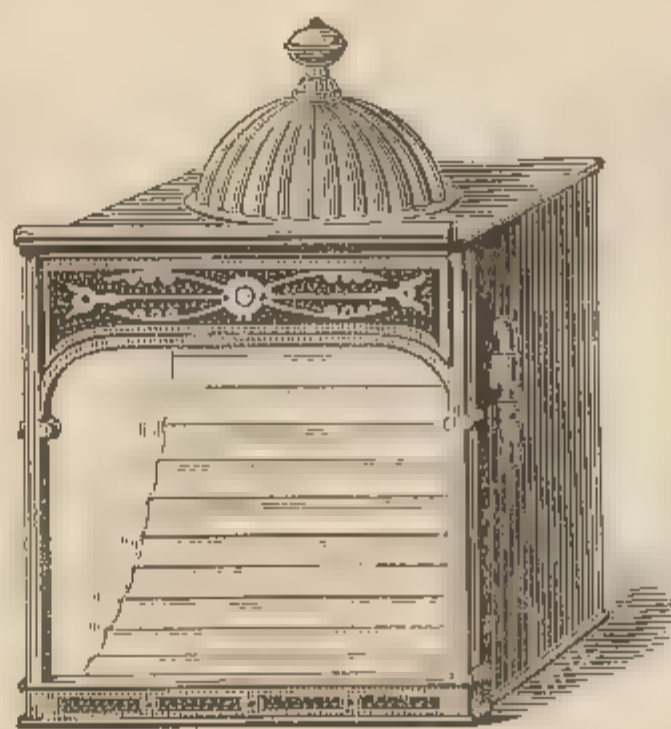
All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.



No. B4019.

With Cast-iron Top and Front

	Price.
Height, 13in. ; width, 12in. ; } depth, 9in. ...	£0 19 6
If with Repoussé Reflector ...	1 1 6

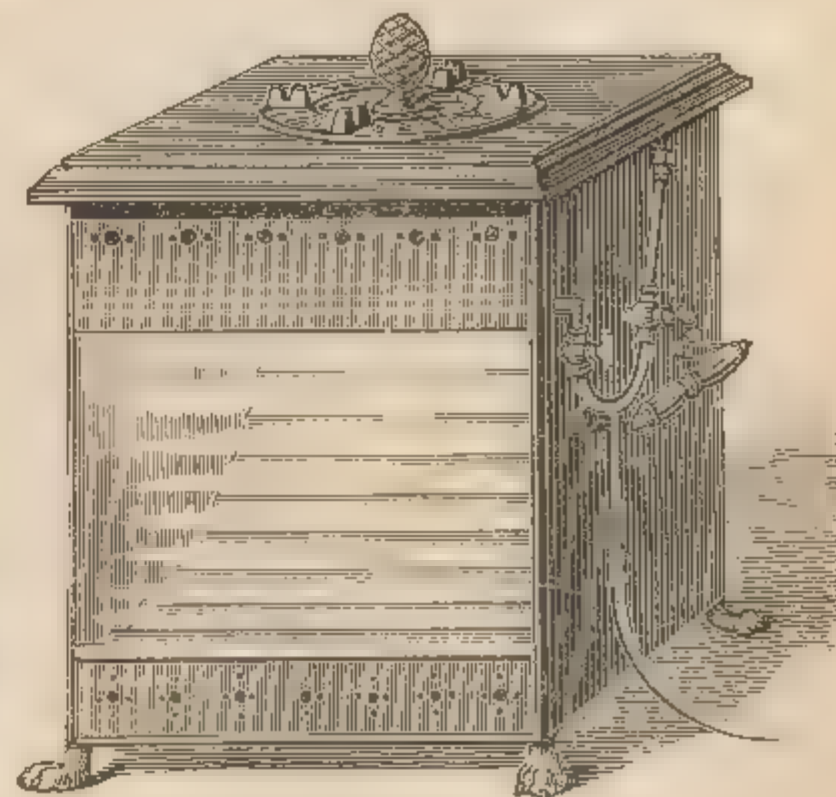


No. B4009. *Registered.*

This Stove is made with a receptacle for Kettle upon the top, the waste heat being utilised for boiling the water.

Size—14½in. high, 9in. wide.

Price ...	10/6 each.
Kettle for ditto...	1/4½ "



No. B4053.

Same as No. B4019, but with Boiling Apparatus	Price. £1 5 0
If with Repoussé Reflector ...	1 7 6

No. B4054.

With Boiling Apparatus.	
Height, 16in. ; width, 13in. ; } depth, 10in. ...	1 11 6
If with Repoussé Reflector ...	1 14 0

THE REPOUSSÉ REFLECTORS ADD GREATLY TO THE APPEARANCE OF THE STOVES.

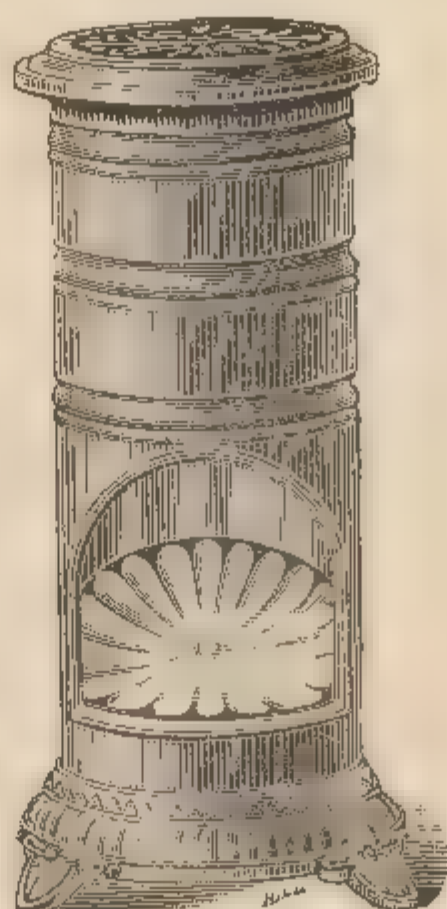


No. B4020.

	Price
Height, 14in. ; width, 15in. ; } depth, 11in. Blackleaded	£1 10 0
Ditto, Enamelled ...	1 19 6

No. B4021.

Height, 17in. ; width, 19in. ; } Depth, 12in. Blackleaded	2 2 0
Ditto, Enamelled ...	2 15 0
Either of the above with Repoussé Reflector, 6/- each extra.	



No. B4075, &c. *Registered.*

These Stoves are finished in the best style, with Ornamental Cast iron Top and Base, and with Copper Reflector and Back

No. B4075, 17in. high x 7in. diam.,	10/-
" B4076, 20½in. " x 8in. "	15/-
" B4077, 27in. " x 9in. "	25/-



No. B4032.

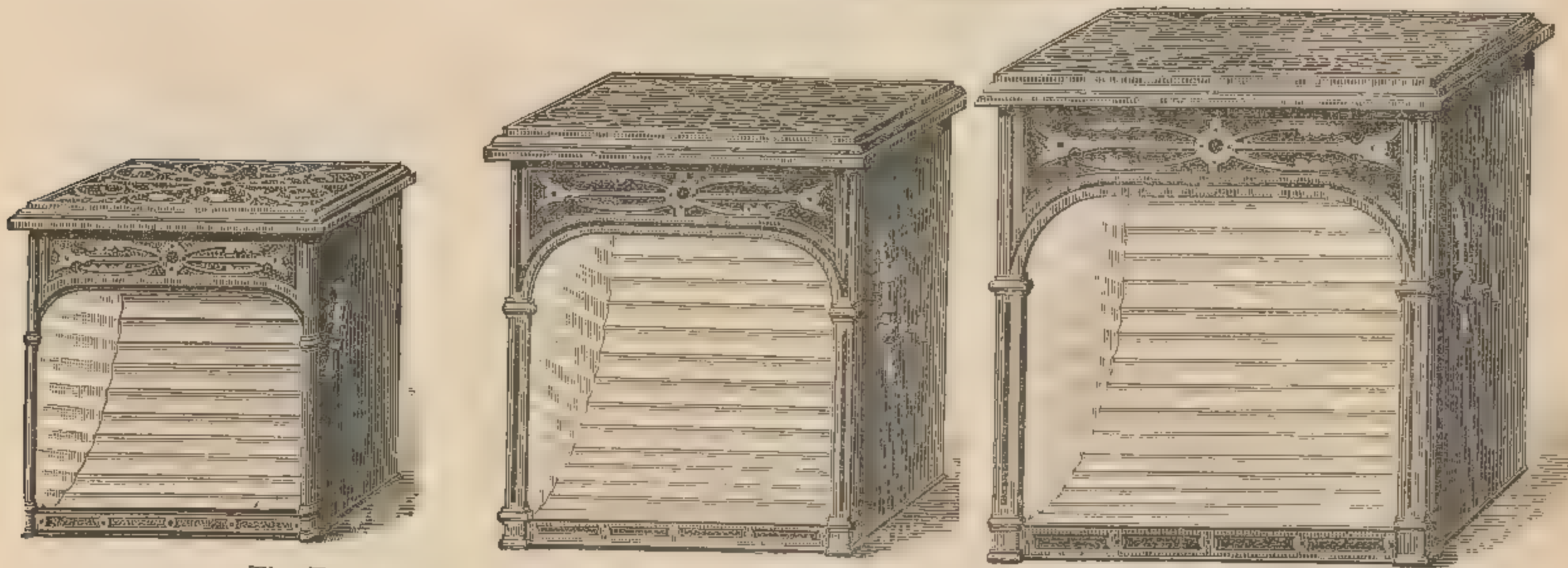
With Boiling Apparatus.	Price.
Height, 15in. ; width, 16in. ; } depth, 11in. Blackleaded	£2 6 0
Ditto, Enamelled ...	2 16 6

No. B4033.

With Boiling Apparatus.	
Height, 17in. ; width, 19in. ; } depth, 12in. Blackleaded	3 0 0
Ditto, Enamelled ...	3 15 0
Either of the above with Repoussé Reflector, 6/- each extra	

THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.



The Tops of these Stoves are ground and japanned, which gives them a high finish.

No. B4010. Registered.

Size ... $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ inch.

Price—Blacklead ... 10/6 each.

With Repoussé Reflector, 2/- each extra.

No. B4011. Registered.

Size ... $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.

Price—Blacklead ... 17/6 each.

With Repoussé Reflector, 2s. each extra.

No. B4012. Registered.

Size ... $16 \times 15 \times 10\frac{1}{2}$ in.

Price—Blacklead ... 25/- each.

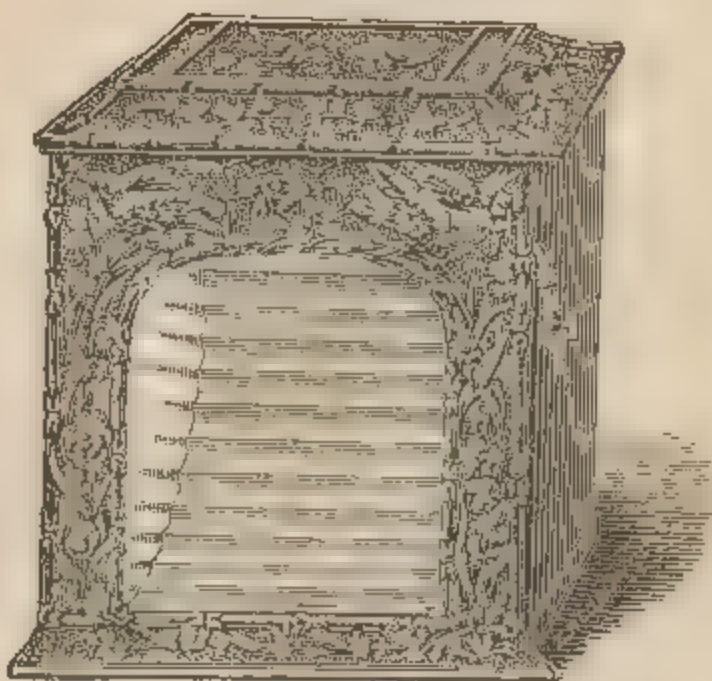
With Repoussé Reflector, 4s. each extra.

THE REPOUSSÉ REFLECTORS ADD GREATLY TO THE APPEARANCE OF THE STOVES



No. B4047 and B4049.

	B4047.	B4049.
Height ...	24 in.	27 in.
Width at Base ...	20 in.	25 in.
Price—Blacklead	37/6	45/-
With Repoussé Reflector	44/6	52/-



No. B4005. Registered.
BRONZE METAL.

Size ... $12 \times 10\frac{1}{2} \times 9$ inch.

This Stove is composed entirely of Bronze Metal, and is suitable for Boudoirs, small Rooms, and Offices.

Price ... 30/-



No. B4070. Registered.

Size ... $22 \times 20 \times 13$ inch.

This Stove is of great beauty, being composed of Japanned Iron, mounted with Bronze Metal Placques.

Price ... £3 10s.

With Repoussé Reflector, 6s. each extra.

THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.

The accompanying engraving represents a Stove fitted with *Repoussé* Reflector. Instead of the polished copper reflector being corrugated, it is ornamented with designs of Flowers, Foliage, &c., beautifully embossed upon it, which add greatly to the appearance of the Stove.

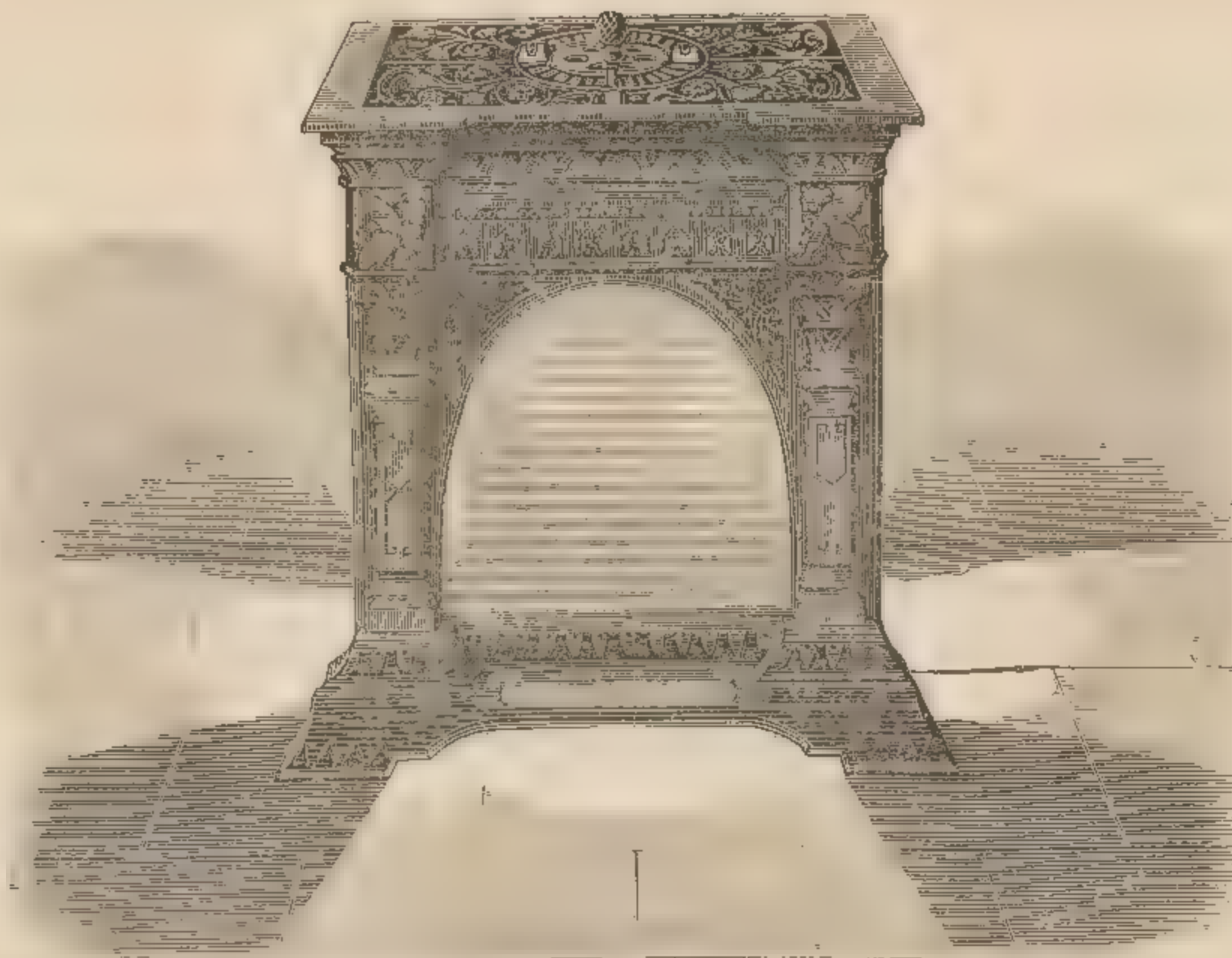


Any design of "Cheerful" Stove may be had, either with the corrugated Reflector, or with the *Repoussé* (or embossed) Reflector.

No. B4025.—Height, 15in. ; width, 15in. ; depth, 10in. . .	£1 9 0
If with <i>Repoussé</i> Reflector	1 15 0
„ B4026. Same as above, but with arrangement for Boiling on the top . .	2 2 0
If with <i>Repoussé</i> Reflector	2 8 0
„ B4027.—Height, 18in. ; width, 17½in. ; depth, 11in. . .	2 0 0
If with <i>Repoussé</i> Reflector	2 6 0

No. B4028.—Same as No. B4027, but with an arrangement for Boiling on the top	£2 10 0
If with <i>Repoussé</i> Reflector	2 16 0
„ B4034.—Height, 26in. ; width, 23in. . .	3 5 0
If with <i>Repoussé</i> Reflector	3 17 6
„ B4036.—Same as No. B4034, but with an arrangement for Boiling on the top	3 16 0
If with <i>Repoussé</i> Reflector	4 8 6

THE "BRILLIANT" GAS STOVE.



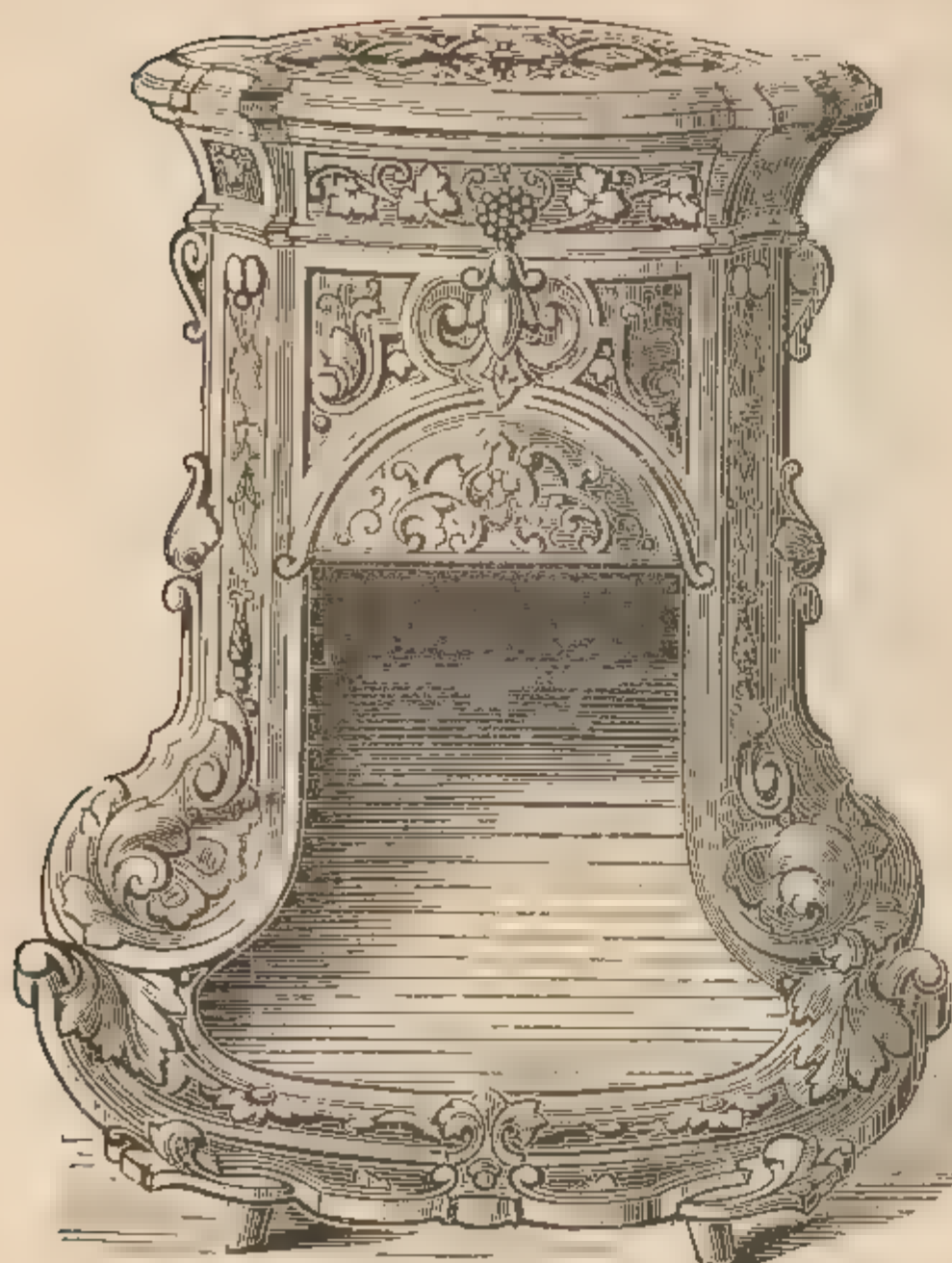
In this Stove the Reflector being composed entirely of Glass Tubes, arranged in front of the Gas Jets, and at right angles to them, does not require cleaning, there is no discoloration of the Reflector by heat, and a cheerful and fire-like appearance is obtained.

No. B5019.—Height, 14in. ; width, 12in. . .	£1 5 0
„ B5025.—Height, 17in. ; width, 17½in. . .	1 16 6
„ B5026.—Same as above, but with Boiling arrangement on top . . .	2 9 6
„ B5027.—Height, 20in. ; width 20in. . .	2 7 6

No. B5028.—Same as No. B5027, but with Boiling arrangement on top . . .	£2 17 6
„ B5034.—Height, 28½in. ; width, 25in. . .	3 12 6
„ B5036.—Same as above, but with Boiling arrangement on top	4 3 6

THE "CHEERFUL" GAS STOVE.

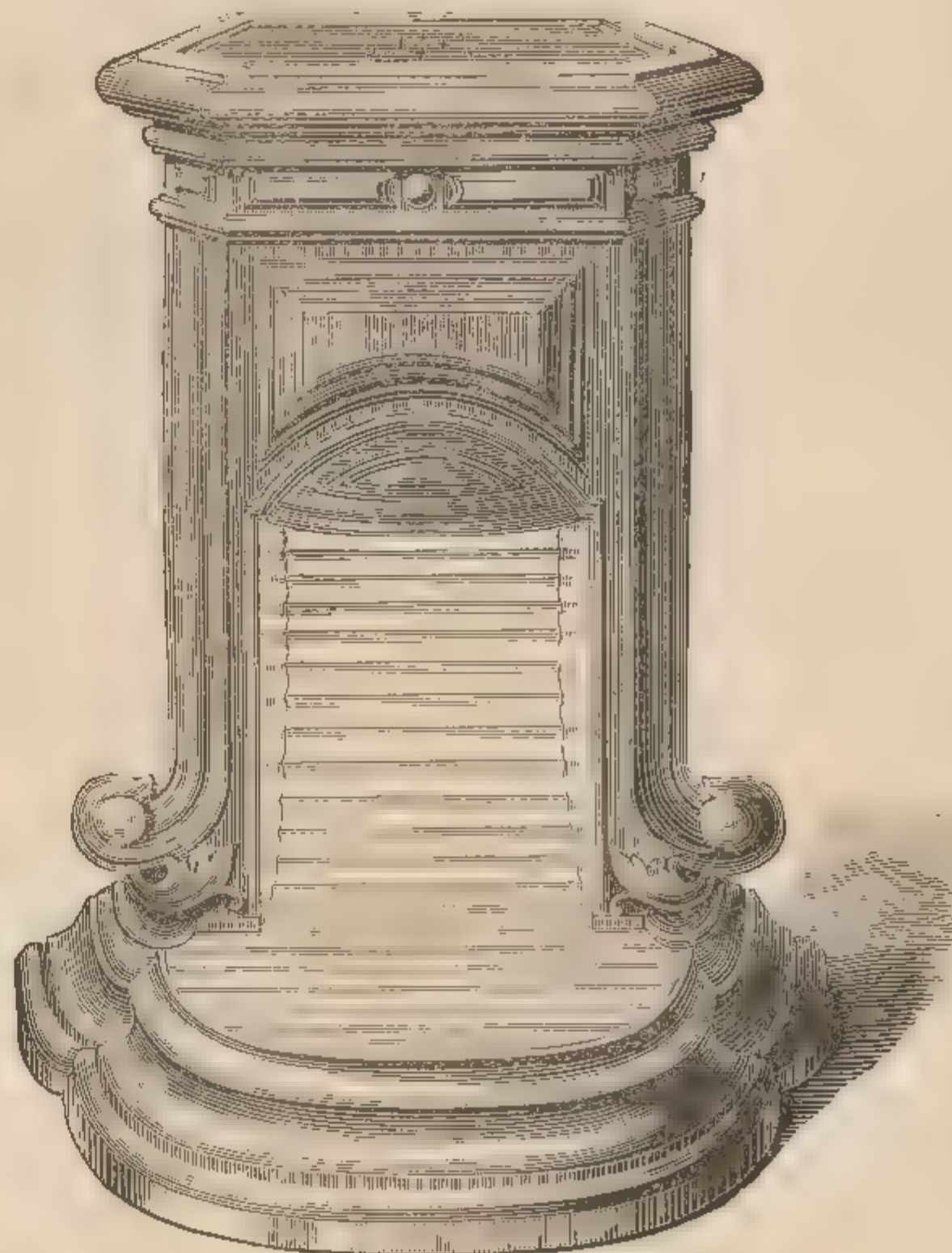
All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.



No. B4024.

Height, 22in. ; width at Top, 15in. ; width at Base, 19in.

Price, Blacklead	£2 2 0
„ With Repoussé Reflector	£2 9 0



No. B4044.

Height, 25in. ; width at Top, 15in. ; width at Base, 20½in.

	BLACKLEADED.	ENAMELLED.
Price	£3 0 0	£3 13 6
„ With Repoussé Reflector	£3 7 0	£4 0 6

ENAMELLED SLATE STOVES.

These Stoves are composed of black enamelled slate—some of them relieved with an incised gold ornamentation. The appearance of the Stove is very rich, and is much improved by the addition of the fender. No. B4065, &c., is set in a splendidly designed framework of cast-iron.



No. B4061, &c.

REDUCED PRICES.

No. B4060.—Height, 20 in. ; plain black, without gold ornamentation. £2 0 0
With Repoussé Reflector, 8s. extra.
Enamelled Slate Fender, 10s. each extra.

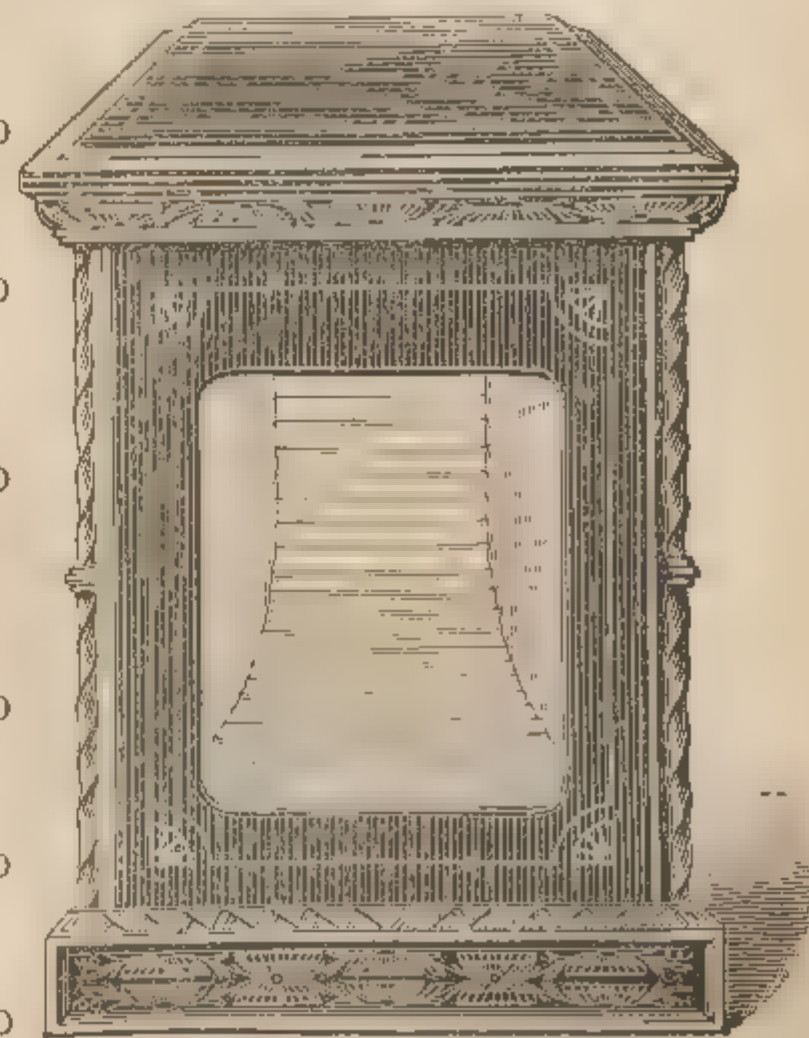
No. B4061.—Same as above, but with incised gold ornamentation. £2 5 0
With Repoussé Reflector, 8s. extra.
Enamelled Slate Fender, 10s. each extra.

No. B4063.—Height, 25 in. ; width, 20 in. ; with incised gold ornamentation. £3 3 0
With Repoussé Reflector, 12s. 6d. extra.
Enamelled Slate Fender, 10s. each extra.

NEW DESIGN (Registered).
No. B4065.—Height, 25 in. ; width, 20 in. ; plain black, without gold ornamentation. £3 10 0
With Repoussé Reflector, 8s. extra.
Enamelled Slate Fender, 4s. each extra.

No. B4066.—Same as above, but with gold ornamentation. £3 15 0
With Repoussé Reflector, 8s. extra.
Enamelled Slate Fender, 6s. each extra.

No. B4067.—Height, 33 in. ; width, 27 in. ; with gold ornamentation. £5 5 0
With Repoussé Reflector, 12s. 6d. extra.
Enamelled Slate Fender, 10s. each extra.



No. B4065. (Registered).

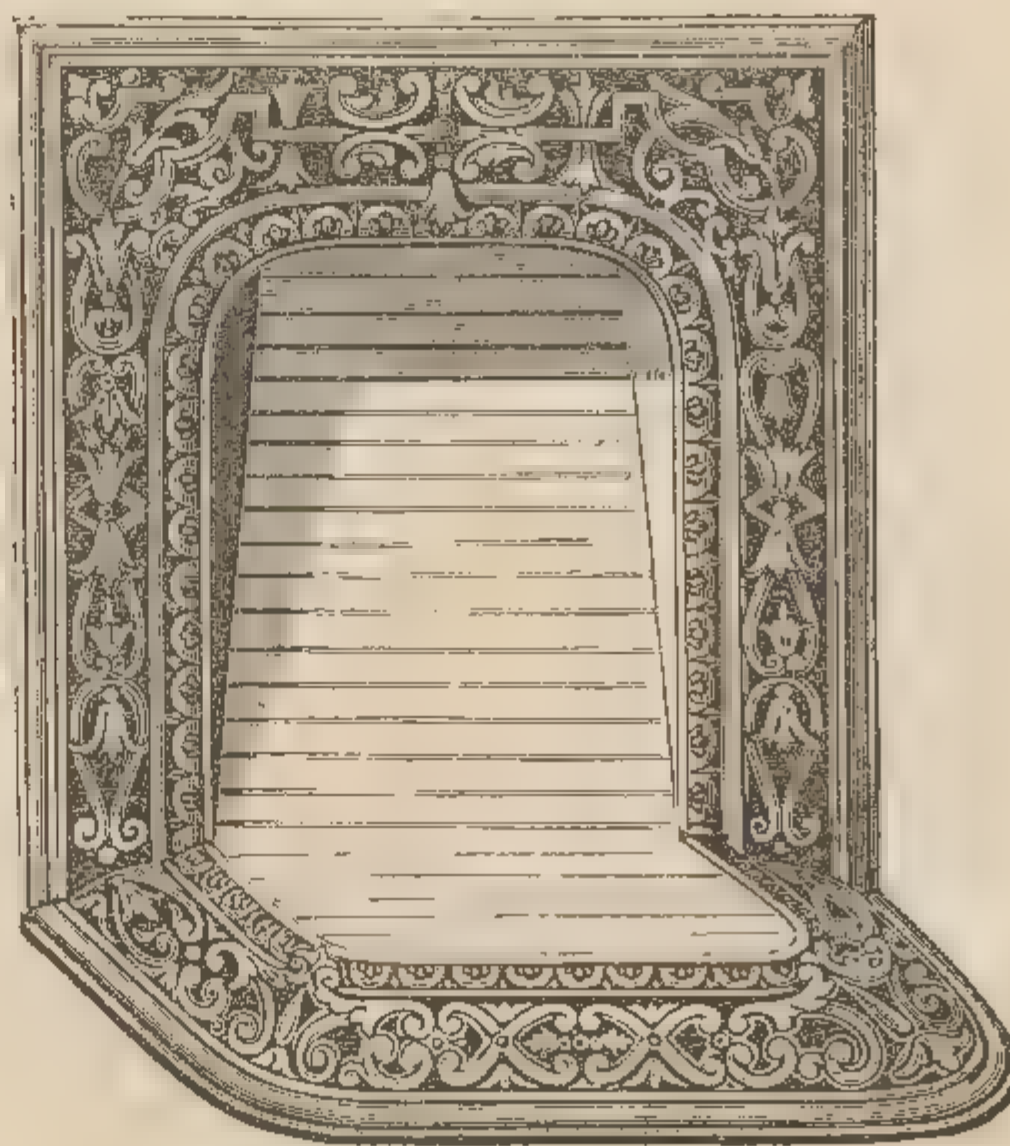
THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors, except Nos. 4050 and 4051, which are all Brass.

No. B4052.—Registered.

Height 23 inch.

Width 24 „



Price.

Plain Reflector £3 10 0

Repoussé „ £4 2 0

REGISTERED.

These Stoves are specially adapted for letting into fire-places or recesses.

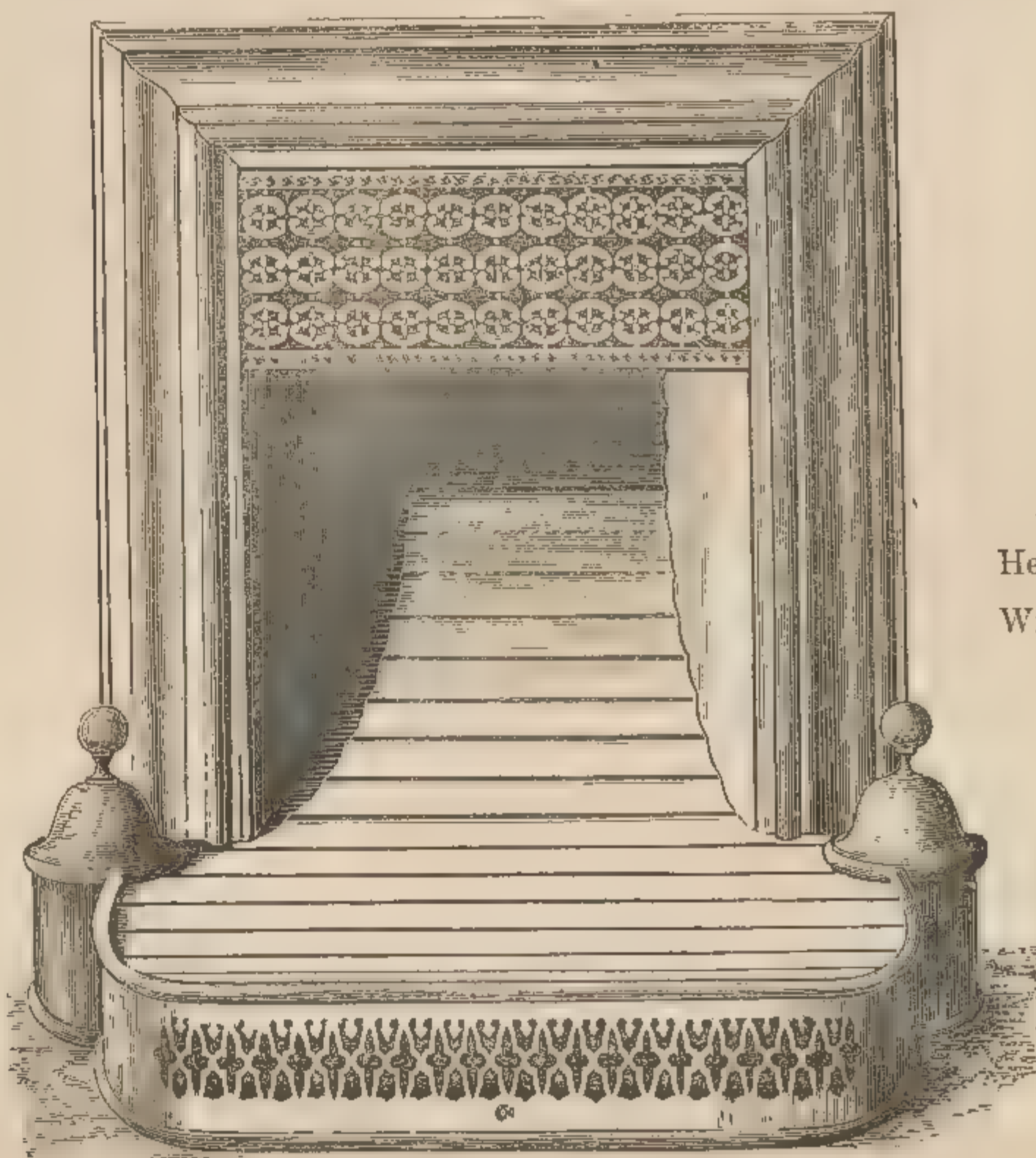
No. B4050.

All Polished Brass.

Height . . . 20 inches.

Width . . . 18 „

Price £5 12 6



No. B4051

All Polished Brass.

Height . . . 25½ inches.

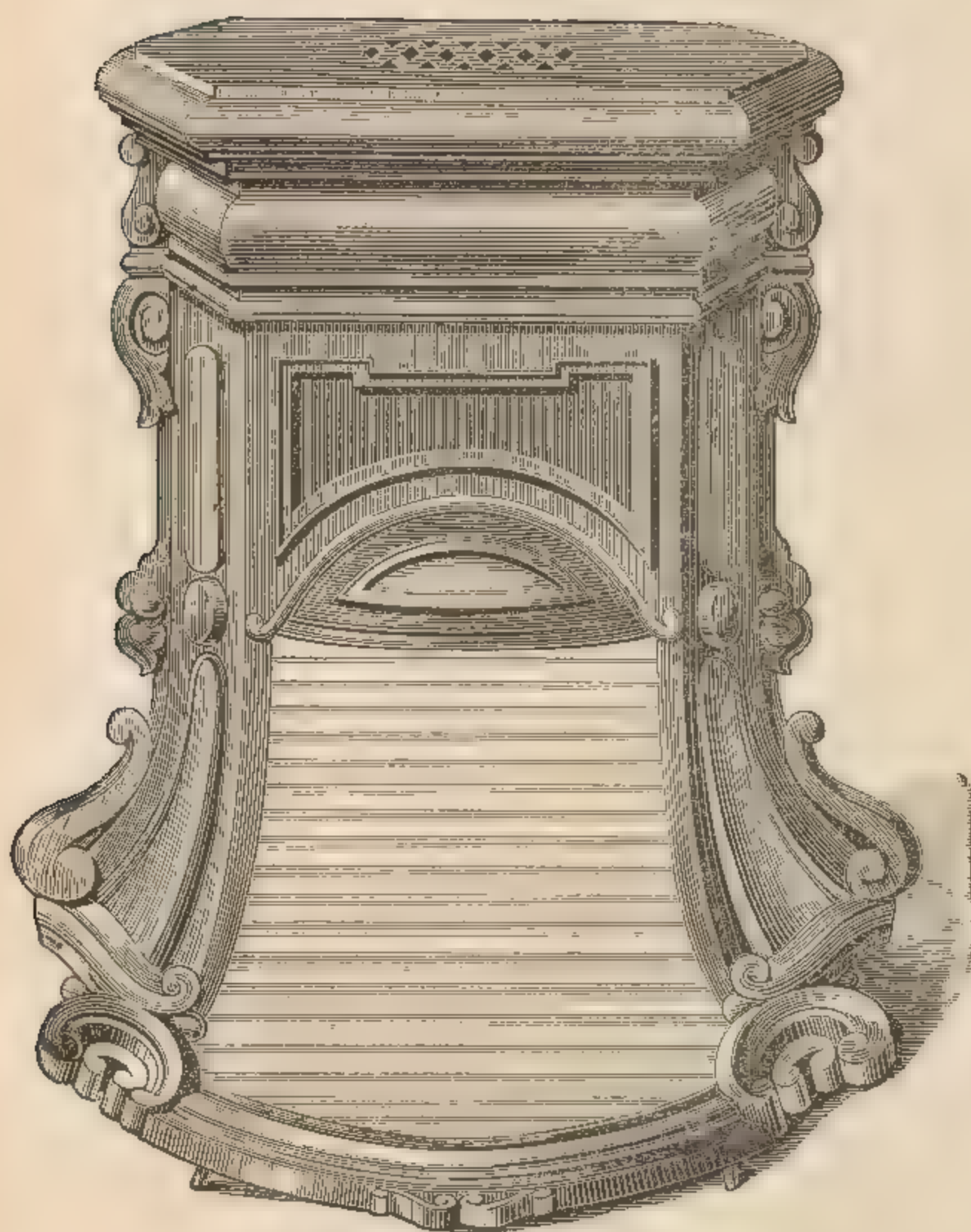
Width . . . 24 „

Price £7 2 6

This Stove is made entirely of Brass.

THE "CHEERFUL" GAS STOVE.

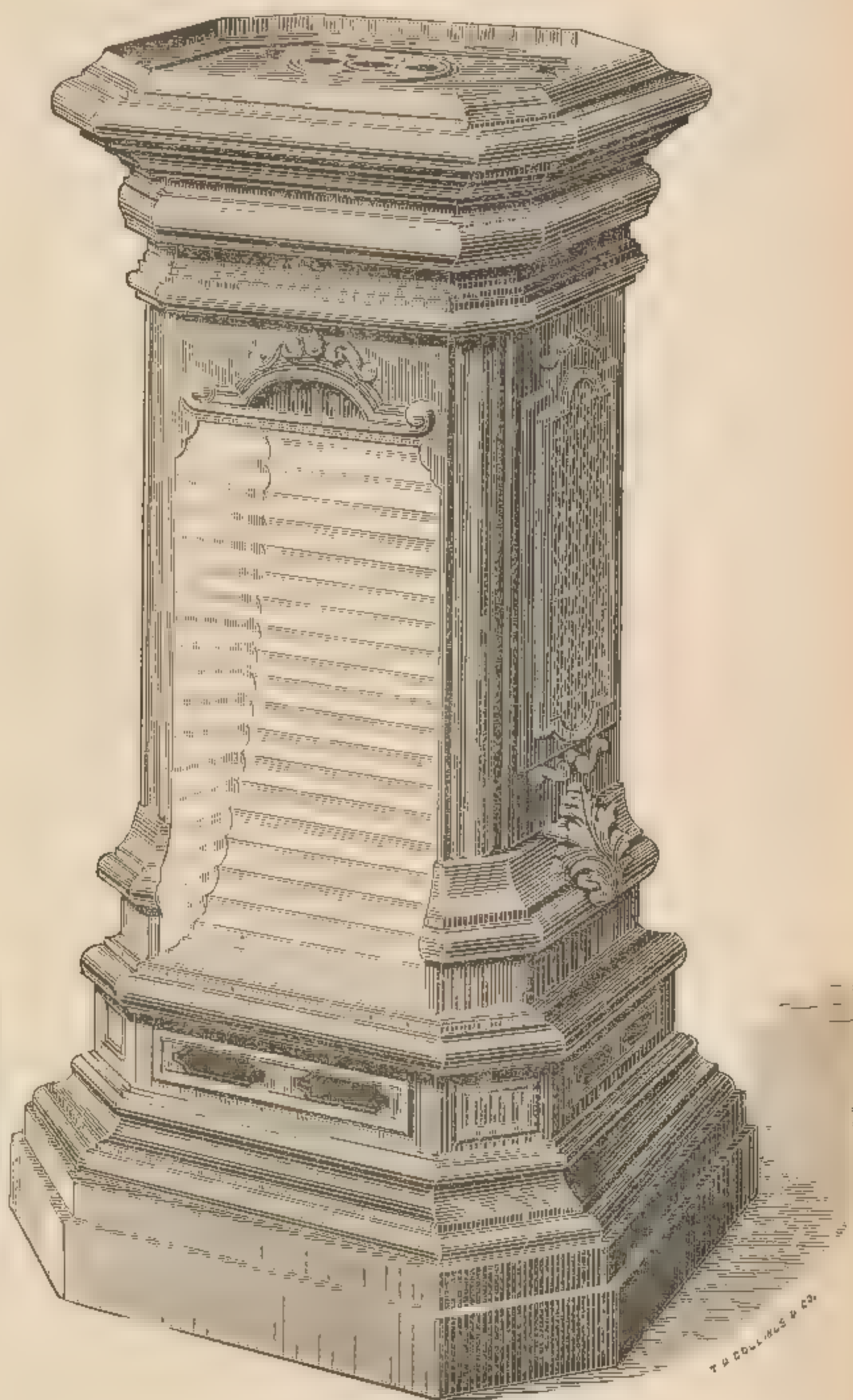
All the appearance of an Open Fire, without smoke or smell. The Ribbed Parts represent Copper Reflectors.



No. B4018.

Height, 26 in.; Width at Top, 19 in.;
Width at Base, 26 in.

	Blackleaded.	Enamelled.
Price... ..	£4 4s. Od.	£5 12s. 6d.
„ with Repoussé Reflector	4 16s. Od.	6 4s. 6d.



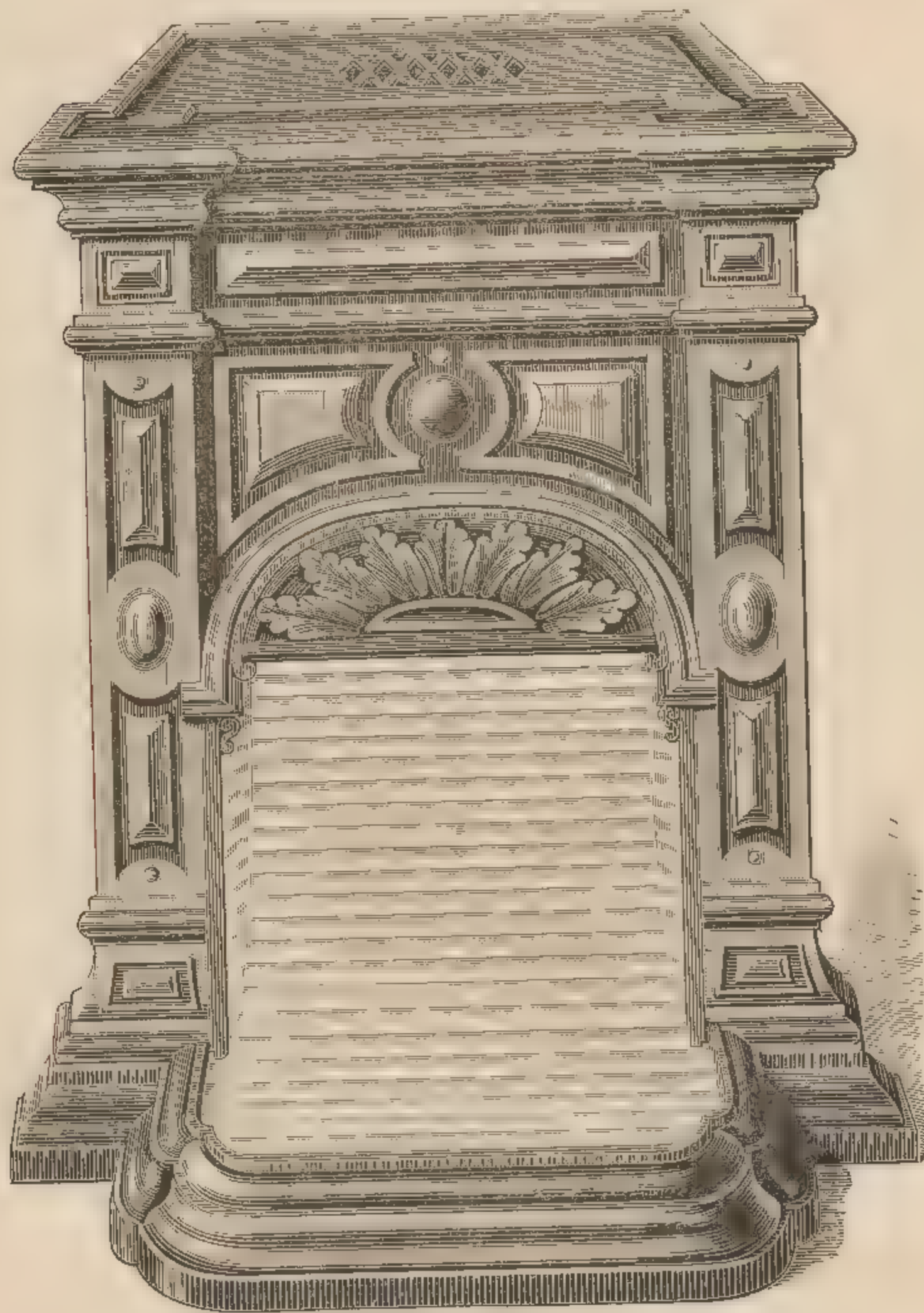
No. B4029.

Height, 31 in.; Width at Top, 14½ in.;
Width at Base, 17½ in.

	Fine Cast and Blackleaded.	Enamelled Black.
Price... ..	£5 5s. Od.	£7 17s. 6d.
„ with Repoussé Reflector	5 17s. Od.	8 9s. 6d.

THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without Fire or smell. The Ribbed parts represent Copper Reflectors.



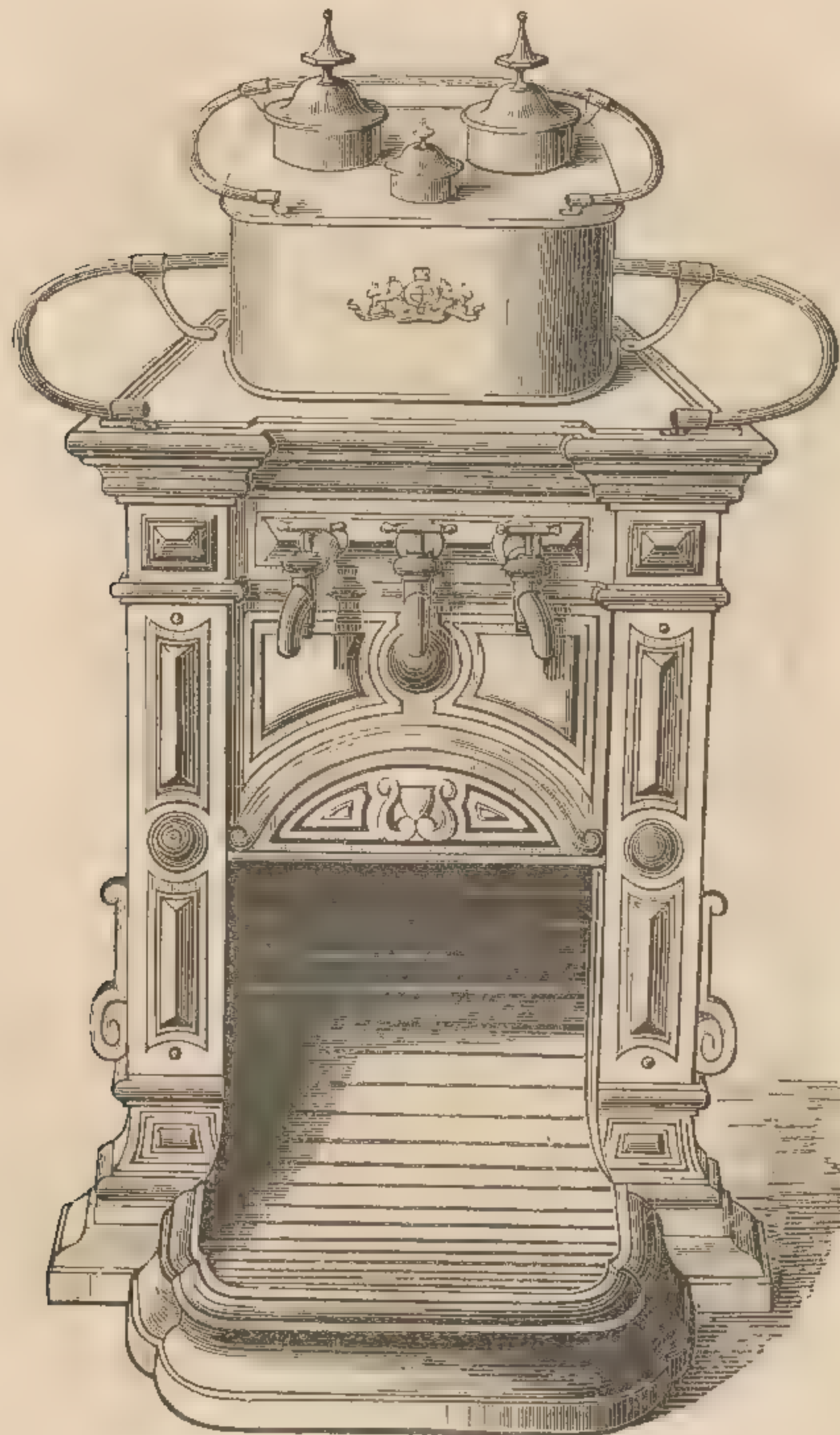
No. B4039

Height, 31 in. ; Width at Top, 23 in. ; Width at Base, 25½ in.

Price	...	...	...	...	...	Fine Cast and Blacklead.	Enamelled Black.
						£5 5s. 0d	£7 17s. 6d.
						5 17s 0d.	8 9s. 6d.

THE "CHEERFUL" BAR STOVE.

Fitted with Polished Brass Muller and Towel Rail; suitable for Refreshment Rooms, Hotels, Wine Vaults, &c.

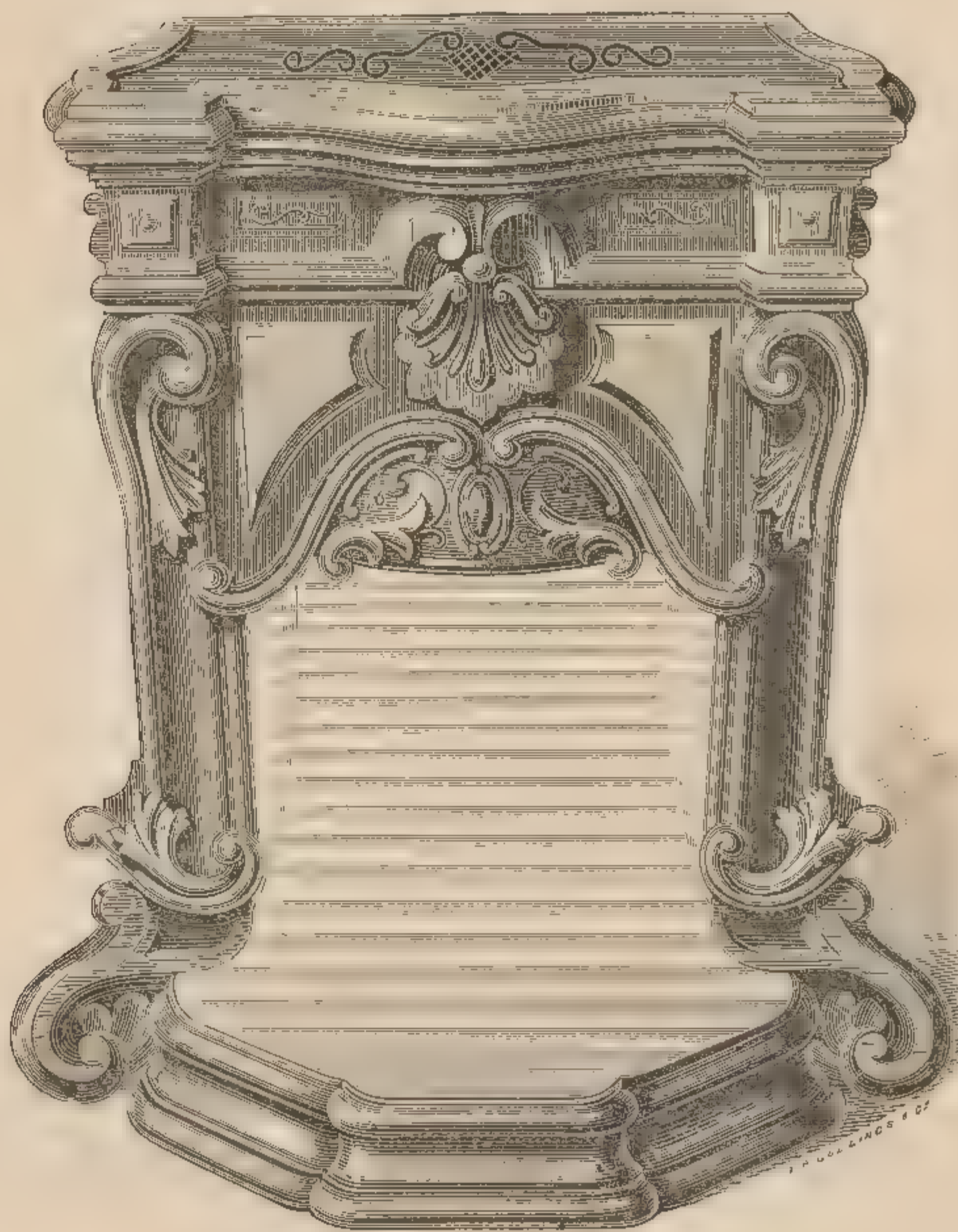


No. B4040.

Height of Stove, without Muller	...	...	...	...	...	31 inches.
Width at Top	...	...	...	...	...	23 "
„ at Base	...	...	...	...	...	25½ "
Price	...	...	...	...	...	
			Blacklead.		Enamelled.	
			£12 15s. Od.		£14 5s. Od.	
„ with Repoussé Reflector...			13 7s. Od.		14 17s. Od.	

THE "CHEERFUL" GAS STOVE.

All the appearance of an Open Fire, without smoke or smell. The Ribbed parts represent Copper Reflectors.



No. B4036.

Height 29 in. Width at Top, 23 in. Width at Base, 28 in.

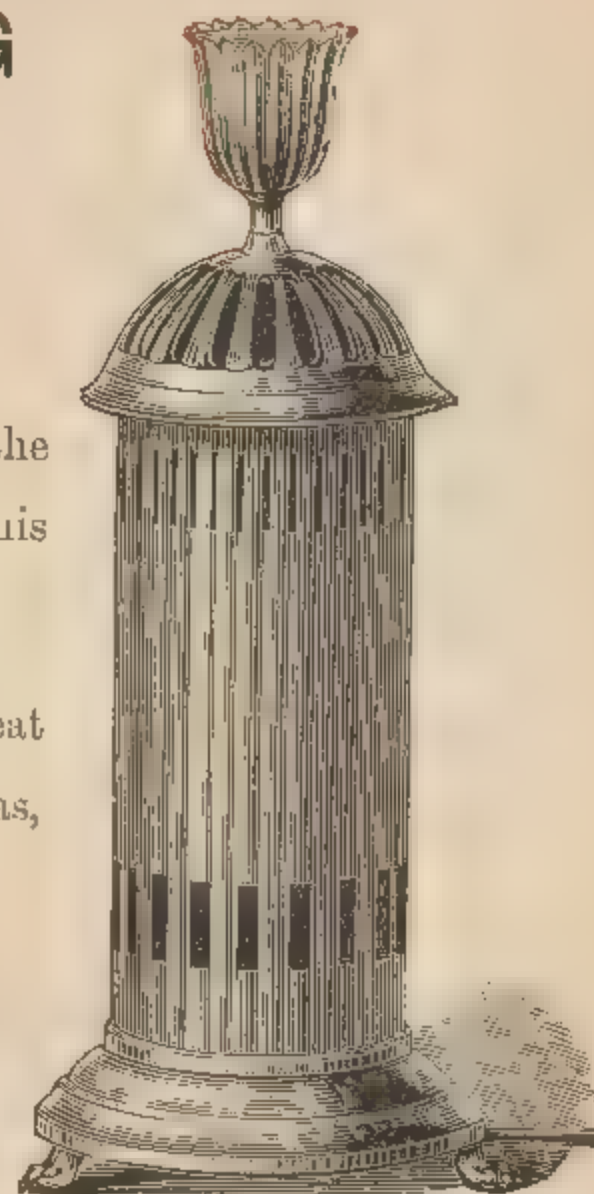
Price, Blackleaded	...	...	£5 12s. 6d.
Enamelled	...	...	7 2s. 6d.

REGISTERED RADIATING GAS STOVES.



This Stove was experimented upon and recommended by the celebrated Physician, Sir H. COOPER, Bart., at Hull, in his Lecture on the uses of Gas.

It is constructed on scientific principles, and gives out great heat by the perfect combustion of a small quantity of Gas, avoiding both smell and smoke.



No. B210 Stove (as drawing) 21in. high, Price, 14/6 each.

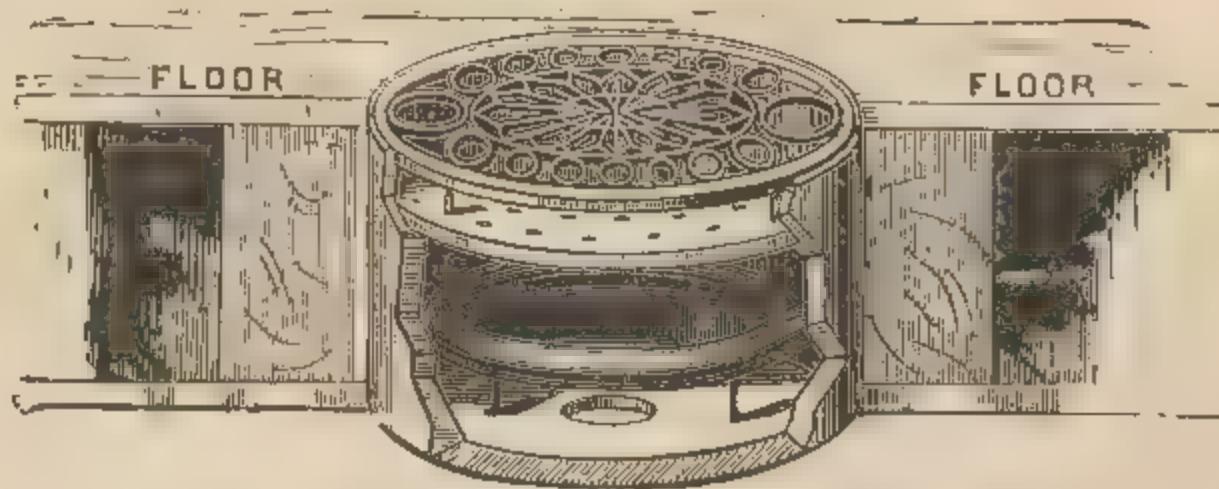
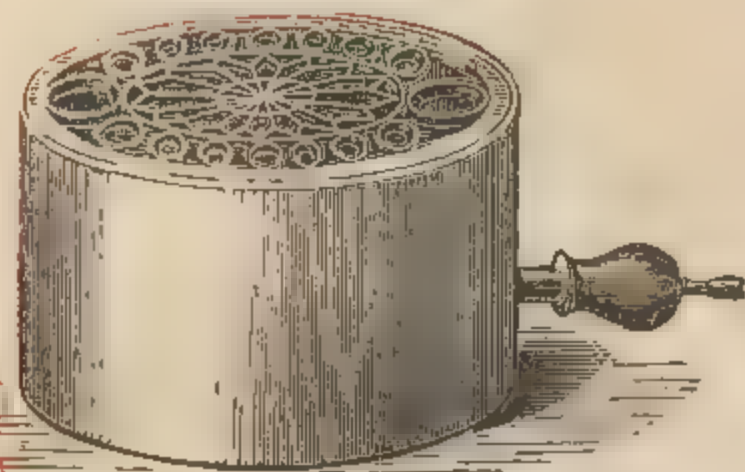
" B212	"	"	26in.	"	"	20/-	"
" B214	"	"	32in.	"	"	28/6	"
" B216	"	"	40in.	"	"	51/-	"
" B218	"	"	48in.	"	"	75/-	"

No. B410 Stove with Water Vase (as drawing) ...

			21in. high, Price, 17/6 each.	
" B412	"	"	26in.	" 23/6 "
" B414	"	"	32in.	" 31/6 "
" B416	"	"	40in.	" 55/6 "
" B418	"	"	48in.	" 80/- "

GAS HEATING APPARATUS (Registered,)

FOR CHURCHES AND SCHOOL ROOMS.



These engravings represent a Heating and Ventilating Gas Apparatus 12 in. in diameter and 7 in. deep, to be let into the floor or aisles of Churches, School Rooms, Shops and other Buildings.

It is so arranged as to supply a continuous current of fresh warm air at the bottom of any room or building where it is fixed. Its action is most simple and effective.

No. B9000.

Price £2 5 0.

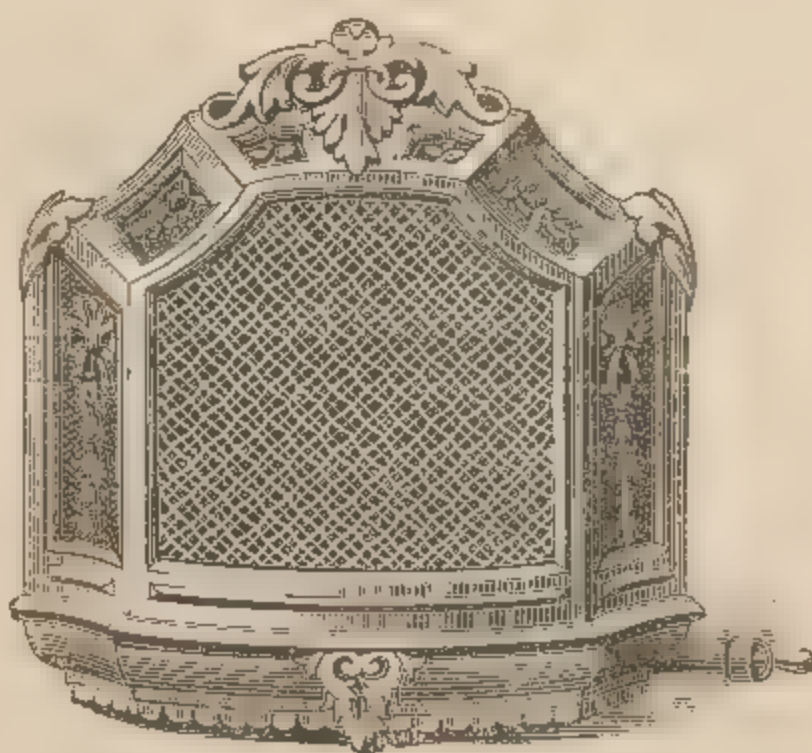
THE COSEY GAS FIRES.

(Patented and Registered).

The Cosey Stoves have been awarded the Certificate of Merit of the Sanitary Institute of Great Britain. They are fitted with cast-iron gratings (which last ten times as long as wire gratings), interlaced with platinum, and with Asbestos backs. They have a most brilliant appearance the moment after lighting.

PRICES.

No. B744, 14in. wide, complete
with Trivet 18 -
2 pint Best Copper Kettle for do. 4 -



No. B744 and B745

PRICES.

No. B745, 17in. wide, complete
with Trivet 25/-
3 pint Best Copper Kettle for do. ... 6/-

The following new Coseys are the only Stoves of the kind that are fitted with a hood and flue, to carry off the products of combustion. The hood can be let down to form a trivet, on which a specially designed kettle can be placed and boiled, the kettle then forming the hood to the Stove.



No. B746 Brass Mounted.

B746, 15in. x 14in., Price 21/-, Kettle 5/-
B747, 17in. x 16½in., „ 31.6 „ 6/-
B748, 19in. x 19in., „ 42/- „ 7/-

19



Side view showing
hood lowered, and
Kettle in position for
boiling.



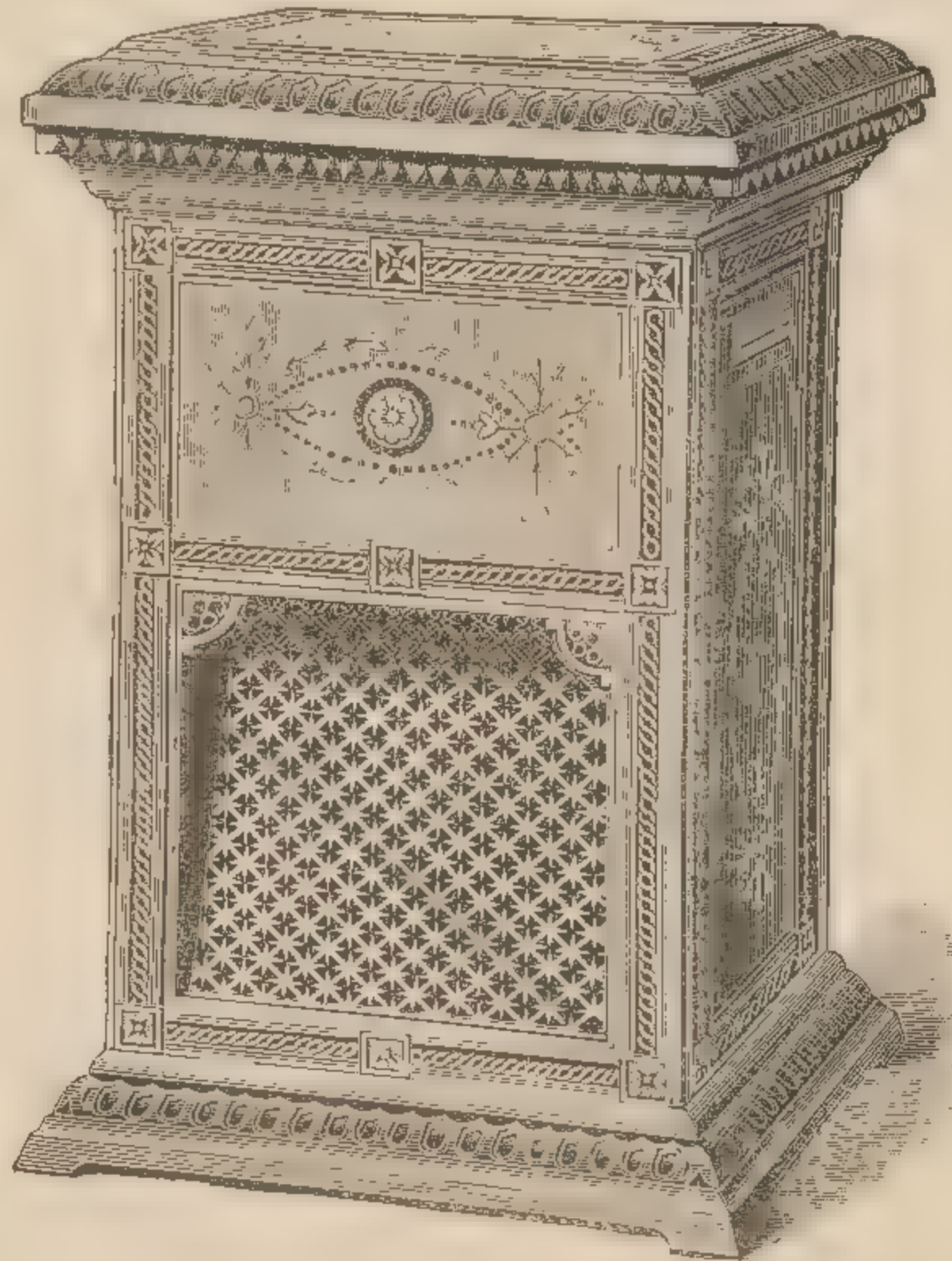
No. B820.

No. B820, 15in. x 15in. x 10in., Price, 37/6
No. B822, 18in. x 17½in. x 11in., Price, 45/-

THE COSEY GAS FIRES.

(REGISTERED.)

The Cosey Stoves have been awarded the Certificate of Merit of the Sanitary Institute of Great Britain. They are fitted with cast-iron gratings (which last ten times as long as wire gratings), interlaced with platinum, and with Asbestos backs. They have a most brilliant appearance the moment after lighting.



No. B830.

This is a Stove of high-class design and is composed entirely of Cast-iron.

Size
30in. high x 20in. wide x 15½in.
deep.
Price ... £5 5s



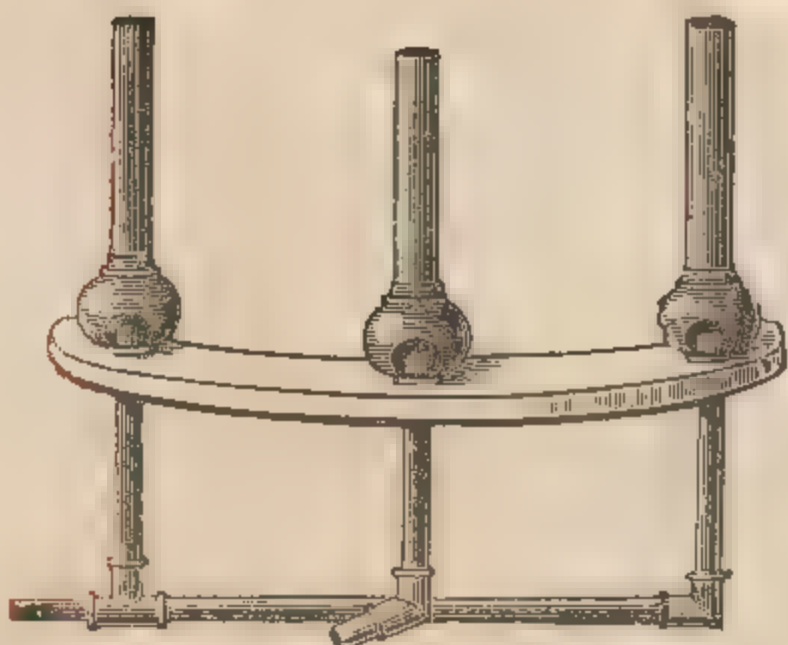
No. B850. Registered and Patented.

REGISTER GRATE.

Fitted with No. B748 Cosey complete; ready for fixing.

No. B850. REGISTERED.
Size 36in. x 38in.
Price complete, £4 10s.

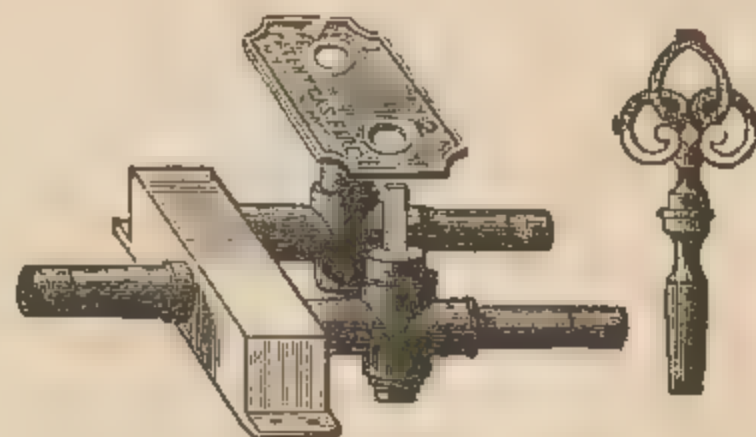
PATENT GAS FIRES.



No. B716.—PATENT GAS FIRE, ready for fixing to grate.

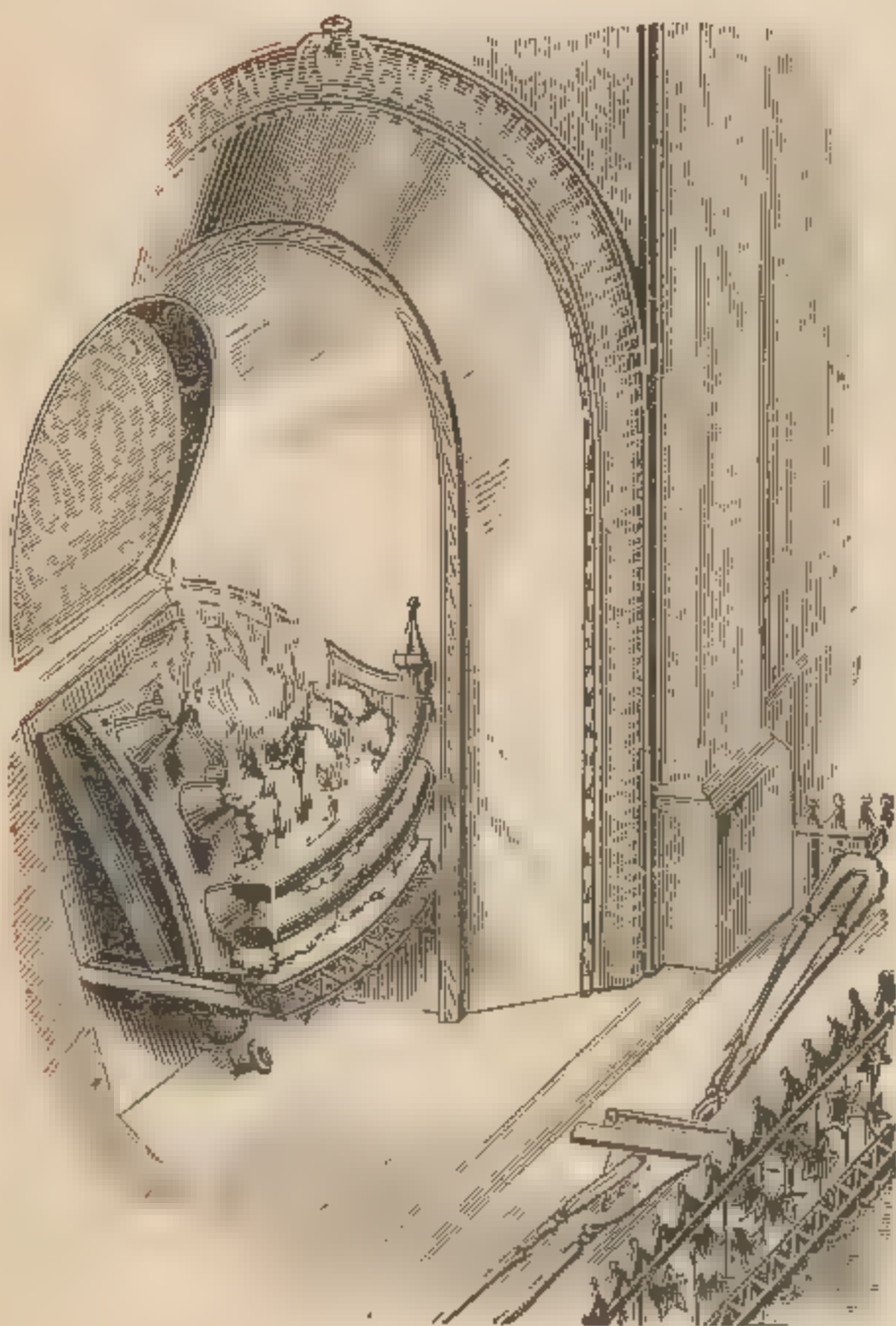
Reduced Price of Gas Fire complete with Fuel and Cocks.

2-Burner.	3-Burner.	5-Burner.
21/-	25/-	35/-

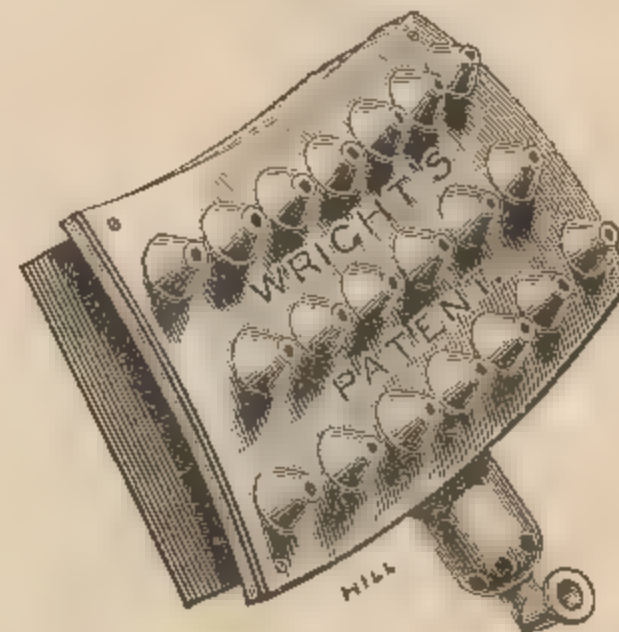


Arrangement of Cocks for a 3 or 5-Burner Fire, with Key and Plate, which may, when desirable, be fixed in the floor. By using this, either 1, 2, or 3 burners may be alight at once.

ASBESTOS FUEL, SPECIAL QUALITY, 6D. PER LB.
SPECIAL QUOTATIONS FOR QUANTITIES.



PATENT.



No. B729.

Price, complete with Fuel.

8 inch	...	...	...	...	20/-
10 "	..	.	.	..	25/-
12 "	...	..	.	...	30/-

The above *patent* Gas Fire surpasses all others. The consumption of Gas is small, but a more glowing fire is produced than with any other kind, and there is no liability to get out of order, as is the case with the majority of Gas Fires. The accompanying sketch shows the position in which it should be fixed in the grate,

GAS FIRE STOVES.

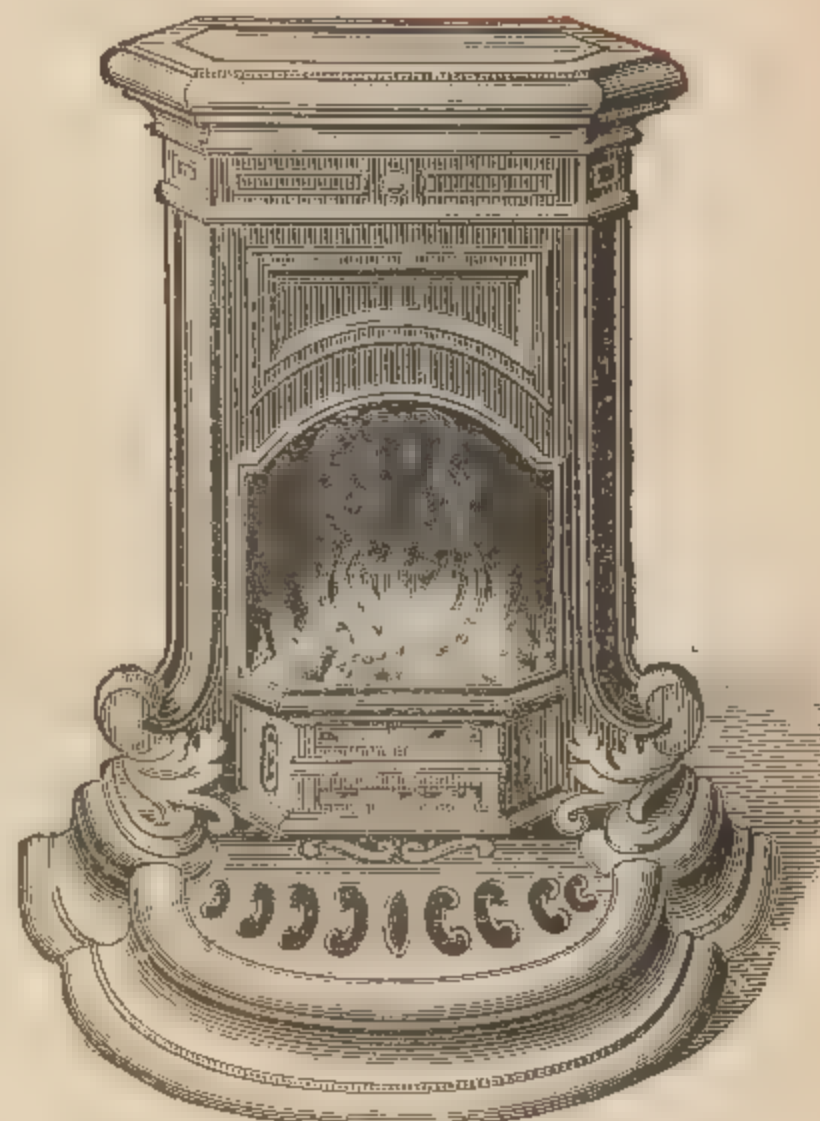


No B734, &c., Registered.

This Stove is portable, and is fitted with a Gas Fire and Asbestos Fuel.

Prices, complete with Fuel—

No B734	—Height, 12½in.; width, 10½in.	20/-
No. B735	„ 15½in.; „ 12½in.	27/6
No. B736	„ 18 in.; „ 15 in.	32/6

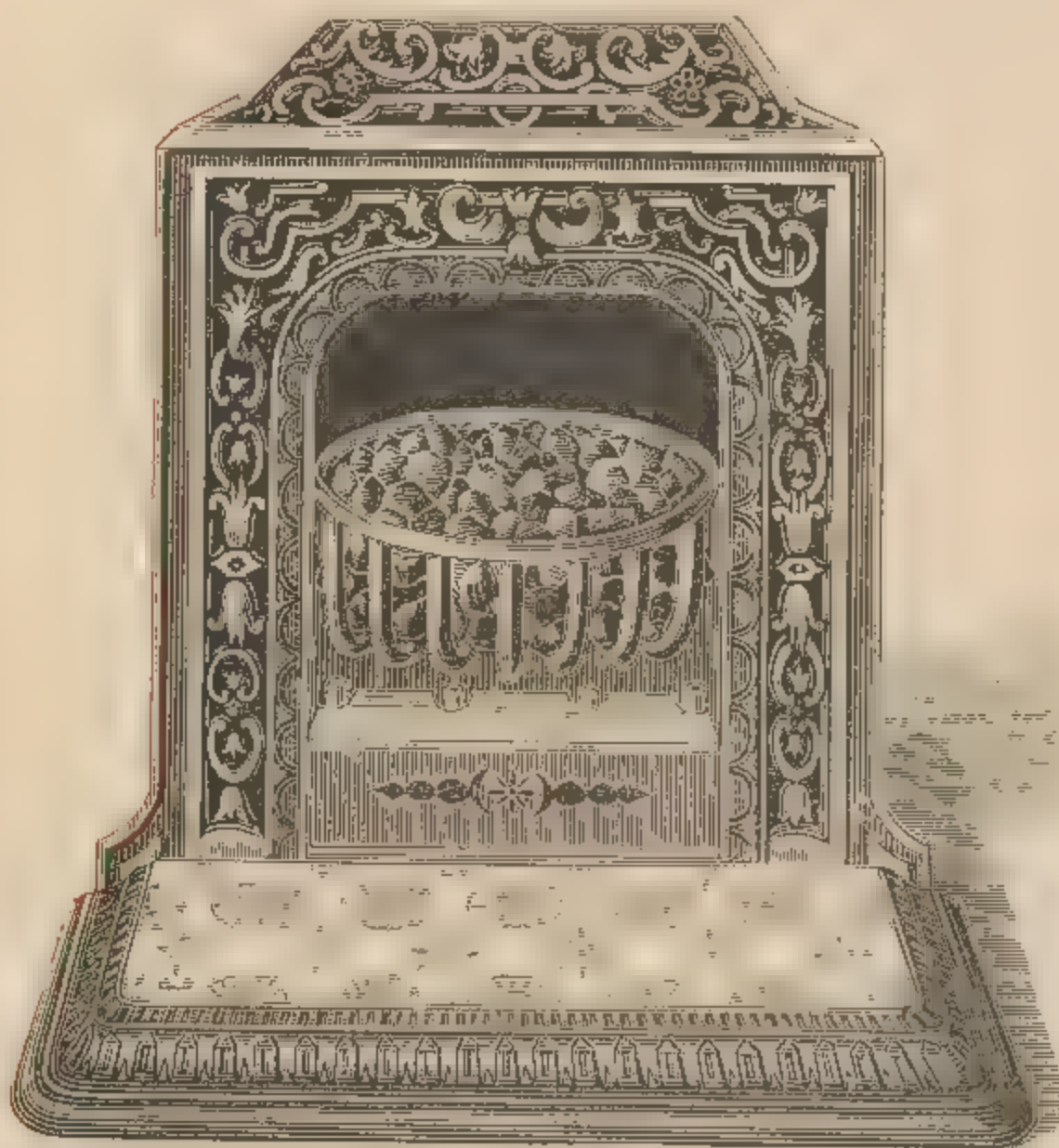


No. B738.

This Stove is fitted with our Patent No. 729 Gas Fire and Asbestos Fuel.

Size ... 24in. high x 20½in. wide.

Price, 50/- complete with Fuel

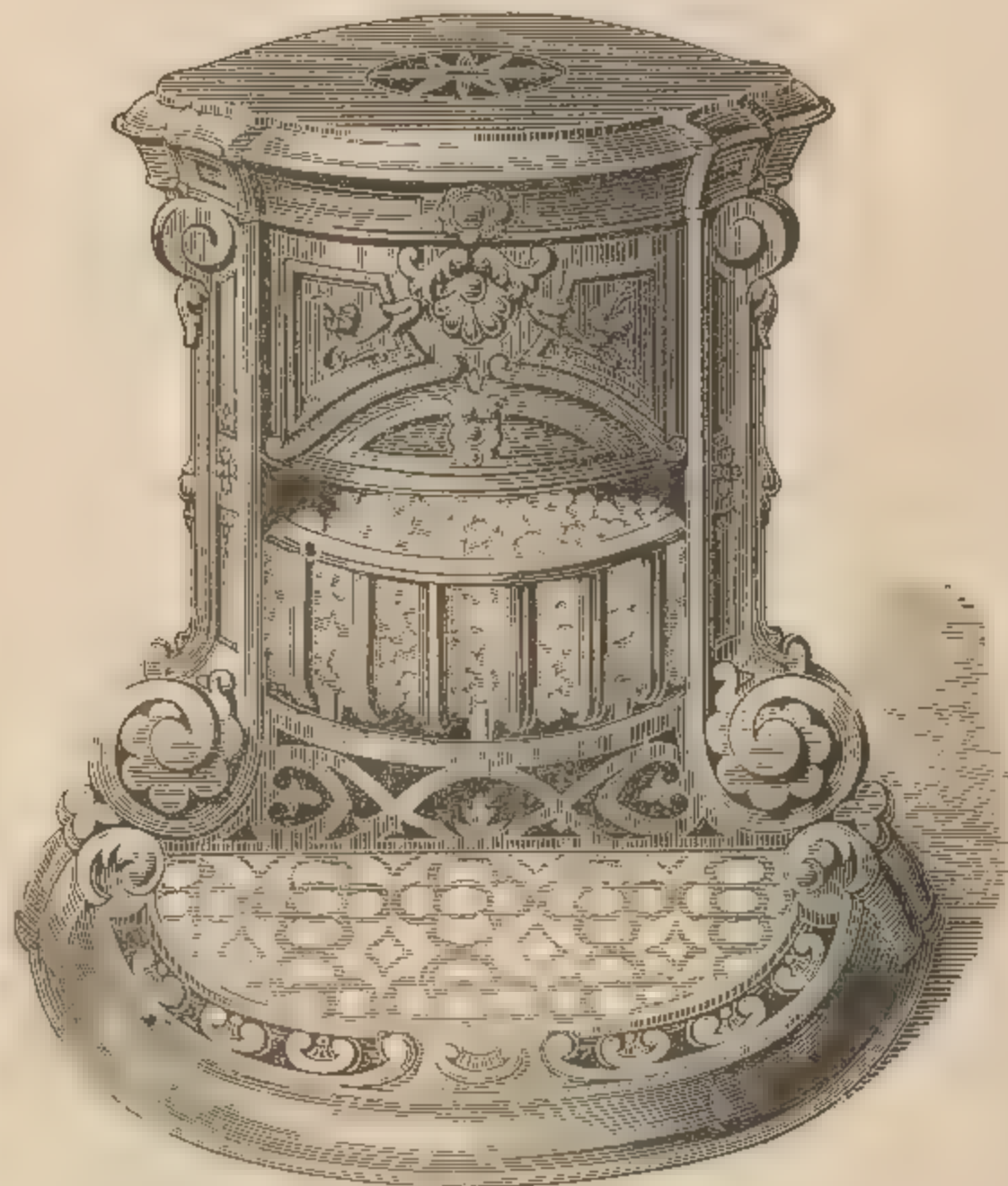


No. B722.

Height, 20in.; width, 21in.

Price, complete with Fuel, £3 5 0

Both these Stoves (Nos. B722 and B724) are fitted with the ordinary Asbestos Gas Fire, and throw out great heat.
The Hearth of each Stove is composed of Encaustic Tiles.



No. B724.

Height, 21in.; width, 19in.

Price, complete with Fuel, £2 7 6

GAS FIRES.

IMITATION WOOD FIRE.

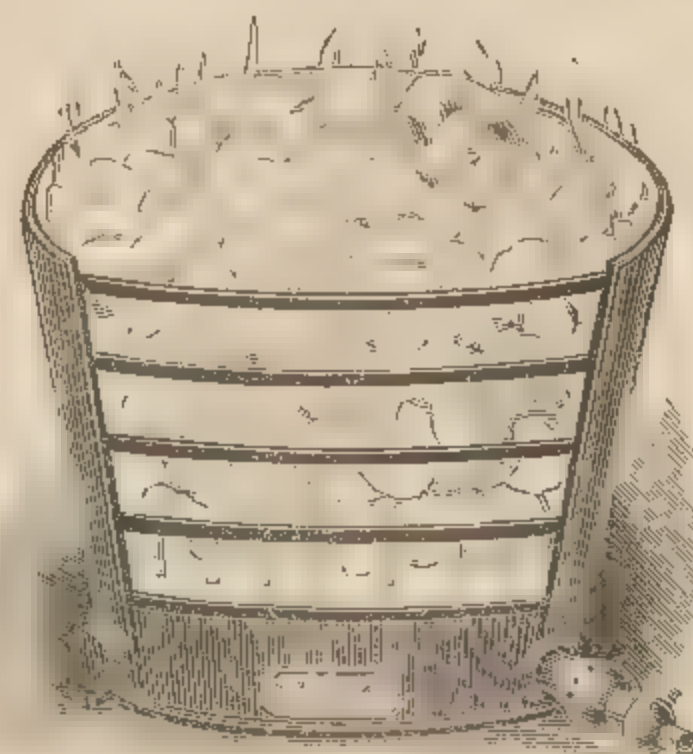


REDUCED PRICES.

No. B750.—8 in. long, complete	£1 0 0
„ B751.—10 in. „	£1 5 0
„ B754.—12 in. „ „	£1 10 0
„ B758.—15 in. „ „	£1 15 0

These are very good imitations of Logs of Wood, made of Fire-clay, the Gas burning from small perforations in the Logs. They may be used in any fire-place.

BASKET GAS FIRE.



The Basket Gas Fire is complete in itself, and can be moved from room to room, and fixed in any fire-place in a few moments. It can either be placed within the grate or hung upon the front of the bars. For bed-rooms, dressing-rooms, &c., where an occasional fire is necessary, it is indispensable.

No. B726.

11 in. wide × 10½ in. high × 4 in. deep.

Price (complete with Fuel) 11/6

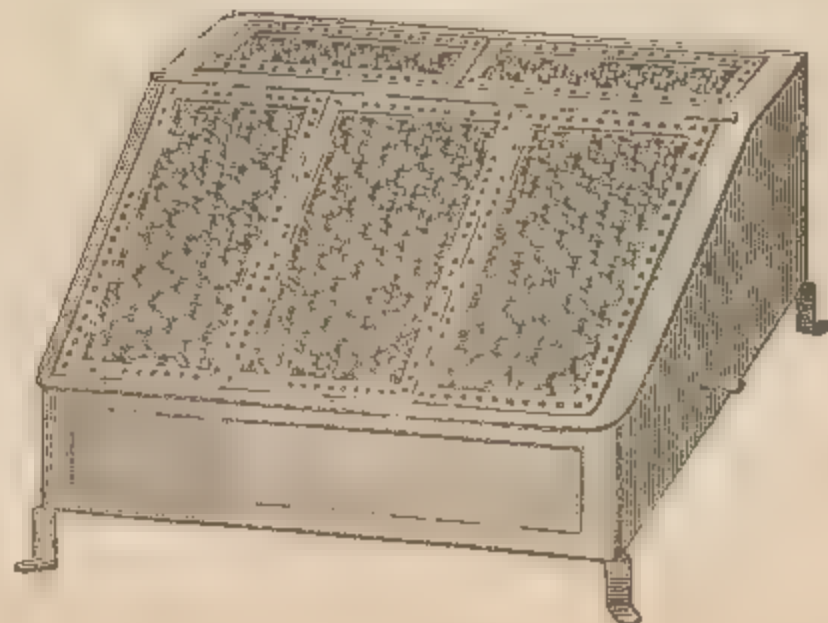
No. B727.

13½ in. wide × 11 in. high × 5 in. deep.

Price (complete with Fuel) 15/-

GAS HEATING STOVE AND FOOT WARMER COMBINED.

No. B9012.
Size : 16 inches by 14½ inches.

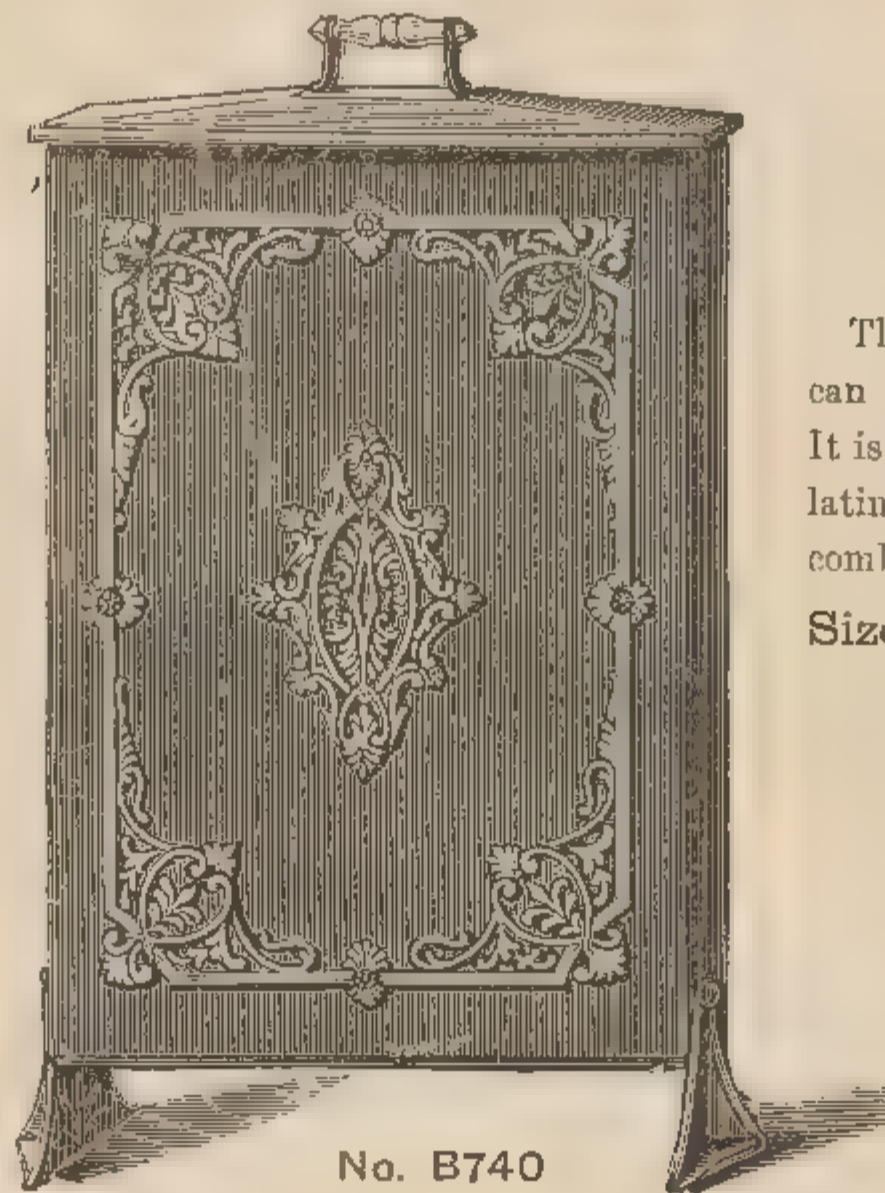


Price £1 13 0.

FIRE-SCREEN VENTILATING STOVE, SECURING PERFECT VENTILATION.

No. B740.

The Gas Burner is a straight bar running the whole width of the Stove, being attached at one end by a swivel joint. The interior of the Stove is divided by a plate running parallel to the front, and rising to about two-thirds of its height. The burned air is thus made to pass up the front of the Stove, descending at the back, and then rising again by the flue, so that a large radiating surface is secured.



No. B740

The Stove occupies very little space, and can be placed in front of any fire-place. It is well adapted for warming and ventilating bedrooms, as all the products of combustion are carried off by the flue.

Size—Height, 36in.; width, 23in.;
depth, 4in.

Price, £2 5 0.

VENTILATING GAS FIRE STOVES.



B730 and B732.

The Fire is composed of Imitation Coals made of Asbestos, and when alight has the red-hot glow of a coal fire in the middle, the prominent parts remaining dark. At the top of the stove is a hot-air box through which the flue passes. A current of pure air is always running through this box and being warmed in its passage.

No. B730—Height, 34in.; diameter, 13½in. Price, £2 15
No. B732— „ 38in.; „ 15½in. „ £3 3



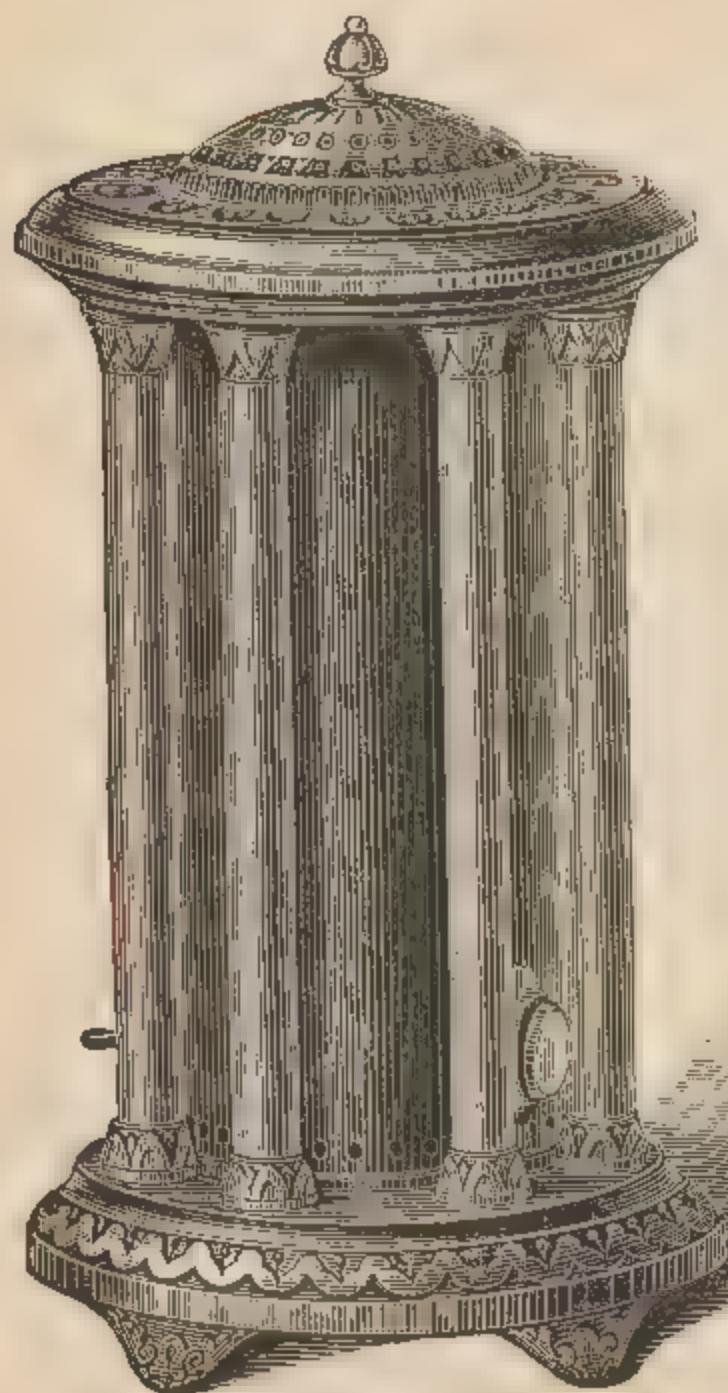
No. B720.

Height, 20 inches. Width, 19 inches.

The flame plays on a Fire-brick Slab covered with Fibre Asbestos, which, becoming white hot, reflects great heat into the room. It is so arranged that a current of fresh air is always passing through the Stove, but all burnt air is carried off by the flue.

Price £3 15 0

THE "IMPERIAL" VENTILATING GAS STOVE.



No. B770.

Height ... 36in.
Diameter ... 19in.

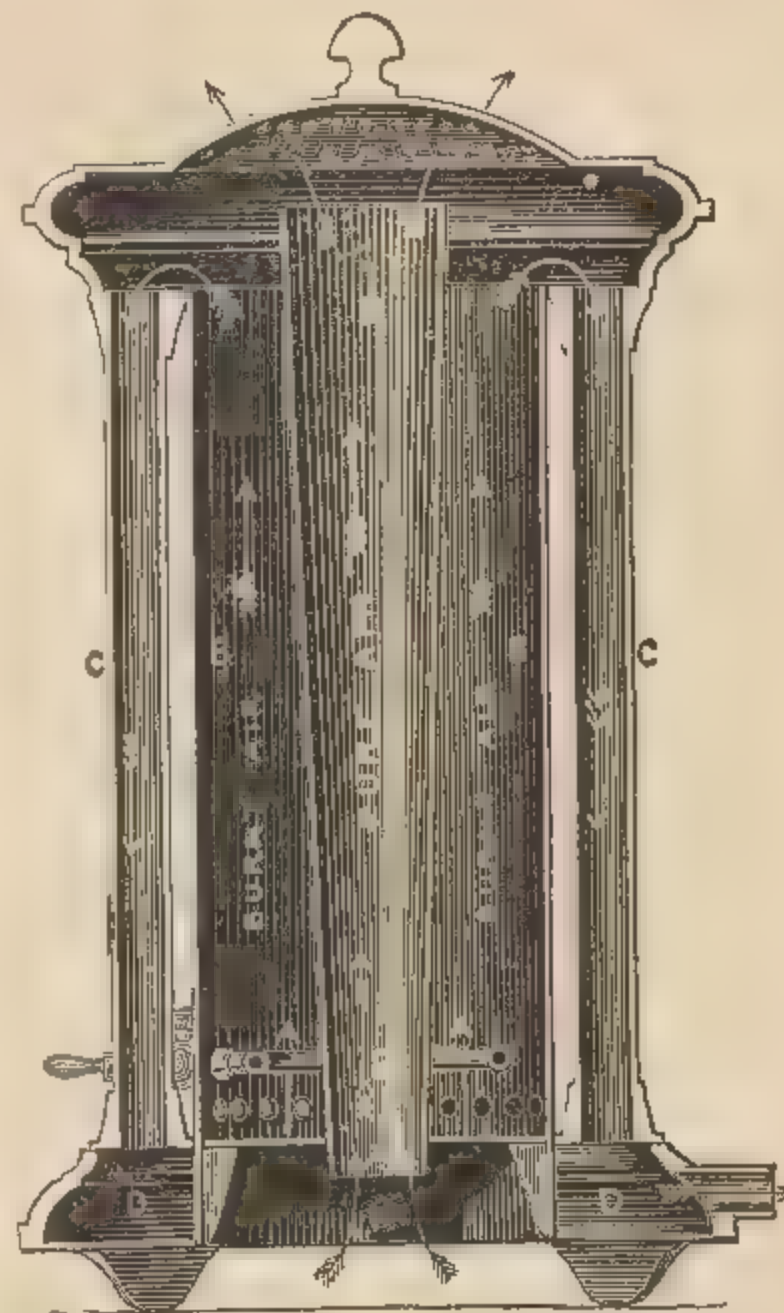
Price, £3 3 0

A^a is the gas burner, from which the burned air rises through the circular chamber B B; being stopped by the plate at the top, it descends through the tubes C C which surround the Stove, and enters the annular flue D D, and passes out from the nozzle to the chimney.

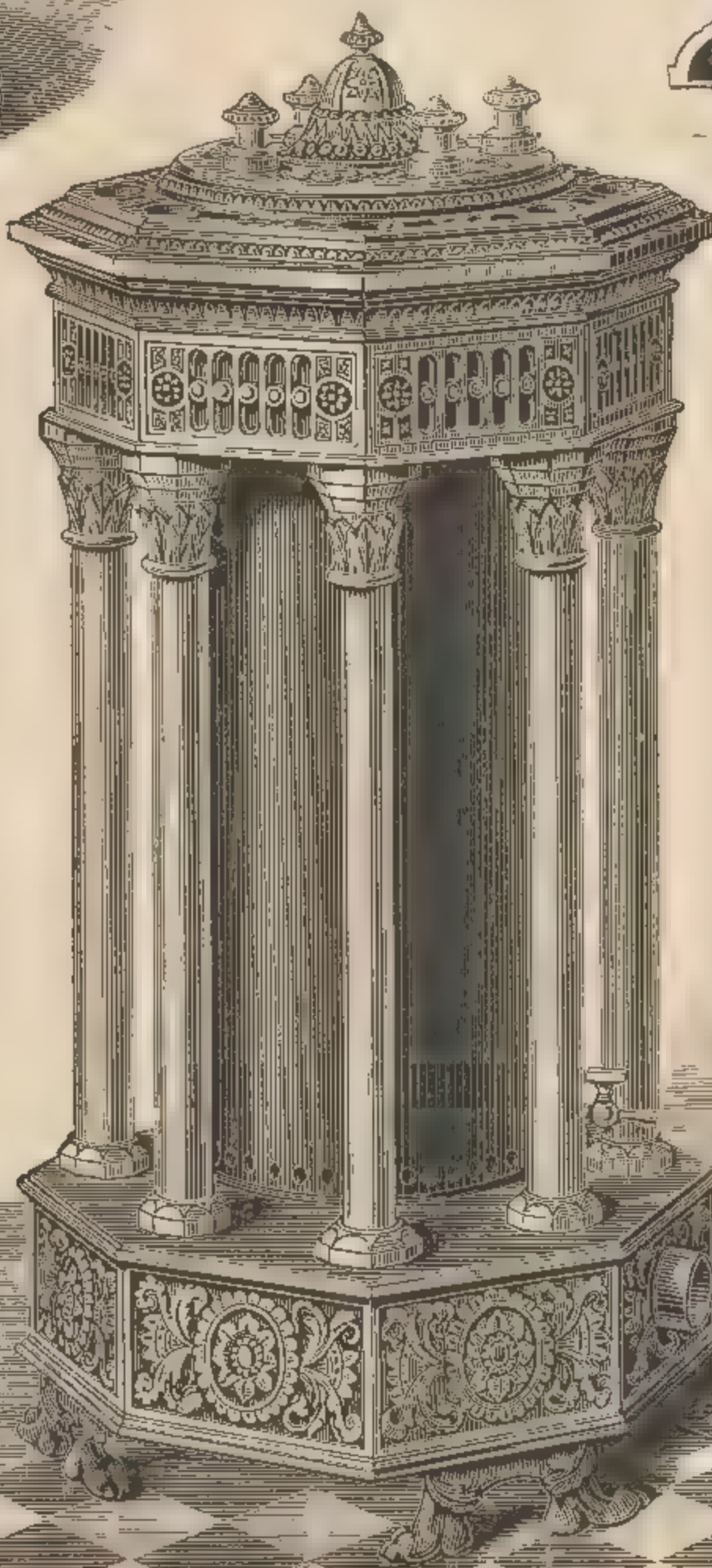
Through B B passes a cylindrical chamber E E, up which a stream of pure cold air is continually passing; and being warmed in its ascent passes into the room.

We thus have radiation from the outer case of B B, radiation from tubes C C, and a current of pure air being constantly warmed in E.

N.B.—It is of the utmost importance that the flue-pipe should be as short as possible, and if more than 5 or 6 feet in length, it should be covered with some non-conducting substance.



SECTION.



No. B775.

The construction of Nos. B770 and B775 is exactly similar, the difference being in the size and outward appearance only.



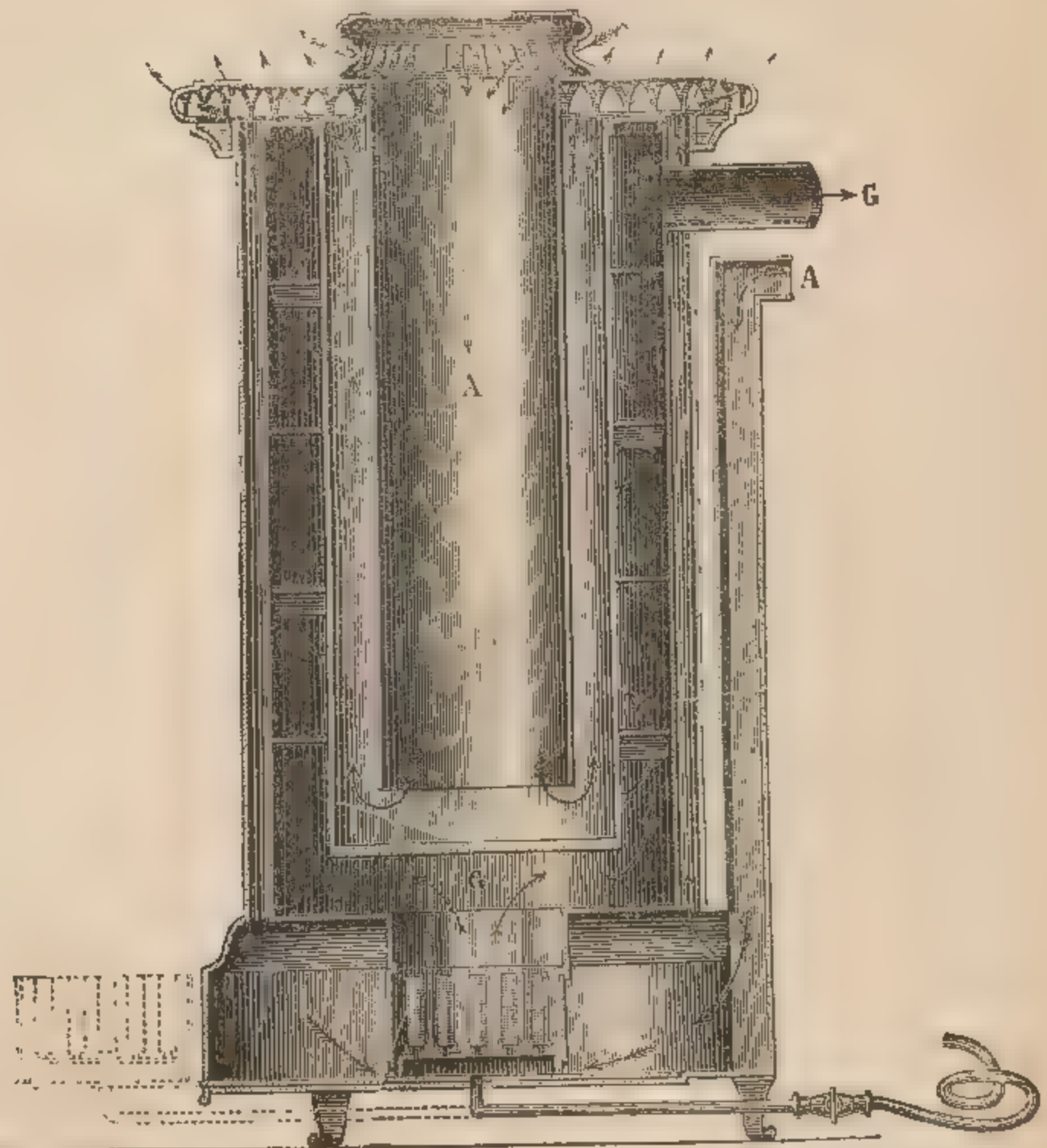
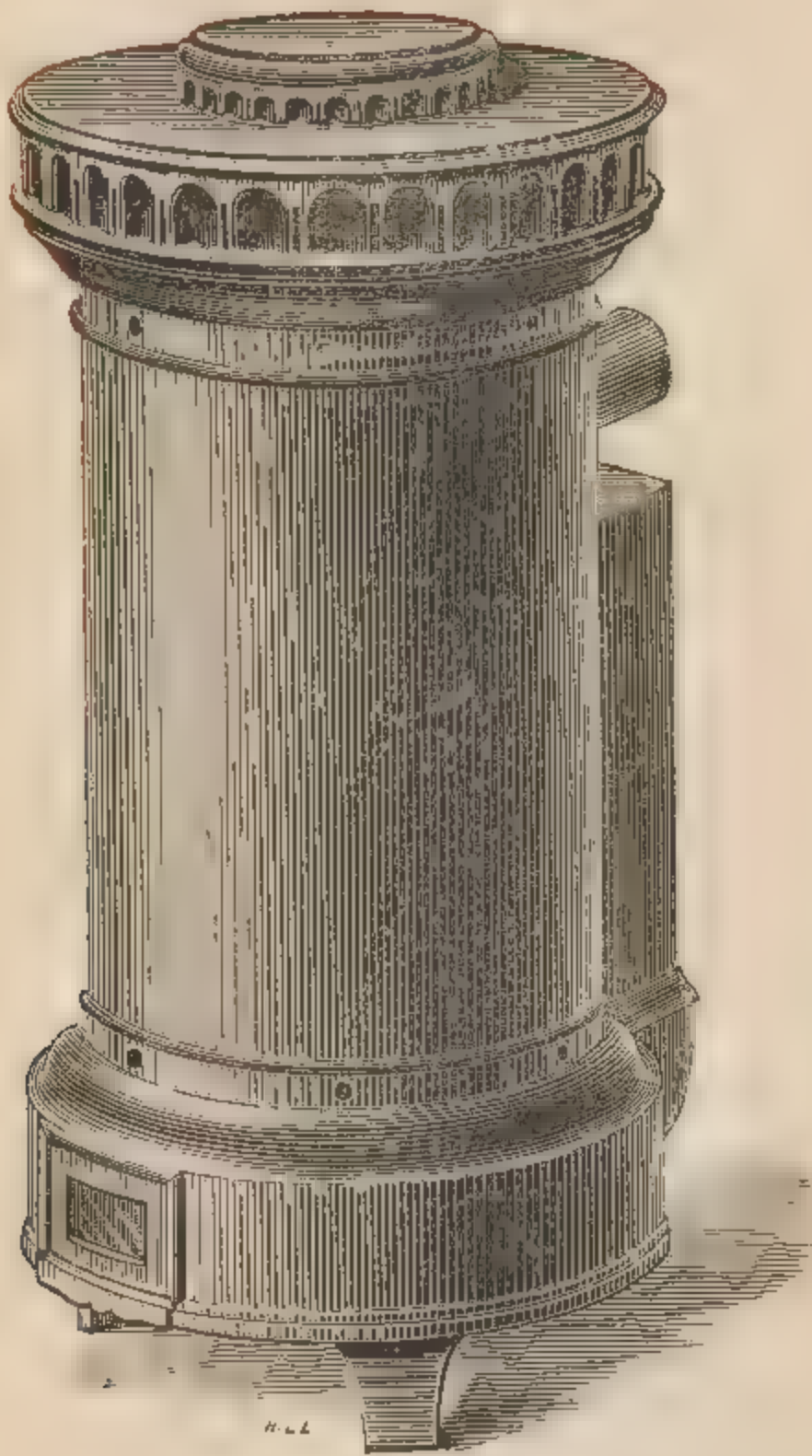
No. B775.

Height ... 47 in.
Diameter ... 22 in.

Price, £8 18 6.

VENTILATING GAS STOVE.

(DR. ADAMS' PATENT.)



The above represents a Section of the Stove.

The Stove consists of four casings (two outer and two inner), and the space between the outer and inner casings forms a tortuous flue, by which the burnt products slowly find their way to the outlet **G**. The pure air which is to be heated enters the Stove at two places, each of which has its separate delivery. The first of these is the pipe marked **A** at the back of the Stove, down which a current of cool air is constantly passing, a small portion being for the supply of the combustion chamber, but the bulk passing upwards again between the *outer* casings, and becoming heated by contact therewith. The second inlet is at the top of the Stove, where the cool air enters and descends by the central tube or casing, till, becoming heated at the bottom, this current is likewise reversed, and ascends between the two *inner* casings.

In fixing these Stoves it is important that the flue pipe should not be more than three or four feet long, and should be made of tin in preference to iron. It should be carried into a chimney or flue, rather than into the open air.

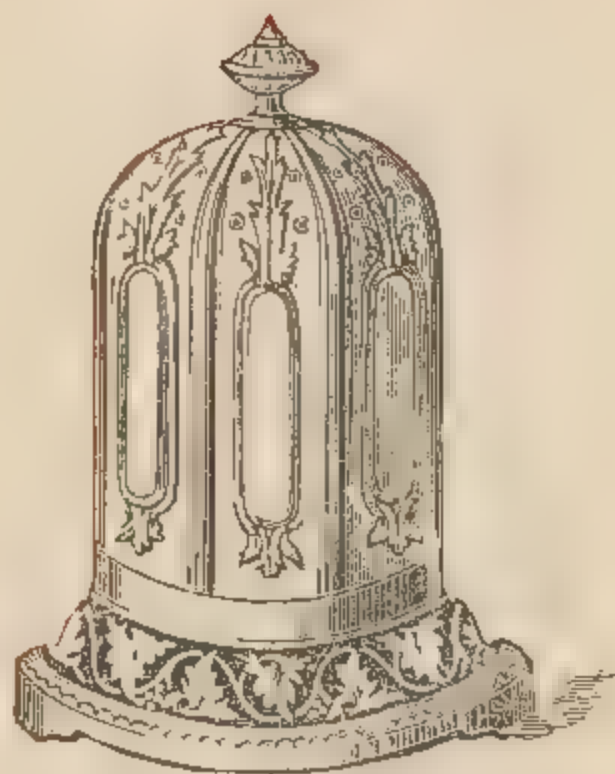
Speaking of this Stove, Dr. Wallace, F.R.S.E., Gas Analyst for Glasgow, says—"Dr. Adams' Gas Stove is the best I have seen, and approaches as near to perfection, probably, as is attainable in actual practice."

Professor Dittmar says—"Dr. Adams' Stove is founded throughout upon sound scientific thought."

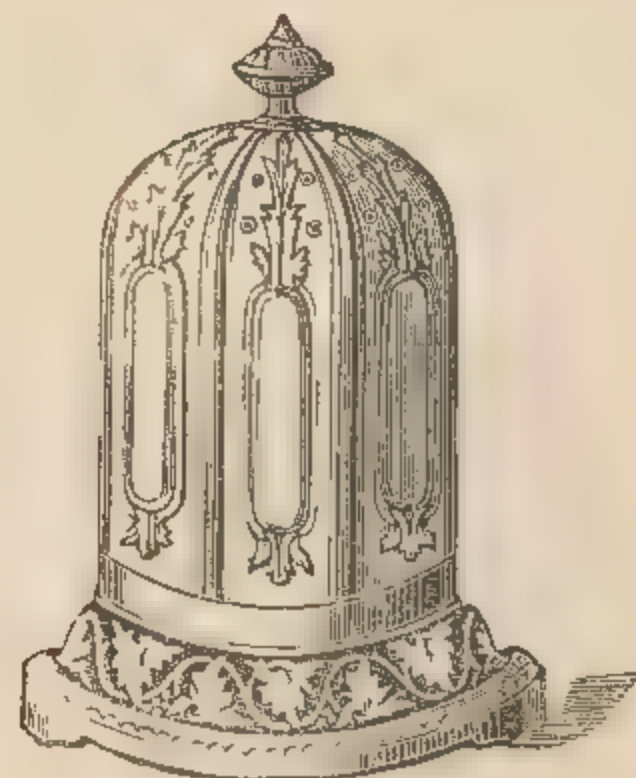
No. B779.—		...	...	33 in. high	×	16 in. diameter.
Consumption of gas per hour		...	...	...	...	6 cub. feet.
Price	...	...	...	...	...	£3 3s. 0d.
No. B780.—		...	...	36 in. high	×	14 in. diameter.
Consumption of gas per hour		...	...	...	...	8 cub. feet.
Price	...	...	...	...	...	£4 4s. 0d.
No. B781.—		...	...	39 in. high	×	19 in. diameter.
Consumption of gas per hour		...	...	...	...	12 cub. feet.
Price	...	...	...	...	...	£6 6s. 0d.

N.B.—No. B779 has only three casings instead of four.

TERRA COTTA GAS STOVES.



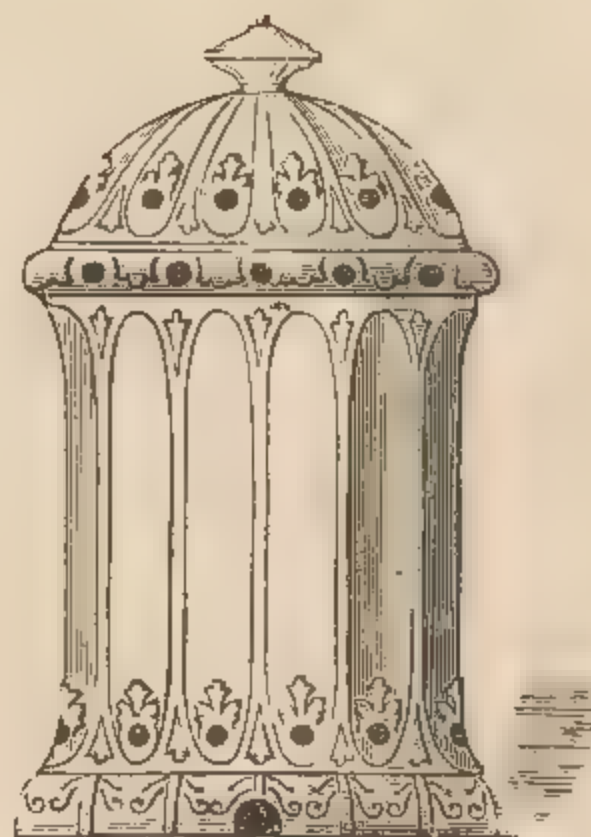
No. B600—Atmospheric.
Without Ruby Panels.
Height 24 inches.
Diameter of Base 16 inches.
With Atmospheric Burner.
Price, 16 -



No. B601
With Ruby Panels.
Height 24 inches.
Diameter of Base 16 inches.
With Non-atmospheric Burner.
Price, 21/-



No. B50
This Stove can be used without the Terra Cotta
for boiling purposes.
Height 17 inches.
Diameter 12 inches.
With Atmospheric Burner.
Price, 12/-



No. B609. Price, 9/-
15½ in. high, 10 in. diameter at base.
No. B610. Price, 12/-
17½ in. high, 12 in. diameter at base.
No. B611. Price, 15/-
19½ in. high, 14 in. diameter at base.
With Atmospheric Burners.

TERRA COTTA GAS STOVES.

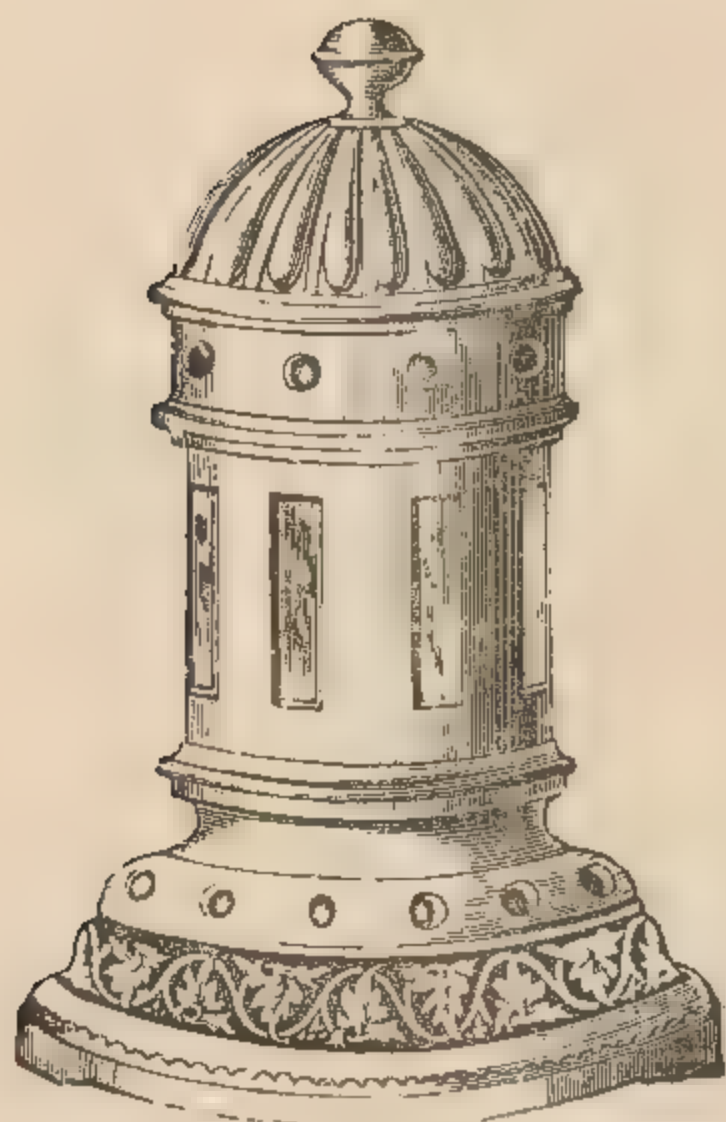


Nos. B83 & B85

No B83—Height 24in. Diameter 21½in. Price 25/-
 „ B85—Height 34in. Diameter 26in. „ 40,-
 With Atmospheric Burner.

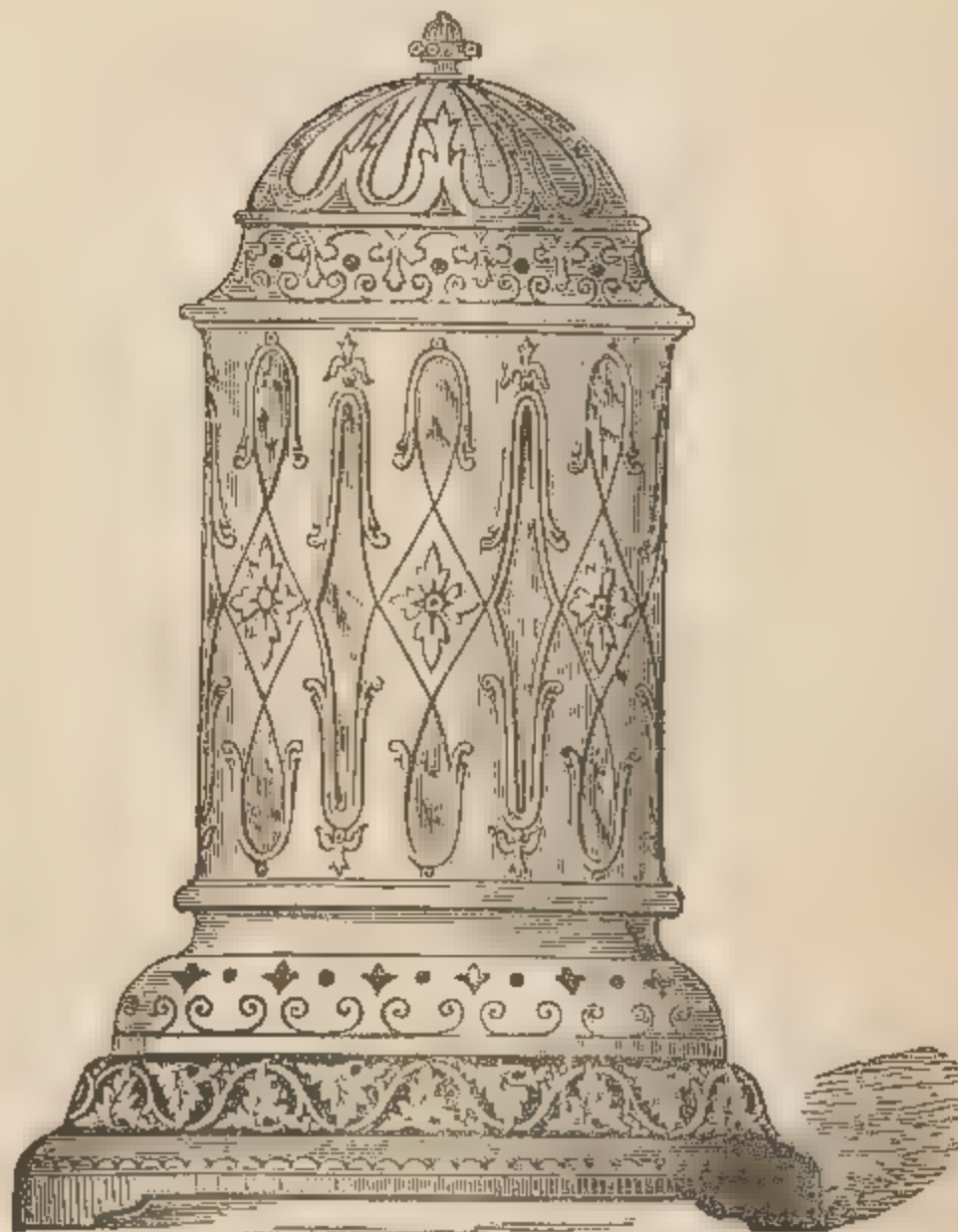


No. B634 Open Work. Price £2 0 0
 „ B636 Close Work. „ £1 17 6
 Height 32 inches.
 Diameter of Base 21½ inches.
 With Atmospheric Burner.



No. B606

With Ruby Panels. Height 31 inches.
 Diameter of Base 21½ inches.
 With Non-atmospheric Burner.
 Price, £2 5 0



No B608.

With Ruby Panels. Height 32 inches
 Diameter of Base 21½ inches.
 With Non-atmospheric Burner.
 Price, £3 3 0

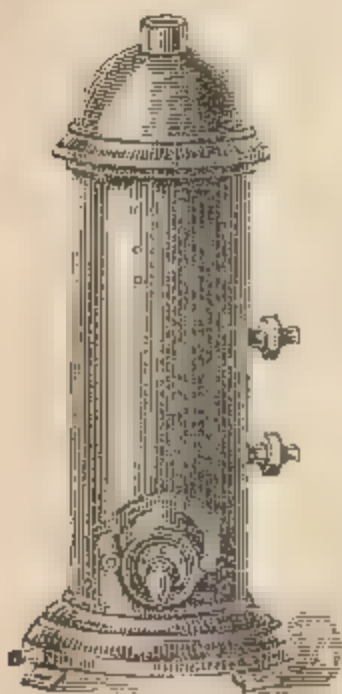
HOT WATER APPARATUS AND GAS BOILERS,

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING,

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.

GAS BOILER ONLY.

(WITH COPPER INTERIOR).



No. B1 Boiler.—20in. high
Height to top connection - - 7 $\frac{1}{2}$ in.
„ bottom „ - - 5in.

✕ Will heat 20 to 30ft. of pipe.

Price £2 16 0

No. B2 Boiler.—27in. high.
Height to top connection - - 13 $\frac{1}{2}$ in.
„ bottom „ - - 6 $\frac{1}{2}$ in.

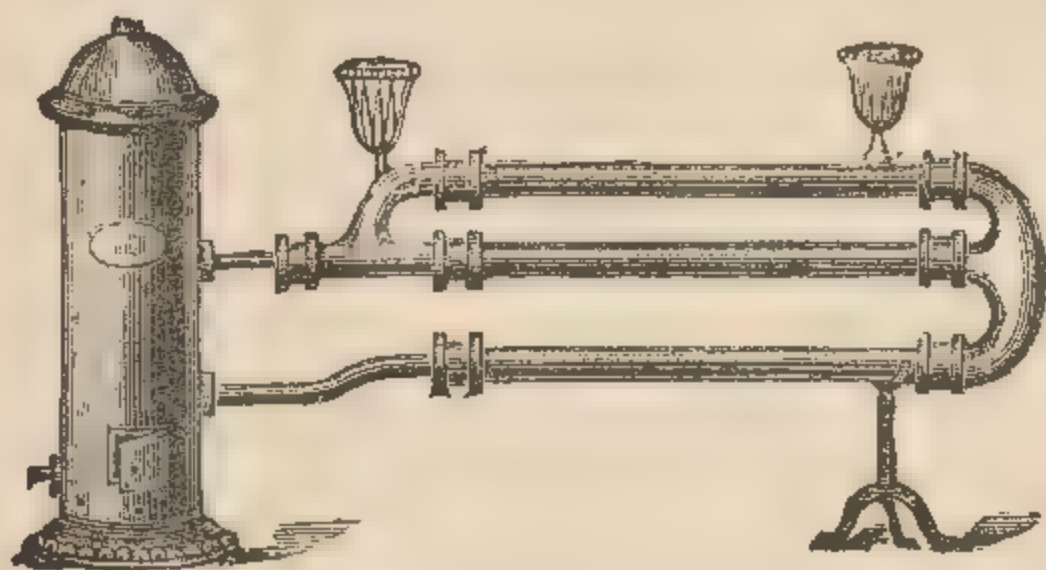
✕ Will heat 60ft. of pipe.

Price £4 17 6

No. B3 Boiler.—34in. high.
Height to top connection - - 15in.
„ bottom „ - - 6 $\frac{1}{2}$ in.

✕ Will heat 150 feet of pipe.

Price £6 0 0



No. B74.—Extreme length of Hot Water Pipe, from socket of branch piece to end of Syphon, 4ft. 6in.

With No. 1 Boiler.

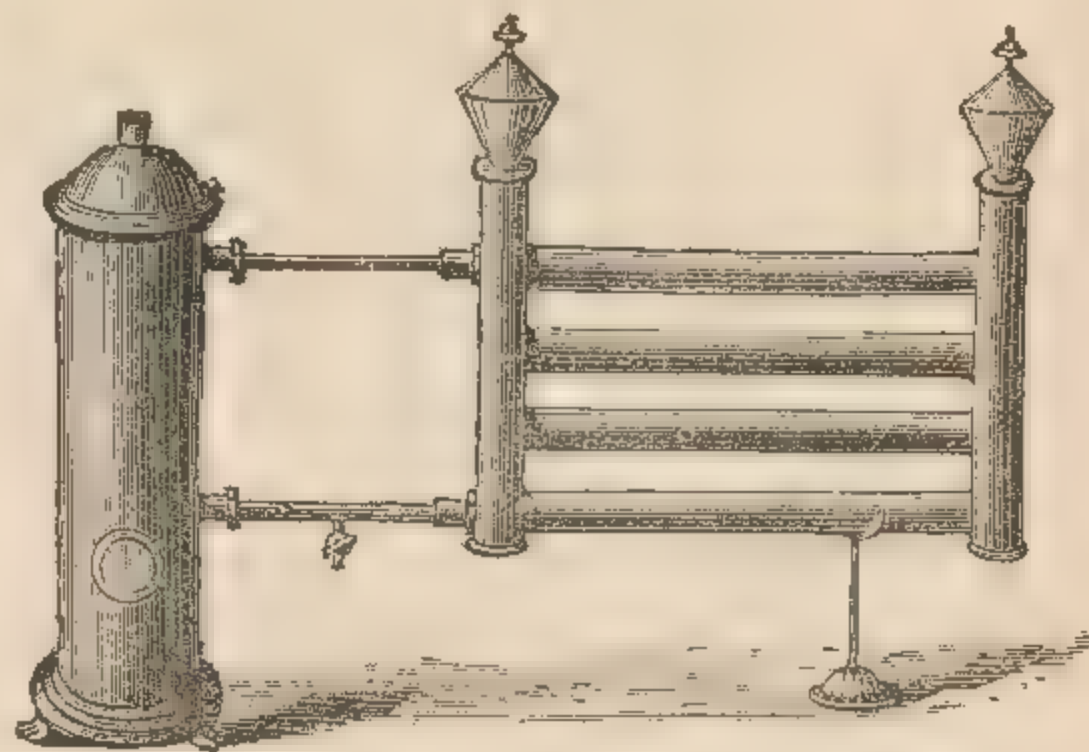
Price £5 12 6

No. B75.—Extreme length of Hot Water Pipe, from socket of branch piece to end of Syphon, 7ft. 6in.

With No. 1 Boiler.

Price £6 18 6

Cheap Hot Water Apparatus.



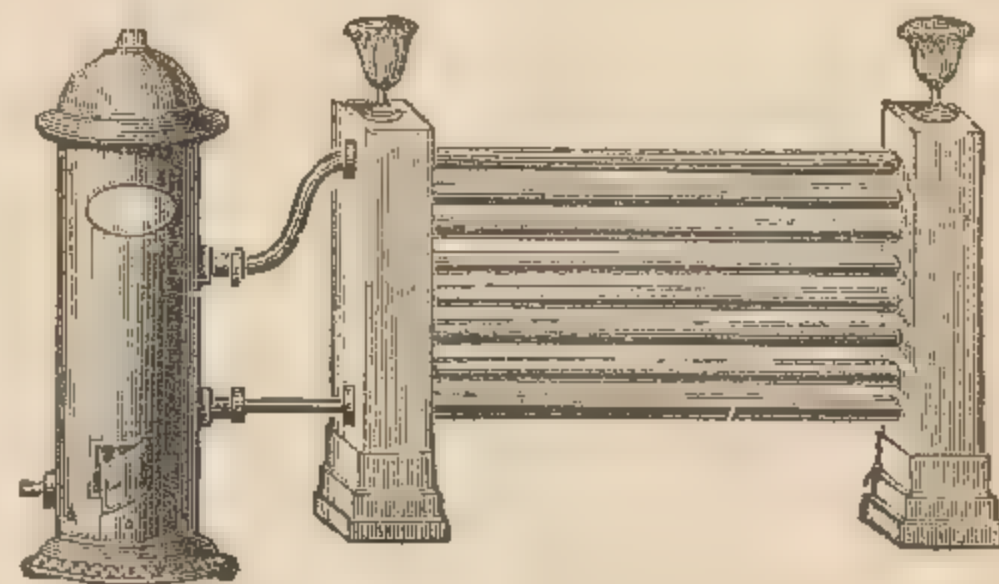
Made entirely of Galvanized Sheet Iron, Japanned Green.

No. B78.—2 feet between uprights.

Price £3 7 6

„ B79.—4 feet between uprights.

Price £4 2 6



No. B72.—With a single row of 8 Pipes (3ft. long between the upright boxes), equal to 30ft. of 2in. Pipe.

With No. 1 Boiler.

Price £7 17 6

No. B73.—With a single row of 8 Pipes (6ft. long between the upright boxes), equal to 60ft. of 2in. Pipe.

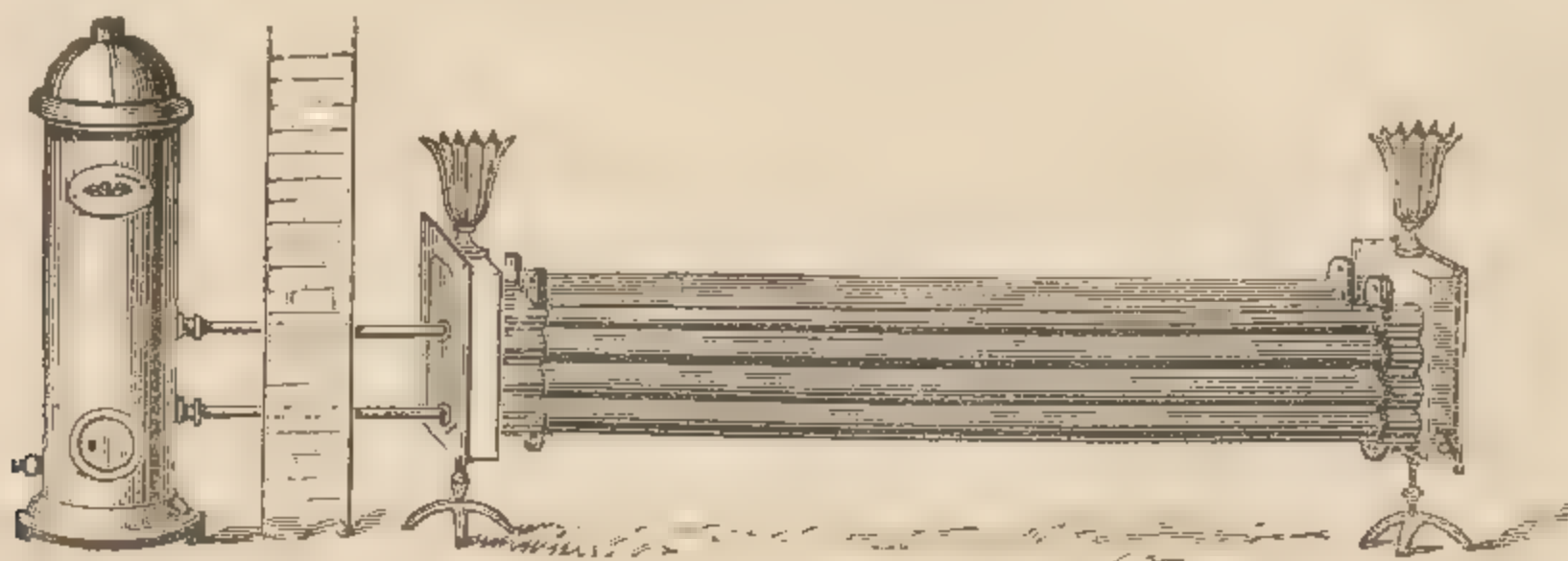
With No. 2 Boiler.

Price £11 5 0

HOT WATER APPARATUS AND GAS BOILERS,

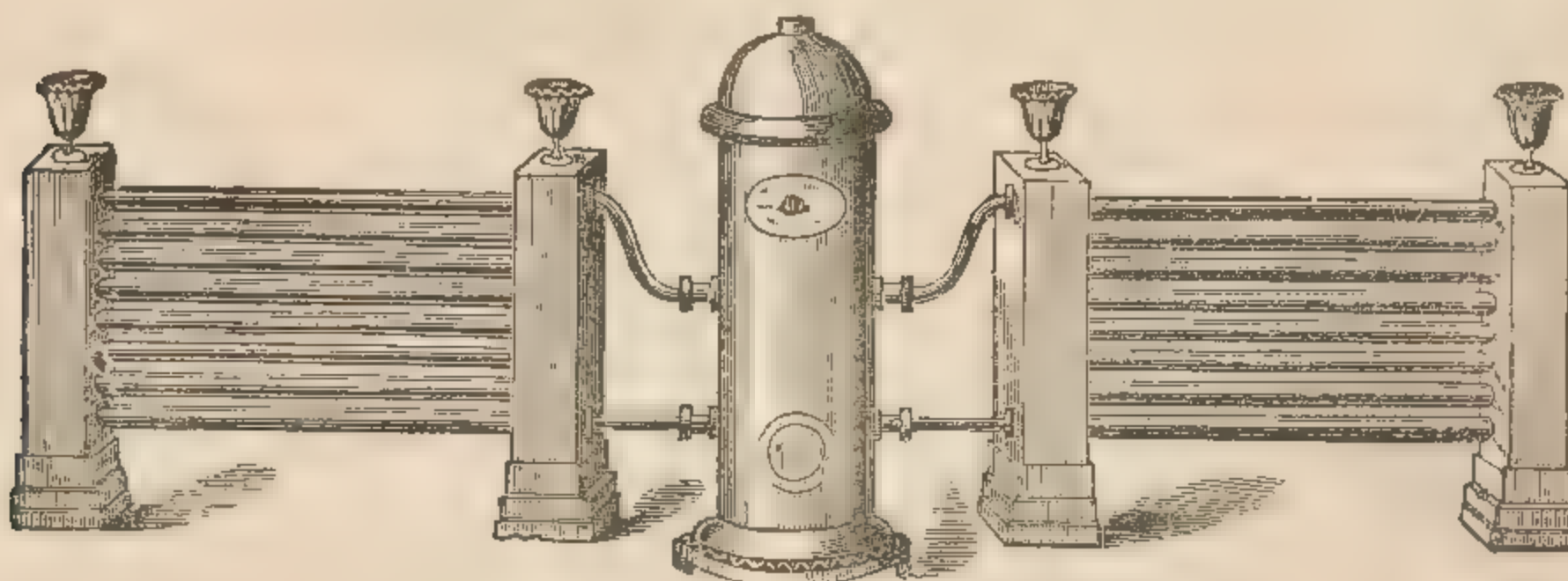
REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.

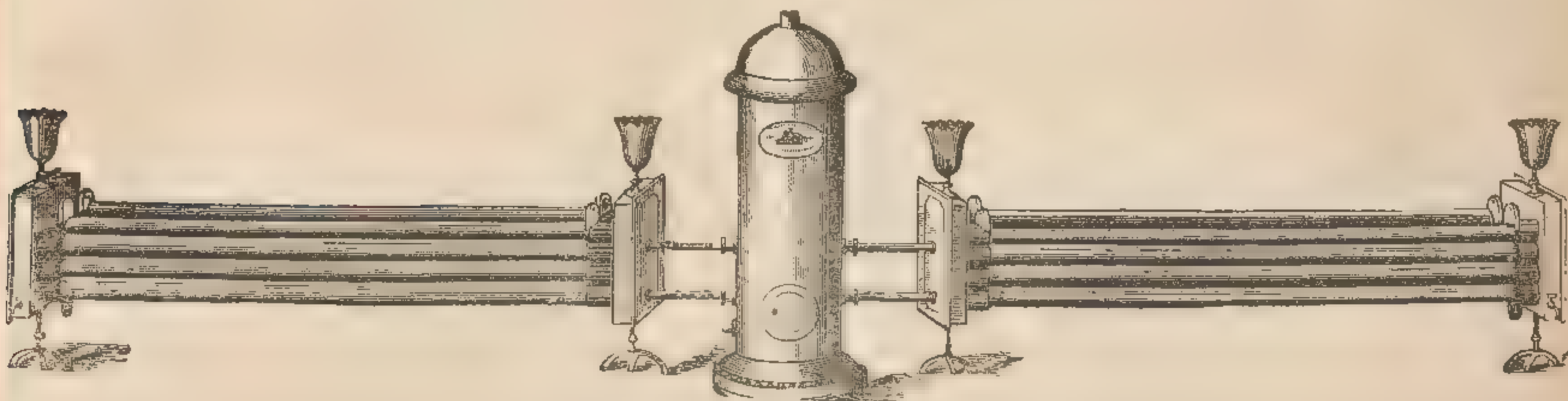


No. B70.—With a double row of 4 Pipes (3ft. long between upright boxes), equal to 30ft. of 2in. Pipe.
With No. 1 Boiler. Price, £7 17 6.

No. B71.—With a double row of 4 Pipes (6ft. long between upright boxes), equal to 60ft. of 2in. Pipe.
With No. 2 Boiler. Price, £11 5 0.



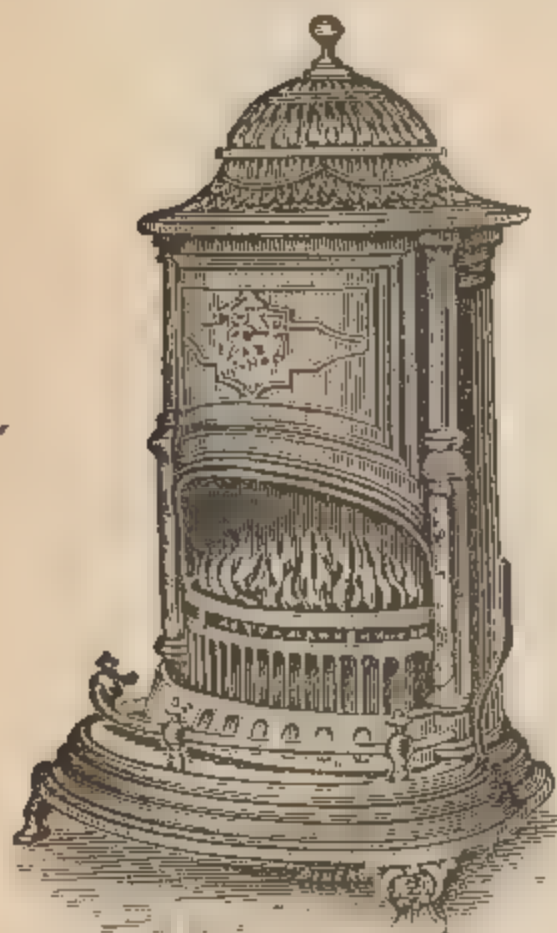
No. B77.—With a single row of 8 Pipes (6ft. long between uprights), on each side of a No. 3 Boiler.
Equal to 120ft. of 2in. Pipe. Price, £20 5 0.



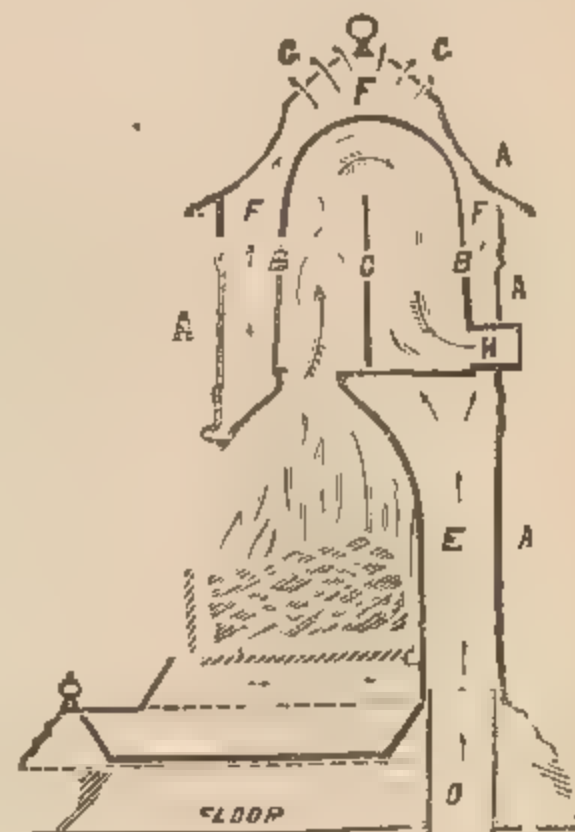
No. B76.—With a double row of 4 Pipes (6ft. long between uprights), on each side of a No. 3 Boiler,
Equal to 120ft. of 2in. Pipe. Price, £20 5 0.

THE PATENT HYGIENIC VENTILATING STOVE,

ADAPTED FOR BURNING GAS, COKE, COAL, BREEZES, ANTHRACITE COAL, and SLACK.



This section of the Stove shows the principle of its construction and working. **A** is the exterior of the Stove. **B** is a dome of Iron above an open fire, divided by a plate **C**—the heat and products of combustion pass through the dome over the plate, and into the chimney through the outlet pipe **H**. The interior **E** and **F** are air chambers or passages, which have a direct communication—in any convenient way—with the outer air, through the continuing pipe **D**. When the fire is lighted the interior of the Stove and the dome is heated, and the air in passing abstracts the heat from the exposed surfaces, and is carried through the orifices **G** into the room, there it rises to the ceiling, and as the heavier vitiated air is carried off through the fire the warm air descends to replace it, and thus a perfect circulation is induced, and the room is equally warmed in every part with pure fresh atmospheric air.



No. B1—12in. Grate, with Nickel Fittings	
„ B2—16 „ „ „	
„ B3—20 „ „ „	
„ B4—24 „ „ „	

Price for Coal or Coke.		
£3	13	6
5	19	0
8	5	0
10	15	0

Price fitted for Gas Fire with Asbestos Fuel.		
£4	10	0
7	3	6
10	0	0
13	5	0

TESTIMONIALS.

Islington Workhouse,
St. John's Road, Hornsey Rise, London, April 3rd, 1881.

I am pleased to be able to speak in the very highest terms of the Hygienic Stoves supplied by you. Two of them effectually warm, in every part, a large ward 96 feet long, 24 feet wide, and 14 feet high, (containing 32,758 cubic feet) so that the patients farthest from the Stoves are almost as warm as those nearest to them—"that is a great thing." The next is a continual supply of fresh warm air (not burnt) which enables us to keep all but one of the windows closed—and, lastly, a considerable saving in Fuel. I am very glad our Guardians tried them, and indulge in the hope that by next winter they will have all the wards fitted with them. You are at liberty to use this letter as you please, and I shall be happy to reply to any inquiries, and let your Stoves be seen in operation.

Yours faithfully,
G. TUSTIN, Master.

Extract from Report by the Guardians of the Working of two No. 3 Hygienic Stoves—January, 1881—5 days' trial—

Ward, 96 x 24 x 14ft. = 32,758 cubic feet. Air outside, 39½°

Mean average temperature, 60½°.	Greatest difference between centre & end, 4°.
Highest temperature 64°. Lowest 57°. Least " " " "	1°
Coals consumed (7.30 to 5.30) 5 days. Mean " " " "	2½°
10 hours per day, 8cwt. 2qrs. 14lbs., equal to 74lbs. per stove per day.	

N.B.—Hygienic Stoves have been put into the London Hospital, and can be seen in operation there.

Thirteen Stoves were put in the Wolverhampton Board Schools, and several other large Schools, Chapels, &c., &c.

Southsea Clarence Esplanade
Pier Company.

Secretary's Office, Portsmouth,
Dec. 4th, 1881.

GENTLEMEN,—I am pleased to inform you that the 13 Stoves at the Southsea Pier are giving unqualified satisfaction, and I cannot speak too highly of them. I will be very glad to hang up any notice you may send me.

Yours faithfully,
A. W. WHITE, Secretary.

31, Donegall Street, Belfast, Dec. 3rd, 1881.

The three No. 3 Hygienic Stoves I got from you for St. Anne's Schools have had a fair trial, and I have much pleasure in stating that they have given complete satisfaction. They are fitted in large rooms where open fire-places would have been almost useless, and I find the air, on the coldest morning, warmed to a comfortable temperature in a very short time. They are easily lit, consume a comparatively small quantity of coal, and are as cheerful as the ordinary open fire-place. You are at liberty to use this letter as you please.

Yours faithfully,
GODFREY W. FERGUSON, Architect.

Addenbrooke Villa, Stourbridge, Dec. 2nd, 1880.

I like the Stove you sent me, 15 months since, more and more; it gives such a beautiful balmy feeling to the air of the room, and makes it of an equal temperature all over the room. Persons with chest affections feel great benefit from the warm dry air (without stuffiness), especially in contrast with our cold damp atmosphere. The Stove is very clean in use and causes very little trouble to the servants. It needs no fire-irons or fender. I have found that it takes about two-thirds of the coal to keep the room at the same temperature as another room of the same size with an ordinary grate. You may make what use you please of this letter.

Yours faithfully,
H. A. WASSELL.

PATENT WATER BOILERS.

WITH GAS BURNER AND DRAW OFF COCK.

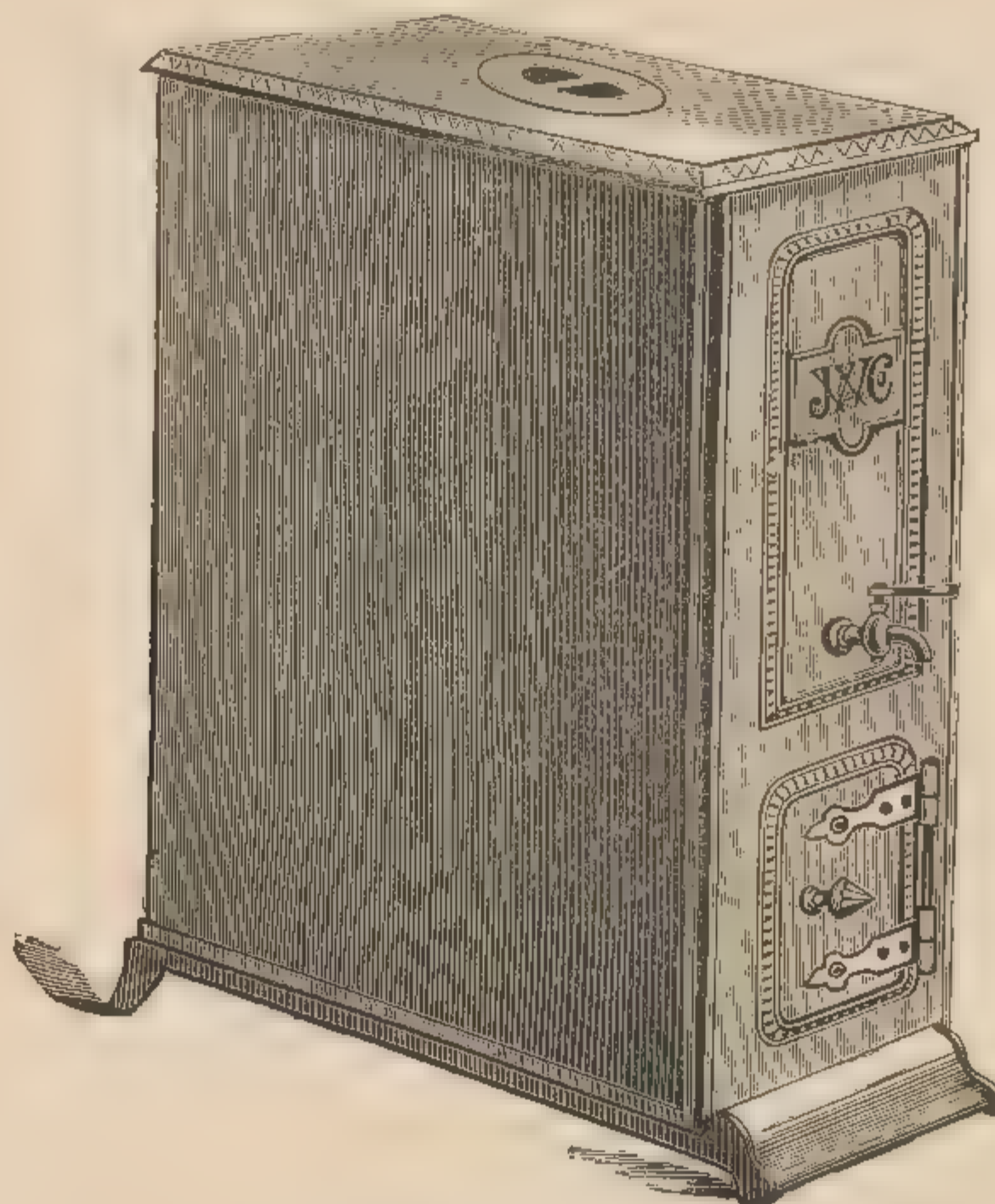
These Boilers are double cased, the flues carrying the heat over the entire surface.

They are very useful in a Nursery or Bath room, to supply Hot Water for Baths ; or in a Kitchen or Scullery, for supplying Hot Water.

They are also used on the different landings of Hotels and other large houses, affording without trouble and at a very small cost, a constant supply of Hot Water.

SIZE

30 in high x 11 in. wide
x 23 in. deep.



PRICE.

To hold 8 Gallons of Water
£5 0 0.

No. A709.—Tinned Copper.



PRICE.

To hold 6 Gallons 45/6

PRICE.

To hold 12 Gallons 6/1.

No A710. -Tinned Iron

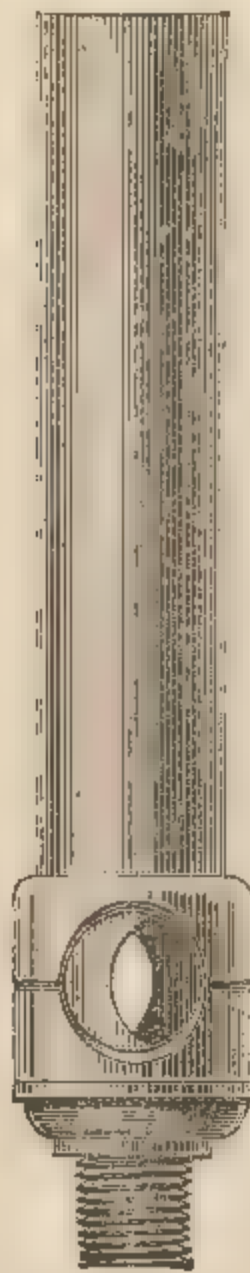
BRASS GAS FIRE BURNERS.

REDUCED PRICES.



No. B2408. *Non-Regulating.*

Price ... $\frac{5}{8}$ in. ... 7/- per doz.
 " ... $\frac{3}{4}$ in. .. 10 6 "



No. B2409. *Regulating.*

Price ... $\frac{5}{8}$ in. ... 10/- per doz.
 " ... $\frac{3}{4}$ in. ... 13/6 "



No B2406.

Price .. 15/- per doz.



THE LONDON BURNER

No. B2407.

Price ... 10/6 per doz.



No. B2402, $2\frac{1}{2}$ in. long.
 Price 9/- per doz.

No. B2404, $3\frac{1}{2}$ in. long.
 Price 16/- per doz.



BRASS BURNER.

No. B2400 } 3in. high,
 } 1 $\frac{1}{2}$ in. diam.
 Price 12/- per doz.

No. B2500 } 4in. high,
 } 2 $\frac{1}{2}$ in. diam.
 Price 24/- per doz.



BRASS BURNER.

No. B2440, with 24 Jets,
 Price 3/- each.

No. B2441, with 16 Jets,
 Price 2/3 each.

ATMOSPHERIC BURNERS.



No. B2100.

3½ in. high, 2 in. diam.

Price, Burner only 10½d.

Burner, with Elbow and Brass Tube, 1/6.

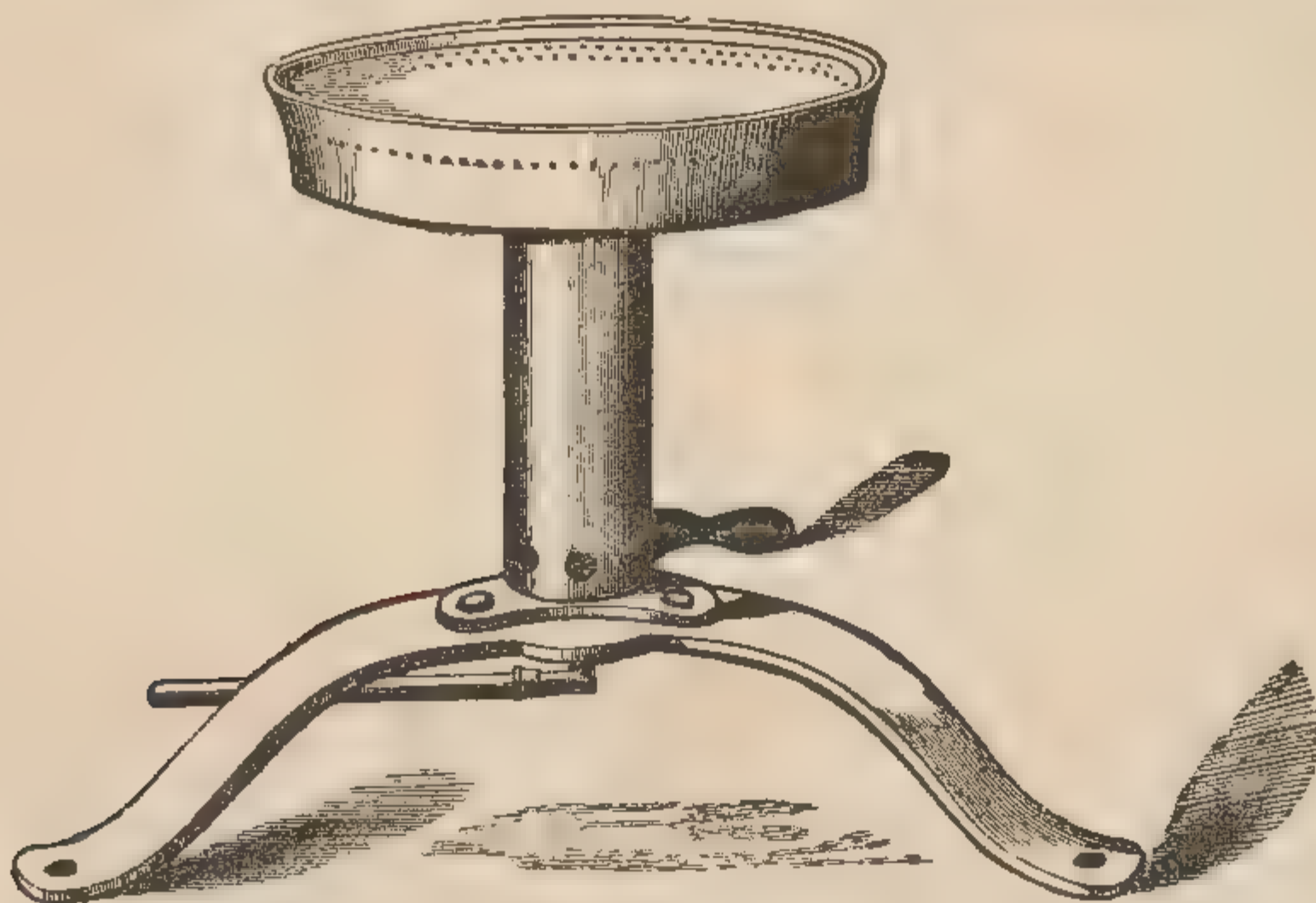


No. B2120.

5½ in. high, 3 in. diam.

Price, Burner only, 1/4.

Burner with Brass Elbow and Tube, 2/-



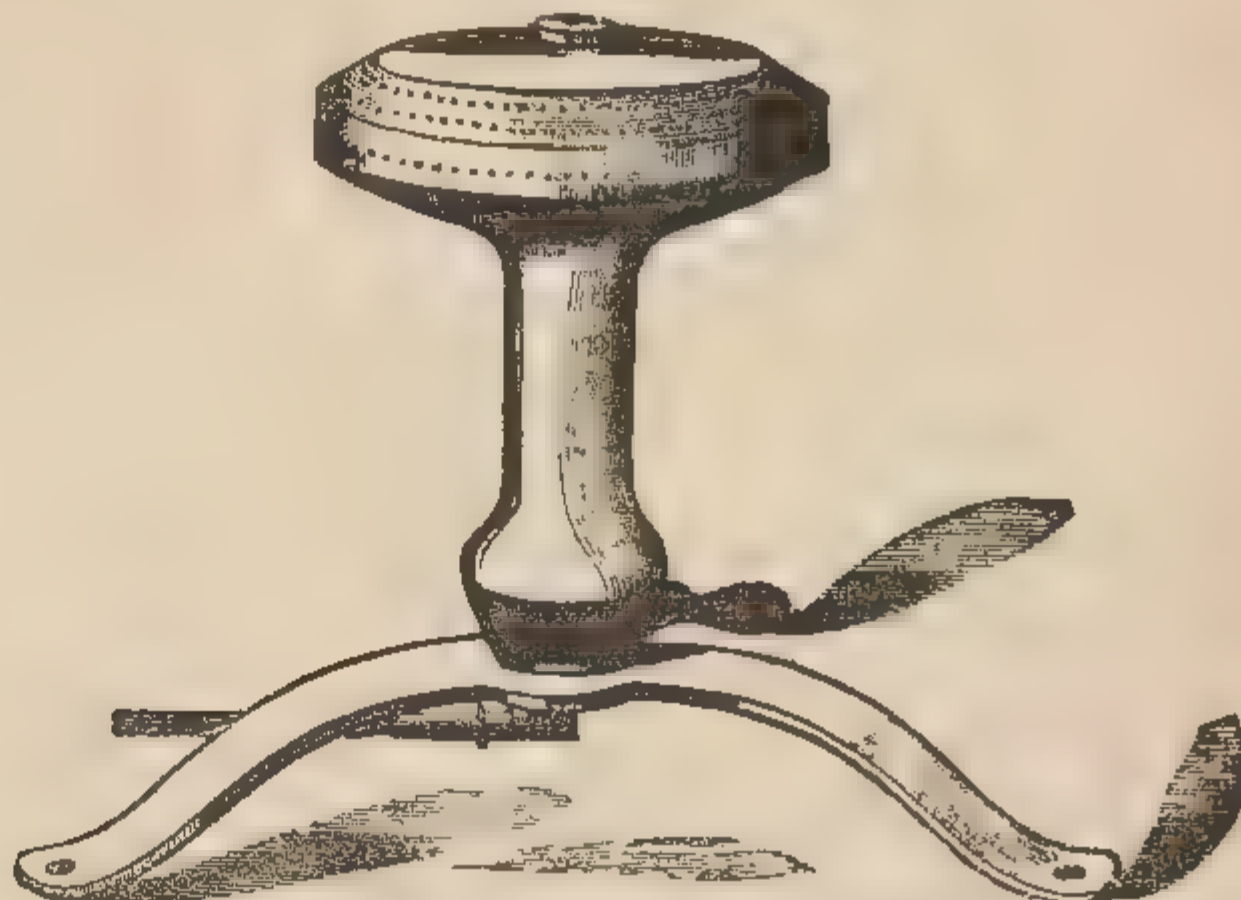
No. B2180. 7½ in. high. 7 in. diameter.

Price, Burner only, 10/6 each. Burner, with Brass Elbow, Tube, and Straddle, 15/-



No. B2140. 6 in. high. 4 in. diameter.

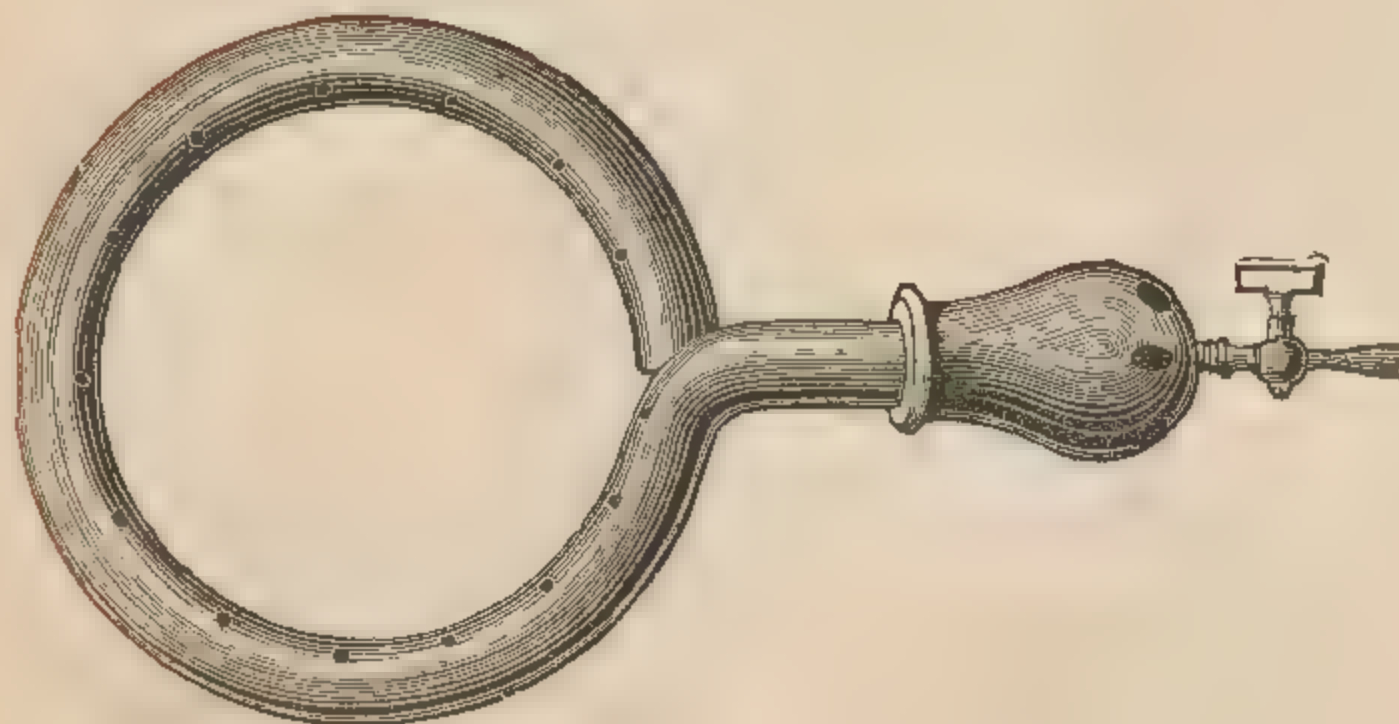
Price, Burner only, 2/- Burner with Brass Elbow and Tube, 3/-



No. B2160. 7 in. high. 5 in. diameter.

Price, Burner only, 6/9 each. Burner, with Brass Elbow, Tube, and Straddle, 10/- each.

GAS BURNERS, &c.



No. B2200.
ATMOSPHERIC RING BURNER,
WITH AIR BULB AND COCK.

Diameter of Ring.	4in.	5in.	6in.	7in.	8in.	9in.	10in.	Price
	...	...	...	...	...	...	...	6/- each.
"	"	"	"	"	"	"	"	7/6 "
"	"	"	"	"	"	"	"	9/- "
"	"	"	"	"	"	"	"	10/6 "
"	"	"	"	"	"	"	"	12/- "
"	"	"	"	"	"	"	"	13/6 "
"	"	"	"	"	"	"	"	15/- "

NON-ATMOSPHERIC BURNERS.



No. B2430.
IRON RING BURNER.

Diameter of Ring,	4in.	5in.	6in.	8in.	Price
	...	...	...	...	2/6 each.
"	"	"	"	"	3/- "
"	"	"	"	"	3/9 "
"	"	"	"	"	5/3 "



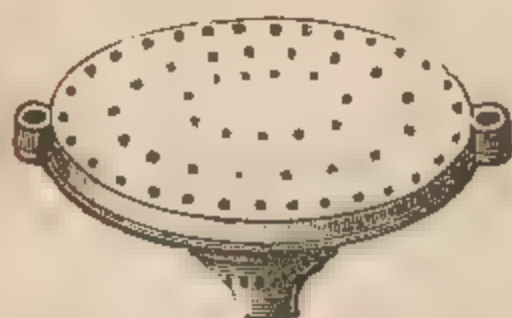
No. B2434.
BRASS RING BURNER.

For Mullers, &c.
4 1/2 in. diameter ... Price 3/- each.



No. 2432.
IRON RING BURNER.

Diameter of Ring,	4 in.	5 in.	6 in.	8 in.	Price
	...	...	...	...	1/6 each.
"	"	"	"	"	1/11 "
"	"	"	"	"	2/3 "
"	"	"	"	"	3/- "



SHALLOW IRON BURNER.
ATMOSPHERIC.

For Hot Plates, &c.

No.	B4000	...	2 in. diameter	...	Price
					1/6 each.
No.	B4001	..	3 1/2 in. diameter	...	2/3 "

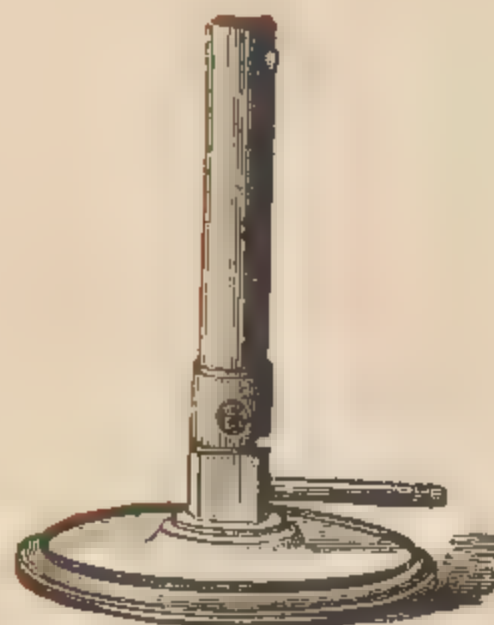


AIR BULBS.

No. B2420.

For	3/8 in. Pipe	...	...	Price
				1/- each.
For	1/2 in. Pipe	...	...	1/3 "
For	3/4 in. Pipe	...	...	1/6 "

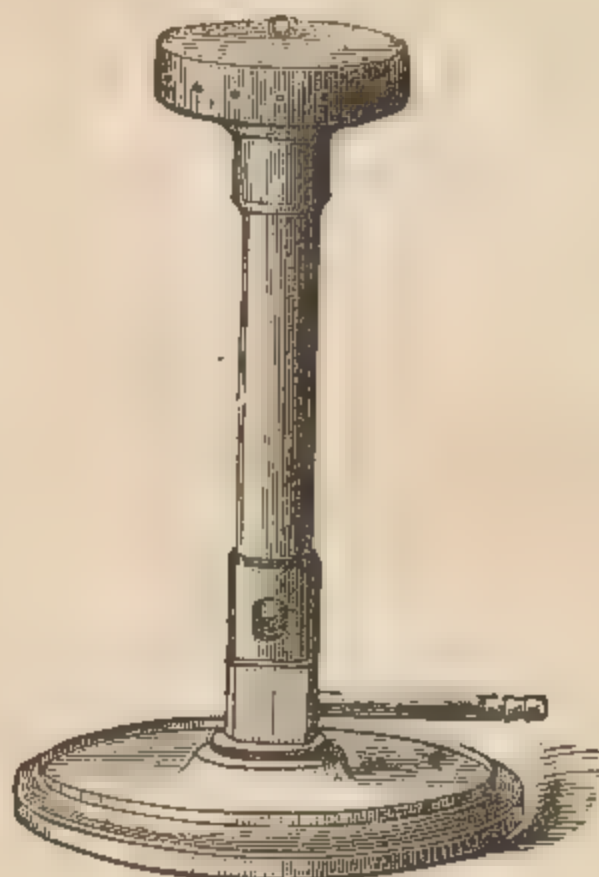
BUNSEN GAS BURNERS, FOR CHEMISTS' AND DENTISTS' USE.



BUNSEN BURNER, with Air Regulator,
without Rose.

No. B4006 ... $\frac{7}{16}$ inch ... 1/9 each.

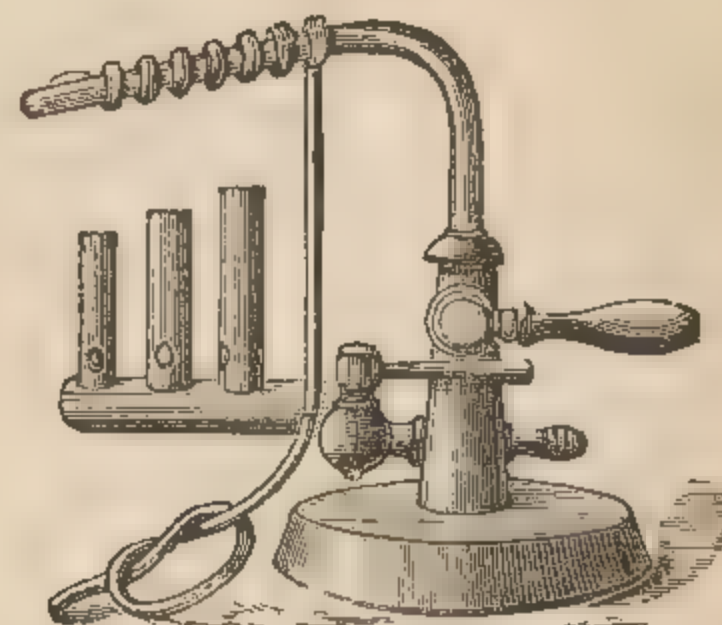
No. B4008 ... $\frac{3}{4}$ inch ... 2/3 each.



BUNSEN BURNER, with Air Regulator,
with Rose.

No. B4026 ... $\frac{7}{16}$ inch ... 3/- each.

No. B4028 ... $\frac{3}{4}$ inch ... 3/9 each.

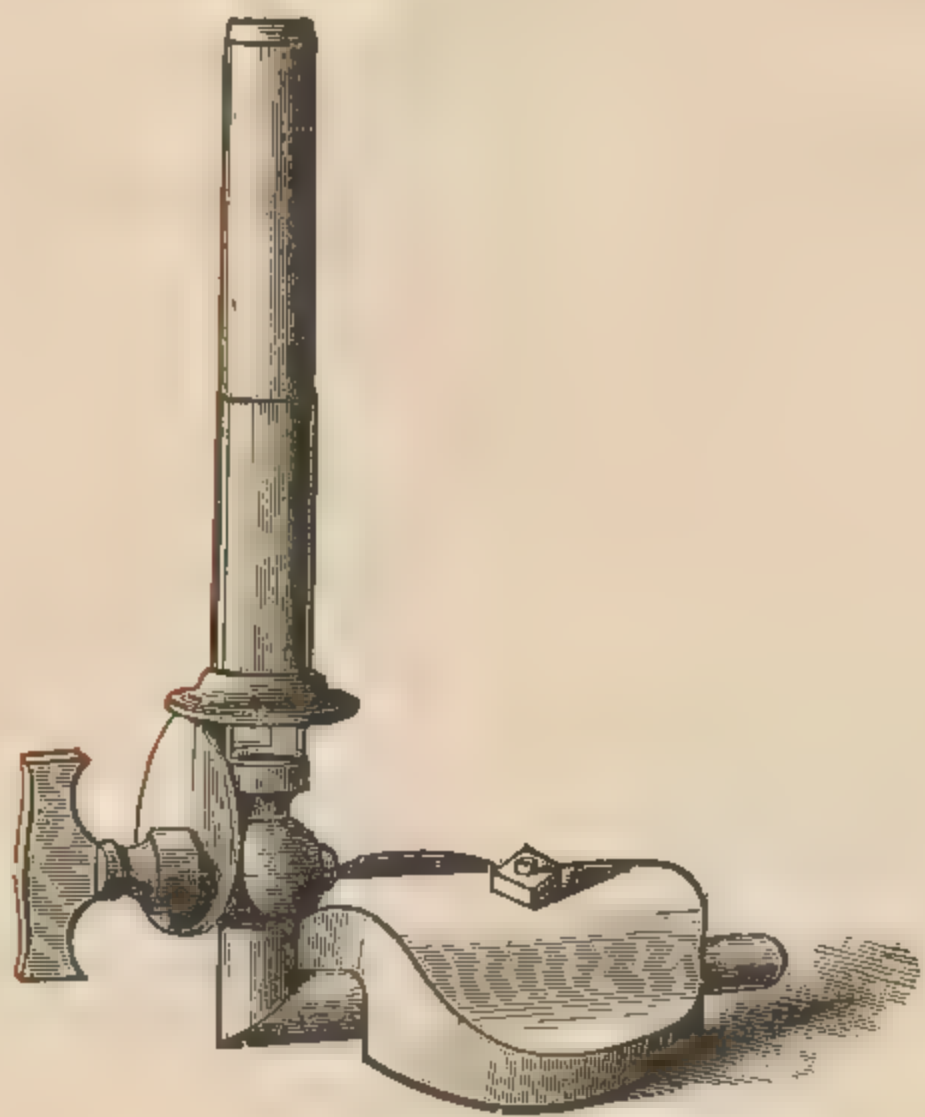


No. B4050.

HOT BLAST BLOW PIPE.

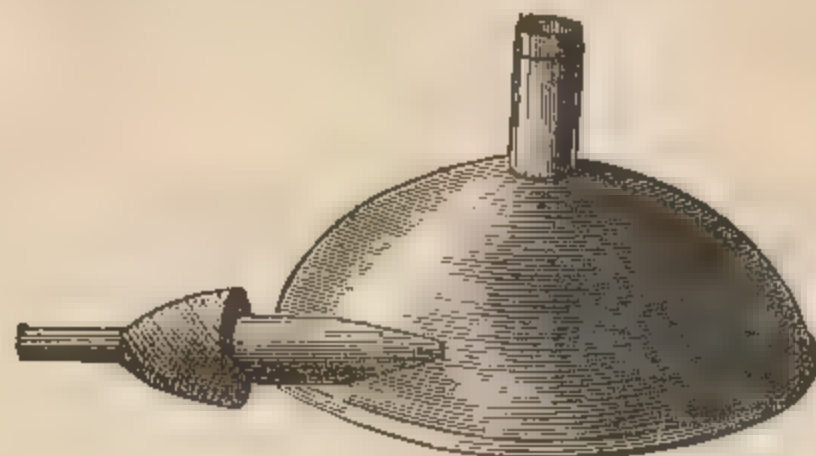
Price 7/6 each

LABORATORY BURNERS (Wallace's Patent.)



No. B0509.

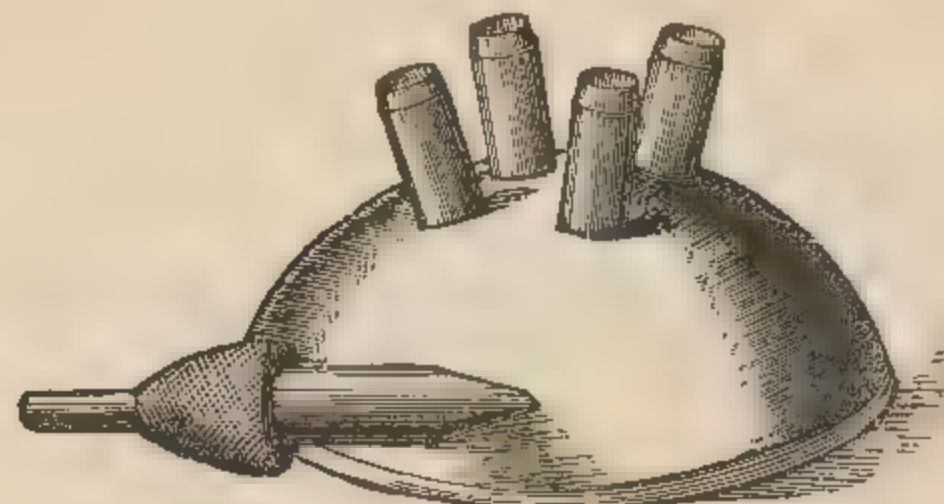
PATENT CAM BURNER. Price 6/6 each.



No. B0512.

PATENT HEMISPHERE BURNER, with one Flame.

Price 1/6 each.



No. B0514

PATENT HEMISPHERE BURNER, with four Flames.

Price 2/3 each.

These Burners are on the Atmospheric or Bunsen principle, and are remarkable for the perfection of their flames, and the intensity of heat they produce. A stout copper bell wire is readily fused in the open flame, which indicates a temperature of combustion equal to about 3,000 degrees Fahrenheit. Gold, silver and brass fuse readily.

No. B0509 represents the PATENT CAM BURNER, having a tap attached to regulate the gas. On the key of this tap is a cam, which raises the air-slide, and *always regulates the admission of air and gas in the right relative proportions.*



INDIA RUBBER TUBING.

FOR GAS STOVES, &c.

						$\frac{1}{4}$	$\frac{5}{16}$	$\frac{3}{8}$	
Plain Drab, Wired inside	...	...	...	...	...	3½d.	4½d.	5½d.	per foot.
Plain Black, not wired	...	...	...	...	...	4½d.	5½d.	6d.	„
Ribbed Black „	...	...	...	...	...	4½d.	5½d.	6d.	„
Ribbed Red „	...	...	...	...	...	6d.	7d.	8d.	„
Best Solid Red „	...	...	...	...	...	7d.	8d.	9d.	„

“A” DISCOUNT.

BURNERS.



No. B92.

PATENT STREATITE

FISHTAIL BURNER.

Sizes Nos. 1, 2, 3, 4, 5, 6.

Price 12/- per gross.

No. B93.

PATENT STREATITE

BATSWING BURNER.

Sizes Nos. 3, 4, 5, 6, 7, 8.

Price 12/- per gross.

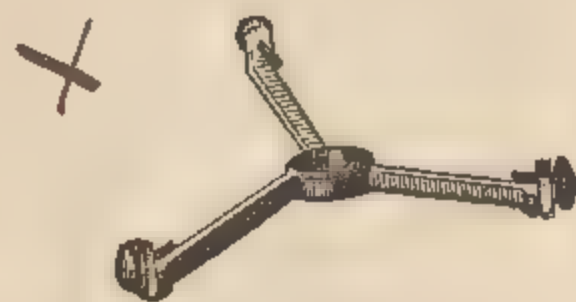


No. B96.

PATENT BURNER.

Price 4/- per doz.

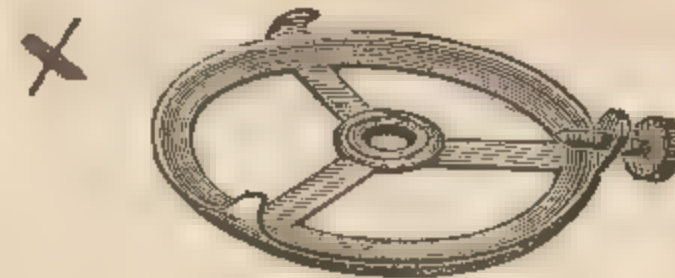
GLOBE HOLDERS.



No. B98.

Cast Brass, 3 or 4 inch Fitting.

Price 36/- per gross.



No. B99.

Stamped Brass, 3 inch Fitting.

Price 24/- per gross.

In ordering, please state the *size* of fitting they are intended for.

TERRA COTTA SMOKE CONSUMERS.



B2864.

IMPROVED SMOKE CONSUMER.

BRONZED OR LACQUERED.

3 $\frac{5}{8}$ inch .	9/- per doz.	4 $\frac{1}{2}$ inch .	14/- per doz.
3 $\frac{7}{8}$ " .	9/9 "	4 $\frac{3}{4}$ " .	18/- "
4 $\frac{1}{8}$ " .	10/6 "		



No. B2873.

PATENT SMOKE CONSUMER,

BRONZED OR LACQUERED.

The above are a very superior article, of best metal and finish.
The Terra Cotta part too is highly embossed and of superior finish.

REDUCED PRICES.

3 $\frac{5}{8}$ inch 20/-. 4 $\frac{1}{8}$ inch 24/-. 4 $\frac{1}{2}$ inch 27/- per doz

MICA OR TALC SMOKE CONSUMERS.



No. B201.

3 inch. Conical.

For Gas, Oil, or Paraffin Lamps.

Price 3/- per doz.



No. B202.

3 inch. Flat.

[For Gas, Oil, or Paraffin Lamps.

Price 2/6 per doz.



No. B205.

FLAT MICA CONSUMERS,

WITH CORONETS AND KNOBS.

3 $\frac{5}{8}$ inch 12/- per doz.	5 inch 24/- per doz.
3 $\frac{7}{8}$ " 13 6 "	5 $\frac{1}{2}$ " 27 - "
4 $\frac{1}{8}$ " 15 - "	6 " 30 - "
4 $\frac{1}{2}$ " 18 - "	6 $\frac{1}{2}$ " 36 - "
4 $\frac{3}{4}$ " 21/- "	



No. B203.

FLAT MICA CONSUMER.

4 $\frac{1}{2}$ inch - 4 6 per doz.

5 " -	5,3 "
5 $\frac{1}{2}$ " -	6' "
6 " -	7 6 "
6 $\frac{1}{2}$ " -	9, - "
7 " -	12/- "



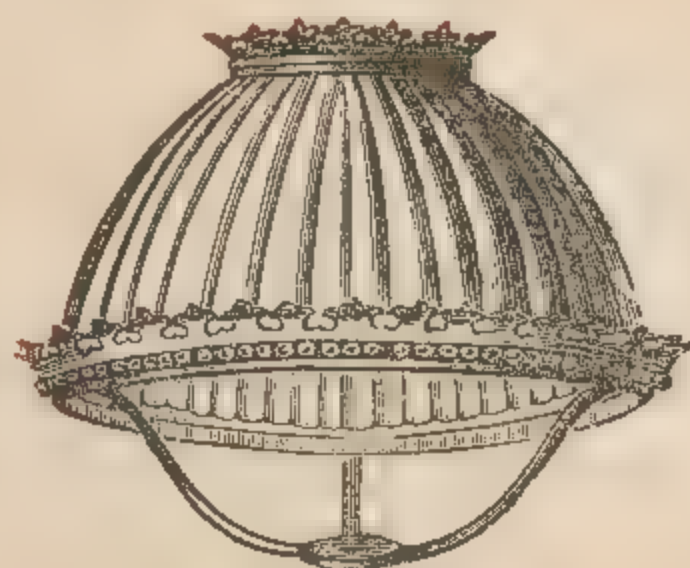
No. B206.

CONICAL MICA CONSUMERS.

WITH CORONETS AND KNOBS.

3 $\frac{5}{8}$ in. 13/6 per doz.	5 in. 27/- per doz.
3 $\frac{7}{8}$ " 15 - "	5 $\frac{1}{2}$ " 31 6 "
4 $\frac{1}{8}$ " 18 - "	6 " 34 6 "
4 $\frac{1}{2}$ " 20' - "	6 $\frac{1}{2}$ " 39/- "
4 $\frac{3}{4}$ " 23/- "	

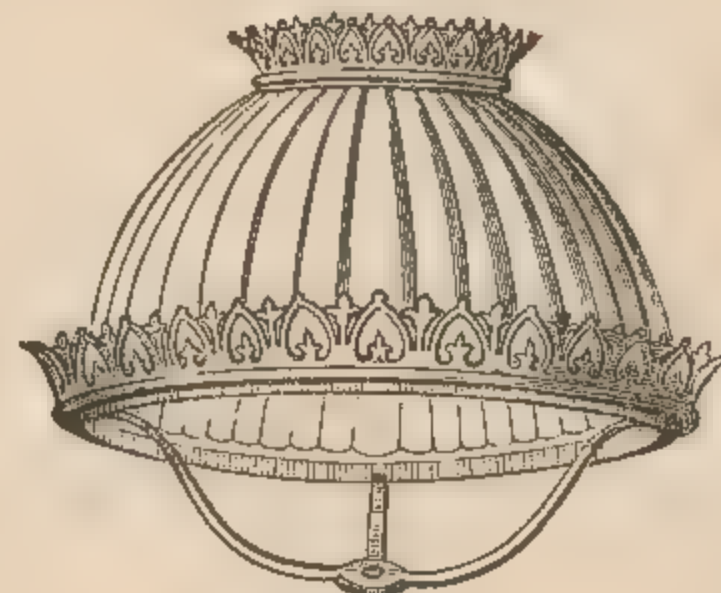
OPAL REFLECTORS.



No. B807.

OPAL REFLECTOR.

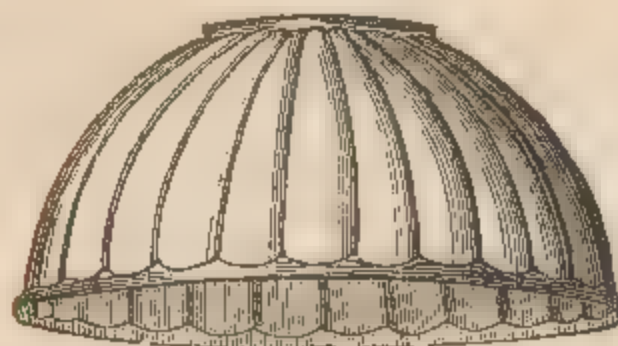
	7	8½	10½ inch.
White	3/3	5/1	8/4 each.
Green with White Enamel inside.	4/2	7/2	11/6 "



No. B806.

No. B806. is of superior metal and finish to No. B807.

	7	8½	10½ inch.
White	4/3	6/3	10/3 each.
Green with White Enamel inside.	5/6	10/-	14/- "



OPAL ONLY.

	7	8½	10½ inch.
White	9/-	13/-	22/- per doz.
Green with White Enamel inside.	20/-	38/-	60/- "



No. B807.

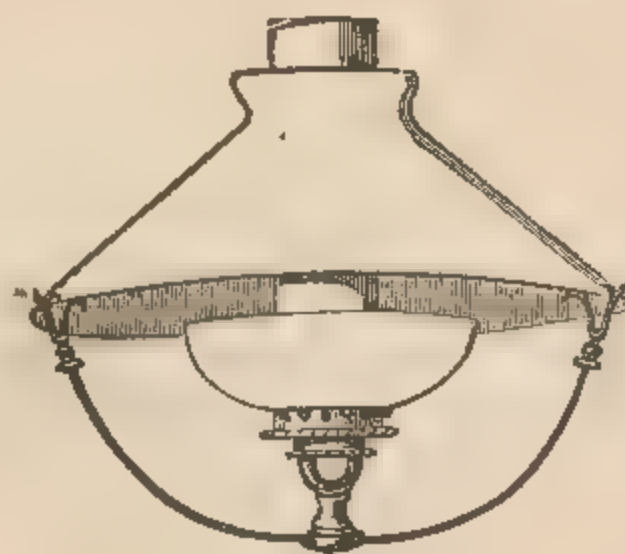
BRASS FRAMES & TOP CORONETS.

7 inch.	30/- per dozen.
8½ "	48/- "
10½ "	78/- "



GOTHIC CORONET.

No. B2870.	No. B2871.
3 in. diameter.	3½ in diameter.
Price 13/6 per doz.	Price 17/3 per doz.



No. B810

Complete with B310 Burner and Chimney.

Price, 9 inch. . 6/9 each.

" 10 " . 7/6 "

If with No. B311 Burner, 1/- each extra.



No. B310.

No. B310.—With
Steatite Ring and Plated
Cone.

Price 2/- each.

No. B311.—With Ad
justable Regulator.

Price 3/- each

THE COMET GLOBES AND FITTINGS.

REDUCED PRICES.



No. A120.—BEST QUALITY OPAL.

PRICE 8/- per doz.
 „ by the case (case free) 7/4
 „ complete, with holder,
 Burner, and Coronet,
 with Mica or Opal
 Callotte, by the case } 24.6



No. A121.—CUT FLINT.

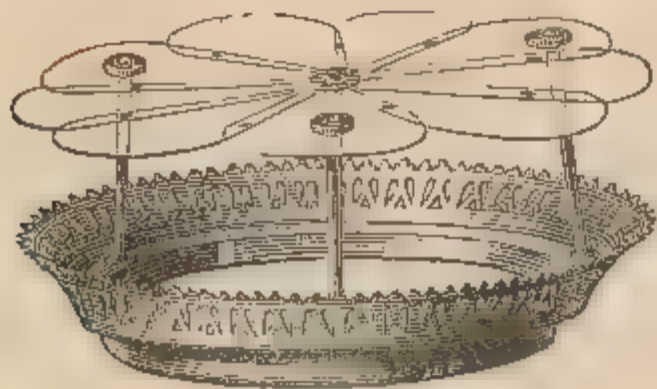
PRICE 14/3 per doz.

No. A124.—BEST CUT FLINT.

PRICE 32/- per doz.

In ordering, please state which Coronet is preferred.

BEST HAND PAINTED, Opal Globes complete with Holder, Burner, and Coronet, with Mica or Opal Callotte, 37/- per dozen.



CORONET, WITH MICA.

PRICE 9/6 per doz.



No. A132.—HOLDER AND BURNER.

PRICE with 1 screw ... 5/4 per doz.
 „ „ 3 „ ... 6/- per doz.

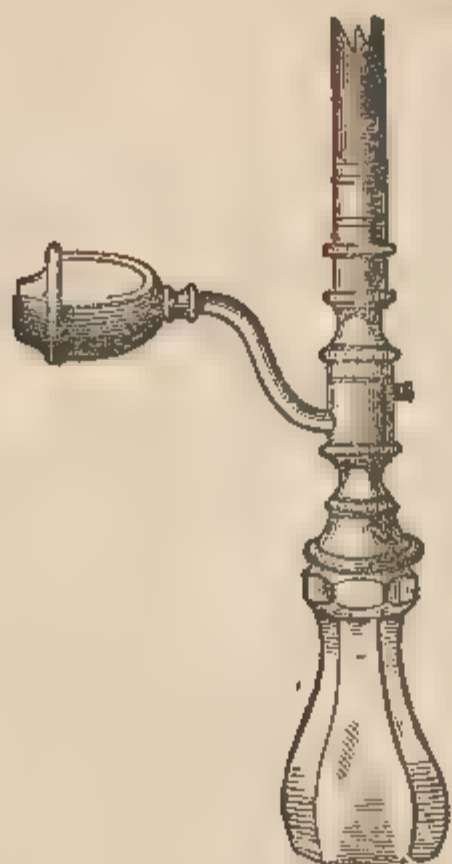


CORONET, WITH OPAL
CALLOTTE.

PRICE 9/- per doz.

OPAL PINES, best quality	Per doz.	6.8	...	...	By the case (case fr.)
OPAL PINES, best Hand-painted, in a variety of good Patterns, 2.8 each.					Per doz.
					6.4

CIGAR LIGHTERS.



No B514.

CIGAR LIGHTER, WITH CUT GLASS HANDLE.

Is suspended by an India Rubber Tube. When hanging, a small blue flame only is kept burning within the cup, but, on raising it, a flame shoots out, which decreases on being again let go.

Price, 12/6 each.



No. B515.

"JACK TAR"
CIGAR LIGHTER.

Price, 12/9 each.



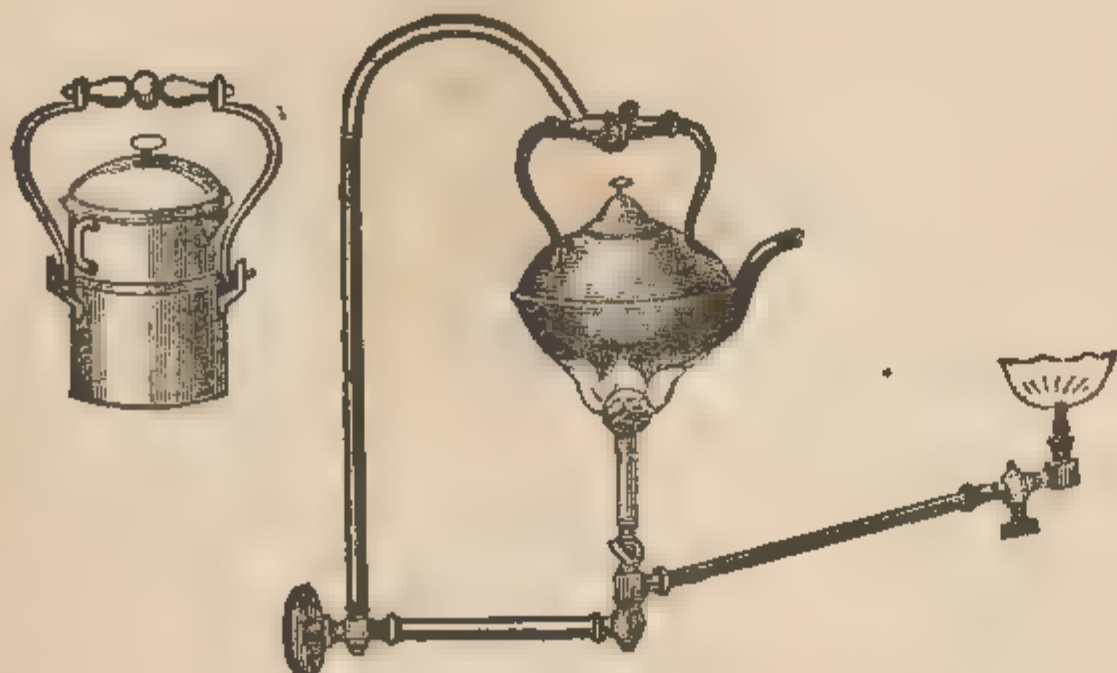
No. B516.

"PUNCH"
CIGAR LIGHTER.

Price, 10/6 each.

For Liquor Vaults, Billiard Rooms, &c.

NURSERY BRACKETS.



No. B501.

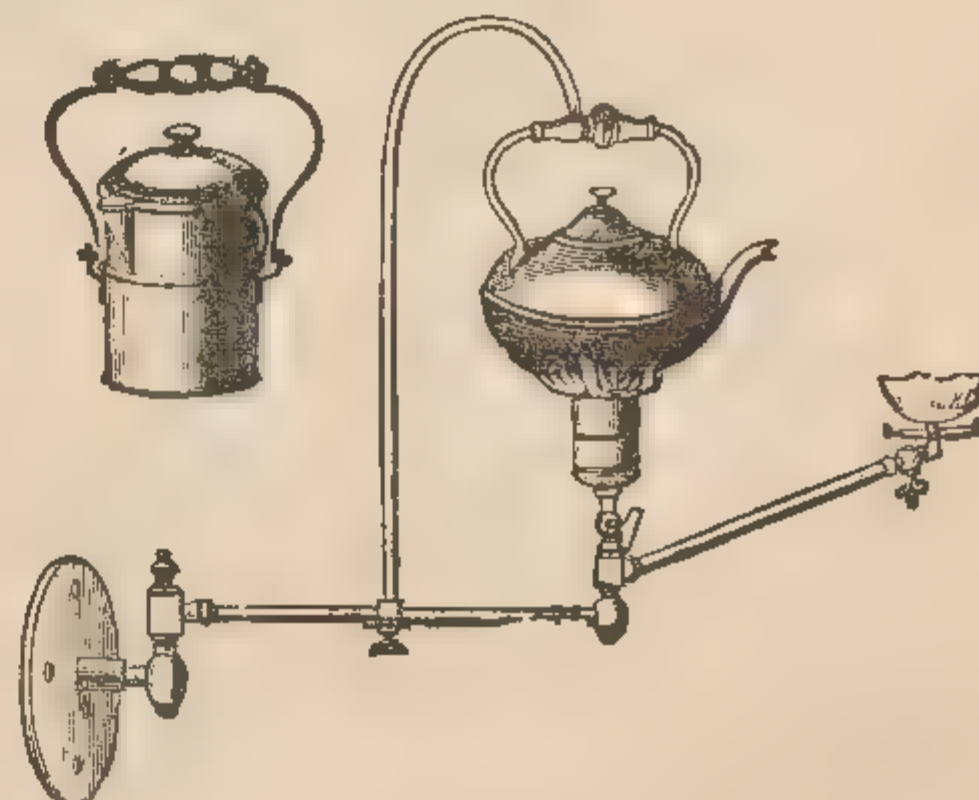
NURSERY BRACKET, WITH STIFF BACK.

Price. 8/6 each.

No. B502.—Ditto, Extra Strong.

Price, 13/- each.

Panakin for ditto, with earthenware inside, 2/8 each.



No. B503.

NURSERY BRACKET, WITH SWING BACK.

Price, 12/6 each.

GAS FIRE LIGHTER.

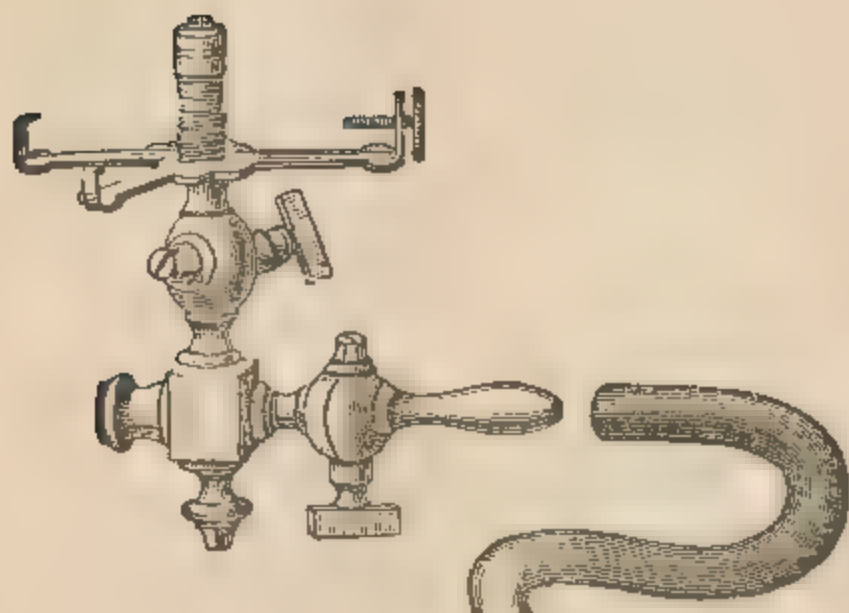


No. B550.

The Fire Lighter is connected with the Gas supply by India Rubber Tube, and being lighted, is inserted amongst the coals, no wood being required.

Price 1/- each.

INDIA RUBBER TUBE CONNECTORS.



No. B350.
TUBE CONNECTOR.
FOR BRACKET.

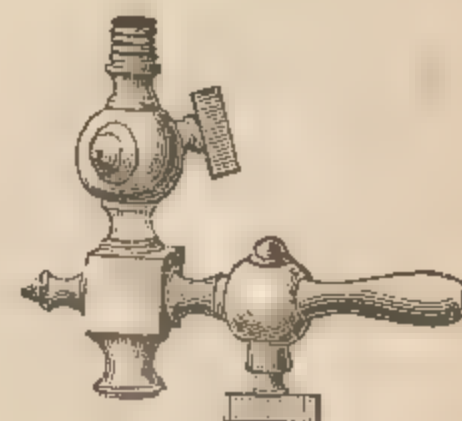
$\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 2/- each. Price 2/9 each.

No. B352.

TUBE CONNECTOR.

Same as No. B350, but with the nozzle hanging down, instead of projecting horizontally.

$\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 2/- each. Price 2/9 each.



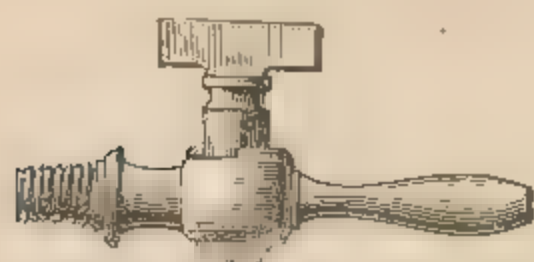
No. B351.
TUBE CONNECTOR.
FOR PENDANT OR PILLAR.

$\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 2/- each. Price 2/9 each.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied without trouble, and at a trifling cost.

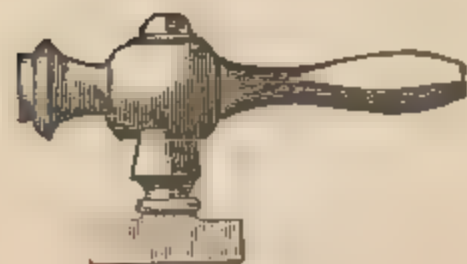
COCKS,

FOR INDIA RUBBER TUBE.



No. B357.

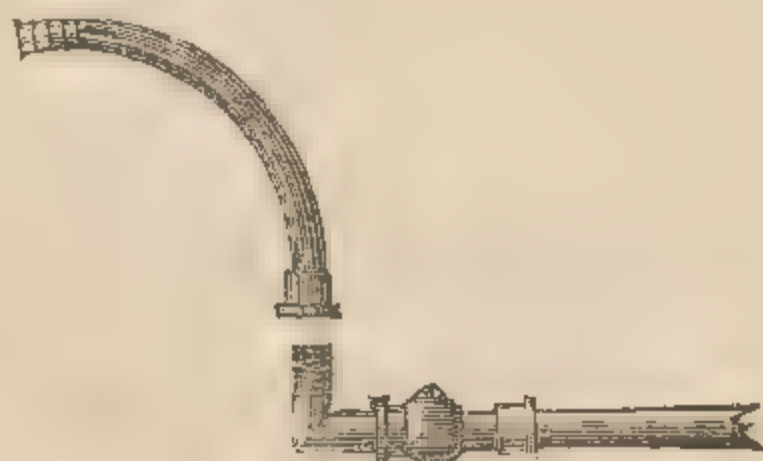
$\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 1/- each. Price 2/- each.



No. B358.

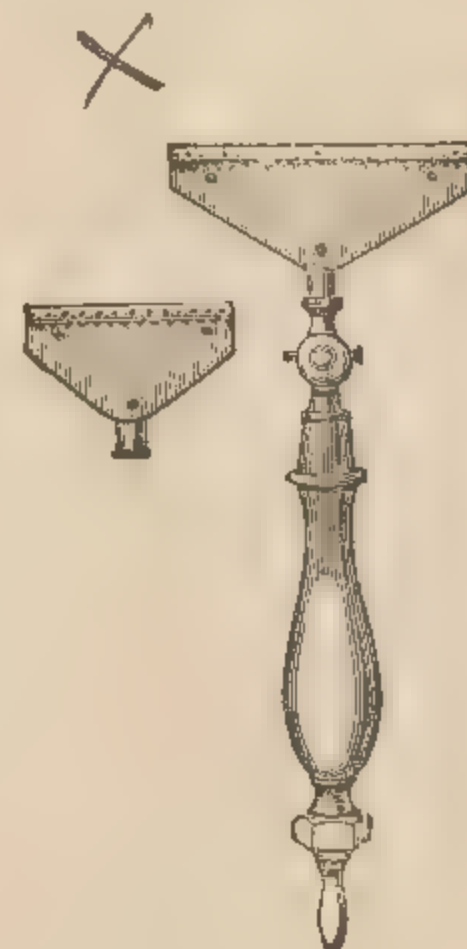
$\frac{3}{8}$ inch. | $\frac{1}{2}$ inch.
Price 1/- each. Price 2/- each.


BRASS BEND,
FOR INDIA RUBBER TUBE.



No. B355.
 $\frac{3}{8}$ inch.
Price 9d. each.

HORSE SINGER, for Gas.



No. B530 — With Two Heads.
Price 6/6 each.

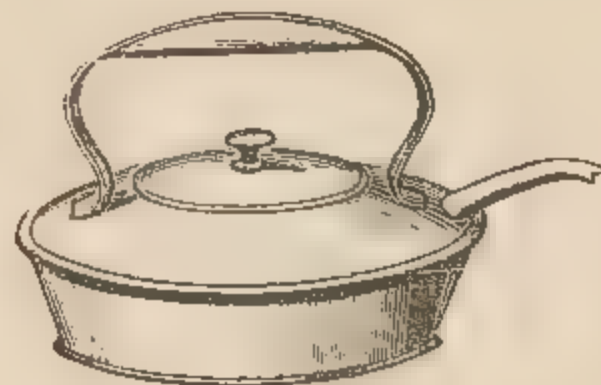
No. B531. — Ditto with Ball Joint.
Price 8/9 each.

TEA KETTLES, SPECIALLY ADAPTED FOR GAS STOVES. GREATLY REDUCED PRICES.



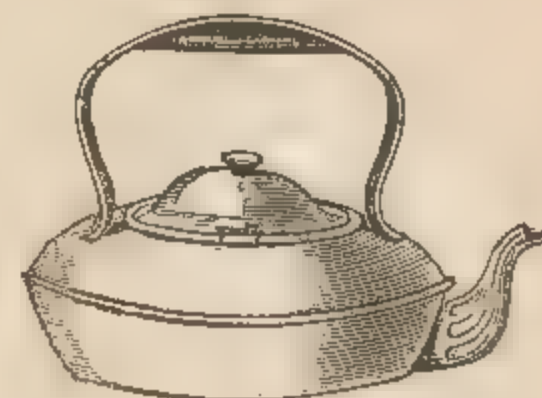
No. B6.
TIN TEA KETTLE.

1 Pint, 9 9 per dozen.
2 Pint, 13/- „
3 Pint, 14 6 „
4 Pint, 17/- „
6 Pint, 22/6 „



No. B10.
EXTRA STRONG TIN KETTLES.

2 Quart, 2/9 each.
3 Quart, 3/9 „
4 Quart, 4/9 „
5 Quart, 5/9 „



No. B8.
TIN TEA KETTLE.

3 Pint, 2 - each.
5 Pint, 3/- „



No. B9.
BEST BRIGHT TIN TEA KETTLE.
With Wood Handle.

3 Pint, 4 6 each.
5 Pint, 5 3 each.



No. B5.
CHEAP COPPER KETTLE.

1 Pint, 2/- each.
2 Pint, 3/- „
3 Pint, 3 9 „
4 Pint, 4 6 „
6 Pint, 5/9 „



No. B11.
BEST COPPER KETTLE.
This Kettle is of extra strength and
very superior finish.

2 Pint, 4/- each.
3 Pint, 6/- „

COPPER STEW PANS, SPECIALLY ADAPTED FOR GAS STOVES.



No. A110, WITH COPPER COVER.

The above Stewpan is made of stout Copper, in one piece, without seam. It is also made deep, so as to answer the purpose of a Saucepan.

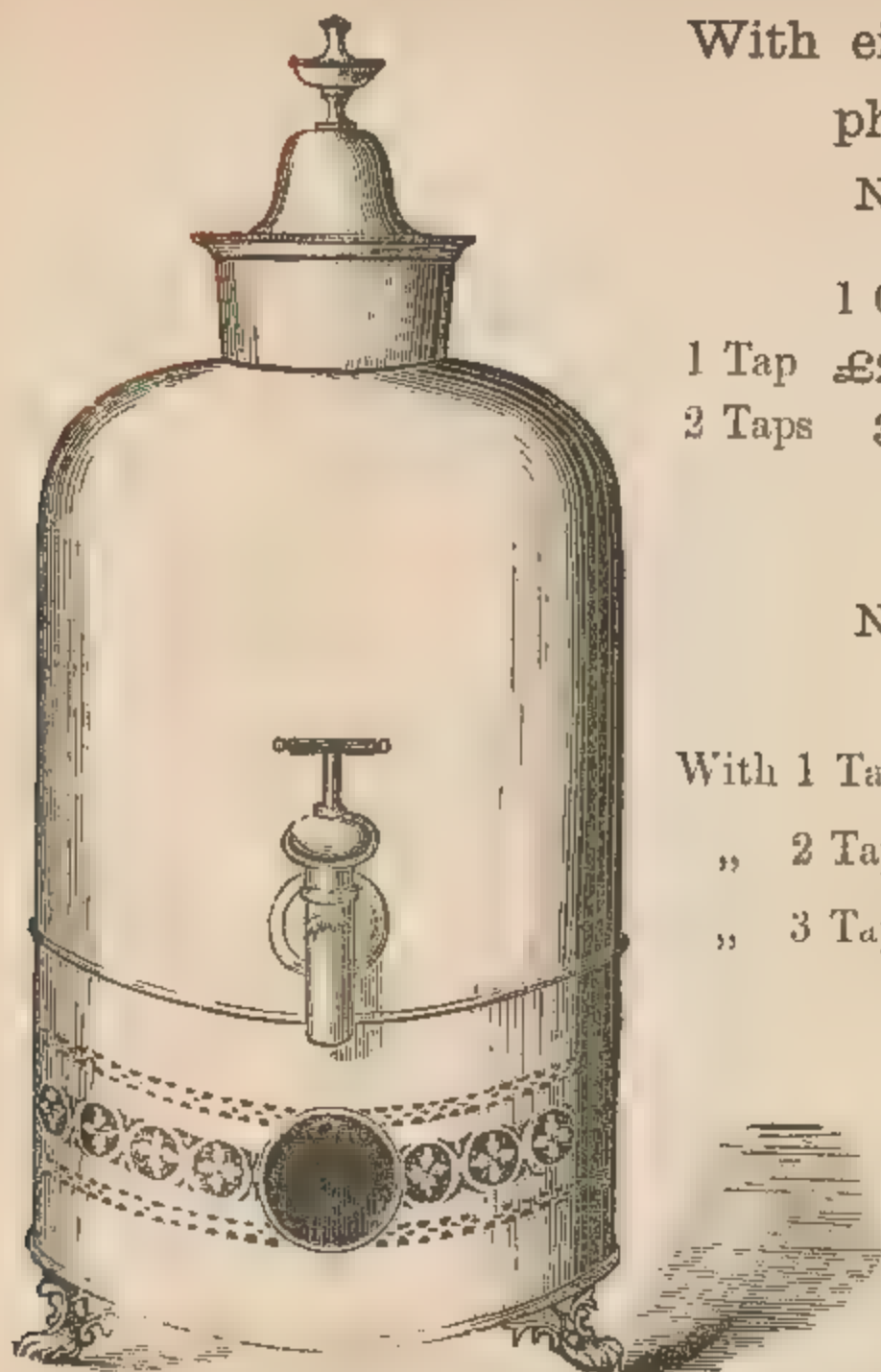
$\frac{1}{2}$	1	$1\frac{1}{2}$	2	$2\frac{1}{2}$	3	5	6	7	8	10 Pint.
2 4	3 -	3 8	4 6	5 4	6 -	7 4	8 3	9 4	10 9	12/- each.

COUNTER MULLERS, IN POLISHED BRASS.

With either Ring or Atmospheric Gas Burner.

No. B1001.—Round

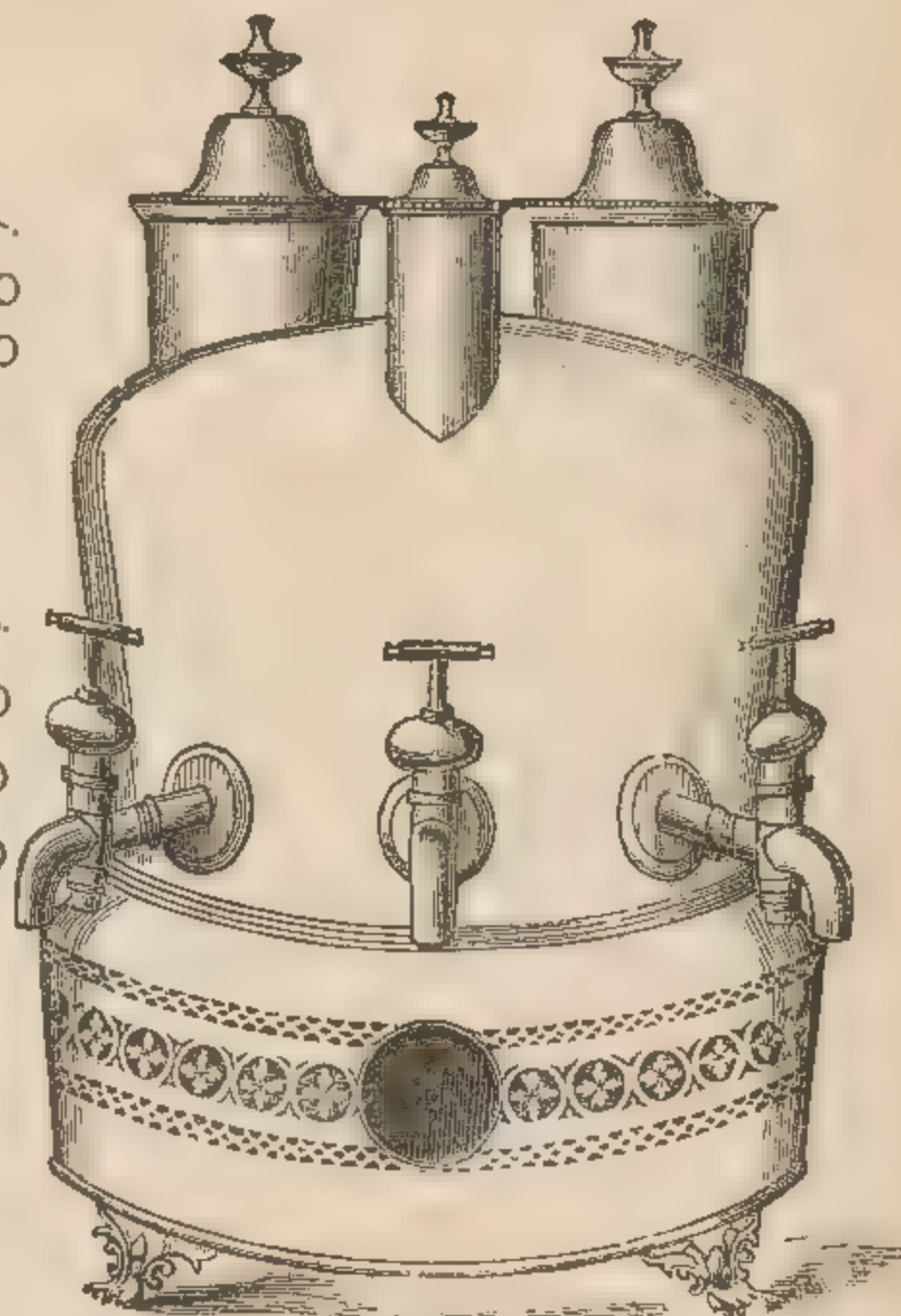
	1 Gallon.	2 Gallons.	3 Gallons.
1 Tap	£2 17 6	£3 7 6	£3 18 0
2 Taps	3 15 0	4 10 0	5 8 0



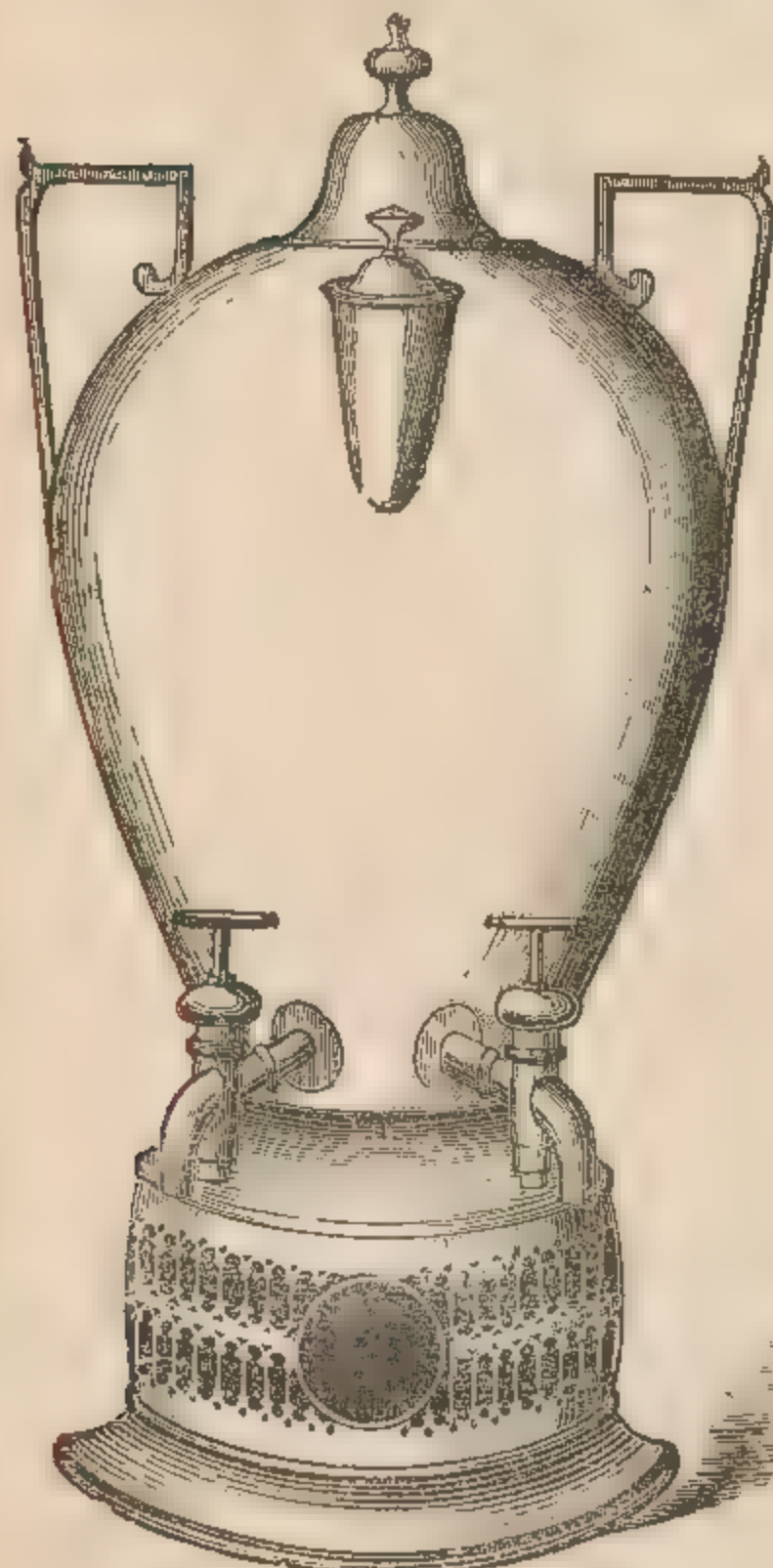
No. B1001.—Round.

No. B1002.—Oval.

	2 Gallons.	3 Gallons.
With 1 Tap	£4 19 0	£6 0 0
„ 2 Taps	6 0 0	7 0 0
„ 3 Taps	7 0 0	8 0 0

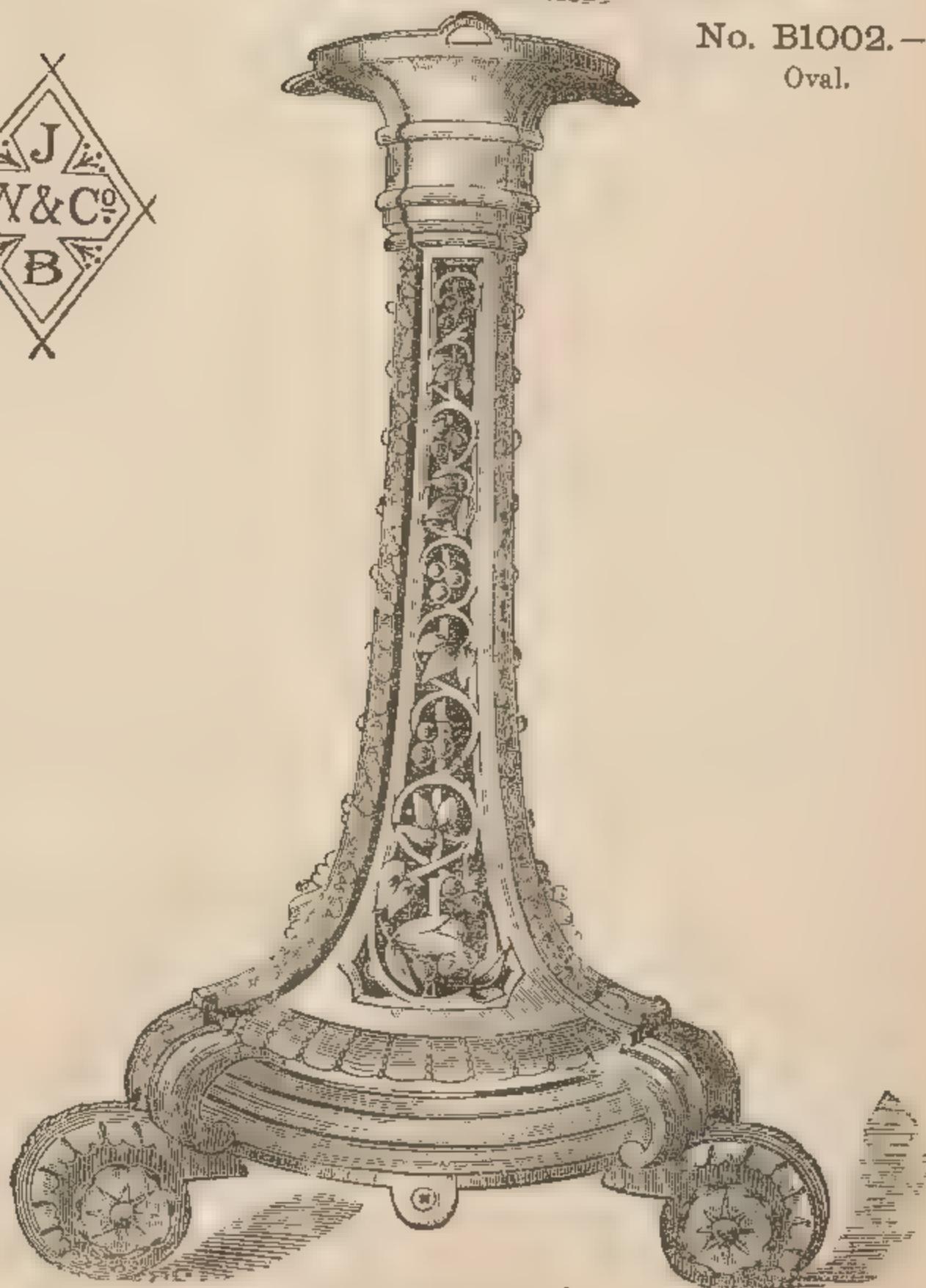


No. B1002.—
Oval.



No. B1003.—Balloon.

	2 Gallons.	3 Gallons.
With 1 Tap	£5 5 0	£5 15 0
„ 2 Taps	6 6 0	7 0 0
„ 3 Taps	7 7 0	8 0 0



No. B1005.

IRON STAND FOR MULLER.

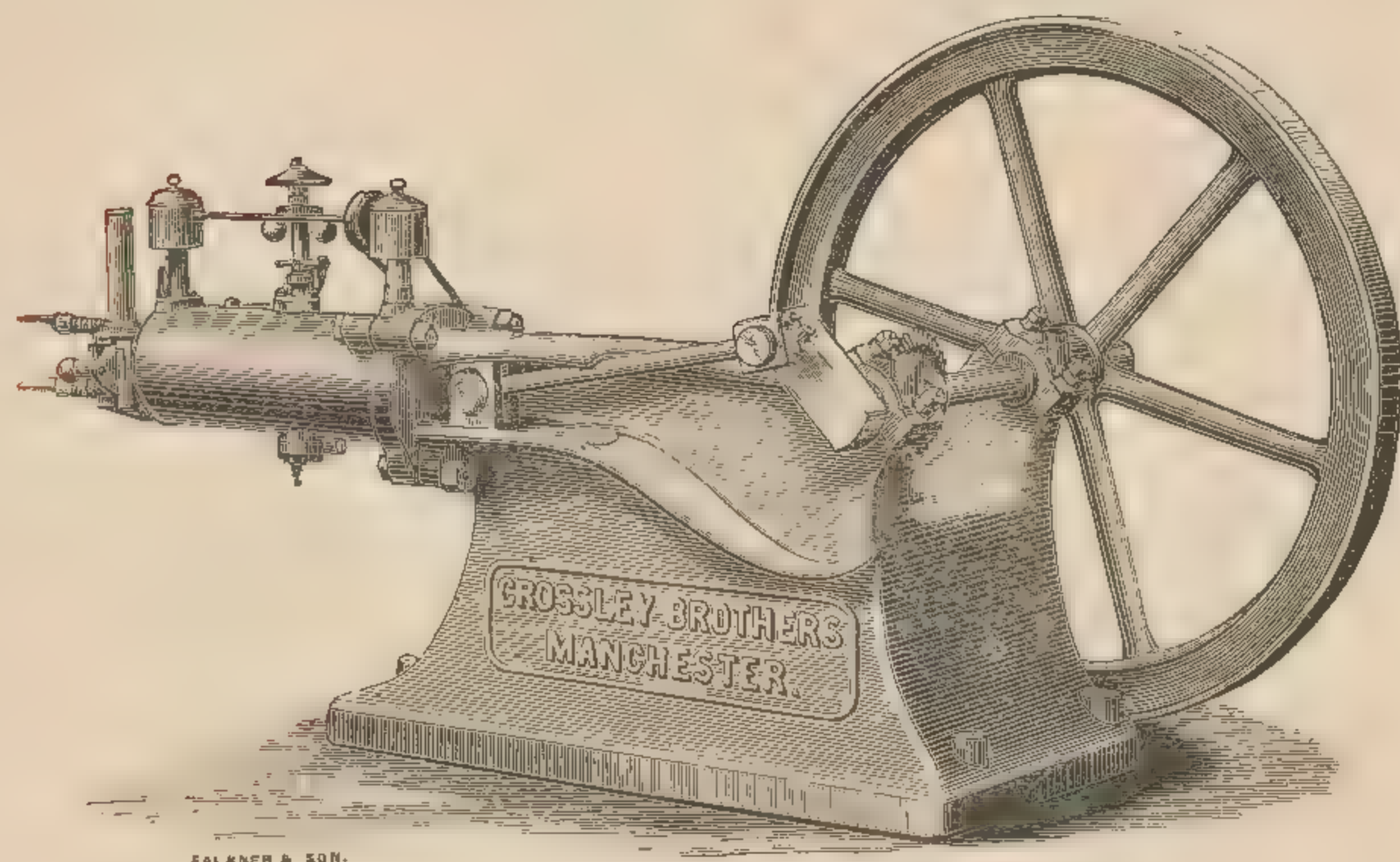
Best Bronzed.

Price £2 2 0

THE "OTTO" SILENT GAS ENGINE.

NO BOILER NEEDED.

OVER 7,000 ALREADY DELIVERED.



OTTO AND CROSSLEY'S PATENTS, 1876 AND 1877.

The principle of combustion in this Gas Engine is ENTIRELY NEW. In it an explosion does not take place in the ordinary meaning of the term. A small part only of the charge is combustible, which on ignition serves to expand the remainder, thus avoiding shock and effecting great economy. The Engine has also the peculiarity of igniting its charge at the *beginning* of the stroke, leaving the **whole** of the stroke for effective expansion of the gases, instead of merely a fraction, as in obsolete constructions.

Every part of these Engines is made to gauge, and is, therefore, easily replaced. The wearing portions are also of the simplest and most inexpensive patterns: for instance, the working barrel of the cylinder itself can be supplied for about $1\frac{1}{4}$ per cent. on the first cost of the Engine, and being strictly to gauge, can be put on in a few hours.

The Pistons are of great length—of which the peculiar construction of the Engine readily admits, and being also as light as possible, ride on the oil with the least degree of wear. They have now run for years without repair.

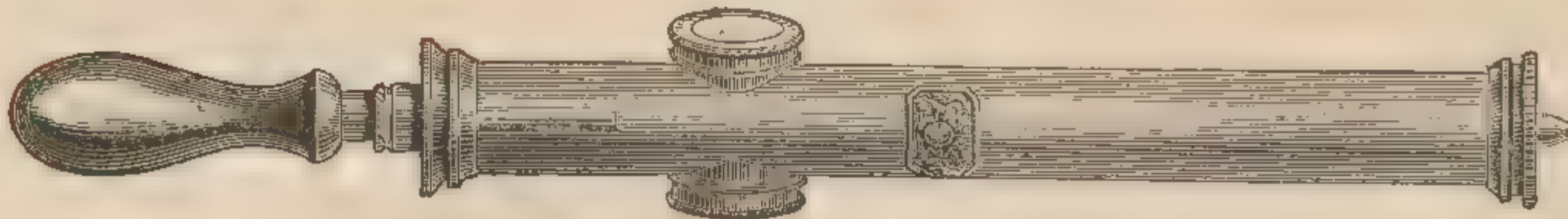
The Slide Valves keep in excellent condition with proper care; but as far as possible, to prevent risk of stoppage even from neglect, they are supplied in duplicate with each Engine, except with the $\frac{1}{2}$ H.P. size, without extra charge. They have been much improved by an arrangement under a recent patent.

These Engines will run with extreme smoothness and regularity of speed, and have very few working parts.

Sizes.	Nominal H.P.	$\frac{1}{2}$	1	2	$3\frac{1}{2}$	6	8	12	16	25
	Indicated	1.1	2.26	3.96	5.9	11.57	14.7	23.1	36 to 40	60 to 70
Price complete	...	£60	100	135	170	210	250	300	350	
Extra for Water Vessel	...	£1 10	2 10	3	4	5	6	10	12	

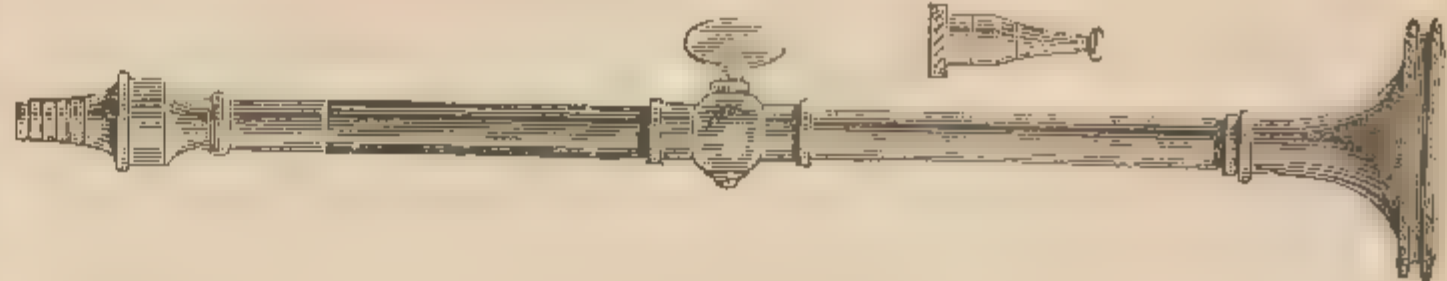
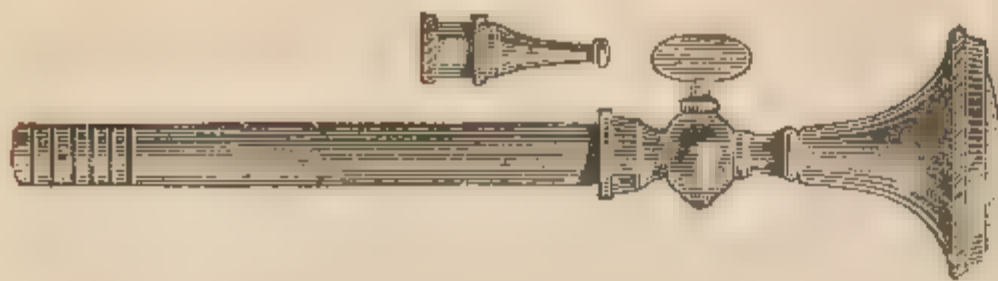
GARDEN SYRINGES.

REVISED LIST.



No. B 8— $\frac{5}{8}$ × 10in., with Rose only	...	...	1/3	No. B14— $\frac{1}{2}$ × 12in. with Jet only	...	4 0	5 6		
No. B 9— $\frac{1}{2}$ × 12in. " "	...	...	2/6	No. B15— $\frac{1}{2}$ × 12in. with 1 Rose and Jet	...	5 6	7 0		
No. B10— $\frac{1}{2}$ × 12in. " and Jet	...	...	3/6	No. B16— $\frac{1}{2}$ × 12in. " 2 " "	...	6 0	7 6		
No. B11— $\frac{1}{2}$ × 14in. " "	...	...	4 6	No. B17— $\frac{1}{2}$ × 16in. " " "	...	7 9	10 0		
No. B12— $\frac{1}{2}$ × 14in. " "	...	...	5 6	No. B18— $\frac{1}{2}$ × 18in. " " "	...	11 0	13 6		
No. B13— $\frac{1}{2}$ × 16in. " "	...	...	7/0	No. B19— $\frac{1}{2}$ × 18in. do. with Ball Valve	...	12 6	15 0		
				No. B20 $\frac{1}{2}$ 21in. with 2 Roses and Jet	...	14 0	17 0		
				No. B21 $\frac{1}{2}$ 21in. do. with Ball Valve	...	15 6	18 6		

HOSE BRANCHES.



No. B0, without Cock, with Rose and Jet.

$\frac{1}{2}$ in., 1/5 $\frac{3}{4}$ in., 1/9 $\frac{5}{8}$ in., 2/6 each.

No. B0, with Cock, Rose, and Jet.

$\frac{1}{2}$ in., 2/- $\frac{3}{4}$ in., 2/8 $\frac{5}{8}$ in., 4/- each.

No. B1, Same as No. B0, but stronger and better finished, and with Cock, Rose and Jet.

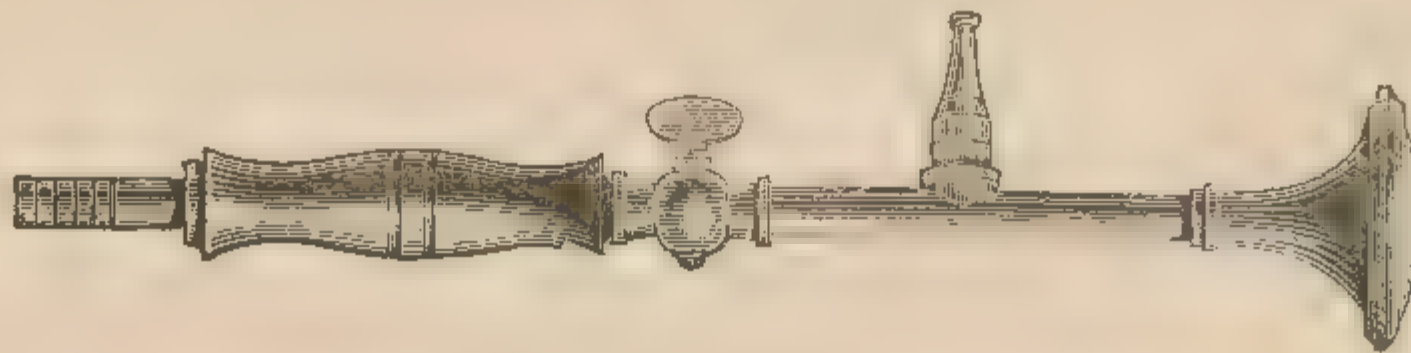
$\frac{1}{2}$ in., 2/3 $\frac{3}{4}$ in., 3/3 $\frac{5}{8}$ in., 4/5

No. B2.

WITH UNION.

$\frac{1}{2}$ in. × 11in.	$\frac{3}{4}$ in. × 16in.	$\frac{5}{8}$ in. × 16in.	$\frac{3}{4}$ in. × 16in.	1in. × 16in.
3/6	4/6	5/11	9/-	12/6

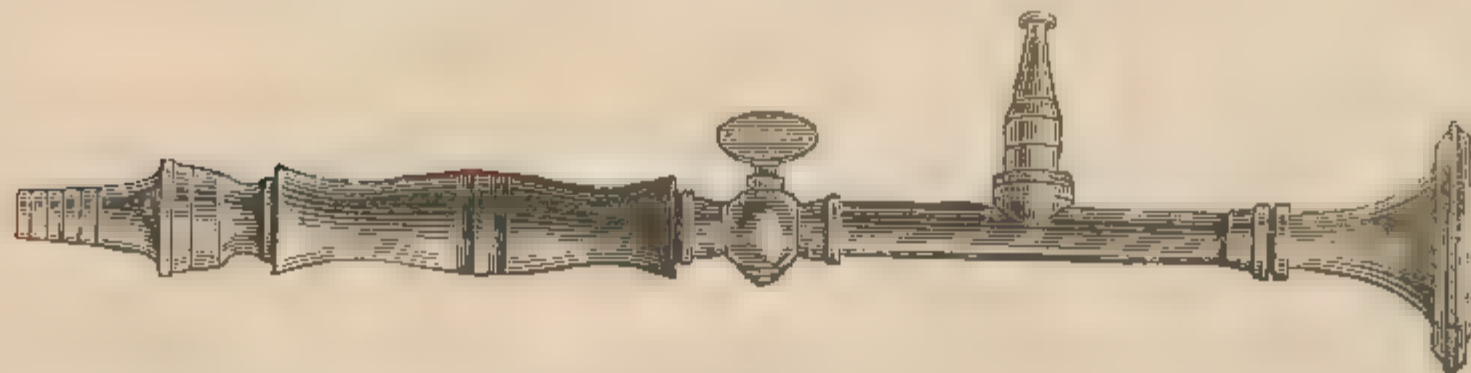
REGISTERED PATTERNS.



No. B3 (Registered).

With Wood Handle, and Best Finished.

$\frac{1}{2}$ in., 3/9 $\frac{3}{4}$ in., 4/9 $\frac{5}{8}$ in., 6/- each.



No. B4 $\frac{1}{2}$ (Registered.)

With Union, Wood Handle, and Best Finished.

$\frac{1}{2}$ in.	$\frac{3}{4}$ in.	$\frac{5}{8}$ in.	$\frac{3}{4}$ in.	1in.
4/9	5/9	7/3	10/6	14/-

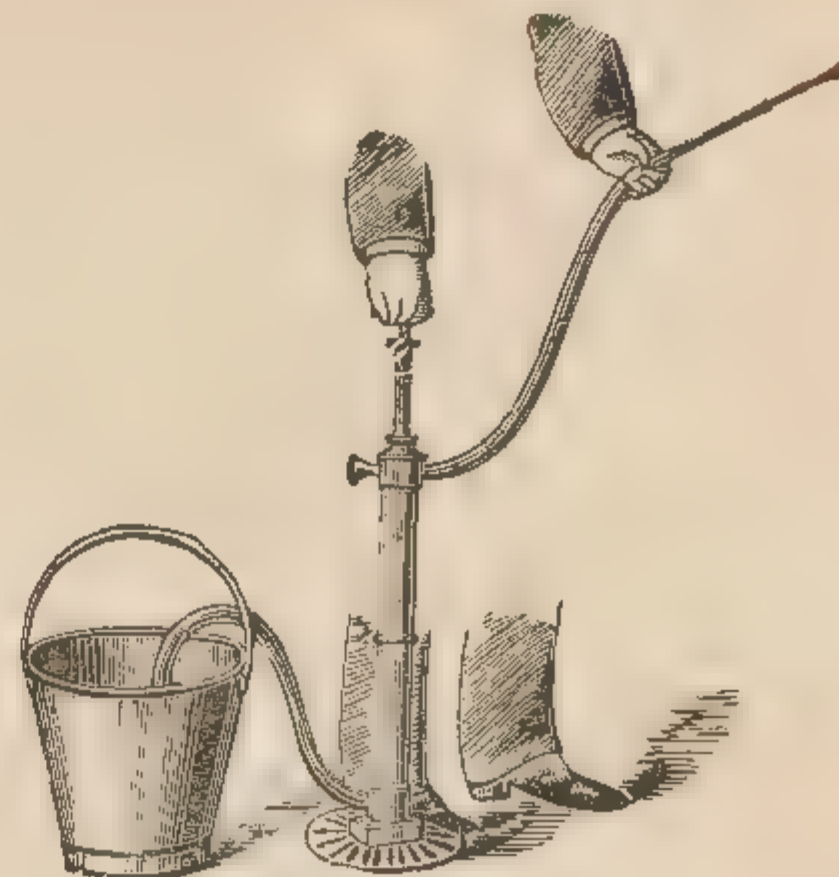
All the above are sent out with Rose and Jet.

GARDEN PUMPS, &c.



HYDRONETTE.

Nos. B1	B2	B3	B4	B5
13/6	16/6	21/9	26/3	31/6

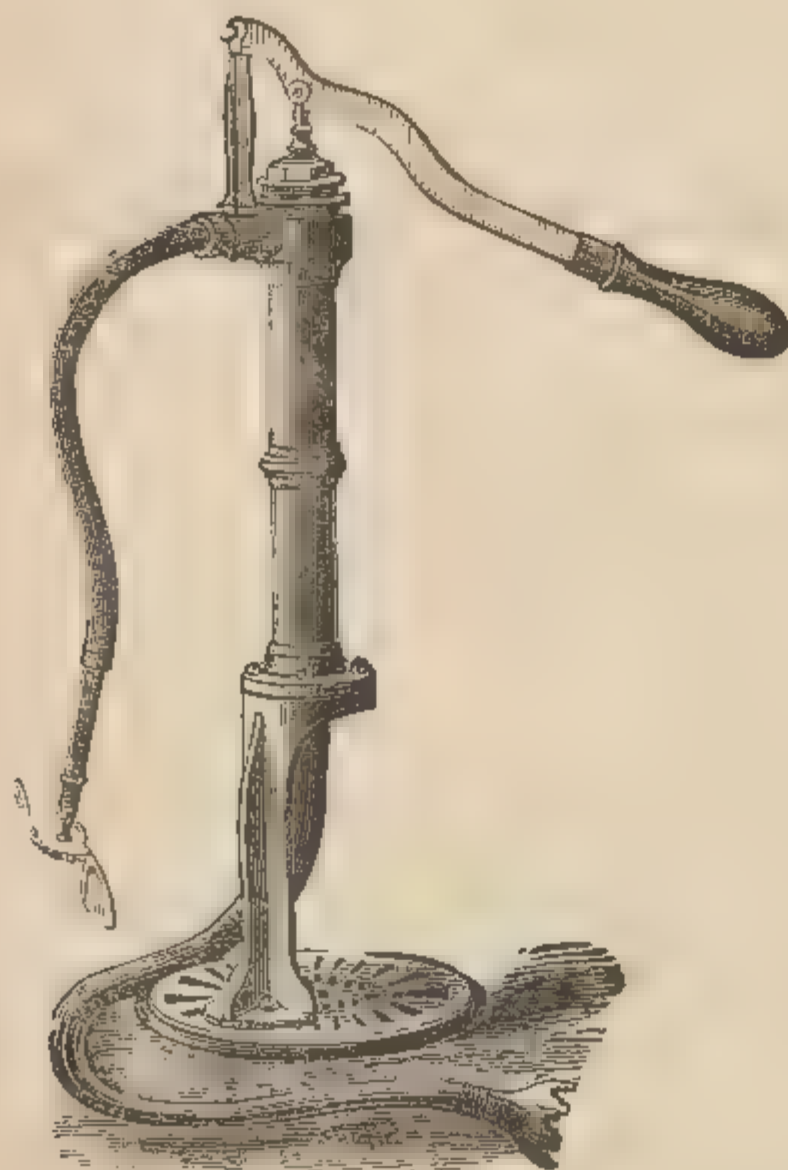


No. B24.

THE CHAMPION GARDEN ENGINE.

This Garden Engine is strong and powerful, and will easily throw water upwards of 60 feet.

Price ... 26/3 each.

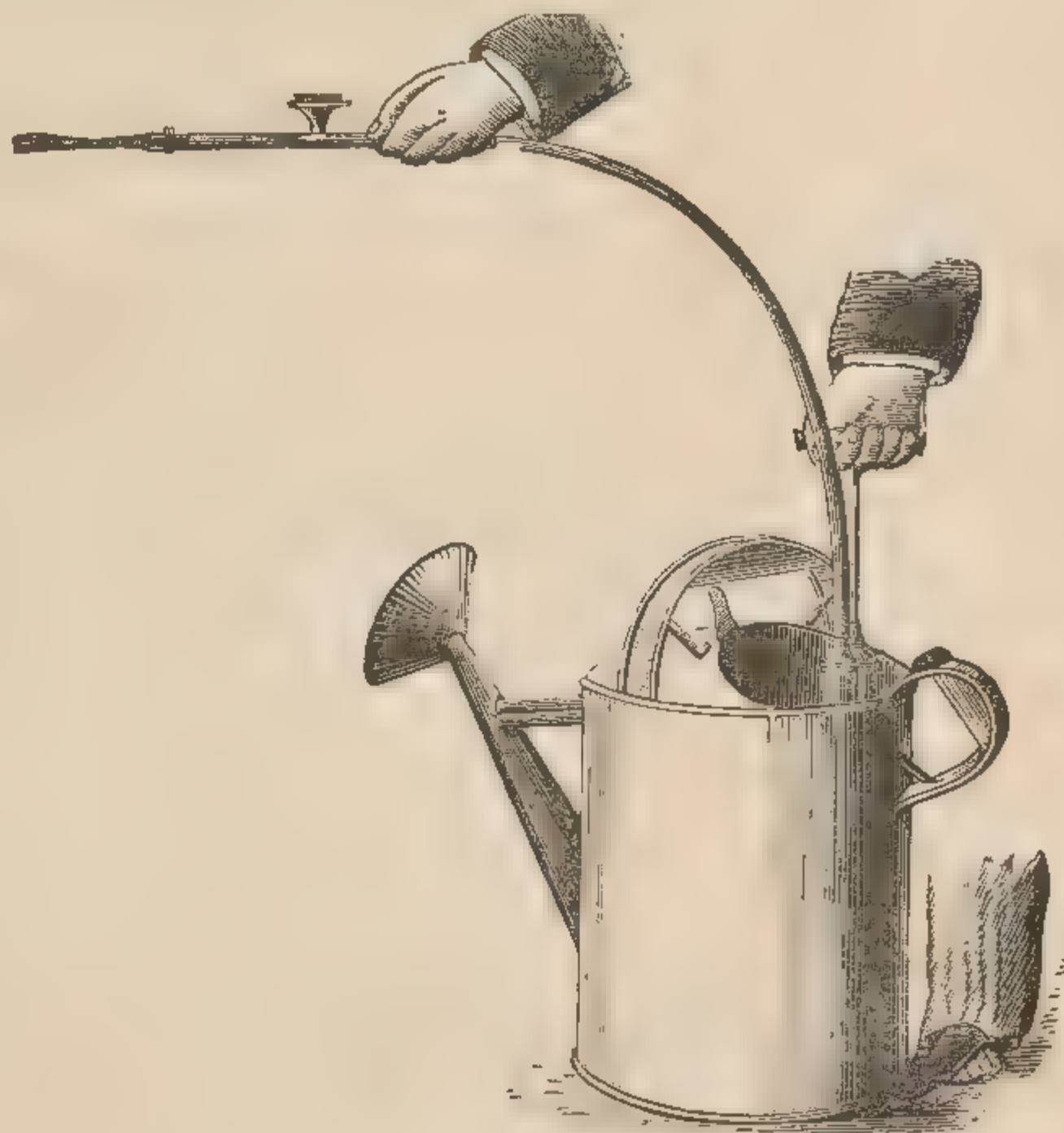


No. B28.

THE ISLINGTON GARDEN PUMP.

This is the best Garden Pump, and throws more water with less labour than any offered to the public.

Price ... 45/- each.



No. B30.

THE WATERPOT PUMP.

This is a very useful little Pump, attached to a strong Waterpot, and is the cheapest Pump and Waterpot in the market.

Price ... 14/- each complete.

THE "TWIN" WATER DIRECTOR (Barton's Patent).

The Rose and Jet in this **Water Director** are both attached to a Barrel moving upon a fixed plug. The change from Rose to Jet is made by moving the one required into a line with the hand pipe. In each case the Waterway is direct, giving out the full pressure.

The Rose and Jet can be unscrewed for cleaning.

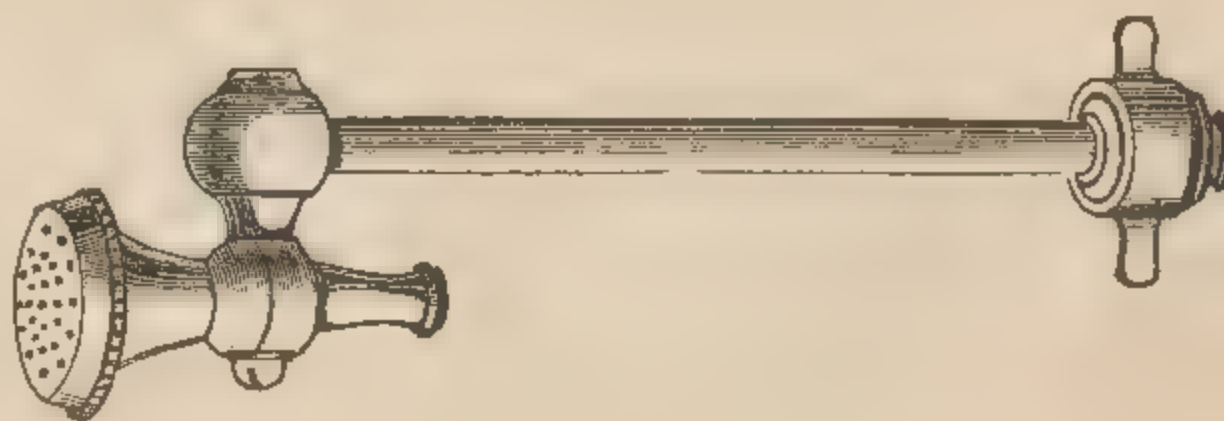


The above Drawing shows the Jet open.

No. B5.			
	$\frac{1}{2}$ in.	$\frac{5}{8}$ in.	$\frac{3}{4}$ in.
No. B5 as above	5/3 each.	6/9 each	8/3 each.
No. B6 ditto, but with wood handle	6/6 „	8/ „	9/6 „

NEW HOSE FITTING.

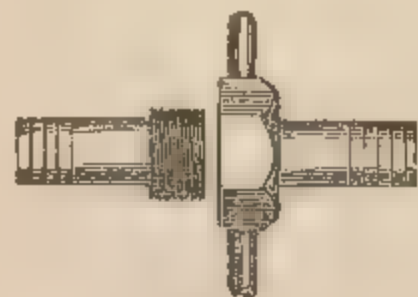
This hose fitting is on very much the same principle as above, and is made to meet the want of a less expensive but equally effective article. The Rose and Jet are attached to an ordinary swing joint. Either Rose or Jet may be used at pleasure by bringing the one desired into a direct line with the hand pipe. The water may be shut off entirely by bringing the Rose and Jet at right angles to the hand pipe.



No. B7.

	$\frac{1}{2}$ in.	$\frac{5}{8}$ in.	$\frac{3}{4}$ in.
Without Union	3/6	5/-	6/6 each.
With special Union, as drawn	5/-	6/6	8/6 „

TUBE JOINTS FOR BRASS UNION JOINT. HOSE PIPE.

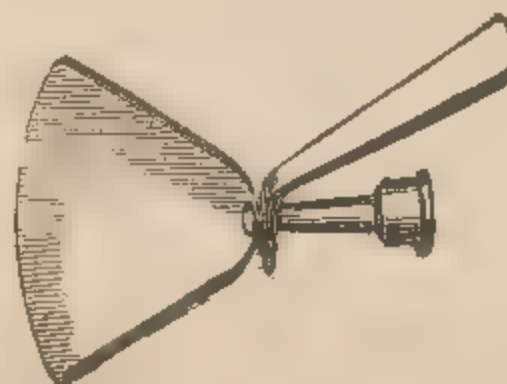


No. B9.

No. B10.

	$\frac{1}{2}$ in.	$\frac{5}{8}$ in.	$\frac{3}{4}$ in.	1 in.
No. B9.	2/3 per doz.	11/- per doz.	14/- „	18/- „
No. B10.	3 - „	18/- „	22/- „	28/- „
	5/- „			

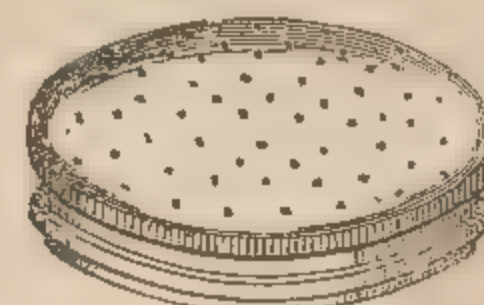
BRASS SPRING SPREADER.



No. B15.

	$\frac{1}{2}$ in.	$\frac{5}{8}$ in.	$\frac{3}{4}$ in.
No. B15.	20/- per doz.	24/- „	29/- „

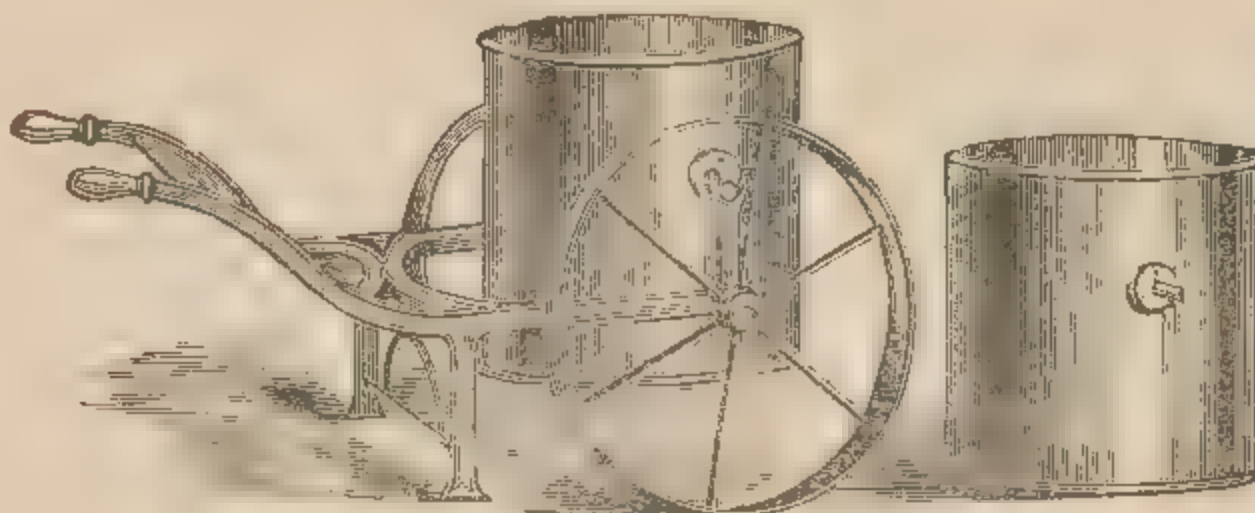
BRASS WATERPOT ROSE.



No. B25.

	2 in.	2 1/2 in.	2 3/4 in.	3 in.
No. B25.	10/6 per doz.	12/- „	13/6 „	15/- „

WATER BARROWS.



No. B903.

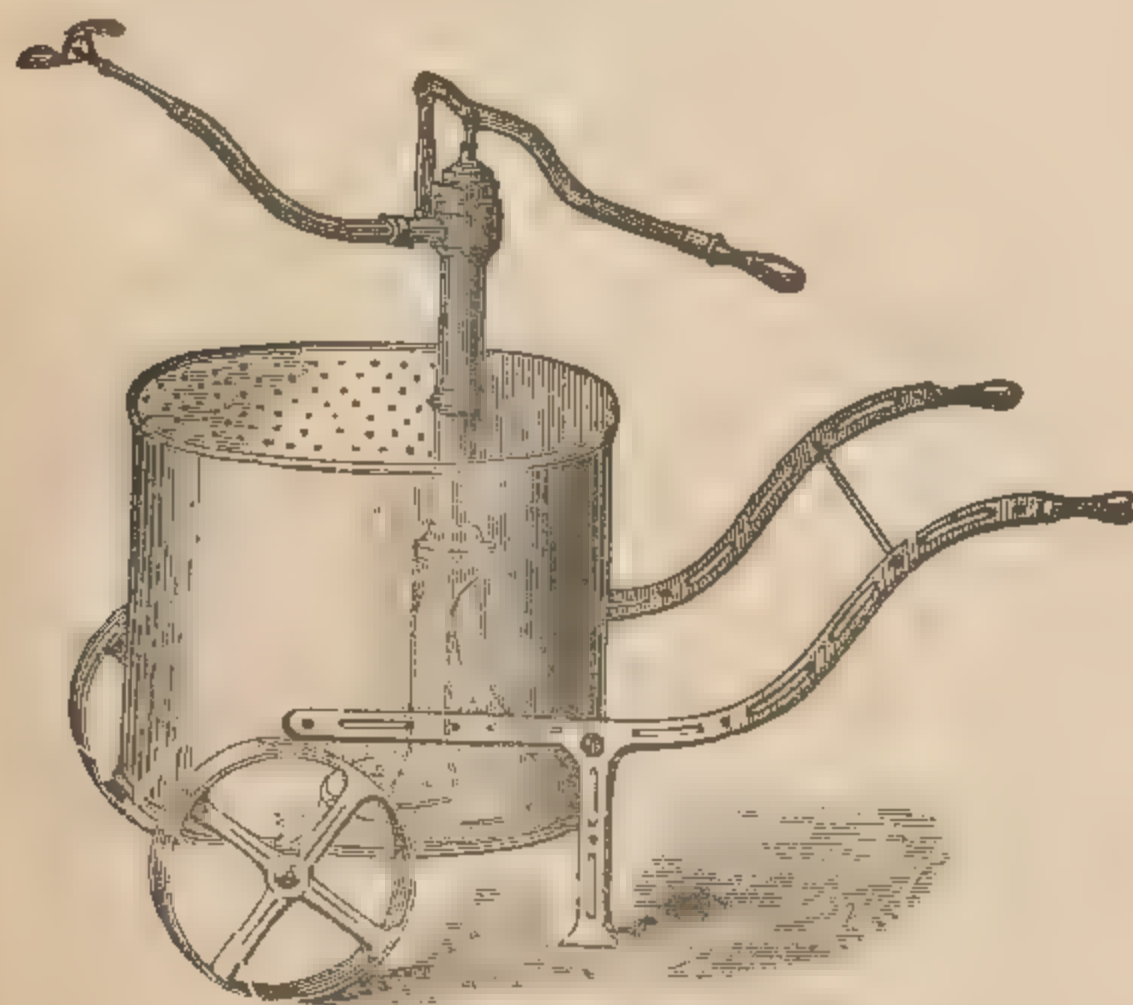
SWING WATER BARROW,

With Galvanized Iron Cistern, and Wrought Iron Frame.

The frame of this barrow is so arranged that it requires no axletree. This brings the cistern several inches nearer the ground, which considerably lessens the labour in using. The cistern being oval, renders the barrow more compact, and it will pass through much narrower doorways, than those of the usual form.

To hold 18 gallons, 51/-
 „ 30 gallons, 67/6

Extra Cistern for 18 gallons, 15/-
 „ „ 30 gallons, 21/6



No. B905.

GARDEN ENGINE AND WATER BARROW COMBINED.

Galvanized and Painted Green and Red.

No. B905.

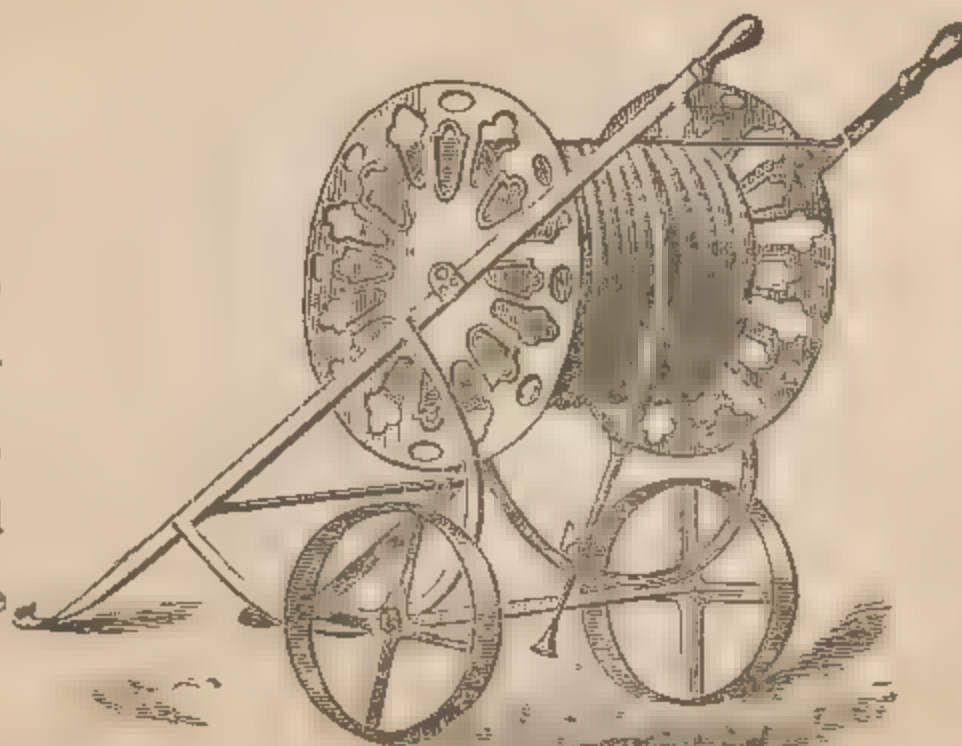
The novelty and improvement in this article consists in the Pump (which is of the best description) being fixed in such a way that it can easily be taken out for use separately if necessary, and in this case the tub, &c., can be used as a water barrow.

It will hold 18 gallons, and is made of strong sheet iron galvanized and painted.

Price 94/6.

HOSE REELS.

These Hose Reels are specially recommended as being the strongest, most compact, most elegant, and cheapest in the market.

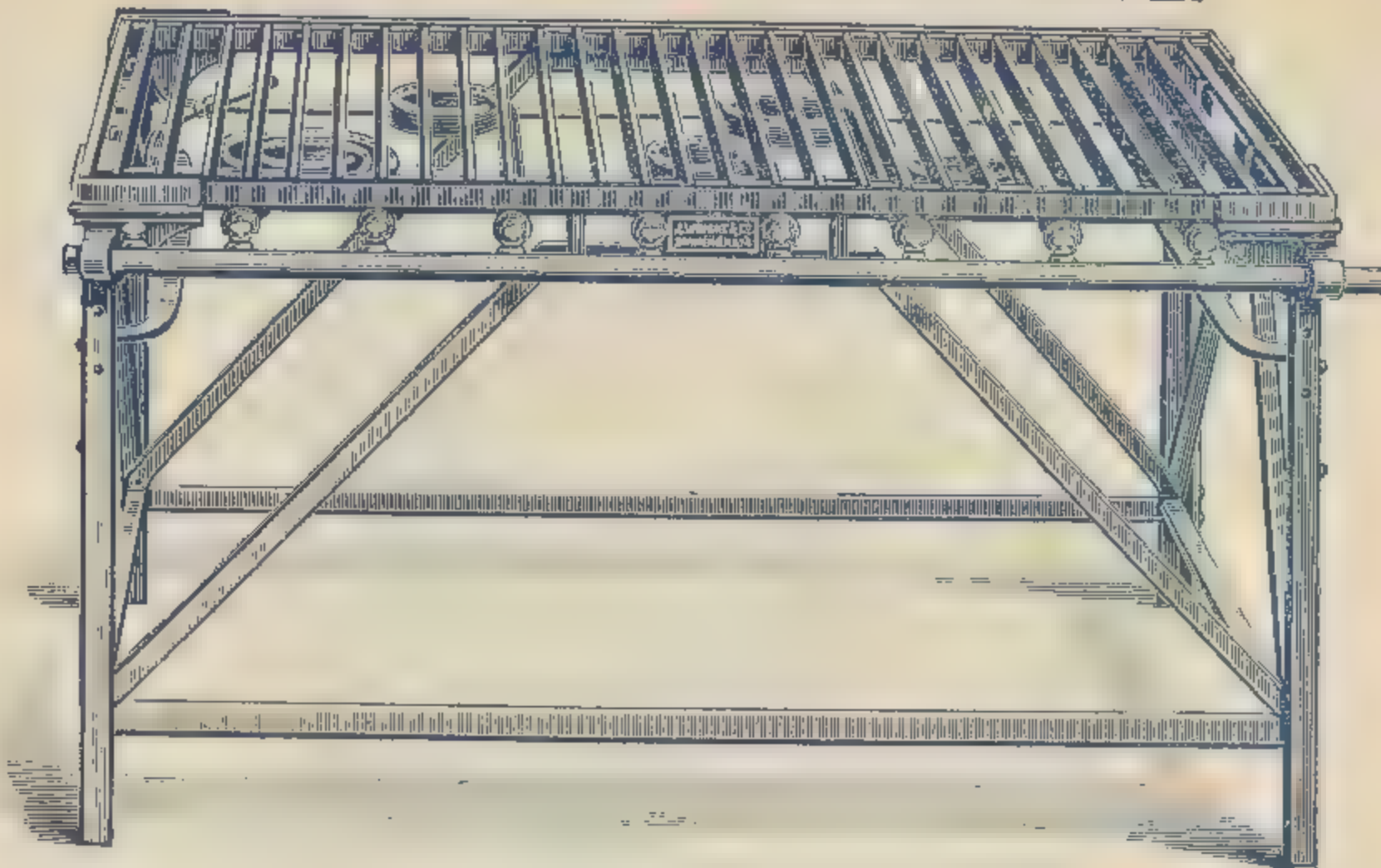


No. B900

REDUCED PRICES.

No.	To carry	Size of Reel.	Price.
No. B0	To carry 120ft.		
	$\frac{1}{2}$ in. Hose	14 x 10	19/6
No. B1	To carry 200ft.		
	$\frac{1}{2}$ in. Hose	16 x 12	22 6
No. B2	To carry 300ft.		
	$\frac{1}{2}$ in. Hose	20 x 15	33,-
No. B3	To carry 360ft.		
	$\frac{1}{2}$ in. Hose	20 x 18	42/-

WRIGHT'S GAS HOT PLATE.



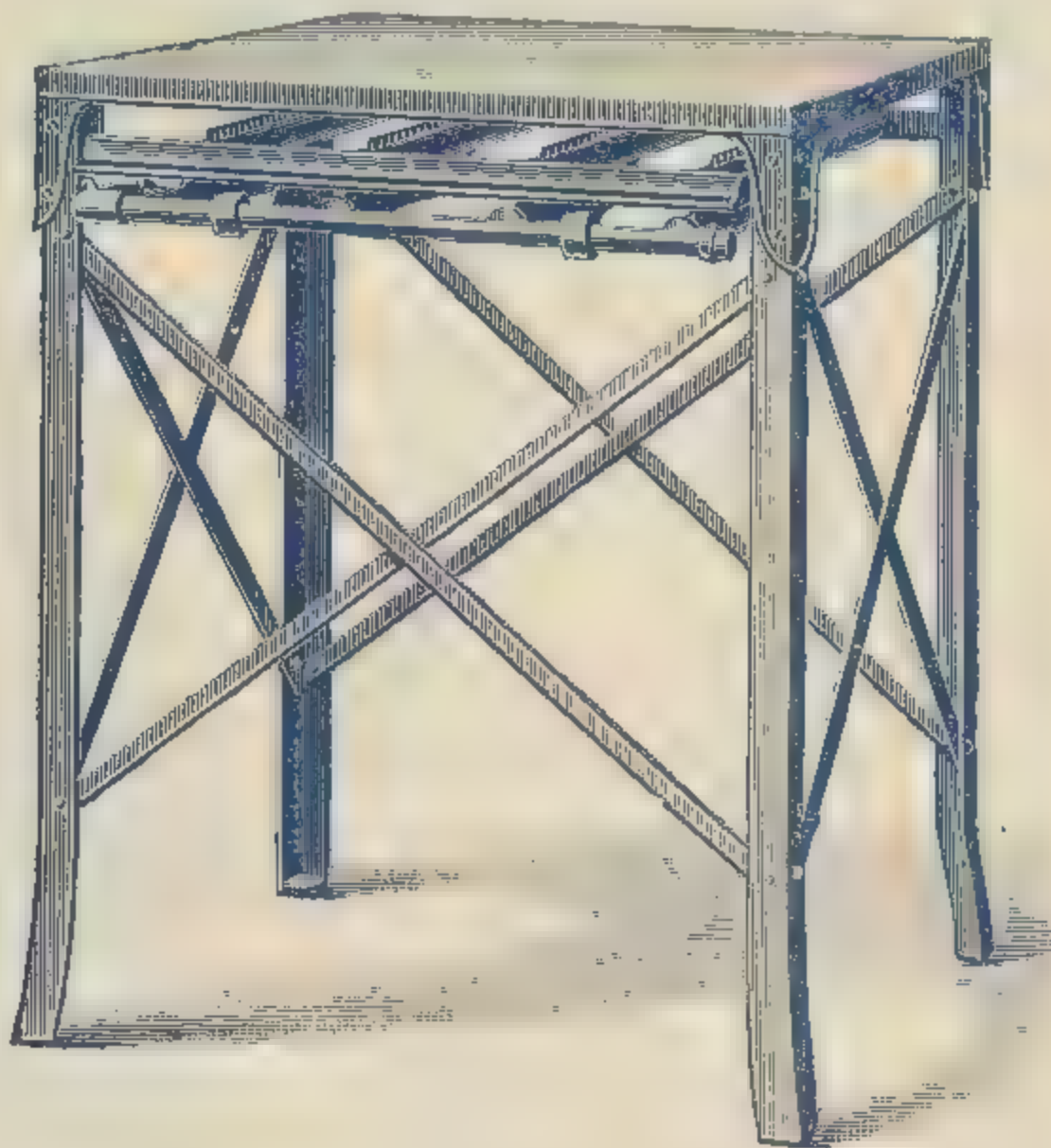
SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

Dear Sirs,—The Hot Plate, we are pleased to inform you, admirably meets our requirements, and gives great satisfaction.
 25, Corporation Street, Birmingham, March 22nd, 1889.
 Yours truly, PATTISON & CO.

PRICES ACCORDING TO SIZE.

WRIGHT'S GAS HEATED MUFFIN PLATE (Suitable also for Lacquering Stove).



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

Gentlemen,—The Muffin Stove you made for us a short time ago is working Satisfactorily. I can recommend it for similar work elsewhere.
 Yours truly, p.p. THE BIRMINGHAM COFFEE HOUSE CO., LIMITED,
 Birmingham, August 20th, 1887.
 S. E. SHORT, General Manager.

PRICES ACCORDING TO SIZE.

WRIGHT'S GAS HOT PLATES.



No. B932

Fitted with two concentric burners (as in B929 Hot Plate).

Size 23in. by 12in. ... Price 31/6 each.



No. B934.

Fitted with four ring burners. Size 24in by 18in.
Price 28/6 each.



No. B935.

Fitted with five ring burners. Size 24in. by 18in.
Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. ... Price 37/- each.



No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. ... Price 43/6 each.

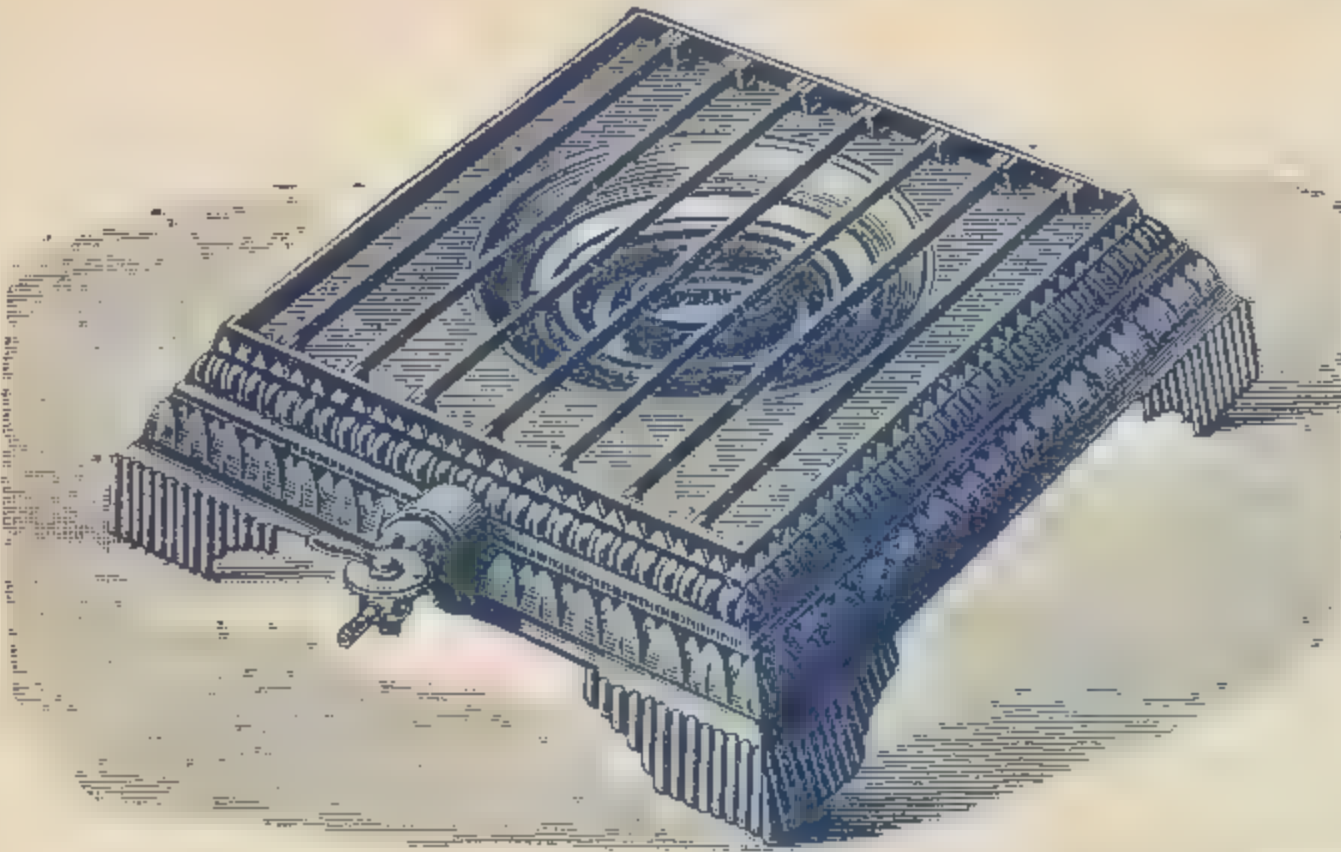
WRIGHT'S GAS HOT PLATES.

No. B920.

This is a most powerful arrangement of Concentric Burners, each of which has a separate Gas supply. The Gas Tap is so arranged that it will give four different results, according to the position in which the lever is turned. Thus:—

- 1st—The small Burner *only* may be turned on.
- 2nd—The larger Burner *only* may be turned on.
- 3rd—Both Burners turned on.
- 4th—Gas shut off.

Size 17in. long $\times$ 18in. wide $\times$ 5in. high. Price ... 32/-

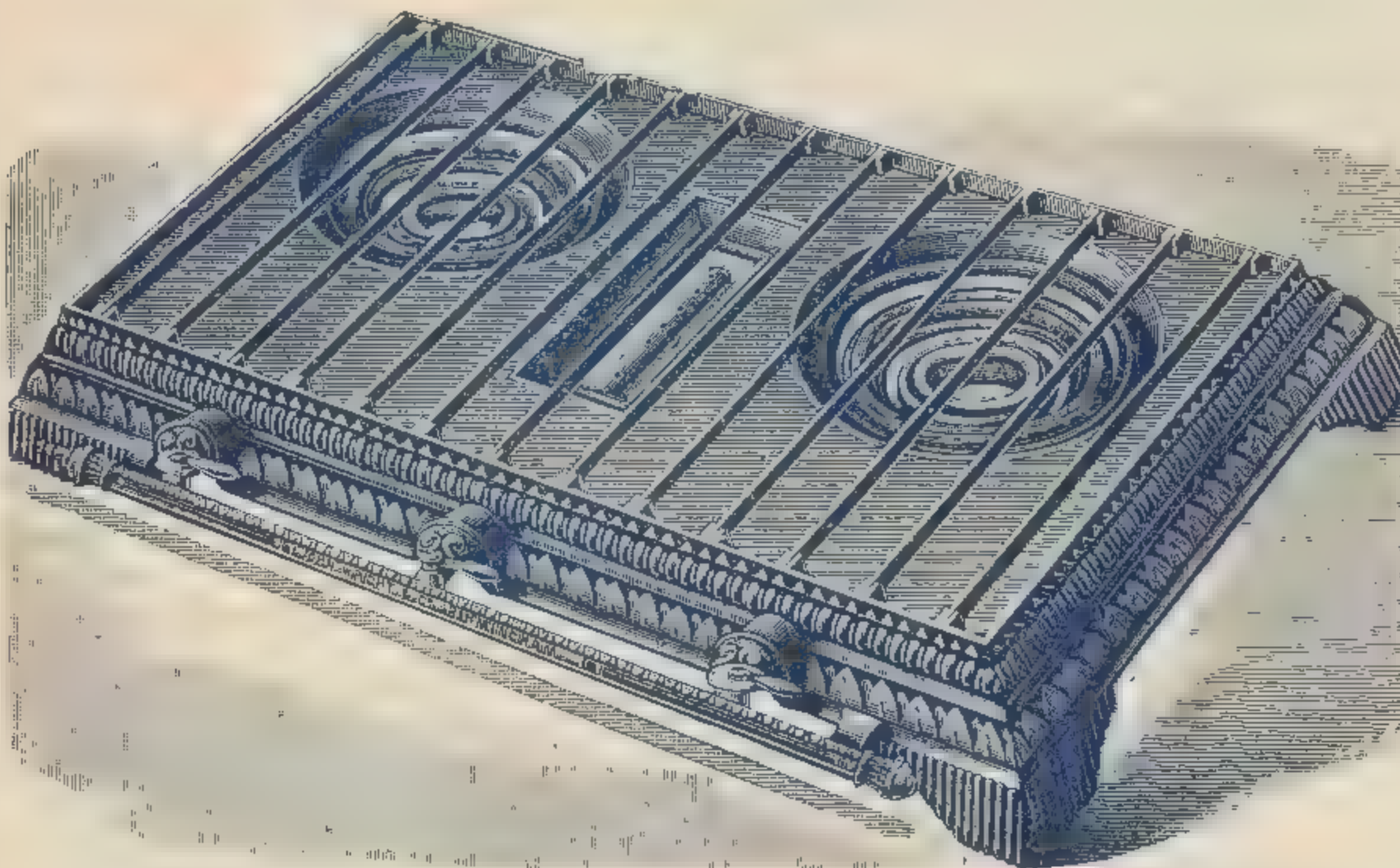


No. B921.

No. B921 is fitted with two Concentric Burners and one straight Burner (five burners in all), and with special taps as described above.

Size 34½in. long $\times$ 19½in. wide $\times$ 5½in. high.

Price 52/-

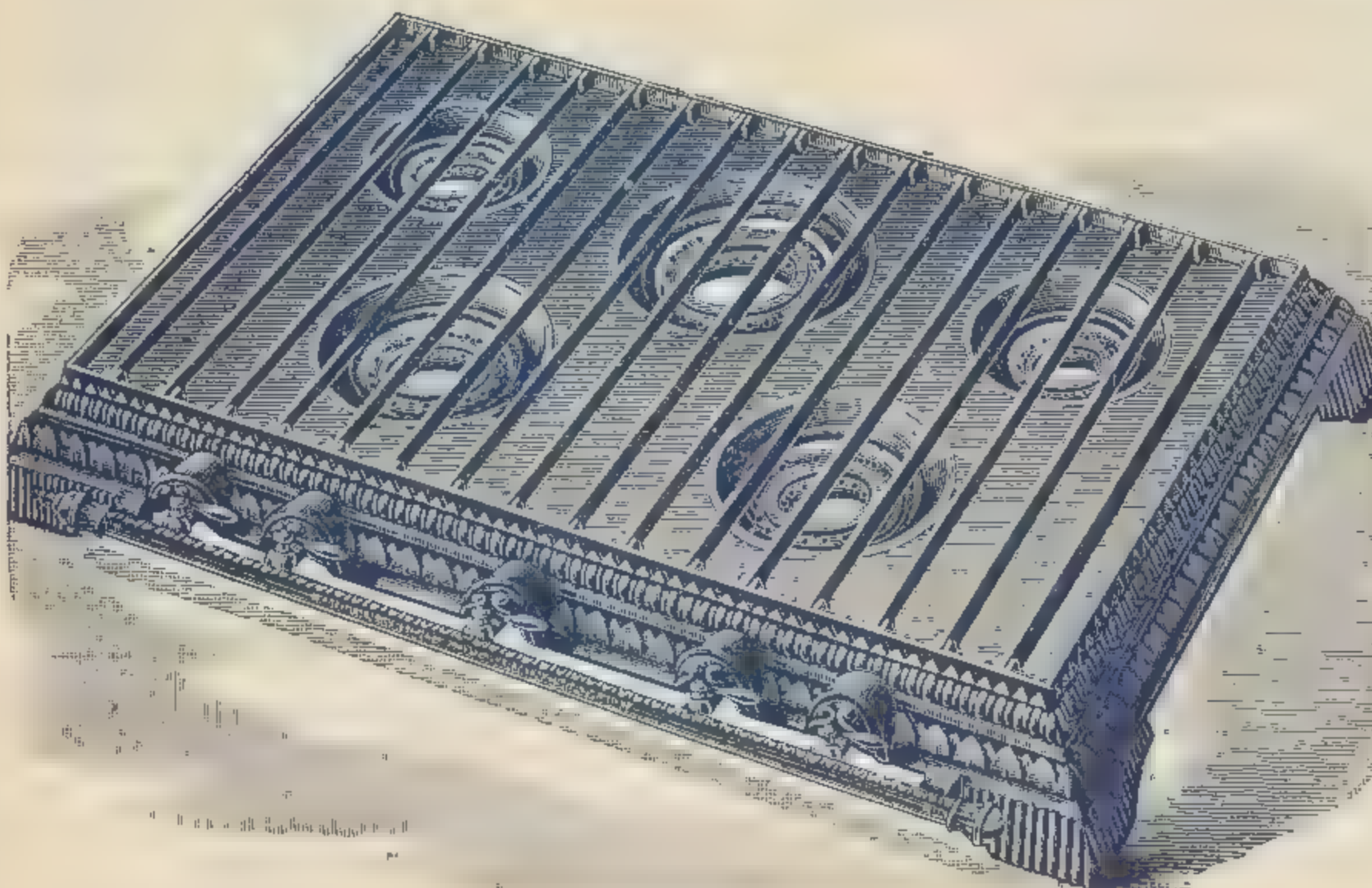


No. B922.

No. B922.—A large Hot Plate, with five powerful ring burners.

Size 34½in. long $\times$ 22½in. wide $\times$ 5½in. high.

Price 67/-



WRIGHT'S GAS BATHS.

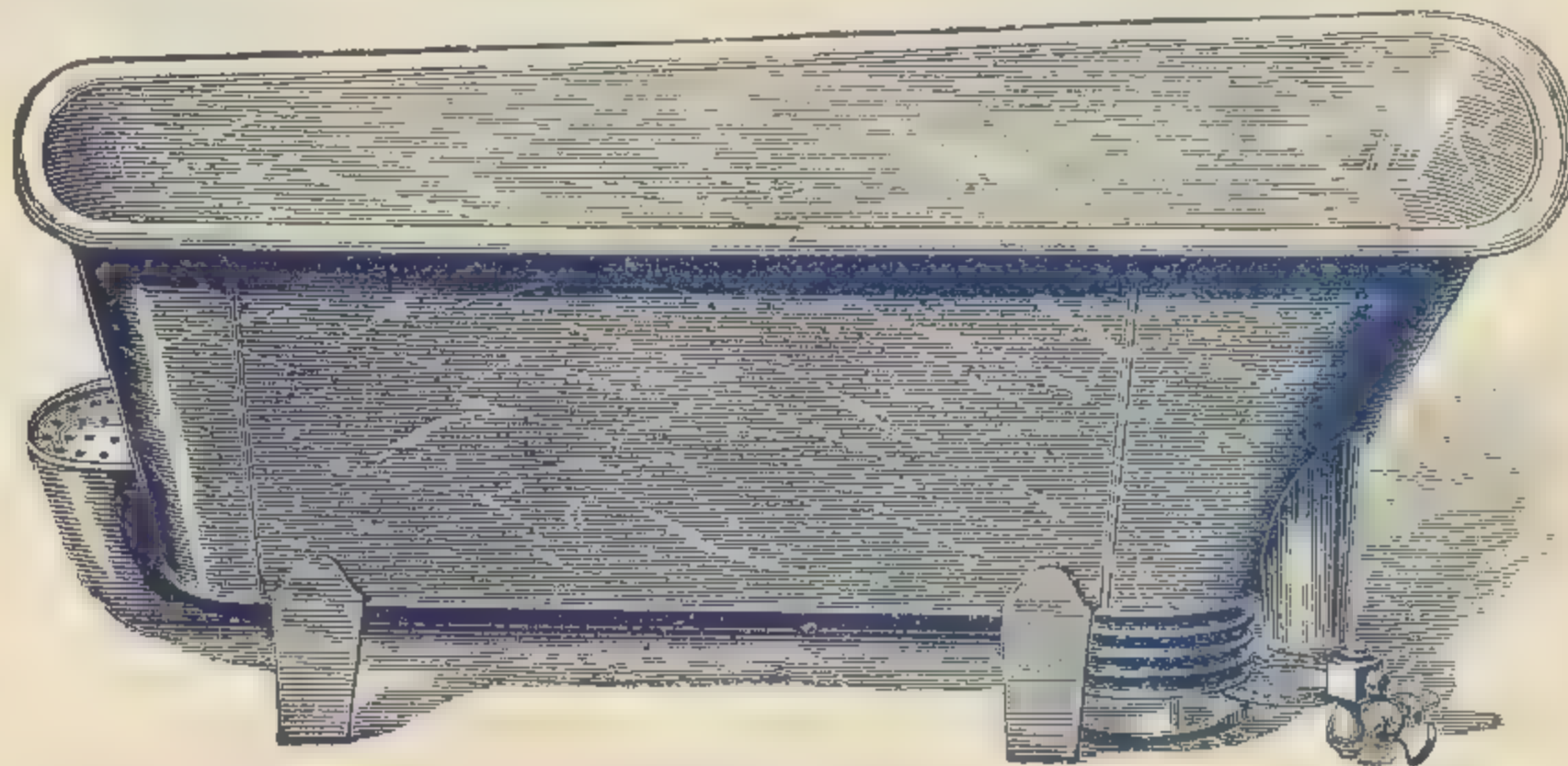
Heated by Gas in forty-five minutes at a cost of 3d.—Gas at 4s. per 1,000 feet.

The report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute on Gas Baths, says:—

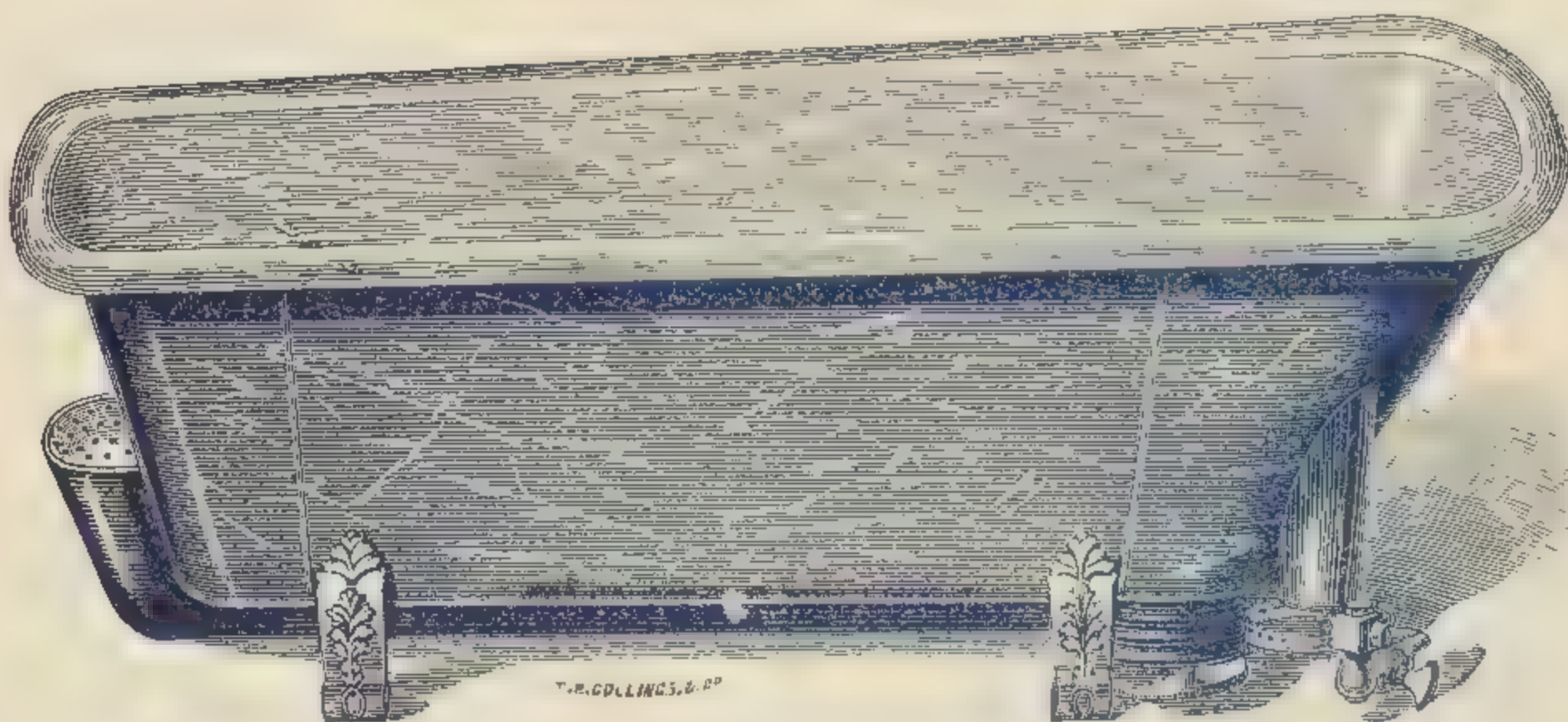
"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June 2nd, 1885, relating to the foregoing Report on "Wright's Gas Baths."

"The results of these tests are all very satisfactory, showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost less than a penny for gas. The percentage of heat utilised is very high, being respectively 82.9, 84.4, 87.3, and 98.4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A701 or A702.



No. A704 or A705.

TESTIMONIAL.

The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

Yours respectfully, J. LAWTON.

26, Eastbank Street, Southport, August 27, 1888.

PRICES.

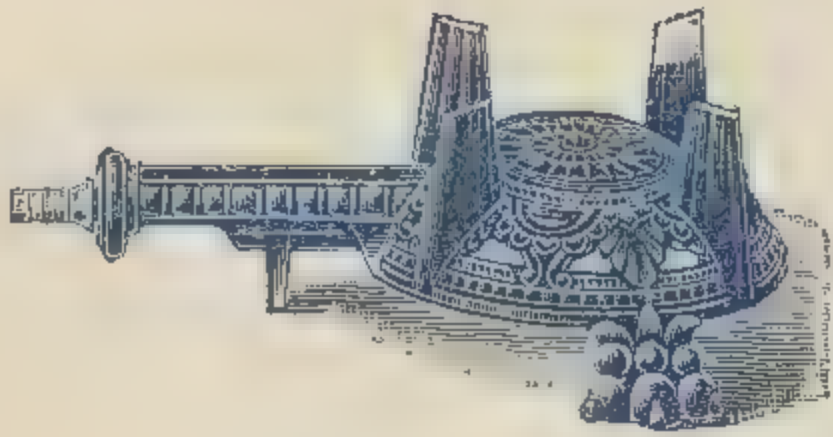
No. A700—5ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c. ...	£5 0 0
No. A701—Same as No. A700, but stronger, and with more powerful burner, &c. ...	£6 0 0
No. A702—Same as A701, but with Copper Bottom ...	£7 7 0
No. A704—5ft. 6in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes ...	£9 9 0
No. A705—5ft. 6in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with connections for Supply, Waste Pipes, &c. ...	£14 0 0

WRIGHT'S PATENT RAPID HEATING BATHS.

A patented arrangement can be supplied with any of the above Baths, by means of which 8 inch of water (a full bath) can be raised to 105 within 20 minutes.

Extra to price of Bath ... 30/-

WRIGHT'S GAS BOILING STOVES.



No. B427.

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

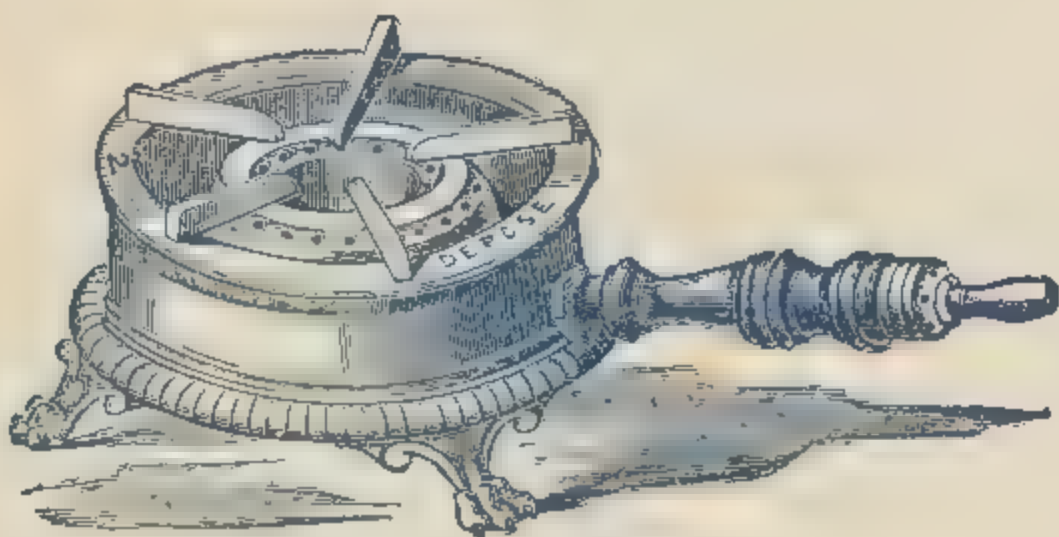
Diameter .. 4½ in.

Price 1/2



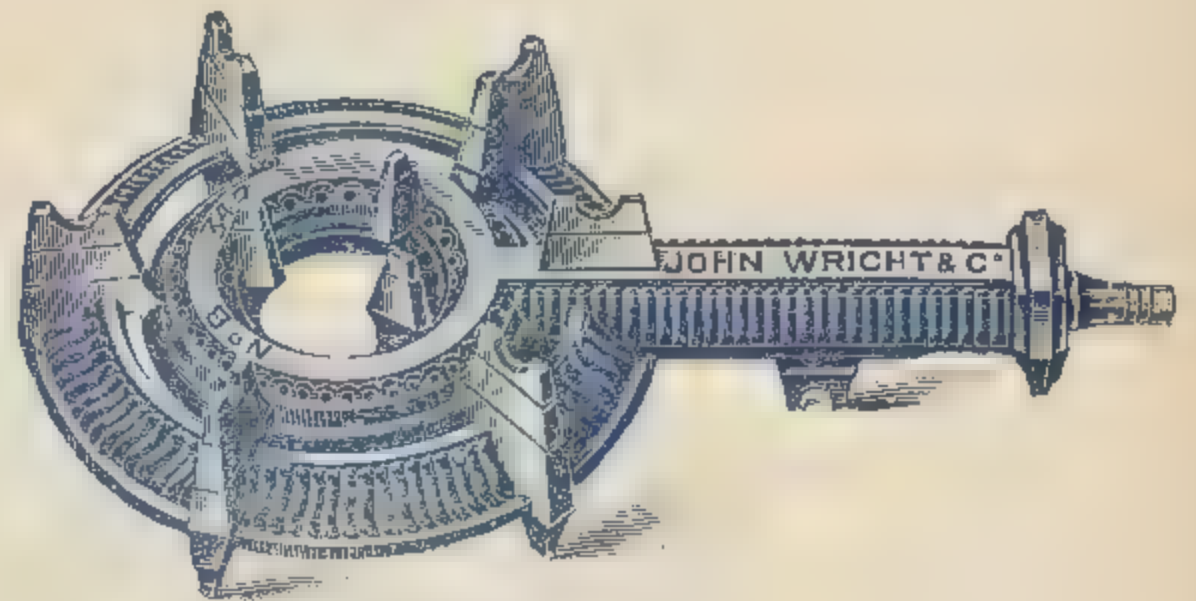
No. B320.

A cheap, strong Stove, cast in one piece, 6 in. diameter ... 1/6



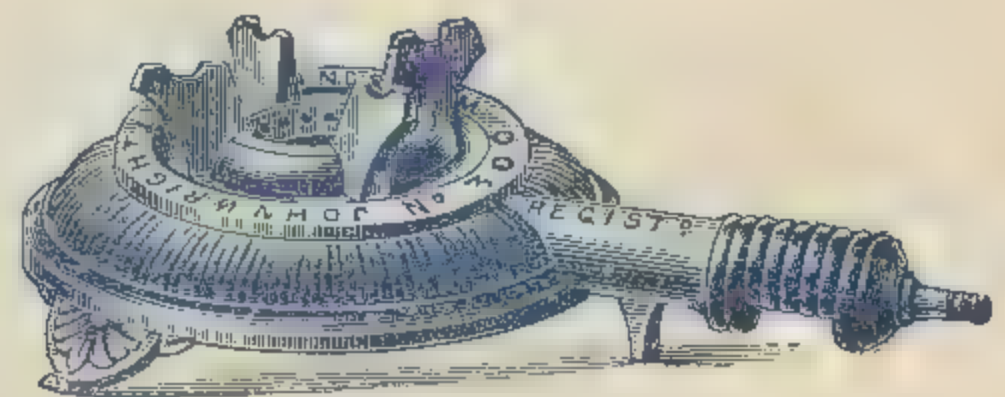
DEPOSE STOVES.

			s.	d.
No. B1	... 6½ in. diameter	...	2	6
No. B2	... 7½ in. „	...	3	3
No. B3	... 8 in. „	...	4	3
No. B4	... 9½ in. „	...	5	3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 31) and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

			s.	d.
No. B341	... 5½ in. diameter	...	1	9
No. B342	... 7 in. „	...	2	6
No. B343	... 9 in. „	...	3	6



No. B300.

			s.	d.
No. B300	... 6½ in. diameter	...	1	9
No. B302	... 7½ in. „	...	2	9
No. B304	... 8½ in. „	...	4	6
No. B306	... 9½ in. „ with double ring burner	...	6	9

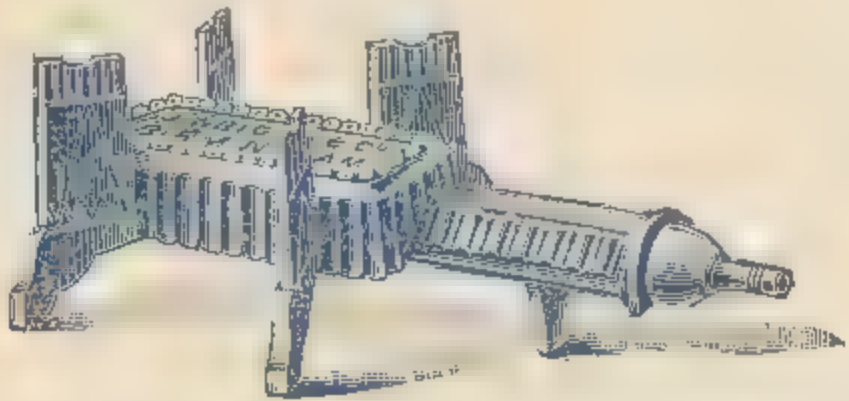


These Stoves are most elaborately finished in Bronze Metal, and are of Japanese design. They supply a long felt want for a better class Stove at a moderate price.

			s.	d.
No. B21	... 6 in. diameter	...	3	6
No. B22	... 7 in. „	...	4	0
No. B23	... 7½ in. „	...	5	0

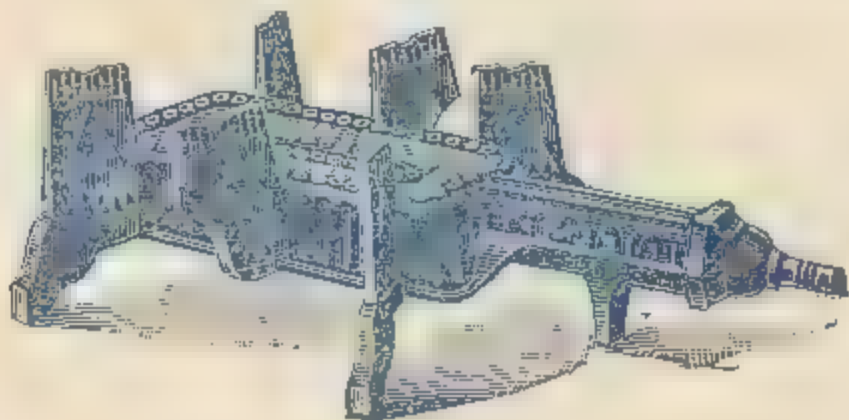
WRIGHT'S GAS BOILING STOVES.

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

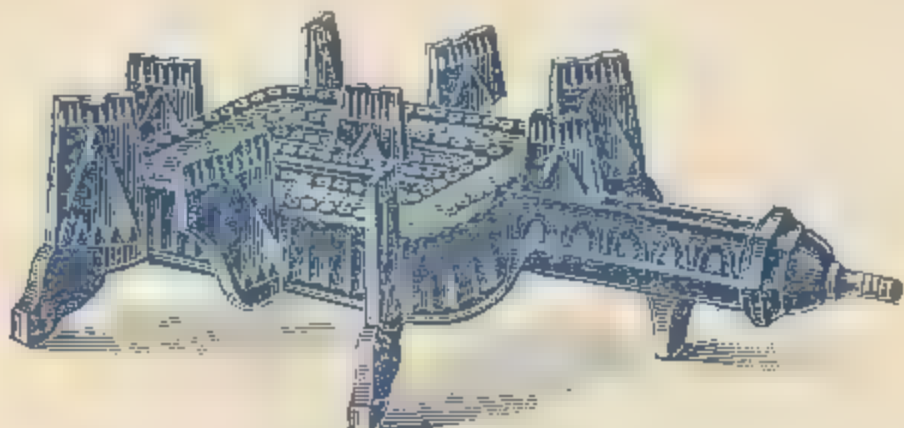


No. B309. Size, 8½ in. long × 5 in. wide. Price 1/9.

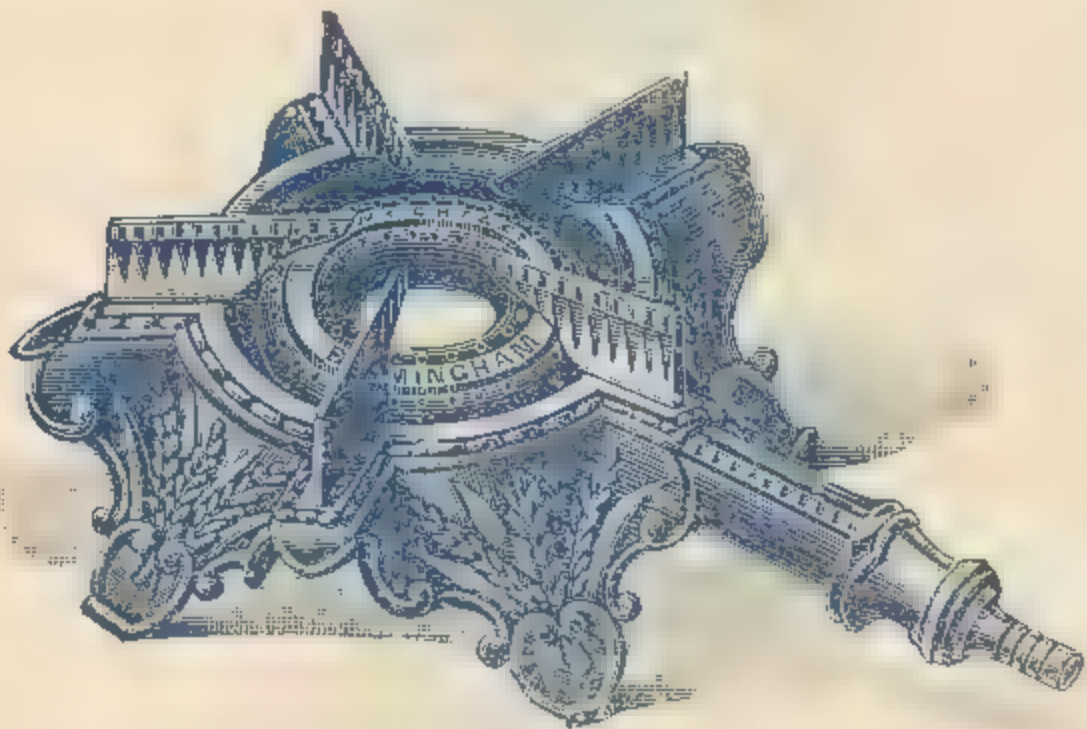
No. B310. Size, 10 in. long × 6 in. wide. Price 2/-.
—



No. B312. Size, 12½ in. long × 6½ in. wide. Price 3/6.
—

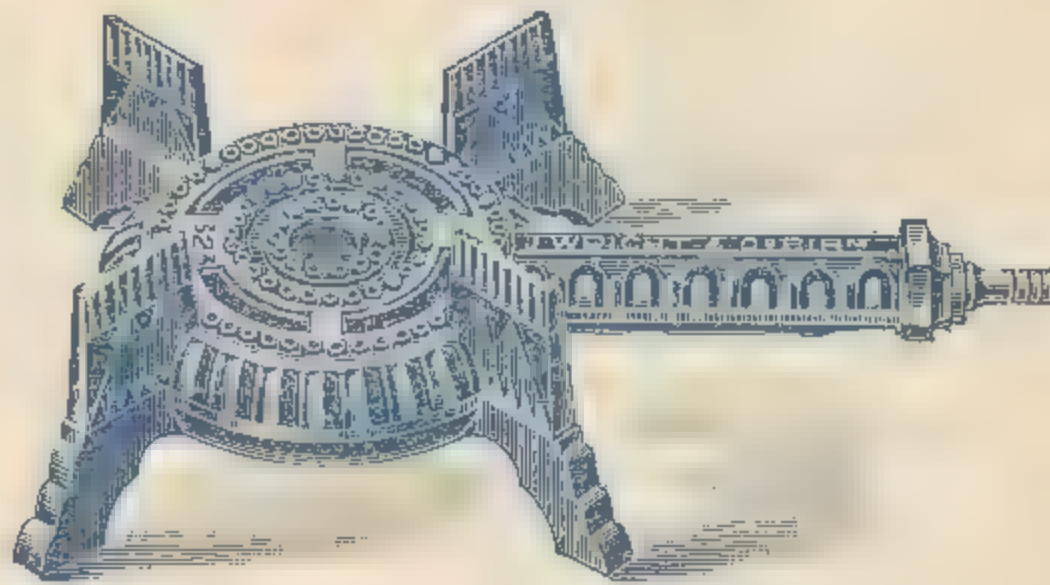


No. B314. Size, 12½ in. long × 8 in. wide. Price 5/9.
—



The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Height.	Price. s. d.
No. B315 ..	6½ in.	3 in.	3 0
No. B316 ...	8 in.	3½ in.	4 0
No. B317 ...	9 in.	4½ in.	5 0



THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES

			s.	d.
No. B321.	8 in. diameter		2	6
No. B322.	9 in. ,,		4	0
No. B323.	10½ in. ,,		5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring		15 feet per hour,
Outer ring		25 ,, ,,
Total		40 ,, ,,

Diameter 12 in.

Price 14/-

WRIGHT'S WATER HEATERS.

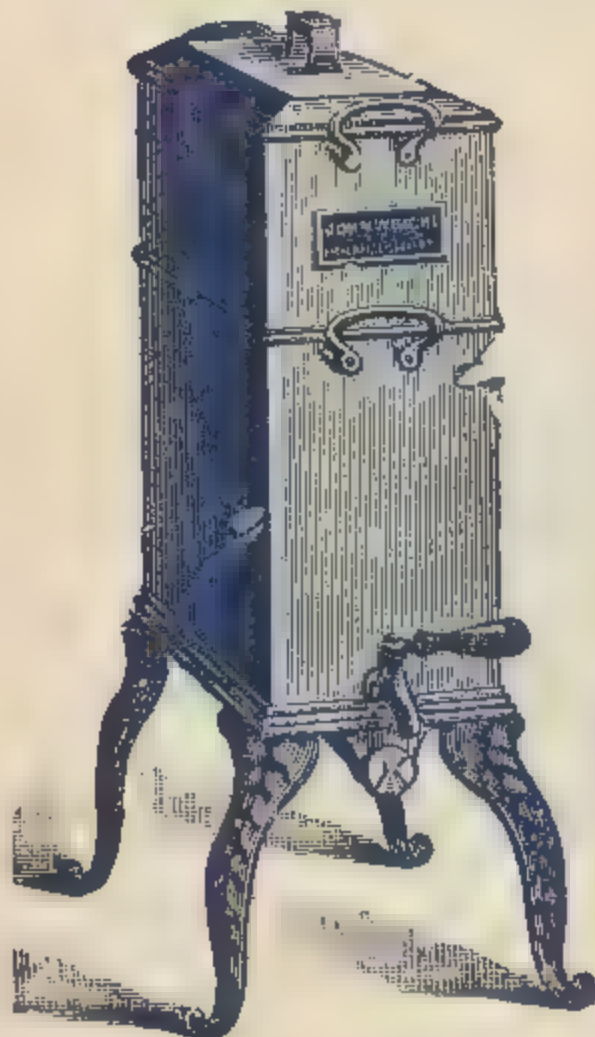
Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

COMBINED BOILER AND STEAMER.



A1002.

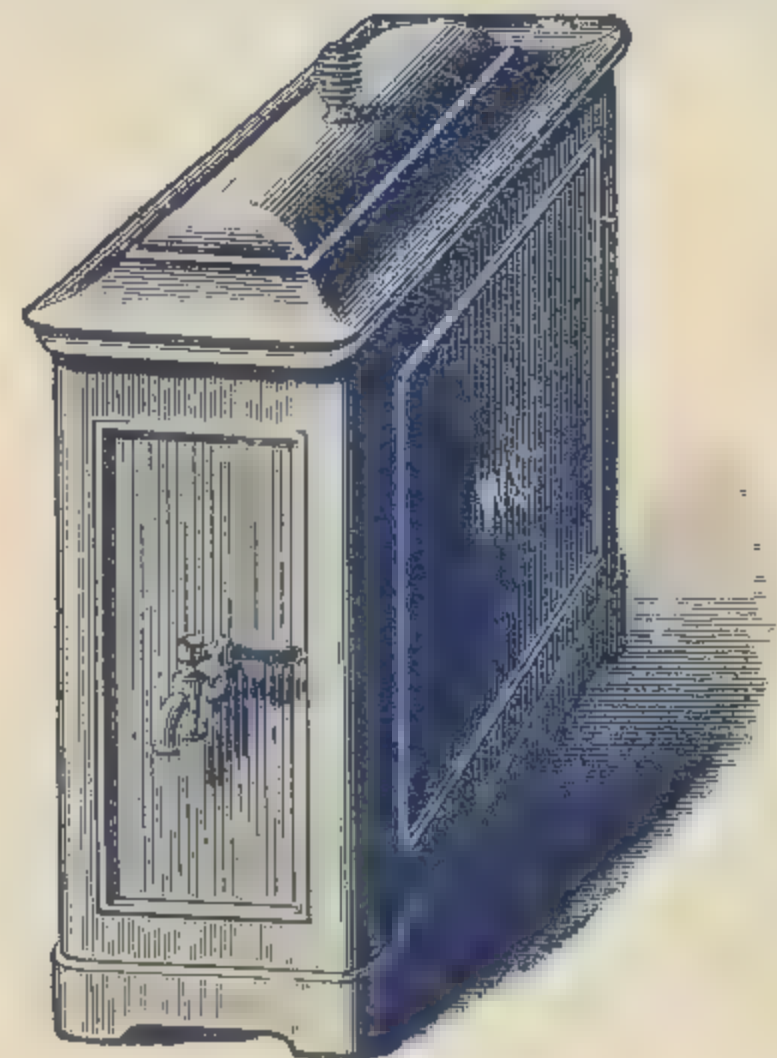
This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

	Sizes complete.			Capacity of Boiler.	PRICE.		
	Long	Wide	Deep.		£	s.	d.
A1002	12 in.	by 6 in.	by 16½ in.	3 gallons.	3	5	0
A1004	14 in.	by 6 in.	by 16½ in.	3½ "	3	10	0
A1006	16 in.	by 6½ in.	by 17½ in.	4½ "	3	15	0
A1008	20 in.	by 7 in.	by 18 in.	6 "	4	0	0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker.

For No. 405 407 410 415 420 425 440 Cooker.
65/- 65/- 65/- 70/- 70/- 75/- 80/-

WRIGHT'S WATER BOILER.



No. B711.

This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

It is not a rapid heater, and from the comparatively small consumption of gas it may with safety be used in a bath room.

PRICES OF SEPARATE BOILER:—

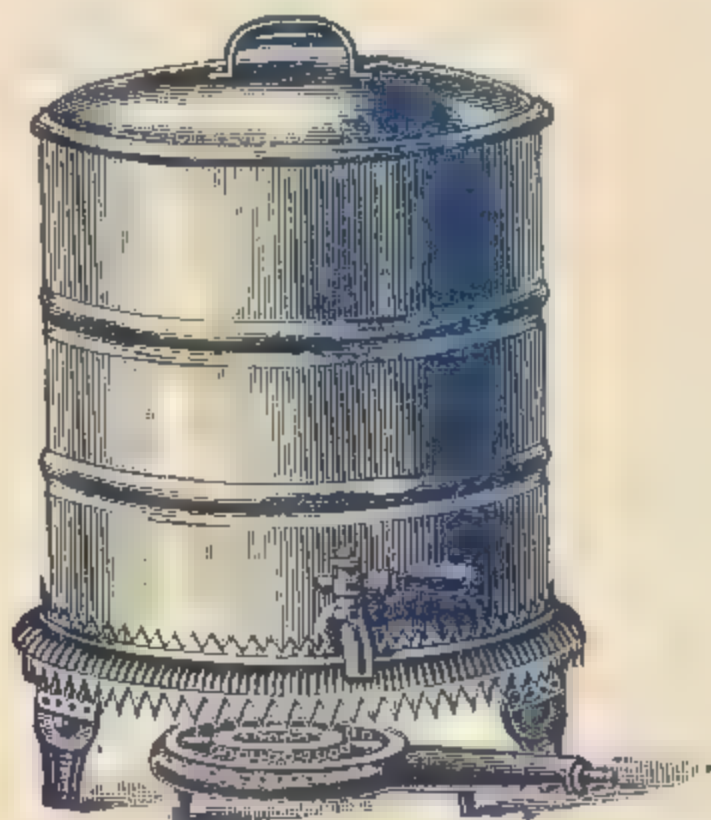
4 gallons	...	...	...	£2 10 0
9 "	...	...	...	£4 0 0
13 "	...	...	...	£5 15 0

A Boiler similar to No. B711 may be attached to the "Eureka" Cooker, at the following rates extra to the price of the Cooker.

For No. 405 407 410 415 420 425 440 Cooker.
57/6 60/- 65/- 65/- 70/- 70/- 75/- extra.

WRIGHT'S "SIMPLEX" WATER HEATER.

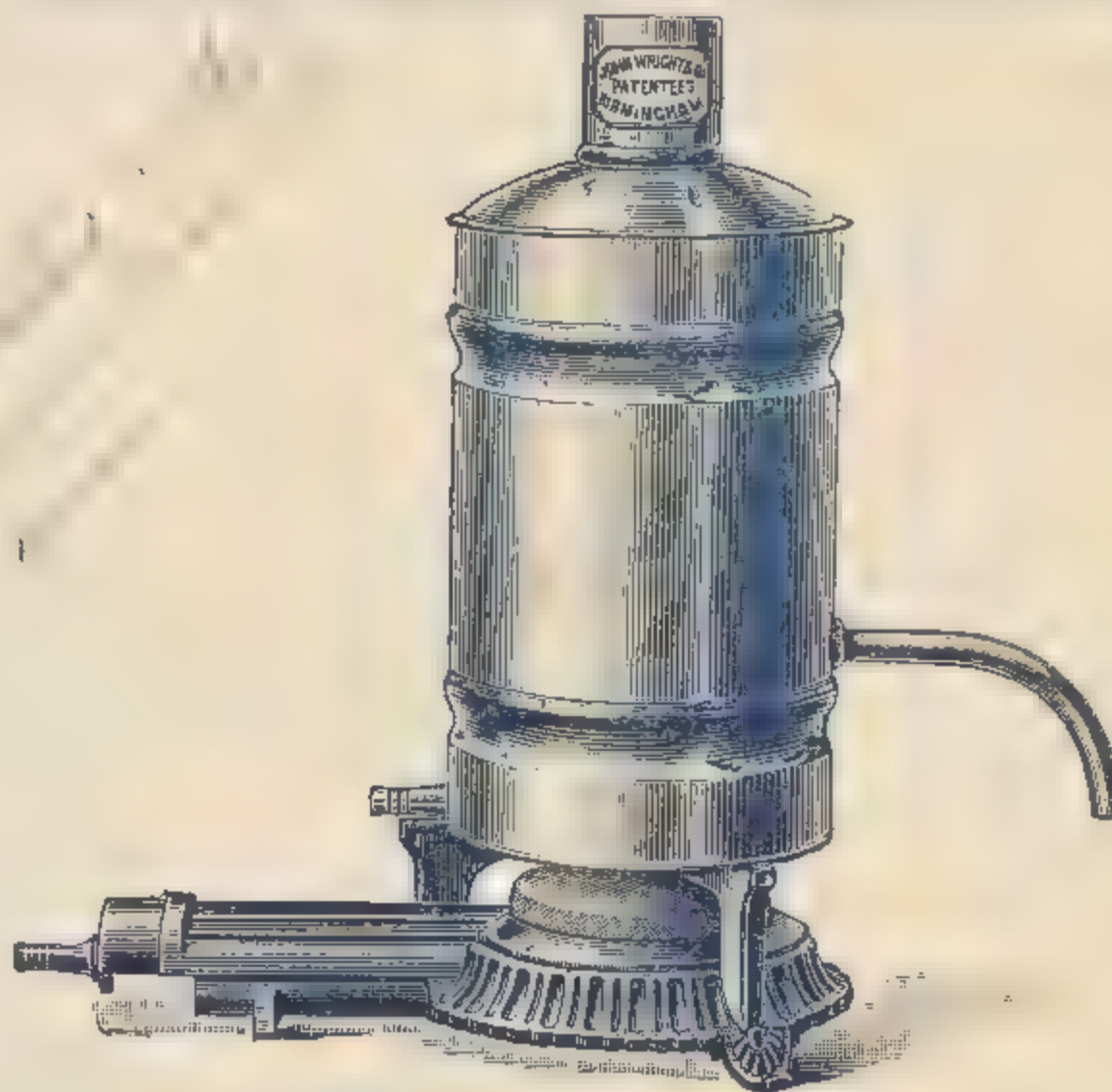
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 galls.	16 galls.
Price, in Galvanised Iron, complete with burner ...	37/6	50/-
Ditto, in stout copper, tinned inside ...	45/-	70/-

WRIGHT'S "INSTANTANEOUS" WATER HEATER



No. B1030.

This is a cheap form of Heater, suitable for delivering a small stream of hot **pure** water. In it the products of combustion do not come into contact with the water. It is suitable for lavatories, or for shaving, &c. It will deliver a stream of water at the rate of 20 gallons per hour, at a temperature of 110° Fahr., or small quantities at a correspondingly increased temperature. Gas consumption, 40 feet per hour.

Price complete ... 35/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

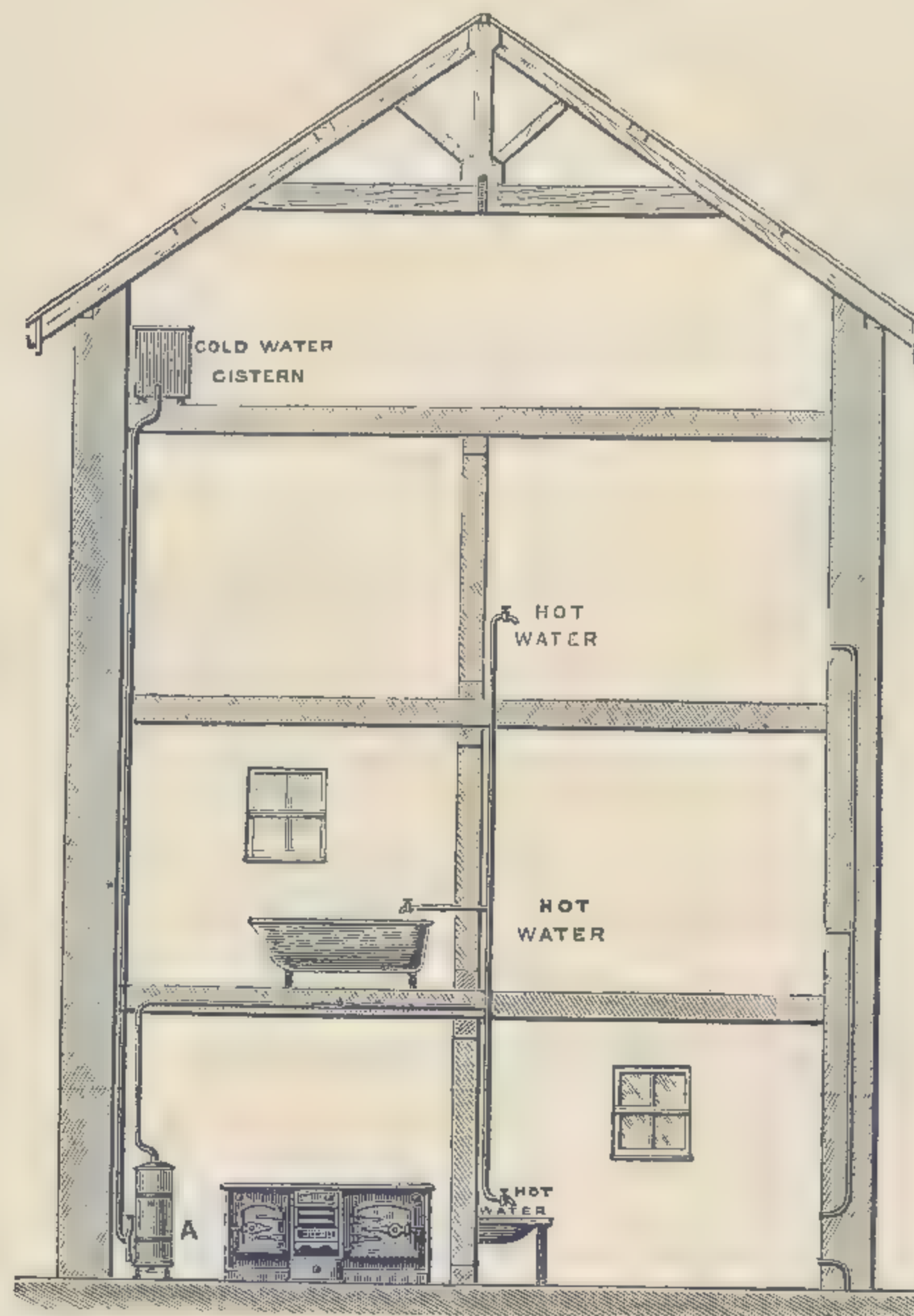
Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING BOILER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



The above drawing shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described on next page.

The heater A shows the complete apparatus. Should Hot Water be drawn from any tap, no matter how far from the heater, cold water from the cold water cistern will replace the hot water drawn off, and acting on the valve the gas will at once be turned on till the cold water is raised to the desired temperature, when it will be automatically cut off. For full description see next page.

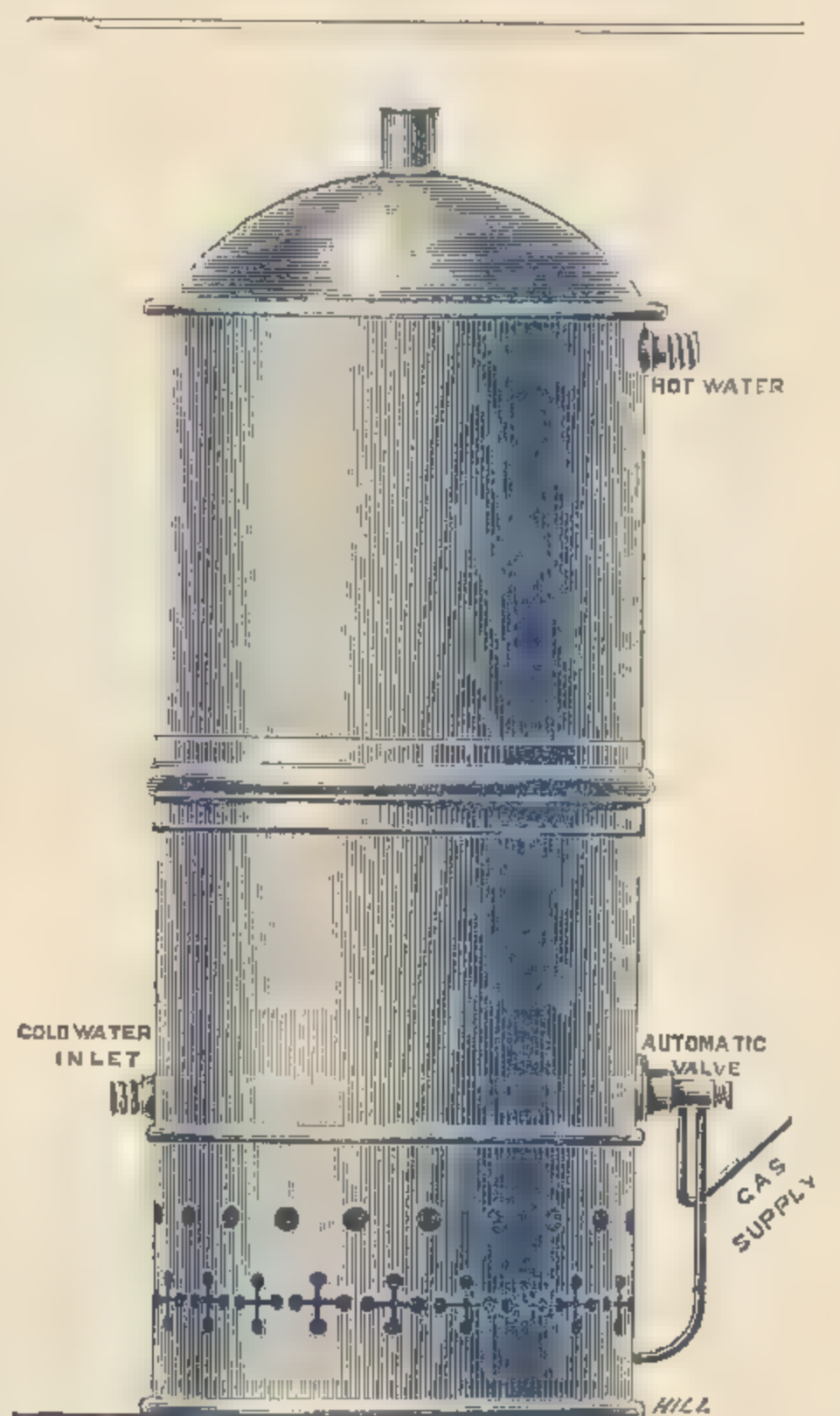
We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any Instantaneous Water Heater.

The advantages of this system, as compared with Instantaneous Water Heaters, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use—whereas even in the largest Instantaneous Heaters a considerable time must elapse before any appreciable quantity of hot water can be obtained
- 2nd.—The water can be raised to a much higher temperature than is possible in an Instantaneous Heater.
- 3rd.—Very large gas pipes must be put in to supply the Instantaneous Heaters—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th. The consumption of large quantities of gas in Instantaneous Heaters is attended with serious risk due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING BOILER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



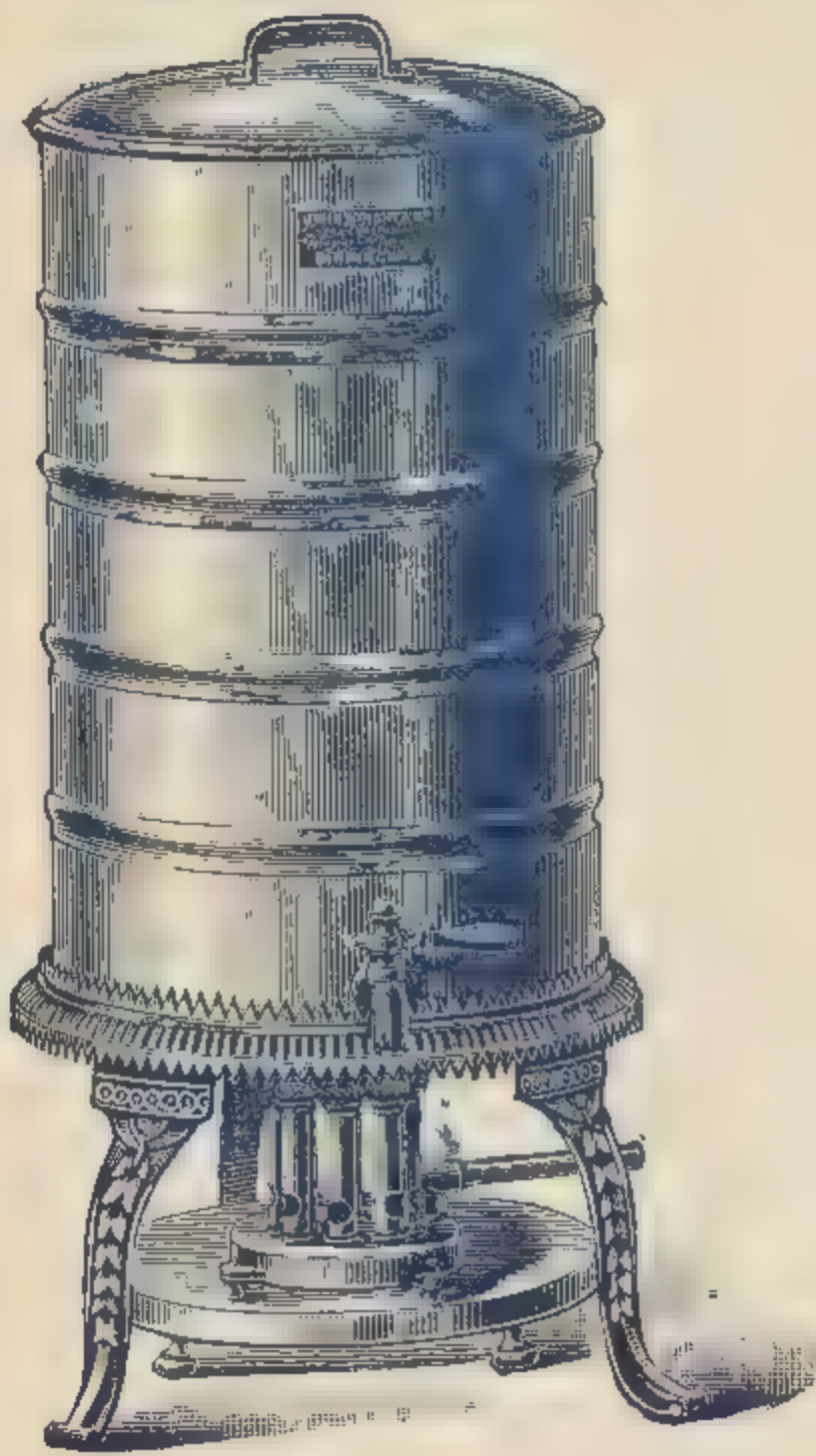
This heater is designed to deliver hot water by means of pipes to any part of a house (see section on opposite page). The apparatus consists of a multitubular boiler and a cistern, holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator (see page 66), which automatically shuts off or turns on the supply of gas as the temperature of the water rises above or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 30 lbs. per square inch.

No. A1024.—Price, complete with Patent Valve £6 6s. 0d.

SMALLER SIZES IN PREPARATION.

WRIGHT'S PATENT MULTI-CELLULAR RAPID BOILER.



This Boiler is designed to meet a want, experienced not only in Bath Rooms, but in Kitchens, Restaurants, Coffee Houses, Lavatories, &c., for an efficient Boiler that will, **in a few minutes**, supply a large body of hot water, of any temperature up to boiling point. It is made of stout Copper, tinned inside, and will heat water to the boiling point at the rate of **one gallon in five minutes**, being quicker than any other similar Water Boiler made.

From the bottom of the Boiler a large number of cells project, each being full of water, and exposing a large heating surface to the direct action of the flame. A full supply of gas is necessary, and in no case should the pipe be less than $\frac{1}{2}$ inch.

It is made as drawn, with a single case, but this having no flue is not suitable for bath rooms unless they are very thoroughly ventilated. It is also made double-cased with flue, and in this form it heats more rapidly, and may safely be used in any room.

PRICES.

	No. B1020. 8 Galls.	No. B1022 16 Galls.
Complete with Burner	£4 0 0	£6 15 0
Ditto, but with double case and flue	£5 0 0	£8 15 0

WRIGHT'S PATENT MULTI-CELLULAR RAPID KETTLE.



No. B13.

This Kettle is similar in principle to Wright's Multi-cellular Boiler.

It is designed to meet a want experienced in Restaurants, Coffee Houses, Lavatories, &c., and many other places where, **in a few minutes**, a supply of hot or boiling water is required.

It is made of stout Copper, tinned inside, and with a sufficiently powerful burner will boil water at the rate of

1 GALLON IN 5 MINUTES,

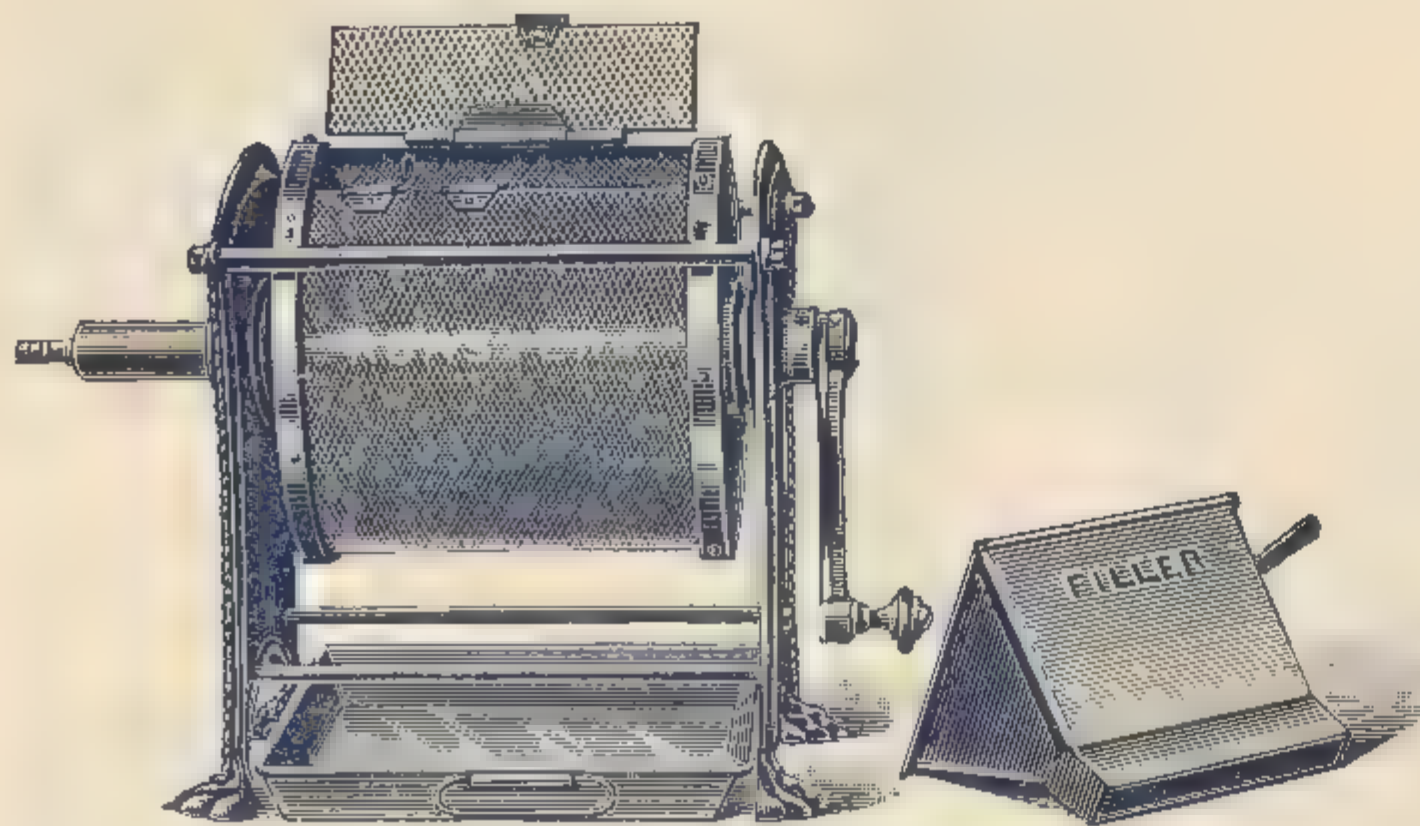
being quicker than any other similar Kettle made.

From the bottom of the Kettle a large number of cells project, each being full of water and exposing a large heating surface to the direct action of the flame. To obtain the best results a full supply of gas is necessary.

PRICES.

	Each.
2 Quart	19/-
3 „	25/-
4 „	27/6
5 „	32/6

WRIGHT'S COFFEE ROASTERS.

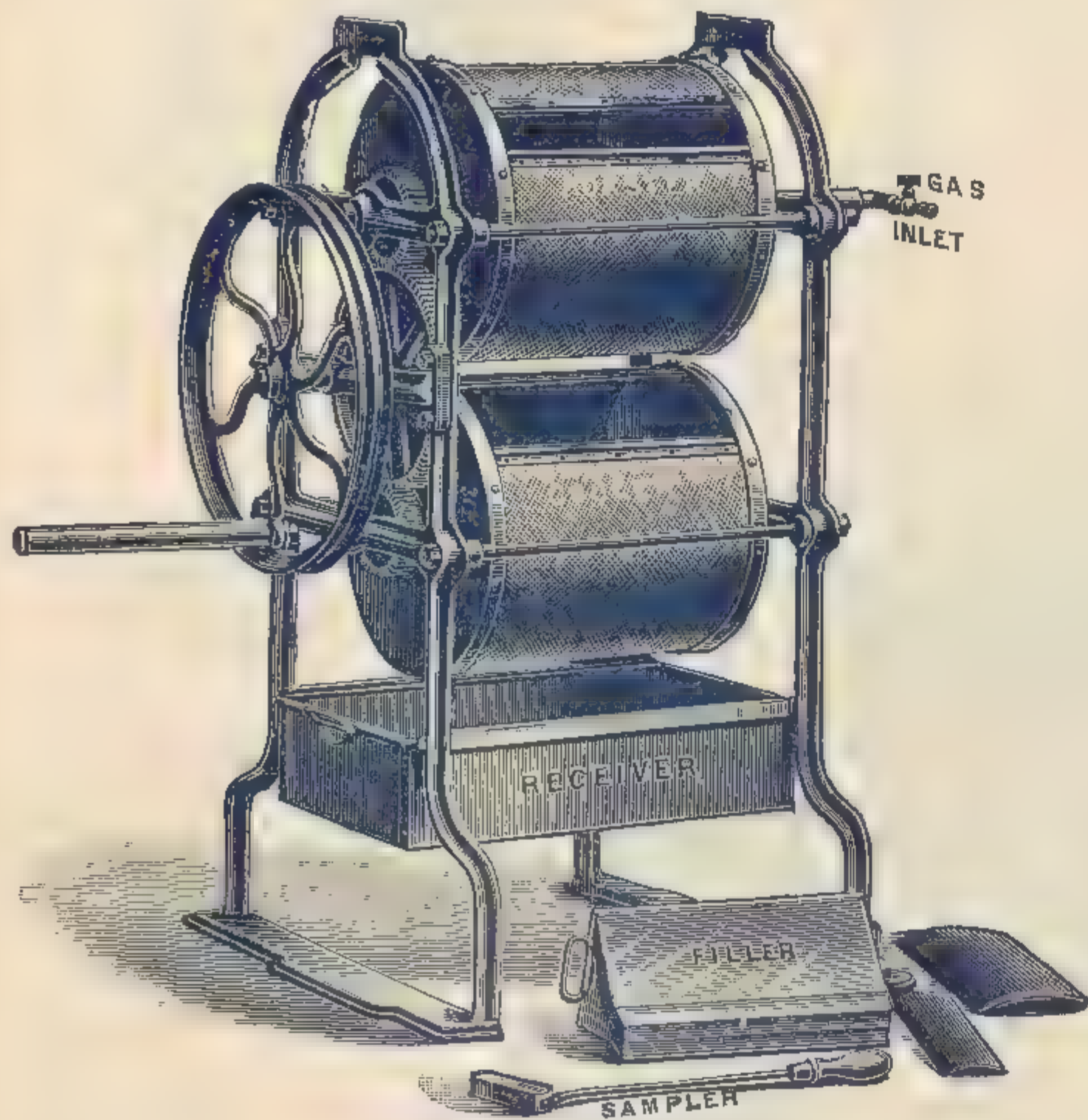


Nos. B2000 and B2002.

These Apparatus have been proved to be the most perfect Coffee Roasters that have yet been made. They are so simple that a child can use them, and with very little practice the berries can be roasted to a nicety, and of an even colour throughout. The berries are brought directly into contact with the flame—this having been proved to give the best results, the berries retaining their natural aroma better than when roasted in a closed cylinder. They are made in various sizes, suitable for domestic or hotel use, or for the trade. Coffee should be roasted only shortly before it is used, as it loses a large portion of its aroma if kept. No household should therefore be without one.

The berries are placed in the roasting cylinder and the gas lighted; the door of cylinder is then closed and the cylinder revolved with sufficient speed to keep a constant stream of berries falling through the flame. Samples may be taken at intervals with the Sampler, but with very little experience the most perfect roasting will be accomplished without the necessity of taking samples.

In order that the berries may retain their finest aroma, they should, on the completion of the roasting, be cooled as quickly as possible. In the two smaller sizes, where tray coolers are provided, this is best accomplished by emptying the berries into the tray, and keeping them in motion by shaking for a few minutes. Where Cylinder Coolers are provided, as in the larger sizes, the opening in the roasting cylinder should be brought opposite to the opening in the Cooler, and the doors being removed the berries will fall into the latter; which being closed, and rapidly revolved, the berries are quickly cooled.



Nos. B2004 and B2006.

PRICES.

		ROASTER.	COMPLETE WITH COOLER.
No. B2000	1-lb. size	£0 17 6 ...	£1 1 0
„ B2002	3-lb. „	1 10 0 ...	1 15 0
„ B2004	7-lb. „	3 5 0 ...	6 0 0
„ B2006	14-lb. „	5 0 0 ..	8 0 0

WRIGHT'S COOKING UTENSILS.

Specially adapted for Gas Cooking Stoves.

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, and with the wearing parts of strong Copper. They are well finished, and are specially made for standing really hard work.



No. A12 Kettle.

With Copper Bottom.

2 Pints	...	...	2/6 each.
3 "	"	"	3/- "
4 "	"	"	3/9 "
6 "	"	"	4/9 "
8 "	"	"	5/3 "
10 "	"	"	5/9 "



No. A9 Kettle.

With Copper Sides and Bottom.

3 Pints	...	...	3/9 each.
4 "	"	"	4/3 "
6 "	"	"	4/9 "
8 "	"	"	5/3 "
10 "	"	"	6/3 "
12 "	"	"	7/- "



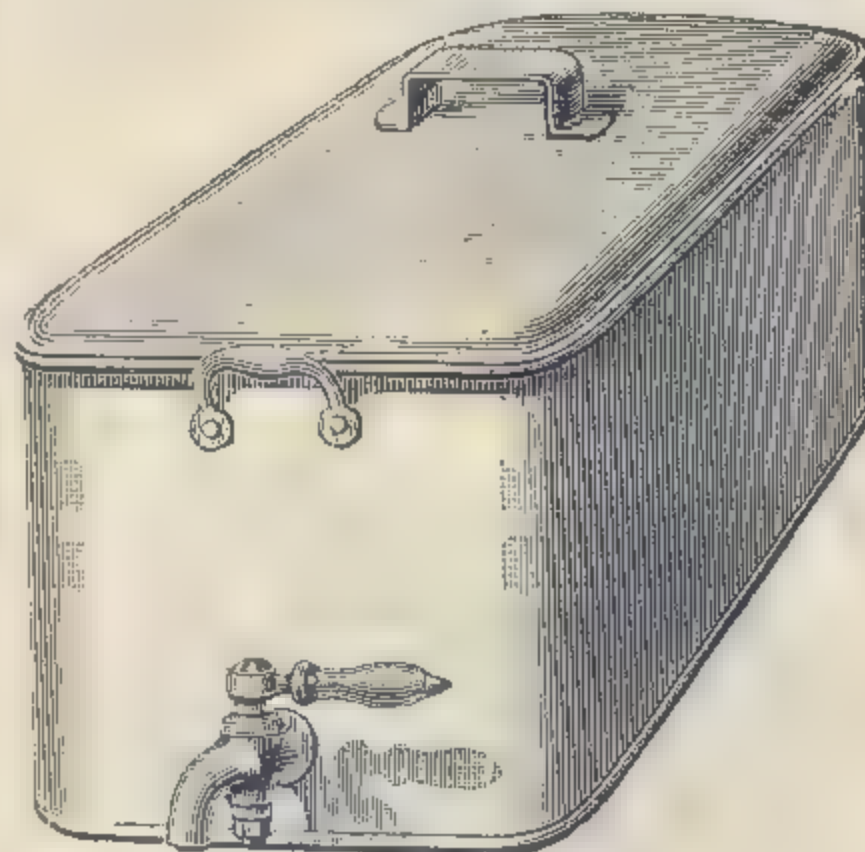
No. A106.

EXTRA STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

				Steamers and Saucepans complete.
1 Quart	...	...	...	4/9
2 "	"	"	"	5/6
3 "	"	"	"	7/-
4 "	"	"	"	8/-
5 "	"	"	"	9/6
6 "	"	"	"	10/6

By removing the top compartment this Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS, With Copper Bottoms and Draw-off Cocks with Ebony Handles.



No. A108.

3 Gallon	...	12/-
5 "	"	14/-
7 "	"	16/6

STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers. A Joint or Poultry is placed in the compartment (B) into which the steam enters through holes near the top.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.



PRICES.

No. A100.	—16-inch long,	28/6
No. A101.	—18-inch "	34/6
No. A102.	—23-inch "	42/6

ENAMEL STEEL COOKING UTENSILS.

These Utensils are confidently recommended for use with Gas Stoves. They are light, cleanly, durable, and not liable to chip.



No. B15. SAUCEPAN, with Lip and Tin Cover.

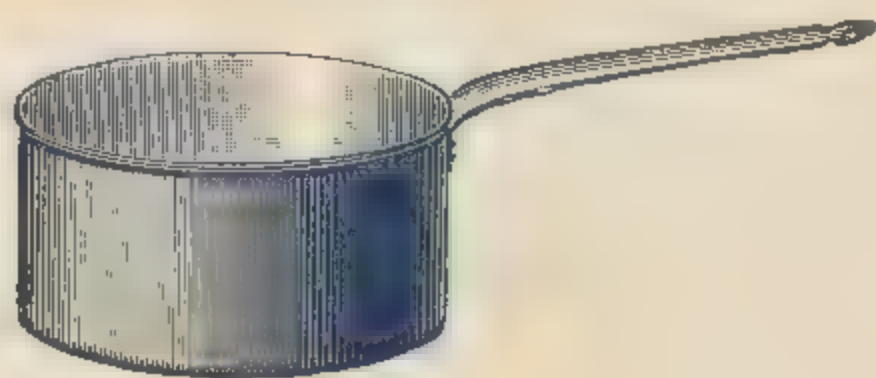
4½	5½	6-inch.
1/1½	1/6	1/11



No. B16.

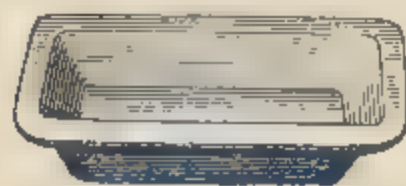
BELLIED SAUCEPAN with Tin Cover.

3½	5½	7	9	13 pint.
3 2	4/-	5/1	6/3	7 6



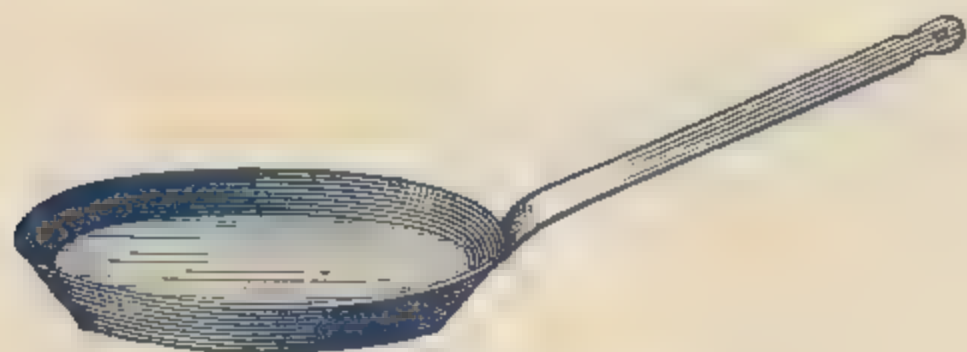
No. B17. STEWPAN, with Tin Cover.

2	3	5	6	8	11	13 pint.
1/9	2/3	2/9	3 6	4/6	5/9	6/9



No. B20. PIE DISH.

10	12	13½ inch.
1 8	2,	2/10



No. B19. FRYING PAN.

7½	8½	9½	10	11	12½ inch.
1/1½	1/6	2/-	2/3	2 9	3/-

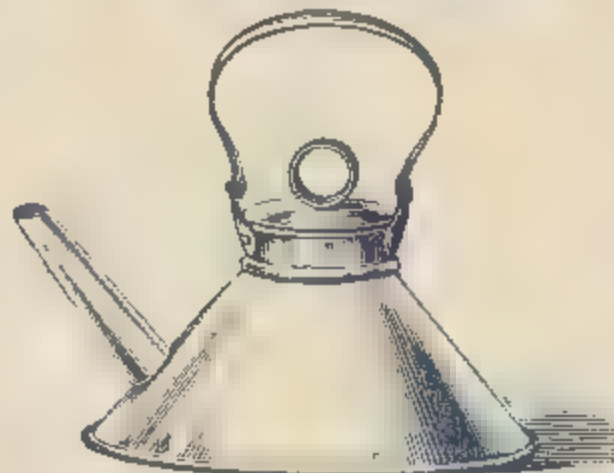
All the Utensils in above column are of ENAMELLED STEEL.

TIN UTENSILS.



No. A6.—This Kettle is intended for those who require a cheap Kettle. It necessarily is not so well finished or so strong as the more expensive ones.

1 Pint ...	9d. each.
2 " ...	11½d. "
3 " ...	1/1 "
4 " ...	1/4 "
5 " ...	1/8 "



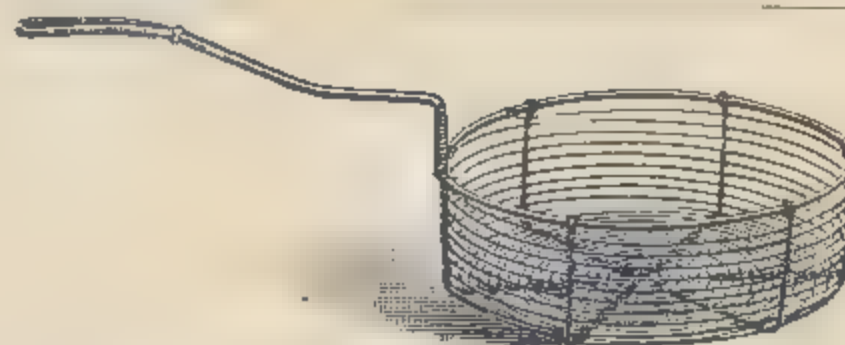
No. A7.—This is a new and cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint ...	1/- each.
4 " ...	1 6 "



No. A10.—This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart ...	2/3 each.
3 " ...	3/- "
4 " ...	3/9 "
5 " ...	4/9 "



No. B21. TINNED WIRE BASKET, for Frying Fish, &c.

7 inch to fit No. 17 Stewpan, 6 pint, 1/9 each.
8 inch to fit No. 17 Stewpan, 8 pint, 2/- each.

STRONG COPPER KETTLE.



No. A11.—This Kettle is of extra strength and very superior finish.

2 Pint ...	3/6 each.
3 Pint ...	5/- "

COPPER STEWPANS.



No. A110, with Copper Cover.

This Stewpan is made of stout Copper, in one piece, without seam. It is made deep, so as to answer the purpose of a saucepan.

1½	1	1½	2	2½	3	5	6	7	8	10 pint.
2/4	3/-	3/8	4/6	5/4	6/-	7/4	8/3	9/4	10/9	12/- each.

A FEW RECENT TESTIMONIALS RESPECTING WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.,
17th September, 1890.

GENTLEMEN,—The Stove supplied was one of the old patterns. I did not like it, as fumes escaped through ornamental brass work on top. I returned same and purchased one of your Gas Fires in solid iron case. They are a **perfect success**. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves, two at Norwich Road, and two at my Pharmacy as above.—Yours faithfully,
J. JAMES, *Chemist to the Queen*.

24, Trafalgar Square, South Kensington,
September 26th, 1890.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves (the Queen). She has four, and the **saving in servants here is enormous**, besides other expenses. She will be pleased at any time to show them to intending purchasers if a post card is sent the day before.—I am, Gentlemen, Yours obediently,
FLORENCE A. PRESTON.

58, Thistlewater Road, Lower Clapton,
September 23rd, 1890.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives **entire satisfaction**.—I remain,
Yours truly,
W. SYER.

84, Lombard Street, London, E.C.,
20th September, 1890.

DEAR SIR,—We have used, during the past winter, your Metal Fires in place of coal fires, and so far as our experience goes they are **very satisfactory**. They are clean, economical in consumption, efficient and entirely free from smell.—Yours truly,
C. CANZIANI & CO.

41, Sutherland Street, Pimlico, S.W.,
October 3rd, 1890.

DEAR SIR,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be **well satisfied with it**.—Yours very truly,
F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.,
September 24th, 1890.

DEAR SIR,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a **great saving in labour**. I do, and shall, recommend them to every one I know, to try them.—I am, faithfully yours,
GEORGE RODDIS.

3, Henry Road, Finsbury Park, London, N.

September 23rd, 1890.

GENTLEMEN,—I find your Gas Fire I now use is in every way **satisfactory** and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results, I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.—Yours respectfully,

ALEX. MULLORD.

Coal Fire lighted	-	-	3-0 o'clock, Thermometer	38
			4-15	39
			4-30	40
			5-0	42
			6-0	43
			8-0	45

Same heat continued after.

Gas Stove Fire lighted	-	-	4-15 o'clock, Thermometer	51
			4-30	54
			4-45	55
			5-0	56
			5-15	58
			5-30	60

Same heat continued after.

69, Aldersgate Street, London, E.C.

16th September, 1890.

DEAR SIR,—With reference to your "Queen" Gas Stove supplied to us by the Gas Light and Coke Company, we have much pleasure in testifying to its efficiency and appearance, and it in every way **answers the purpose** for which we hired it.—Yours truly,

H. M. NEWMAN & CO., LD.

26, Mercers Road, Tufnell Park,

September 13th, 1890.

DEAR SIR,—I have great pleasure in stating that the Stoves I had put up have given **entire satisfaction**. The one in the bedroom was a great comfort during sickness, and the drawing-room one was and is a great convenience, as it can be lighted at any moment in the event of visitors calling unexpectedly, and not the slightest smell. I consider them a great comfort, and would not be without them.—Yours faithfully,
J. H. SCOTT.

14A, Highbury Place, Highbury, London, N.,

September 21st, 1890.

DEAR SIR,—I beg to say that your "Queen" Gas Stove gave us **entire satisfaction**, both for economy and less trouble than coal; making also a good ornament, and free from smell. I expect later on that we shall want one for our new address.—I remain, Yours truly,
GEORGE KYEZOS.

1, Handley Road, South Hackney, September 16th, 1890.

GENTLEMEN,—I am pleased to state that your Gas Fires give us **entire satisfaction**. They quickly throw out a good heat, and for appearance, comfort, and absence of smell leave nothing to be desired. My wife says—"You can certainly recommend them."—Yours truly,
W. H. KING.

142, Strand, London, W.C.,

September 23rd, 1890.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the **most satisfactory results**.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.—We are, Gentlemen, Yours faithfully,
H. GAZE & SON.

12, Edmund Place, Aldersgate Street, London, E.C.

September 30th, 1890.

DEAR SIR,—The Gas Stove you supplied me with last season has turned out well in every way. The rapidity with which your Gas Fire heats the room makes the Stove **remarkably cheap and efficient**; and when it is once hot the expenditure of gas is very moderate; from the time the "newness" was burnt off there has not been any smell, which is also a desideratum.

The design is in very good taste, and would harmonise, I should think, with almost any style of decoration. It has been a good deal admired by our friends.—I remain, Dear Sirs, Yours faithfully,
G. K. DUNSTALL.

11, Bonny Street, Camden Road,

September 20th, 1890.

GENTLEMEN,—I have your Stove in use in my drawing-room and find it **answers the purpose admirably**, soon heating the room, clean, at the same time an ornament, and no smell.—Yours respectfully,
WALTER WM. PARISH.

41, Haverslock Hill, September 13th, 1890.

DEAR SIR,—I have much pleasure in recommending your "Queen" Metal Gas Fires; it is quite an ornament in the room, is free from smell, in fact **gives satisfaction in every way**.—Yours truly,
F. A. KERSLAKE.

Granby Street, Leicester, April 24th, 1889.

Gentlemen,—We have much pleasure in testifying to the sterling good qualities of the Metal Gas Fires supplied to us during the last two seasons.

Notwithstanding the extensive sale we have effected in them *not one* has either been returned as ineffective or even complained of as not answering every requirement.

We consider them by far the **most effective Gas Heating Stoves in the market**, both in heating power and cheerful, radiant appearance.

Yours faithfully, R. POCHIN & SON.

Gas Works Office, Kendal, 24th April, 1889.

Gentlemen,—The Patent Fires supplied by you during the winter have been a **"complete success."**

Yours truly, E. THOMPSON.

Matlock and District Gas Co., Limited, April 26th, 1889.

Dear Sirs,—As you are aware, we have been able to dispose of a good number of your Patent Gas Fires; and now we are through the winter you will be pleased to learn that **they have given entire satisfaction, both as regards the amount of heat given off for the quantity of gas consumed, and the absence of any odour**. When they are put in connection with a flue down which there is no back-draught, they are a healthy, useful, and convenient addition to a bed room. On this point I speak not only from the reports of our consumers, but from my own personal experience. Of course I see for myself in every case that the fires are properly fixed.

Yours truly, ROBERT HALL.

Seaton, Devon, June 15th, 1888.

Dear Sirs,—Mrs. Richards is so well pleased with both the Stove (No. 1861) that you sent me, as well as the "Eureka" Cooker, and says nothing can be better. I have taken an interest in them and recommended them, as I think **they are perfection**, and hope to see more used in my town.

Yours faithfully, H. D. RICHARDS.

8, Irish Street, Whitehaven, April 13th, 1889.

Sir,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and **I am unable to speak in strong enough terms of the comfort and advantage I derive from it**. In five minutes after it is lighted I have a bright red fire, which *warms every corner of my room*; **there is no smell nor unpleasantness of any kind, no dust and no trouble**. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.

Wellingborough Gas Light Company, Limited,

January 16th, 1888.

Gentlemen,—Very much pleased with the new iron-fronted Gas Fire.

Yours faithfully, S. H. KIMBELL.

Leicester.

Gentlemen,—I have fixed one of your Stoves to-day, which **gives out a splendid heat**.

Yours truly, CHAS. WHITTINGTON.

St. John's Chambers, Cardiff.

Dear Sirs,—**The Fire gives me complete satisfaction**. I have ordered two more from Mr. Woodman, Cardiff, and shall recommend them.

Yours faithfully,

EDWIN SEWARD, Architect.

Bridgend Gas and Water Company, February 28th, 1888.

Gentlemen,—These are far away the **best little Fires you have brought out yet, and would be hard to beat**.

Yours faithfully, J. H. DYER, Manager.

Abingdon Gas Light and Coke Company, Limited,

January 31st, 1888.

Gentlemen,—The B1213 Incandescent Metal Gas Fire **answers admirably**.

Yours faithfully, JOHN ELY, Secretary.

WRIGHT'S PATENT BALL FIRE STOVES.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Egg shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire.

By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 46).

Connect all Gas Stoves with a large gas supply and with full way taps and fittings.

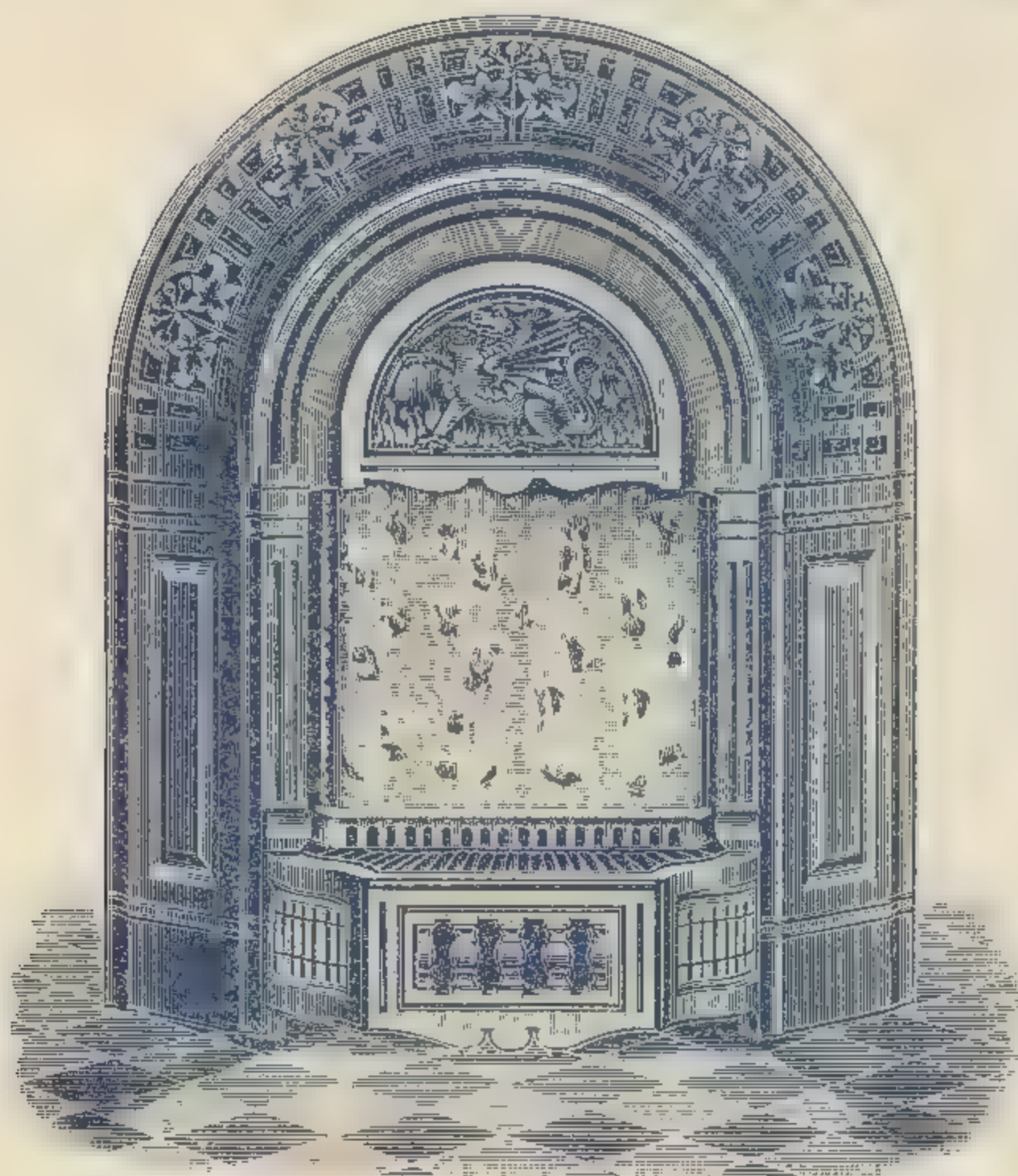
In fixing all Gas Stoves, when they are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron, leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.— EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

THE FOLLOWING STOVES CAN NOW BE HAD FITTED WITH OUR NEW BALL FIRE AT A COST OF 4/ EACH STOVE EXTRA.

	Shown on Page	When Fitted with Ball Fire will be called.	PRICE With Ball Fire complete.
No. B1209	44	B2209	20/-
" B1211	44	B2211	25/-
" B1213	44	B2213	30/-
" B1219	45	B2219	22/-
" B1821	45	B2821	28/-
" B1823	45	B2823	34/-
" B1825	45	B2825	39/-
" B47	46	B2047	49/-
" B48	46	B2048	59/-
" B49	46	B2049	69/-
" B1845	47	B2845	31/6
" B1846	47	B2846	39/-
" B1847	47	B2847	44/-
" B238	48	B2238	54/-
" B1860	50	B2860	42/-
" B1861	50	B2861	52/-
" B796	55	B2796	130/-
" B31	58	B2031	94/-
" B32	58	B2032	151/-
" B33	58	B2033	214/-

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1845

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price.

No. of Stove.	High.	Wide.	Width of Fire.	Ground all over and best finish.
B1845	22 in.	18½ in.	8½ in.	27/6
B1846	24 in.	20 in.	10 in.	35/-
B1847	26½ in.	21½ in.	12 in.	40/-

Special Nickel Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

Any of above can be had with NEW BALL FIRE 4/- each extra. (See page 42.)

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above :—Bright Tin, 1 6 ; Special strong quality, 2/6. See page 64.

WRIGHT'S PATENT INCANDESCENT METAL GAS FIRE.



SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND
TILES ON RIGHT.

Like the "Queen" Metal Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consumption of Gas per hour when full on 10-roths pressure	PRICE.		
						Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand-painted Tile panels.
B1840	30 in.	21½ in.	8½ in.	18 in.	15 c.ft.	55/-	extra 15/-	extra 20/-
B1842	36 in.	25 in.	10 in.	20 in.	20 c.ft.	65/-	20/-	30/-
B1844	36 in.	27 in.	12 in.	20 ft. sq.	24 c.ft.	75/-	20/-	30/-

Nickel-Plated Trivets, 2/- extra. All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B238.

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

Height of Stove	...	...	...	...	...	20in.
Width of Stove	...	...	...	...	...	20in.
Width of Fire	..	..	...	...	...	12in.
Suited for Rooms about	...	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on tenths pressure	...	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	...	½ in.
Diameter of Flue	...	...	...	...	...	3½ in.

PRICE 50/- each.

If with BALL FIRE, 4/- extra. (See page 42.)

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 64.

WRIGHT'S PATENT INCANDESCENT "METAL," OR ASBESTOS GAS FIRES.



No. B1862.

Similar in construction to B1860 (see previous page), but a newer design.

Size of Stove	...	31 in. high by 22 in. wide.
Width of Fire	...	13 in.
Suited for Room	...	about 20 ft. square.
Gas Consumption per hour when full on	...	35 cubic ft.
Bore of Gas-supply Pipe	...	$\frac{1}{2}$ in.
Diameter of Flue	...	$3\frac{1}{4}$ in.
Height from Floor to centre of Flue	...	23 in.

PRICE, without Trivet	...	£2 5 0
Fender for ditto, fitted with Faience Tile	...	0 11 0

The above Stove may be had, if preferred, with Fibre Asbestos Fire, but it is not so strongly recommended as the Metal Fires.
Special Nickel Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

THE ABOVE STOVE IS GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality. 2/6. See page 64.

All Stoves on pages 52 and
53 can be had with the new Ball
Fire, as described on page 42,
at a cost of 4/- extra each.



WRIGHT'S PATENT INCANDESCENT METAL GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

SIZE—22 x 36 in. or 24 x 36 in.

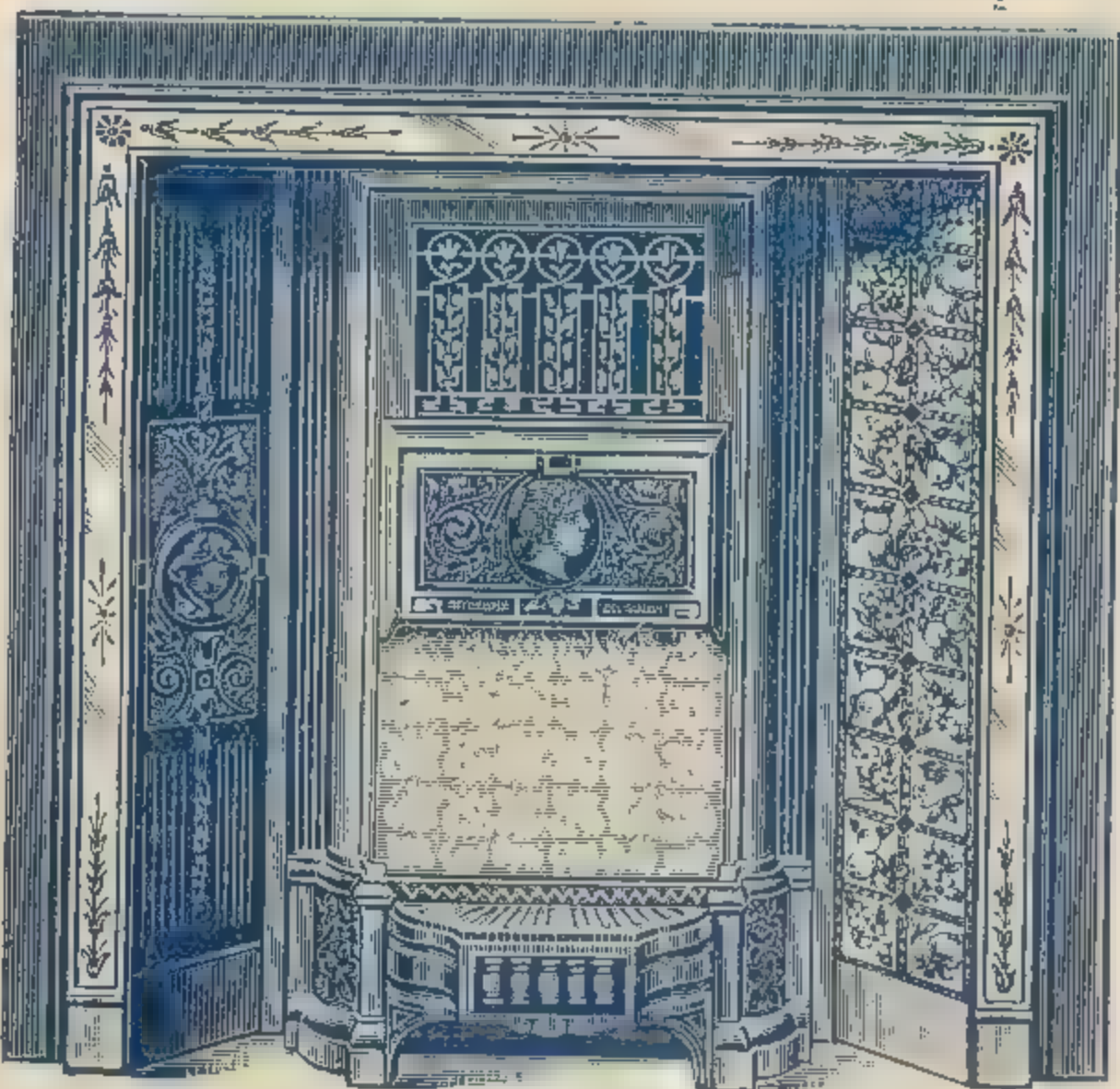
Fine Cast	...	...	£2	0	0
Best Finish	...	...	2	10	0



No. B1910.

Size : 31½ in. high ; 22 in. wide ; width of fire, 10 in.
Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT METAL FIRE.



No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side.

PRICES—best finish

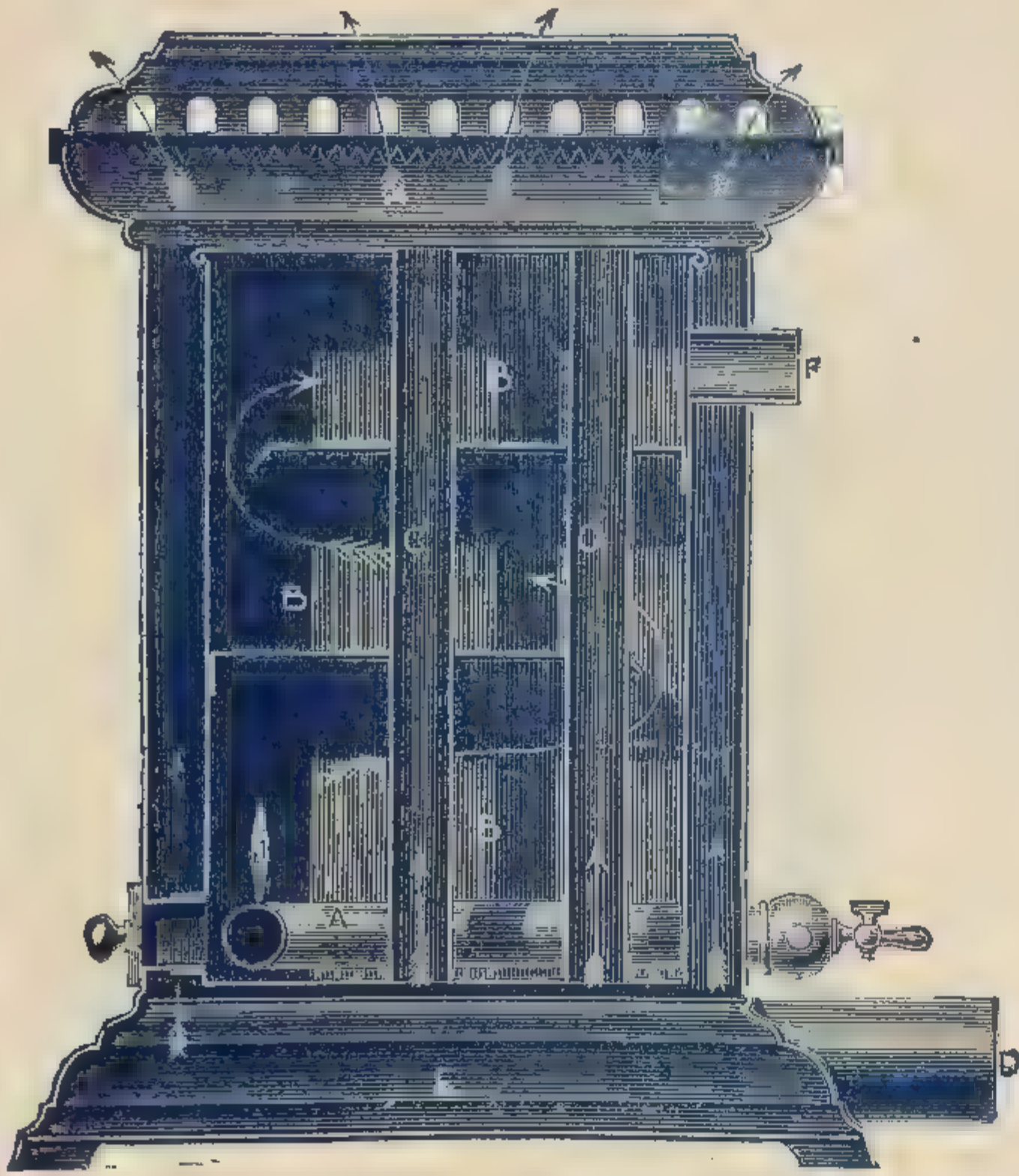
With iron panels	...	...	£5	0	0
With tile panels	...	...	5	15	0
With best hand-painted tile panels	...	...	6	15	0

If fitted with Hot Air arrangement, 5/- each extra.

Size ... 36 x 38 in., or 38 x 40 in.

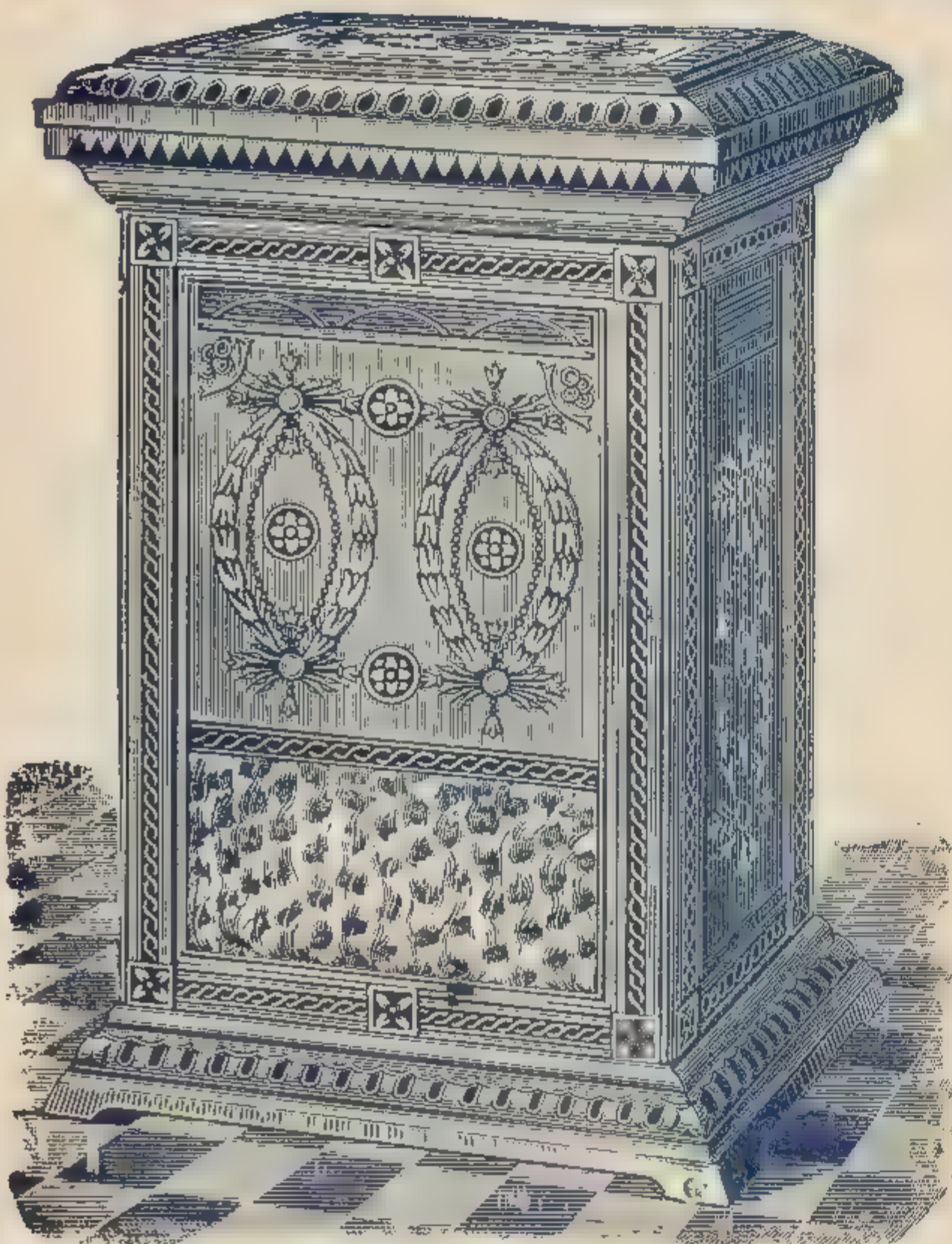
ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.

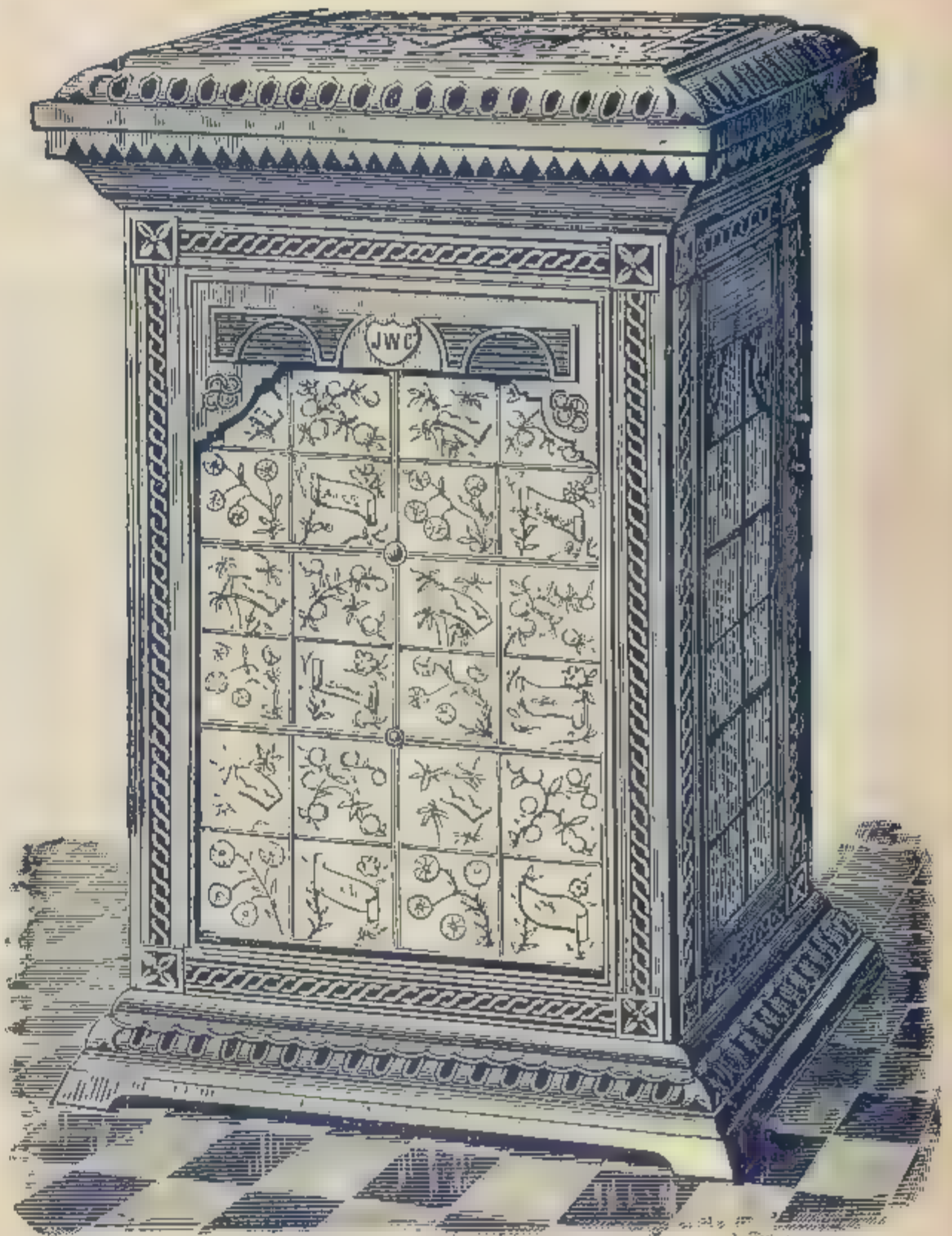


DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the walls of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

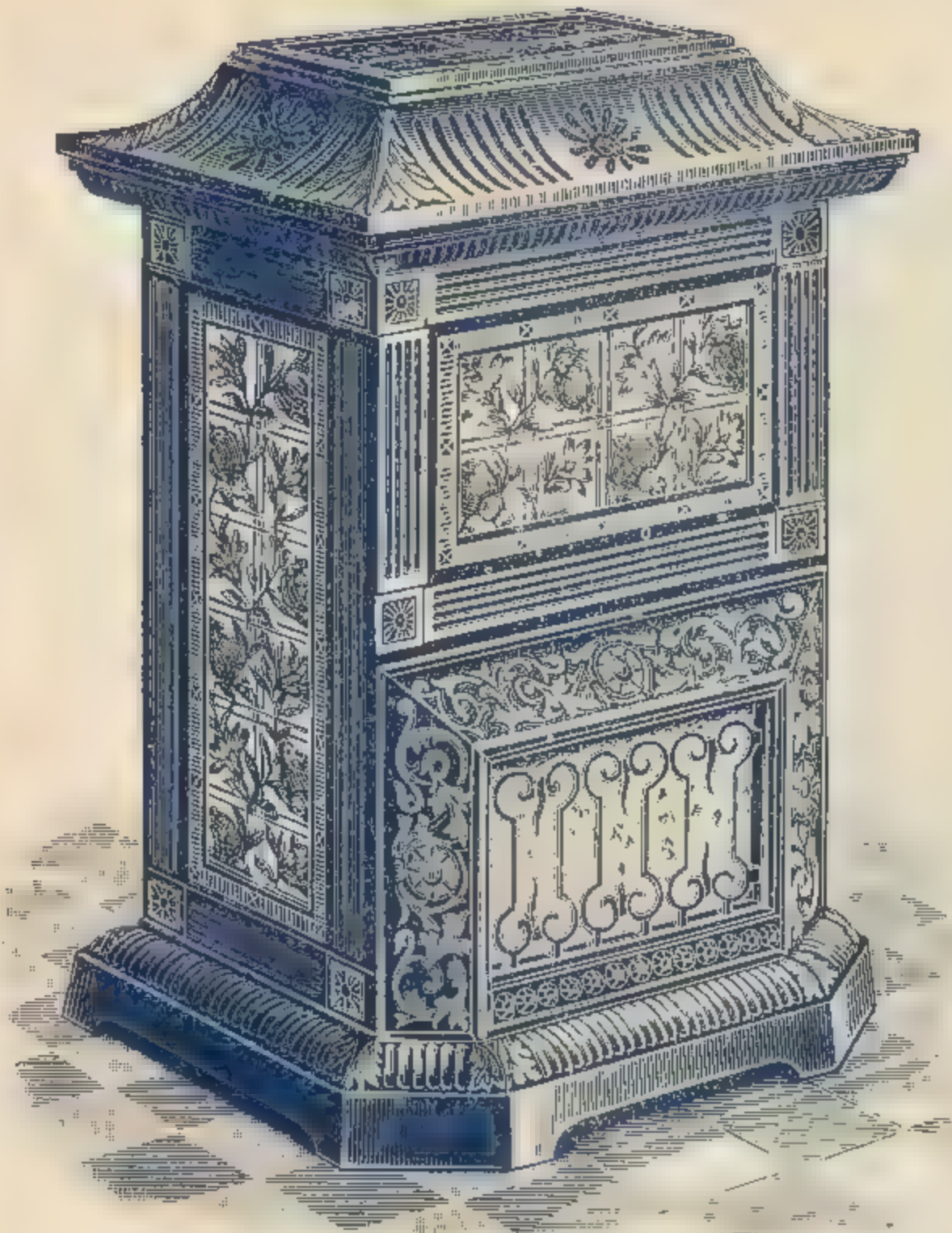


No. B794.—OPEN FIRE STOVE, Cast Iron.



No. B791.—CLOSE FIRE STOVE, fitted with Encaustic Tiles.

WRIGHT'S PATENT KYRLE VENTILATING GAS STOVES.



No. B796.

This Stove is similar in construction to those shown on previous page, but is superior in make, design, and finish. It is polished and best finished in Berlin Black, and fitted with Hand-painted Tiles.

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one; and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer

CLOSE FIRE STOVES.

No.	DESCRIPTION.	SIZE. Height. Width. Depth.	Effective Heating Sur- face, about	Gas Consump- tion per Hour	Bore of Gas-supply Pipe.	Suited for Room	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
B784	Plain Sheet-Iron Body	28in. x 18in. x 14in.	17 sq. ft.	12 cubic ft.	3/4 inch.	abt. 16 ft. sq.	2 1/2 inch	23 inch	£2 15 0
B786	Fine Cast	30in. x 18in. x 14in.	27 "	10 "	3/4 "	" 20 "	2 1/2 "	22 "	3 0 0
B790	Fine Cast	31in. x 21in. x 16in.	40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	4 0 0
B791	Fitted with Encaustic Tiles	31in. x 21in. x 16in.	40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	5 0 0

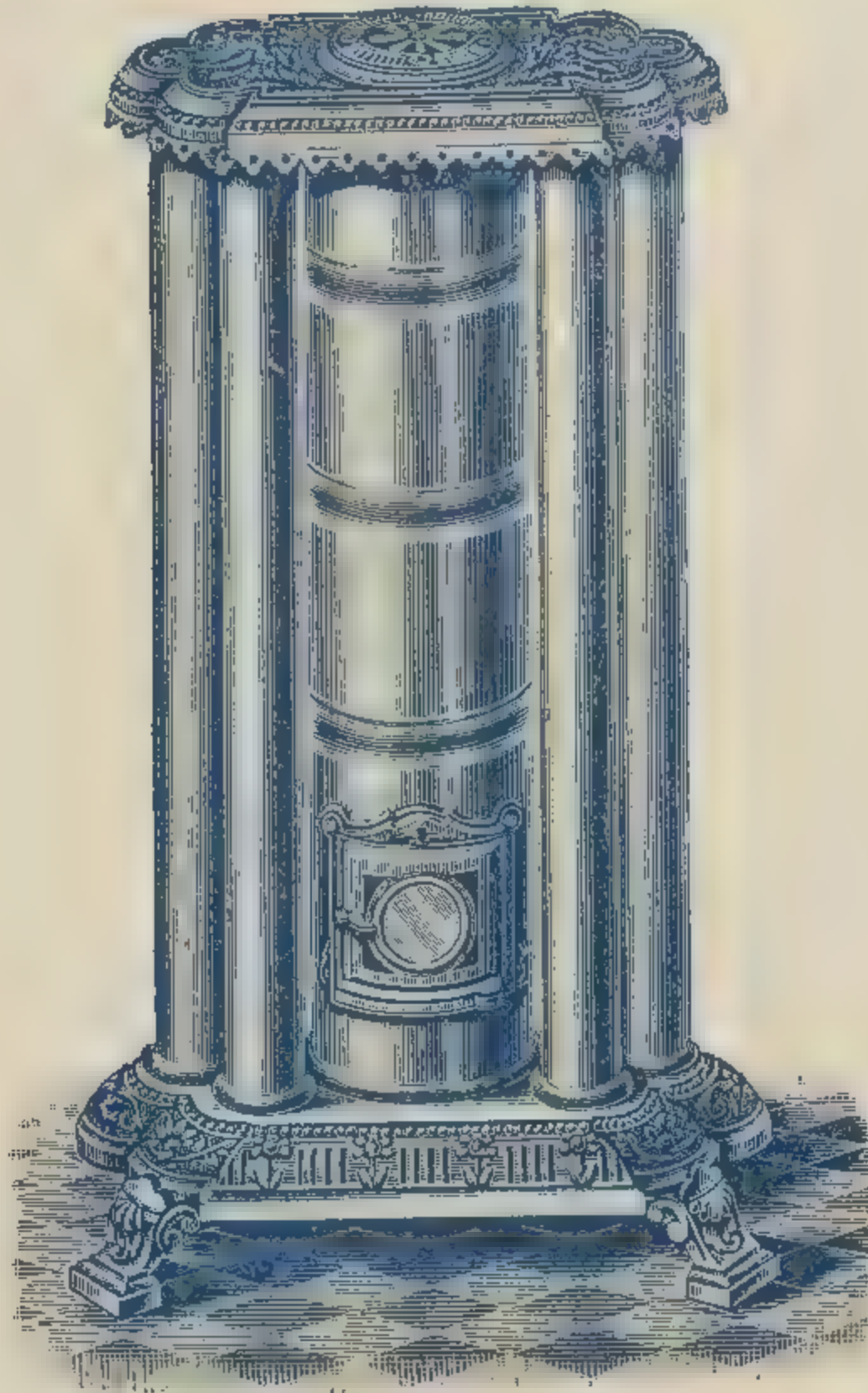
OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Metal Fire at same prices.

No.	Description.	SIZE. Height. Width. Depth.	Effective Heating Surface.	Gas Consumption per hour.	Bore of Gas-supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
B788	Fine Cast	30in. x 18in. x 14in.	abt. 27 sq. ft.	10 cub. ft.	3/4 inch.	abt. 20 ft. sq.	2 1/2 inch	22 inch	£3 0 0
B789	Fitted with Encaustic Tiles	30in. x 18in. x 14in.	" 27 "	10 "	3/4 "	" 20 "	2 1/2 "	22 "	3 10 0
B794	Fine Cast	31in. x 21in. x 16in.	" 40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	4 0 0
B795	Fitted with Encaustic Tiles	31in. x 21in. x 16in.	" 40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	5 0 0
* B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in. x 22in. x 18in.	" 45 "	15 "	1/2 "	" 30 "	2 1/2 "	23 "	6 6 0

* No. B796 can be had with NEW BALL FIRE, 4/- extra. (See page 42.)

WRIGHT'S "CONDENSING" GAS STOVE.



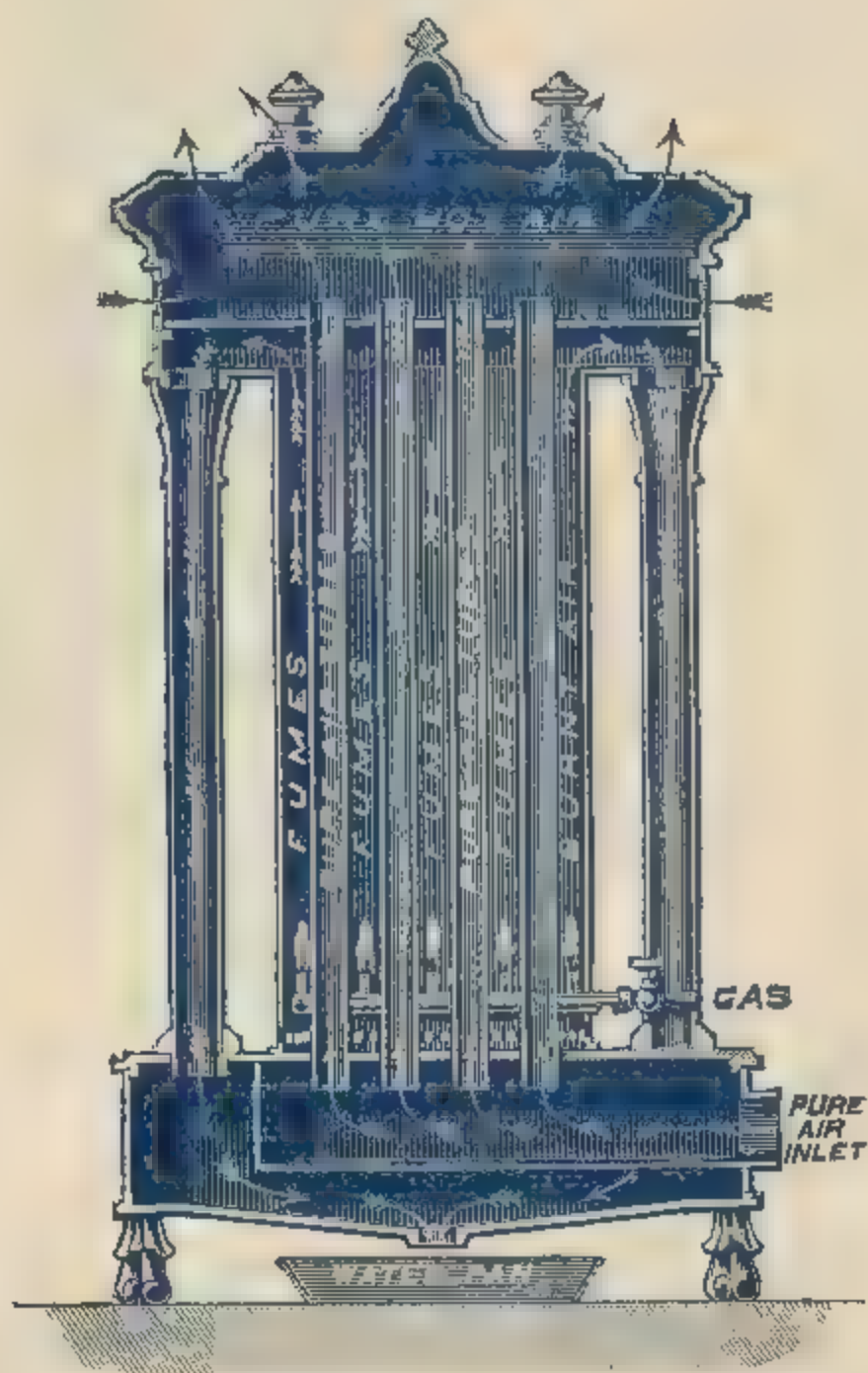
No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

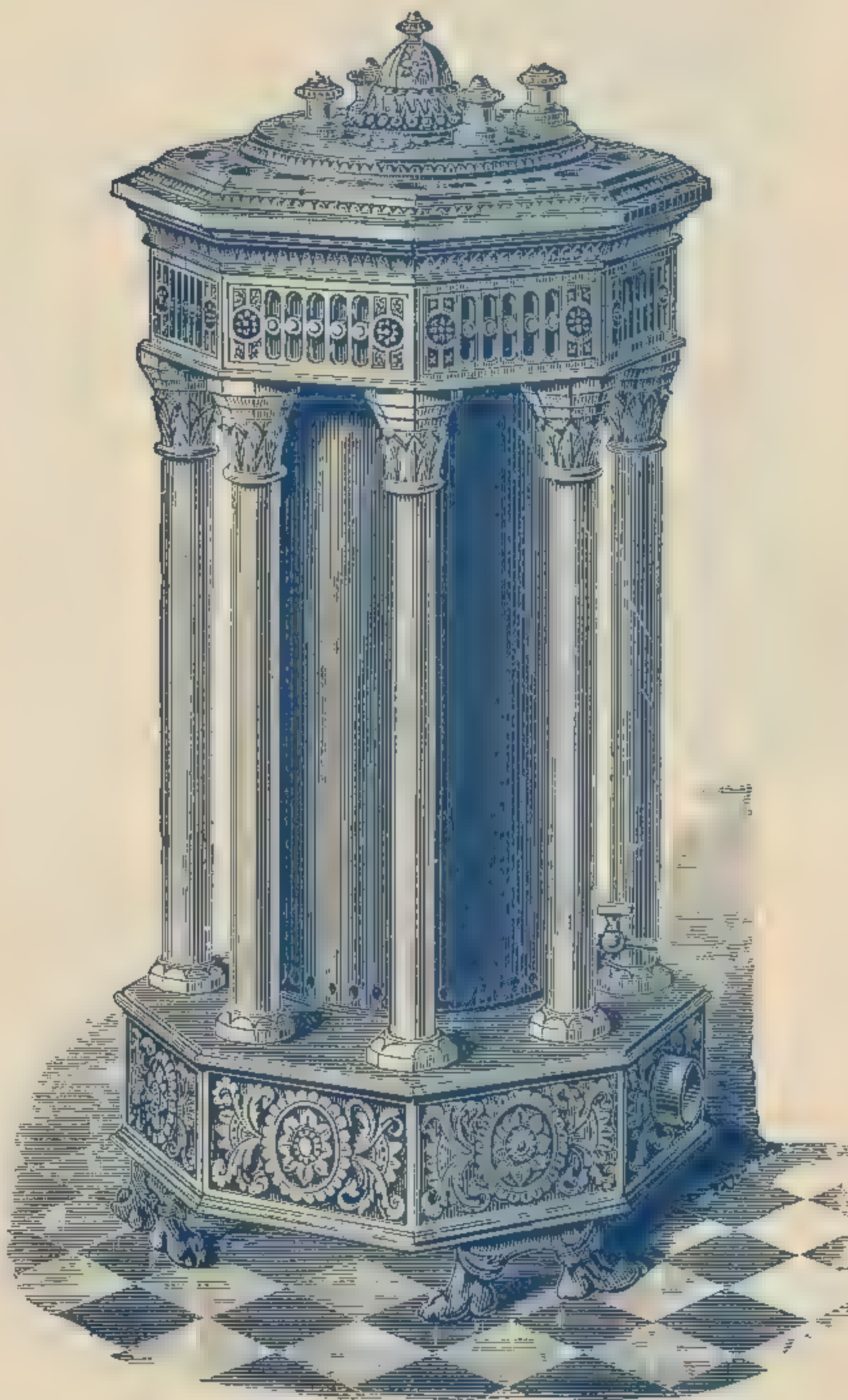
	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{8}$ in.	60/-

No B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

WRIGHT'S "CONDENSING" GAS STOVES. "THE IMPERIAL."



Reduced Section of B775.

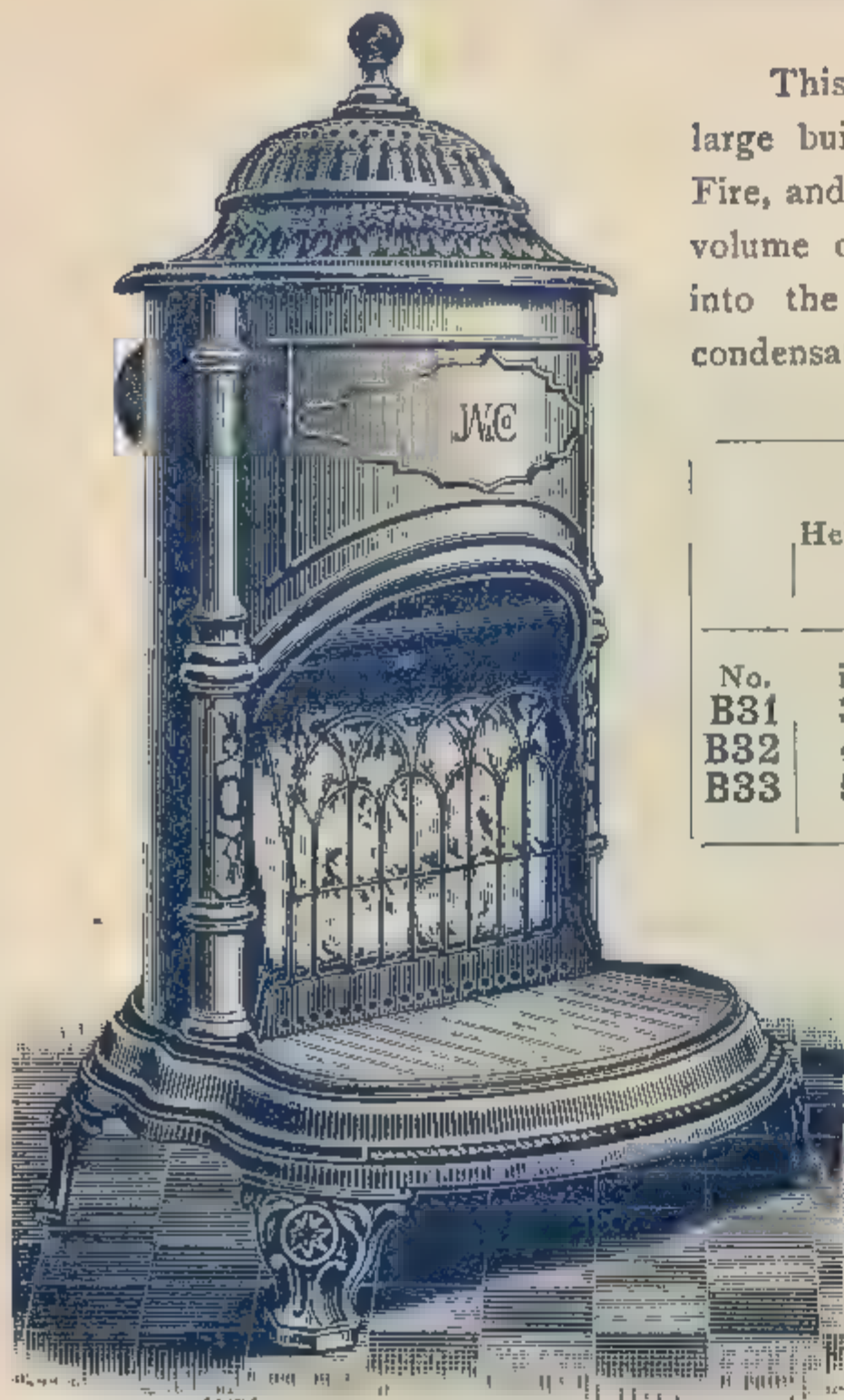


No. B775.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B775.	45 in.	24 in.	30 cubic ft.	$\frac{5}{8}$ in.	150/-

THE "DUCHESS" INCANDESCENT GAS STOVES.

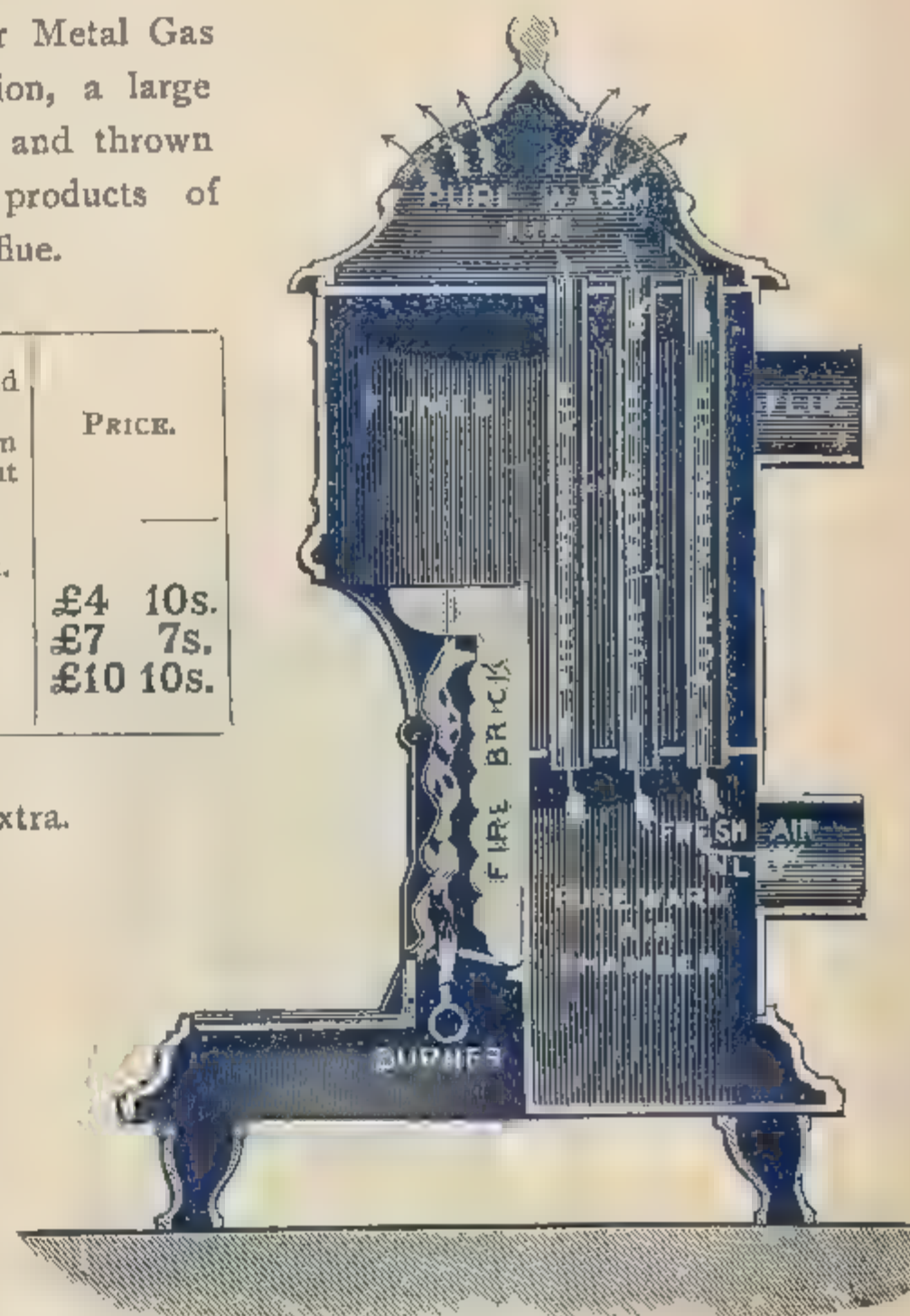


This is a very powerful Stove, suitable for hall, large buildings, &c. It is fitted with our Metal Gas Fire, and, as will be seen from the section, a large volume of pure air is heated in the tubes and thrown into the apartment, the whole of the products of condensation passing away through the flue.

	Height	Width.	Depth.	Width of Fire.	Gas Con- sumption per hour when on full.	Suited for Room about	PRICE.
No.	in.	in.	in.	in.	ft.	sq. ft.	
B31	34	21	20	12	24	18	£4 10s.
B32	46	28	27	17	30	24	£7 7s.
B33	52	32	32	19½	36	30	£10 10s.

If with NEW BALL FIRE, 4/- extra.

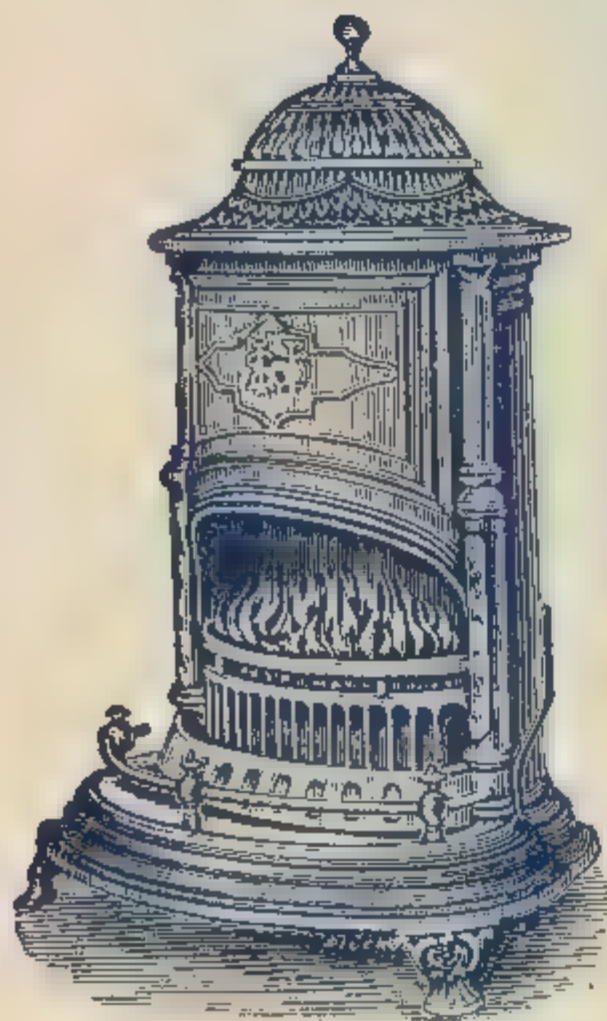
(See page 42.)



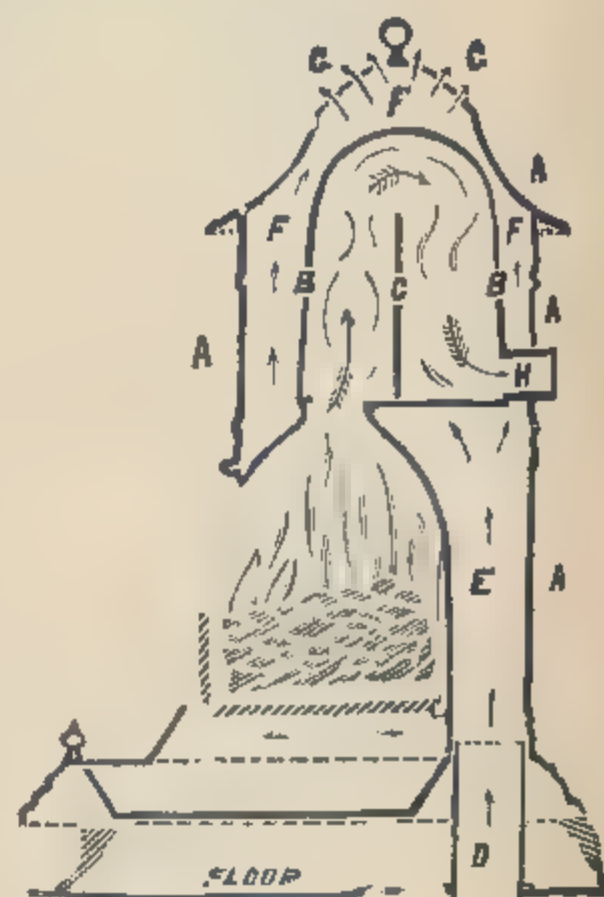
SECTION.

THE PATENT HYGIENIC VENTILATING STOVE.

ADAPTED FOR BURNING COKE, COAL, BREEZES, ANTHRACITE COAL, AND SLACK.



This is practically the same Stove as above, but made to burn Coke, Coal, &c. The section of the Stove shows the principle of its construction and working. A is the exterior of the Stove. B is a dome of Iron above an open fire, divided by a plate C—the heat and products of combustion pass through the dome over the plate, and into the chimney through the outlet pipe H. The interior of E and F are air chambers or passages, which have a direct communication—in any convenient way—with the outer air, through the continuing pipe D. When the fire is lighted the interior of the Stove and the dome is heated, and the air in passing abstracts the heat from the exposed surfaces, and is carried through the orifices G into the room, there it rises to the ceiling, and as the heavier vitiated air is carried off through the fire the warm air descends to replace it, and thus a perfect circulation is induced, and the room is equally warmed in every part with pure fresh atmospheric air.



No. B1—12in. Grate with Nickel Fittings, 34in. high × 21in. wide × 20in. deep	...	£3	13	6
No. B2—16	"	5	19	0
No. B3—20	"	8	5	0
No. B4—24	"	10	15	0

Testimonials.

Southsea Clarence Esplanade Pier Company.

GENTLEMEN,—I am pleased to inform you that the 13 Stoves at the Southsea Pier are giving unqualified satisfaction, and I cannot speak too highly of them.

Yours faithfully, A. WHITE, Secretary.

Secretary's Office, Portsmouth, December 4th, 1889.

31, Donegall Street, Belfast, December 3rd, 1880.

The three No. 3 Hygienic Stoves I got from you for St. Anne's Schools have given complete satisfaction. They are fitted in large rooms where open fire-places would have been almost useless, and I find the air, on the coldest morning, warmed to a comfortable temperature in a very short time. They are easily lit, consume a comparatively small Quantity of coal, and are as cheerful as the ordinary open fire place. You are at liberty to use this letter as you please.

Yours faithfully, GODFREY W. FERGUSON, Architect.

WRIGHT'S VENTILATING GAS STOVES,

Securing Perfect Ventilation.

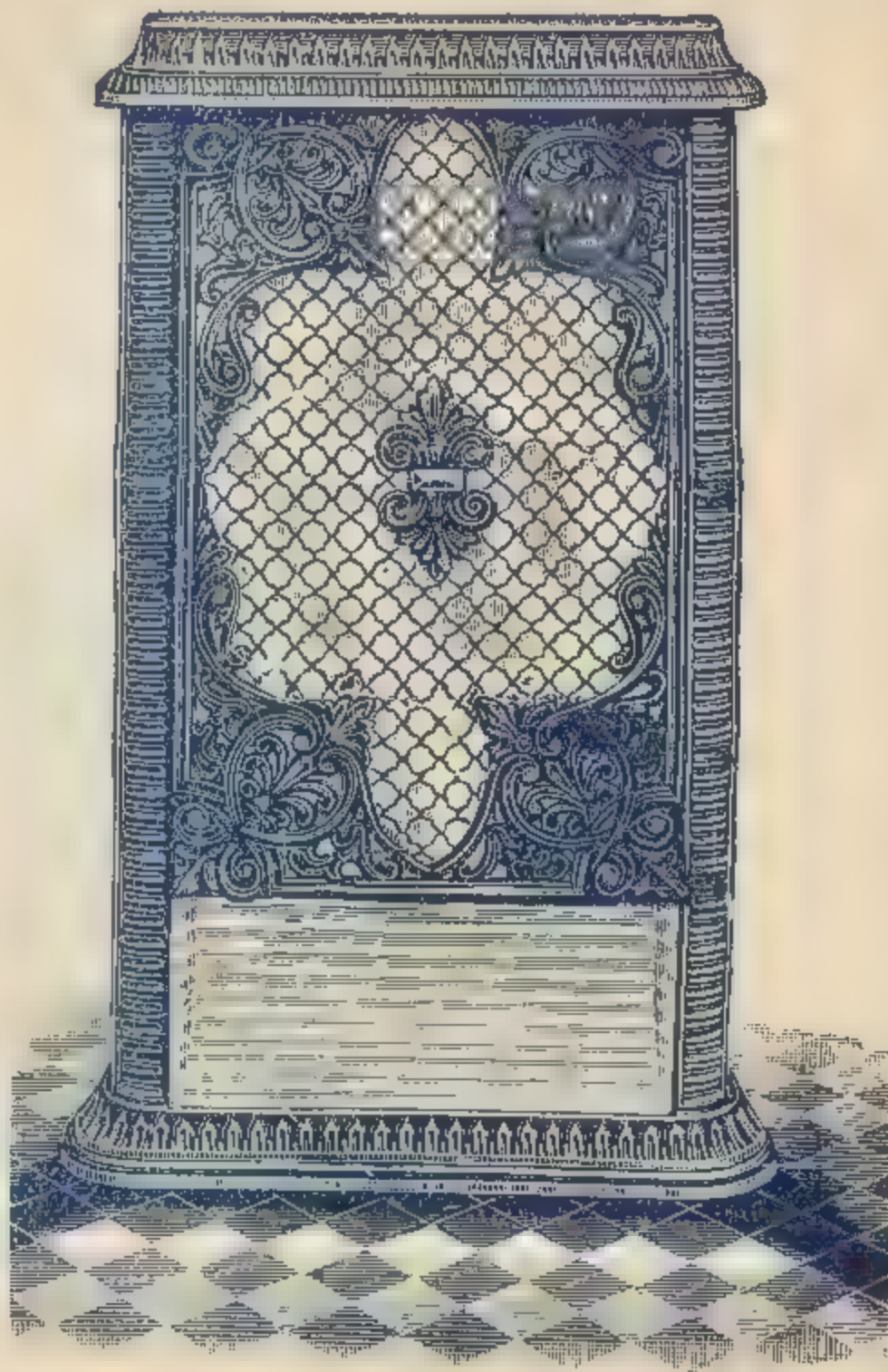


This Stove has been much improved since last year—a large number of tubes being added.

It is a modification of our well-known Kyle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired fresh air may be introduced from outside the apartment.

PRICES -B771.— Plain Sheet iron Body £1 5 0

B772.— Ornamental Cast-iron £1 15 0



Section.

Height.
28 inch.

Width.
17 inch.

Depth.
7½ inch.

Effective
Heating Surface.
14 sq. feet.

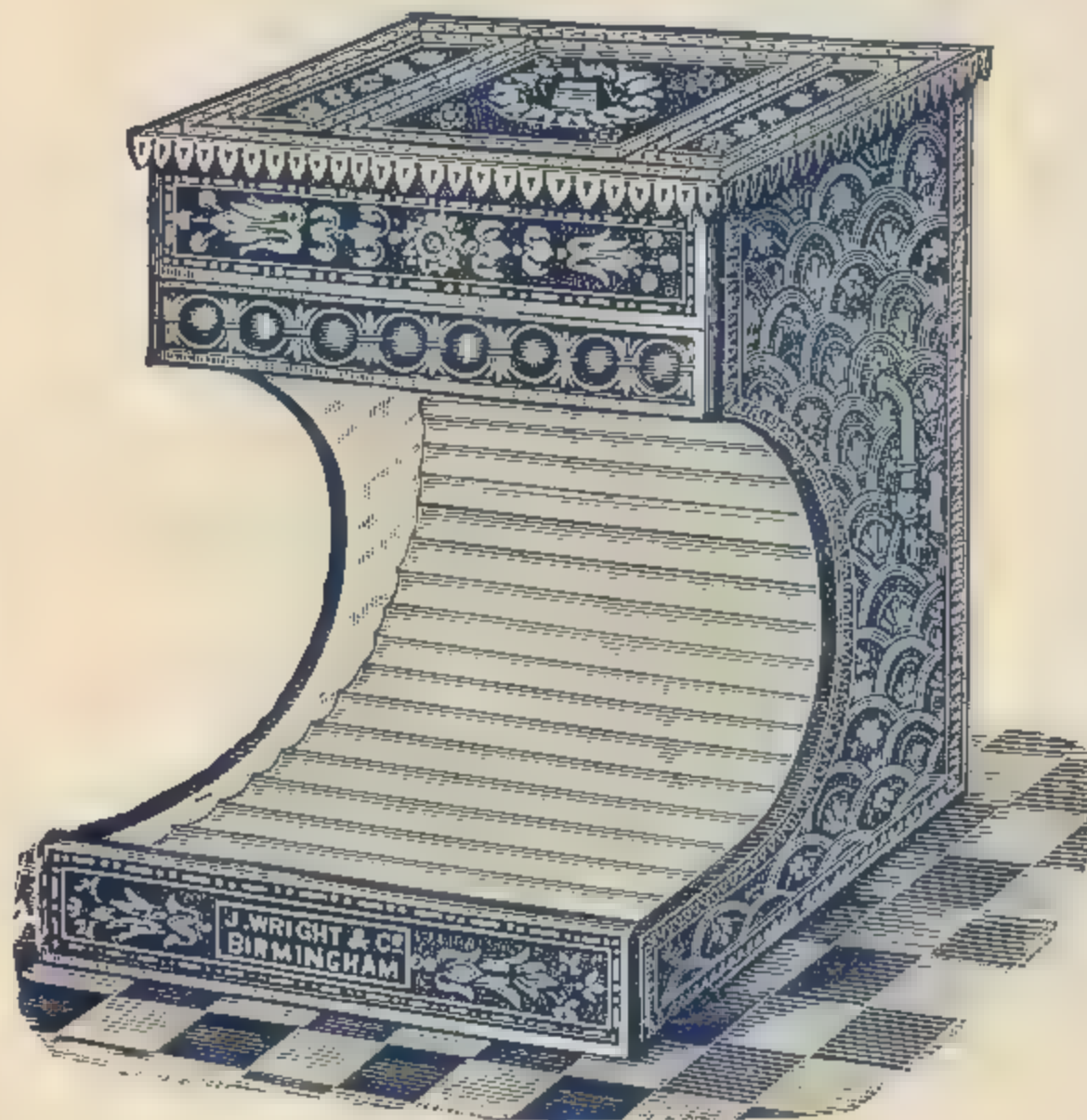
Gas Consumption
per hour,
15 feet.

Bore of
Gas-supply Pipe.
¾ inch.

No. B772.

Suited for Room.
14 feet sq.

WRIGHT'S PATENT "CHEERFUL" STOVE. With Hot-Air Arrangement.



No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.



SECTION.

No.
B4056.
B4058.

Height.
16½ in.
18½ in.

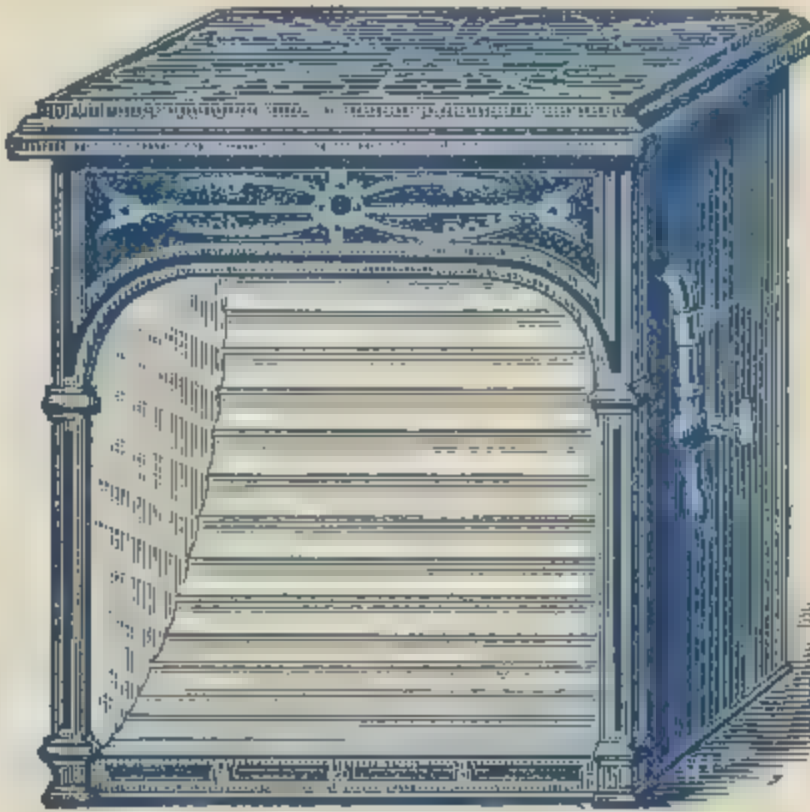
Width.
14 in.
15½ in.

Depth.
11½ in.
12 in.

Price,
£1 10 0
2 0 0

WRIGHT'S "CHEERFUL" GAS STOVES.

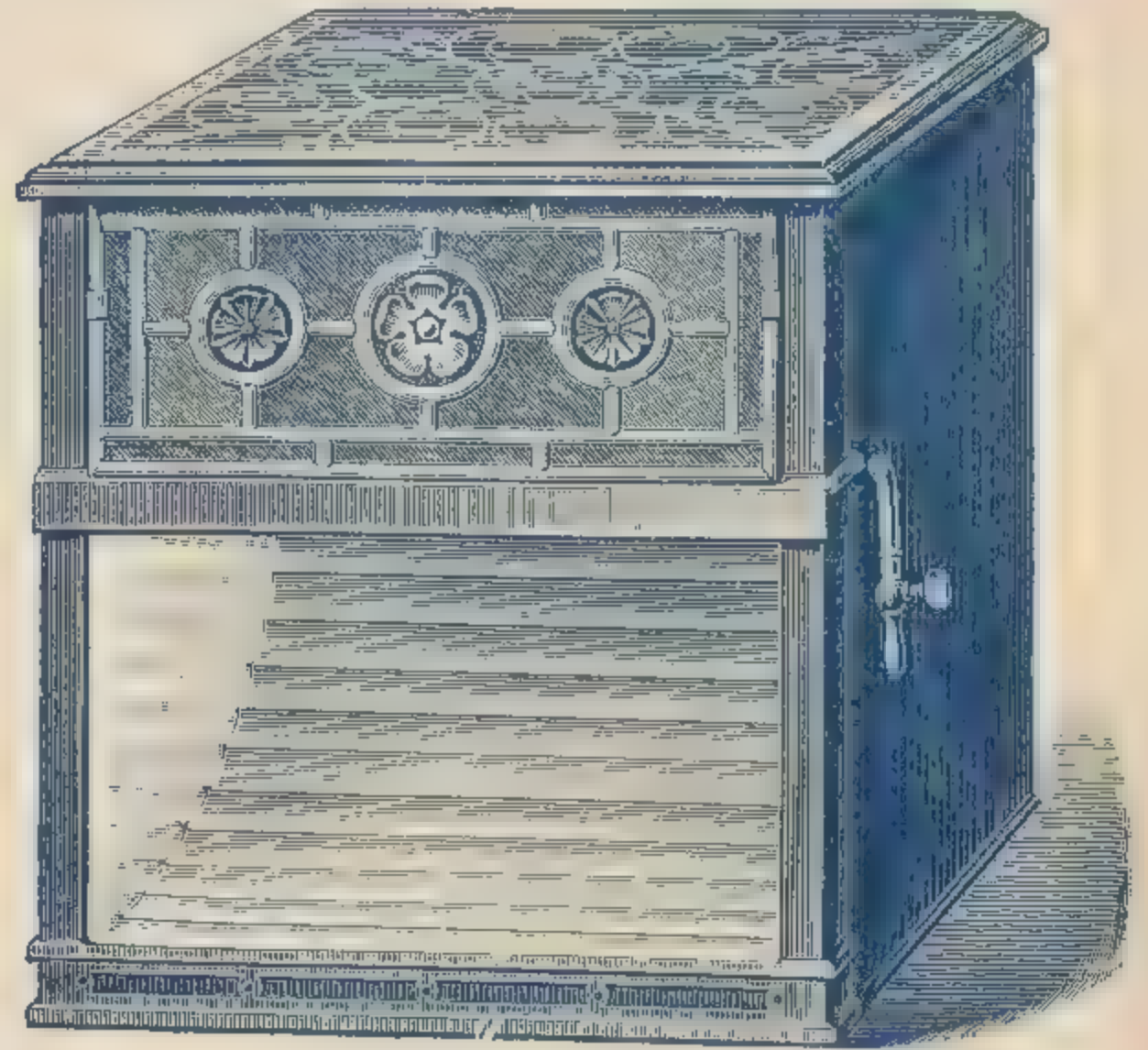
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ in.	...	10/6 each.
No. B4011		Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	...	15/- "
No. B4012	...	Size, $16 \times 15 \times 10\frac{1}{2}$ in.	...	22/6 "

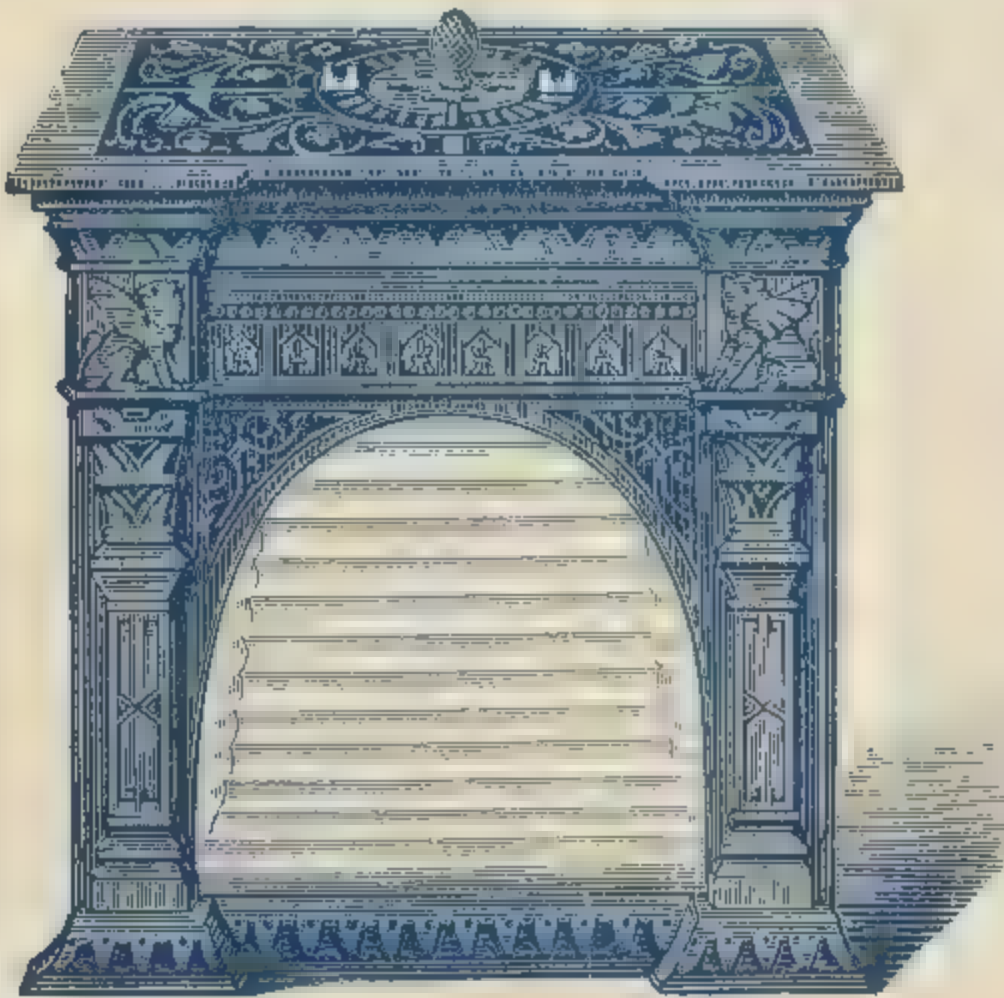
A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high $\times$ 10 in. wide $\times$ $8\frac{1}{2}$ in. deep.	Price 13/-
No. B4014.	$13\frac{1}{2}$ in. high $\times$ $12\frac{1}{2}$ in. wide $\times$ $9\frac{1}{2}$ in. deep.	Price 18/-
No. B4015.	$16\frac{1}{2}$ in. high $\times$ 15 in. wide $\times$ $10\frac{1}{2}$ in. deep.	Price 26/-



No. B4025.

No. B4025.	—Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	—Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	—Height 18 in., width $17\frac{1}{2}$ in., depth 11 in.	2 0 0
No. B4028.	—Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	—Height 26 in., width 23 in.	3 5 0
No. B4035.	—Same as No. B4034, but with a boiling burner on the top	3 16 0

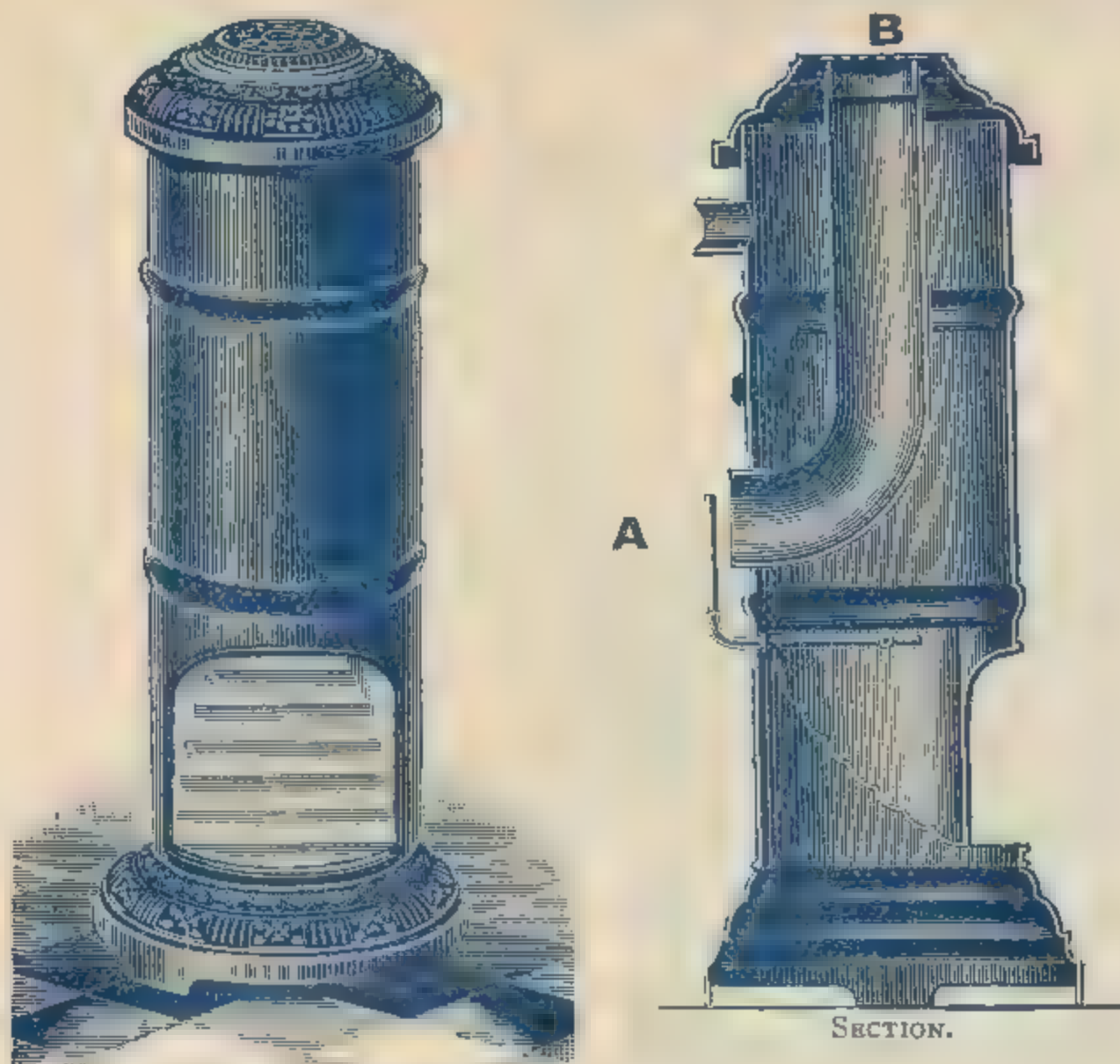


No. B4016.

In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

No. B4016.	21 in. high by $16\frac{1}{2}$ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S RADIATING GAS STOVES.



The above give a good floor heat, radiated from the polished copper reflector. Pure air passes into the Stove at A, and after being warmed, passes into the room at B.

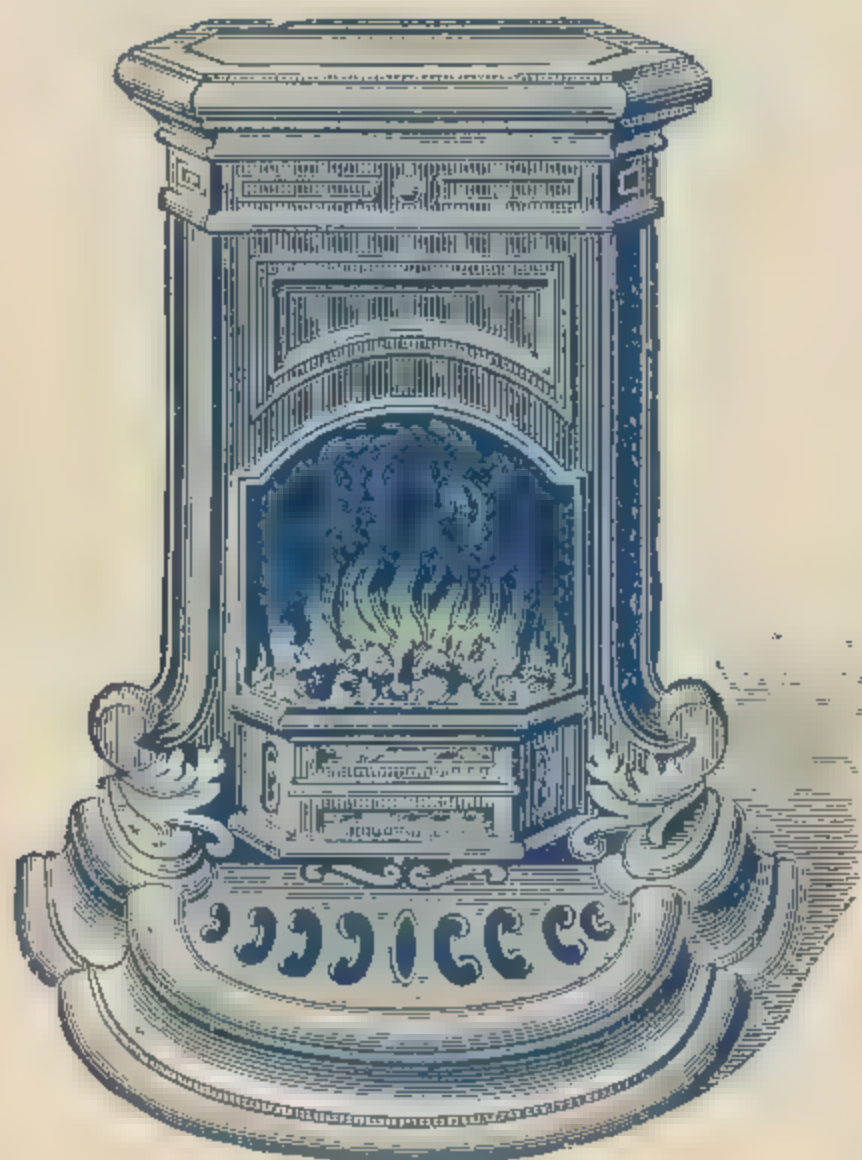
No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6



With Water Vase
for Evaporation.

No. B210 Stove, 21 in. high, as drawing...	14/6	17/6
No. B212 „ 26 in.	20/-	23/6
No. B214 „ 32 in.	28/6	31/6
No. B216 „ 40 in.	51/-	55/6
No. B218 „ 48 in.	75/-	80/-

Suitable for Warehouses, Coachhouses, &c., &c.



No. B738.

This Stove is fitted with our Patent Gas Fire and Asbestos Fuel.
Size—24 inches high by 20½ inches wide.

PRICE, complete with Fuel 55/-



Nos. B4047 and B4049.

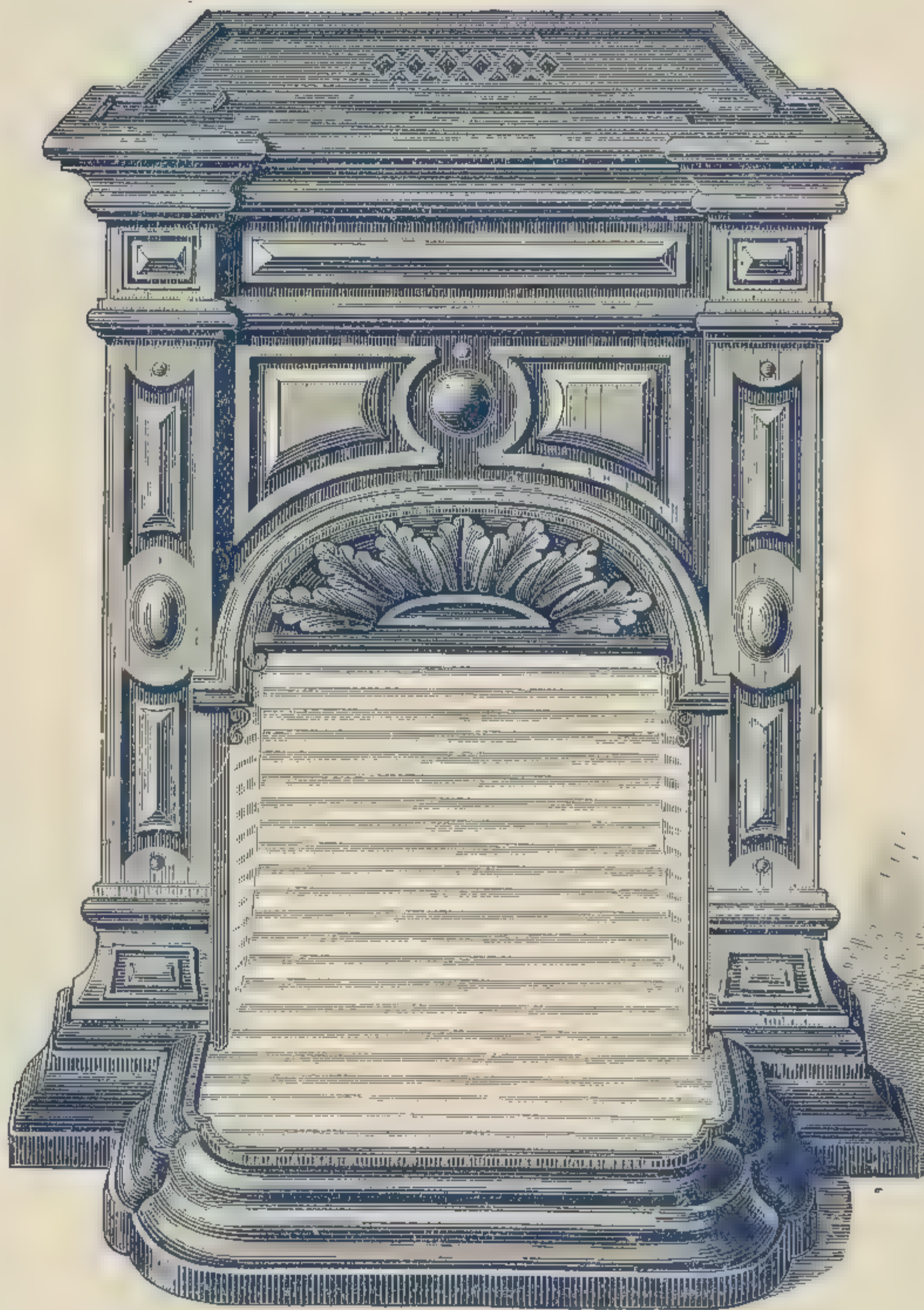
These Stoves are recommended where no flue is obtainable
as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/-

WRIGHT'S REFLECTOR GAS STOVE.

SUITABLE FOR
HALLS, HOTELS,
BARS, &c., &c.

NO FLUE IS
NEEDED WITH
THIS STOVE.



No. B4039.

Height, 31 inches.

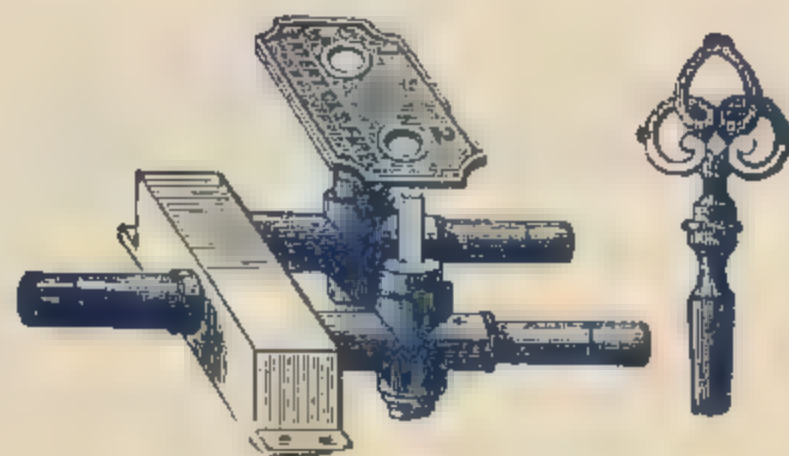
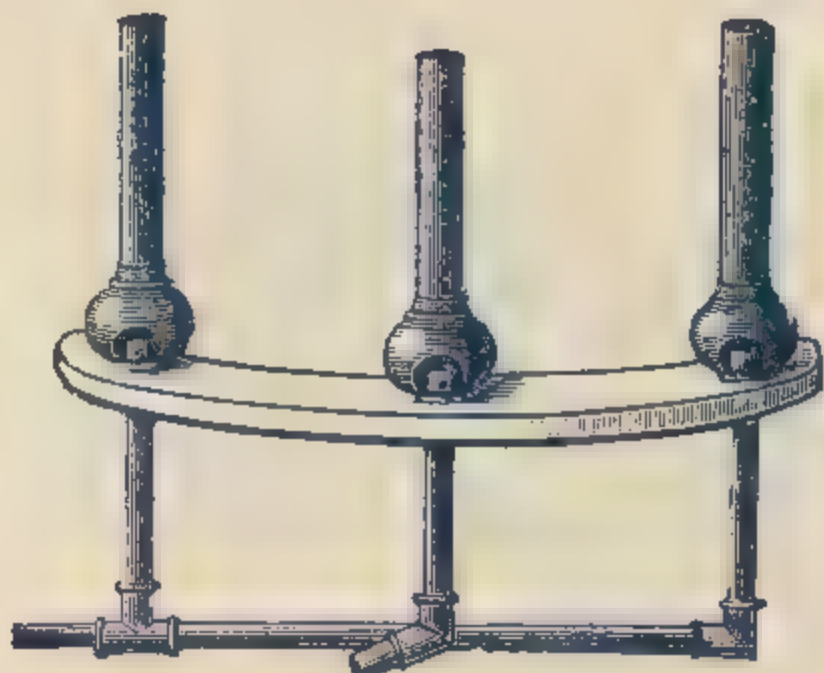
Width at top, 23 inches.

Width at base, 25½ inches.

PRICE ... £5 5 0

No. B4039.

WRIGHT'S PATENT GAS FIRES.



No. B716.—PATENT GAS FIRE, ready for fixing to grate, complete, with fuel and Cocks, Floor Plate, Key, &c., &c.

2-Burner,
16/-

3-Burner,
20/-

5-Burner,
25/-



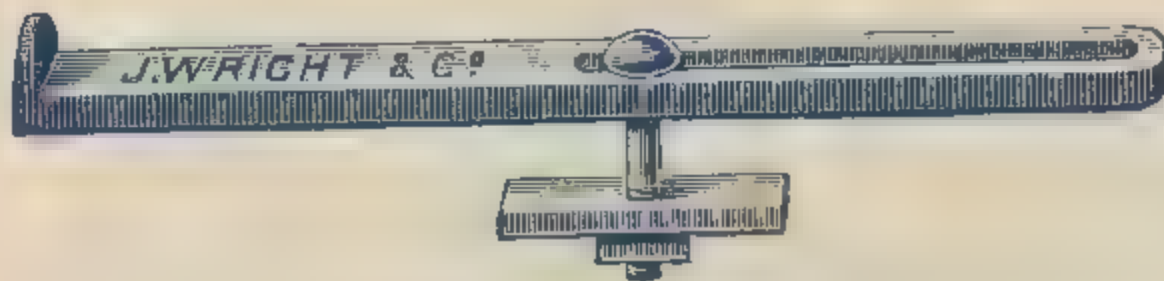
No. B729.

Price, complete with fuel.

8 inch	...	..	...	...	20/-
10 "	..	..	..	...	25/-
12 "	...	...	.	...	30/-

The above *patent* Gas Fire surpasses all others. The consumption of Gas is small, but a more glowing fire is produced than with any other kind, and there is no liability to get out of order, as is the case with the majority of Gas Fires. The accompanying sketch shows the position in which it should be fixed in the grate.

WRIGHT'S BRACKET SUPPORT FOR HOLDING STOVES IN FRONT OF FIRE.



No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a cost of a few pence.

Price 1/9 per pair.

SPECIAL KETTLE FOR ASBESTOS OR METAL GAS FIRES.

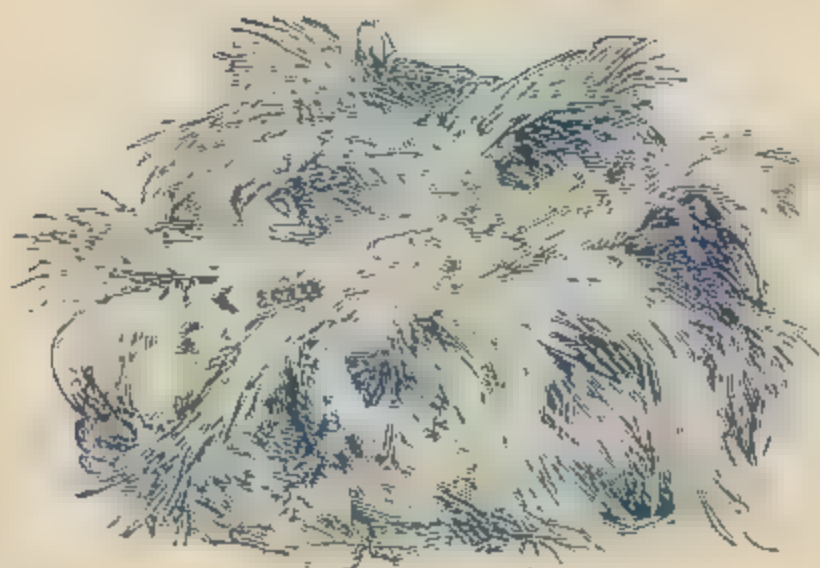


No. B14.

This Kettle is made in special form to stand on the trivets of our Gas Fires, presenting a large surface to the heat.

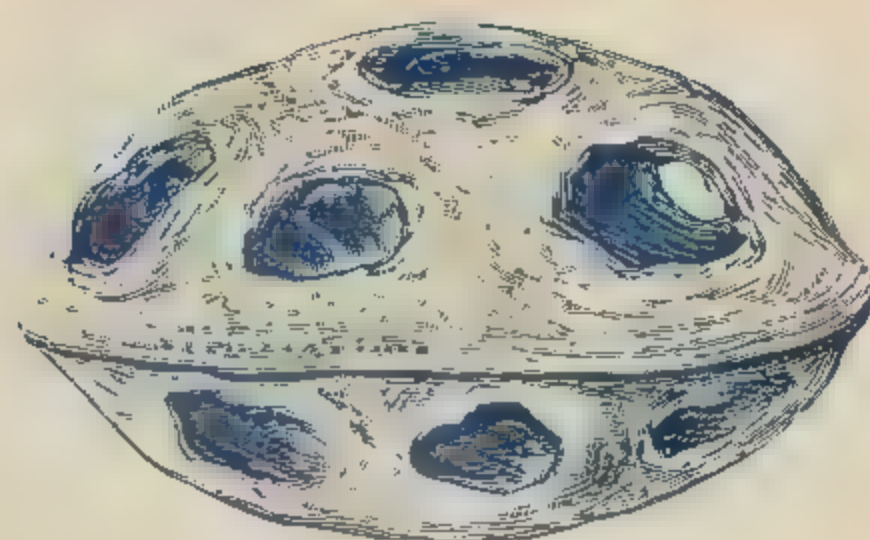
	2 pints.	4 pints.
Price, common quality ...	1/6	2/6 each.
Price, best quality ...	2/6	3/6 „

WRIGHT'S PATENT FUEL FOR GAS FIRES.



ASBESTOS FUEL.

Best Quality 6d. per lb.

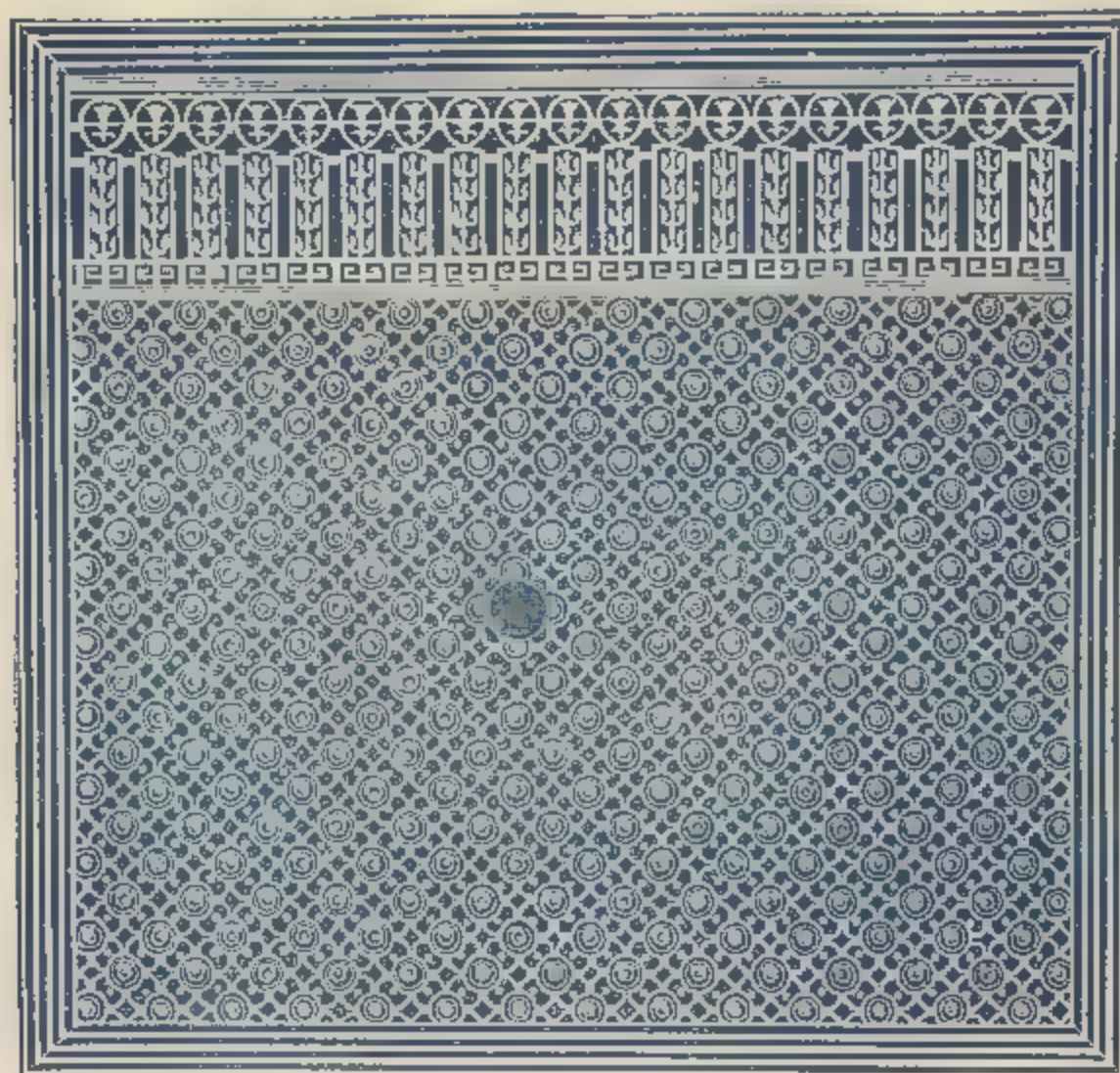


"EGG SHELL" FUEL

Per dozen pieces 1/.

SPECIAL QUOTATIONS FOR LARGE QUANTITIES.

WRIGHT'S ORNAMENTAL PANELS TO FILL UP SPACES IN GRATES.



No. B1800.

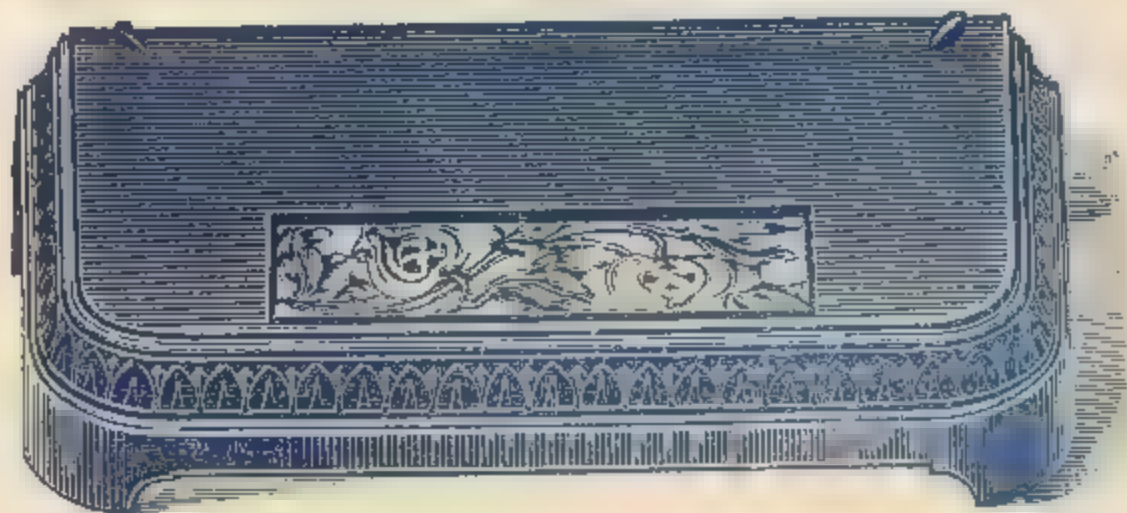
These plates supply a want which has long been felt for a back to fill in the opening of grates, against which a Gas Stove may stand without appearing an unsightly addition. They are made of the ordinary sizes of register grates, but can be made any special size at small cost. In addition to their use for the above purpose, they are made as heat economisers—the waste heat from the stove being utilized to heat pure air, which when warmed is discharged into the room.

PRICES, &c.

				Fine Cast.	Best Finish.
38in. × 38in. or 33in. × 40in. ...	...	...	...	£1 17 6	£2 5 0
32in. × 36in. or 30in. × 36in. ...	...	...	...	1 10 0	1 15 0
22in. × 36in. or 24in. × 36in. ...	...	...	...	1 5 0	1 10 0

Any of the above fitted with heat economiser, 10/- extra.

STANDS FOR GAS FIRES.



No., B1200.

FITTED WITH HAND-PAINTED TILES.

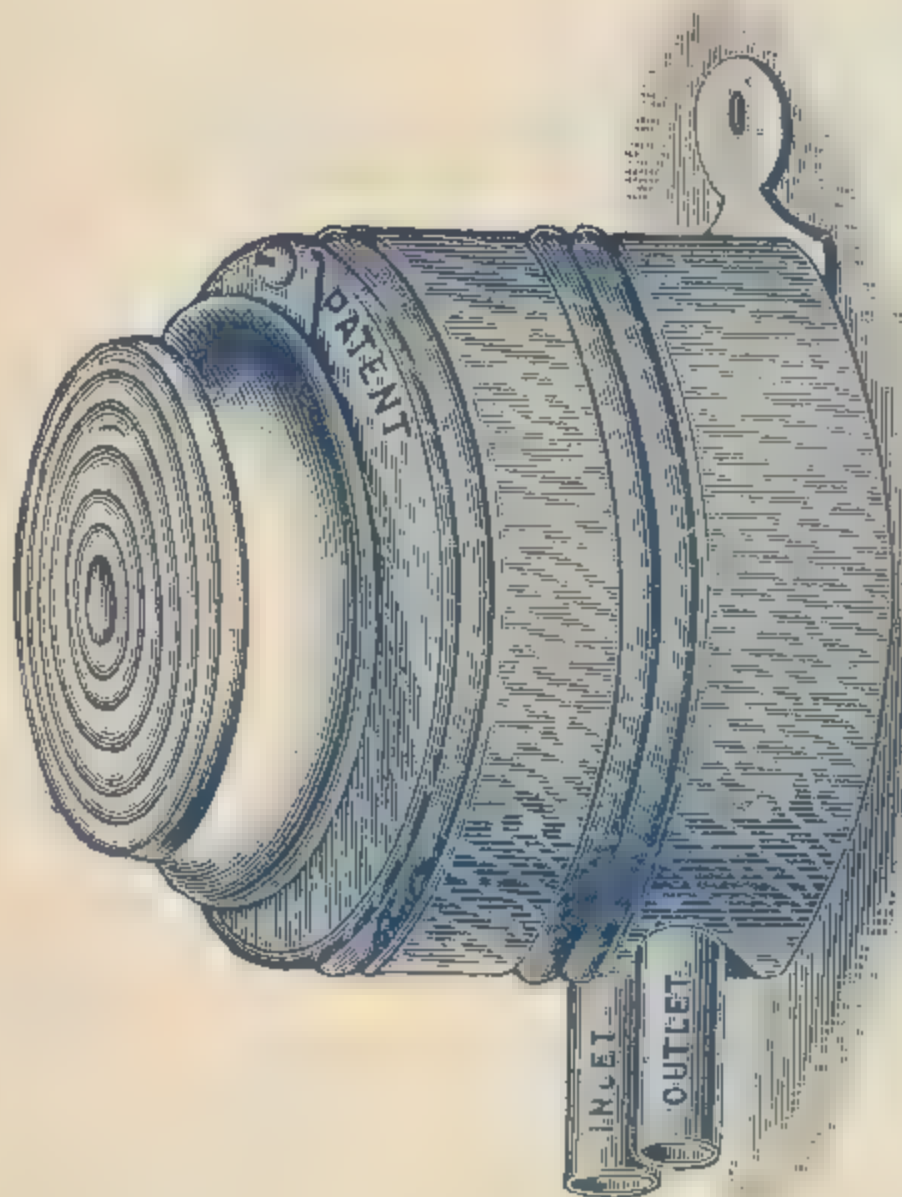


No. B1202.

				With Ornamental Cast-iron panel.	With Majolica Tiles.	With Best Hand- painted Tiles.
For B1209 B1211 B1205 B1207 B1208 {	B1870 B1871 B1850 B1852 ...	7/- each.	For B1209 B1211 B1205 B1207 B1208 {	B1870 B1871 B1850 B1852 ...	7/6	9/-
„ B1213 B1872 B1882 ...	...	9/- „	„ B1213 B1872 B1882 ...	...	9/-	10/6
„ B1860 B1861 B1862 B1874 B1886...	...	11/- „	„ B1860 B1861 B1862 B1874 B1886	10/6	12/6	16/- „

SUMMERSKILL'S PATENT ADJUSTABLE AUTOMATIC TEMPERATURE REGULATOR.

FOR USE WITH GAS HEATING STOVES.



The object of this invention is the adjustment and maintenance, automatically, of the temperature of dwelling rooms (when heated by a gas stove) at any desired degree, effecting at the same time a great economy in the consumption of gas.

The Regulator is fixed to the wall of the room by the side of the chimney piece, or other more convenient position, about 8 feet from the floor. The gas supply is carried through the regulator to the stove, the gas pipes being either led up the wall or let into it as desired.

Before lighting the gas stove the movable lever of the regulator is turned from right to left as far as it will go. The gas stove is then lit, and as soon as the desired temperature is attained, the lever of the regulator is moved very gradually towards the right until the gas flames of the stove are turned down about one half (care being taken that the gas is not turned low enough to cause the burners of the gas stove to "light back"). The regulator will now control the gas, so that the temperature is maintained at the desired point, the variations of heat and cold being met by a corresponding action on the part of the regulator.

Where the temperature required is over 70 degrees Fahr., it is necessary to state the purpose for which the regulator is required and the heat at which it is to work.

No. B1100 Price, 17/6 each.

SUMMERSKILL'S PATENT ADJUSTABLE AUTOMATIC TEMPERATURE REGULATOR,

FOR OVENS, LIQUIDS, LACQUERING STOVES, &c.

This is a modification of the foregoing, adapted for liquids, bakers' ovens, japanning stoves, lacquering stoves, &c. The face of the regulator is inserted into the side of the water vessel, oven or stove (in the case of water vessels near the bottom). For lacquering stoves the regulator is placed with its face upon the top of the stove so as to come in contact with the surface to be controlled. If required for movable vessels, use flexible tubing and suspend in the liquid over the edge of the vessel.

The gas supply is carried to the outlet pipe of the regulator, and from the outlet pipe to the gas burners. Before lighting, the button at back of regulator should be slightly unscrewed. Then, when the water or oven has attained the desired temperature the button is gradually screwed up till the flames are extinguished. (This is supposing that non-atmospheric burners—which with this regulator are most suitable—are used.)

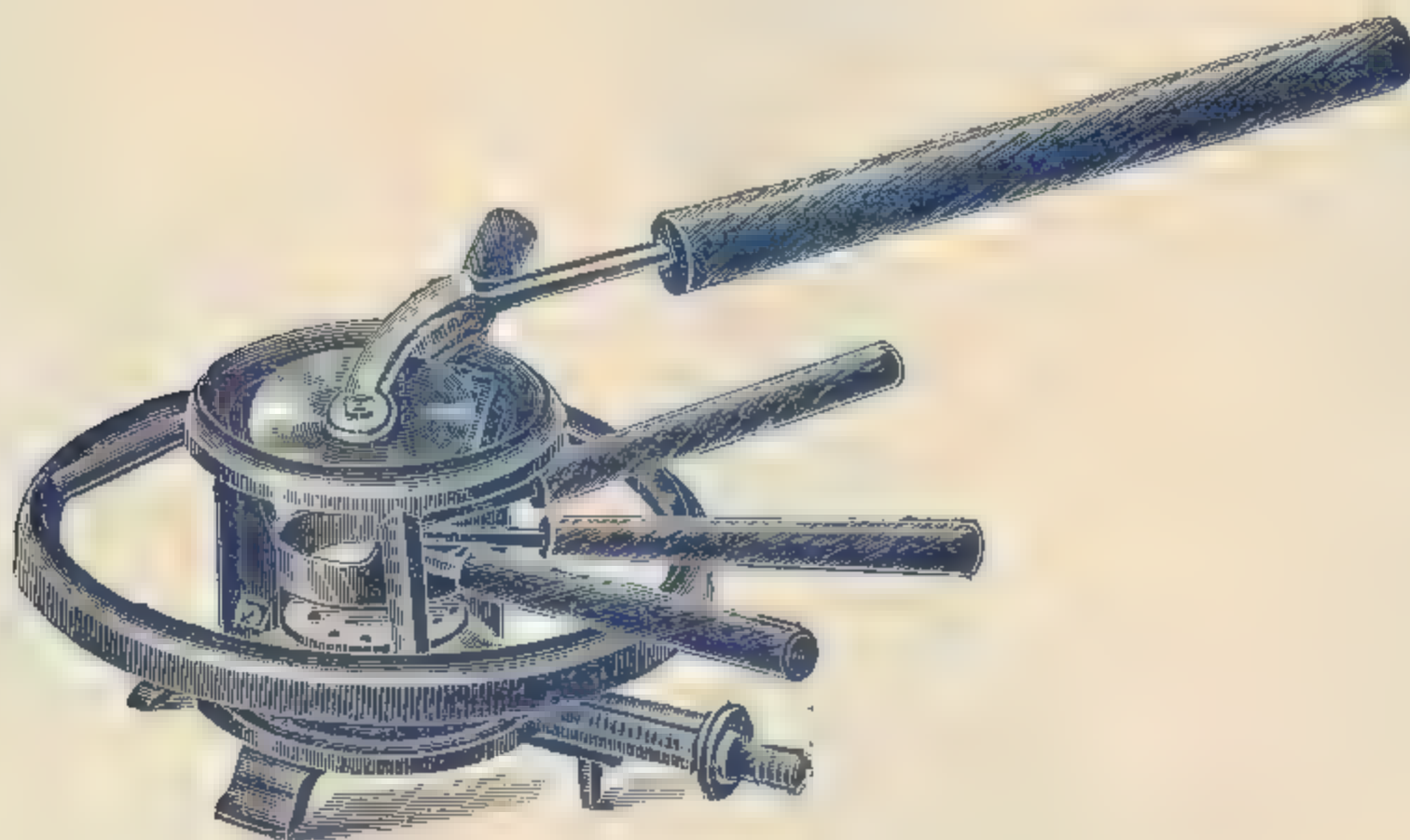
The Regulator will now control the gas so that the temperature is maintained at the desired point, the variation of heat and cold being met by a corresponding action on the part of the regulator.

When ordering it is desirable to state the temperature at which the regulator is required to act and the purpose to which the valve is to be applied.

No. B1101. Price, 17/6 each.

WRIGHT'S IMPROVED SHOE FINISHERS' OR BOOKBINDERS' GAS STOVE.

THE MOST ECONOMICAL AND SUCCESSFUL STOVE IN THE TRADE.



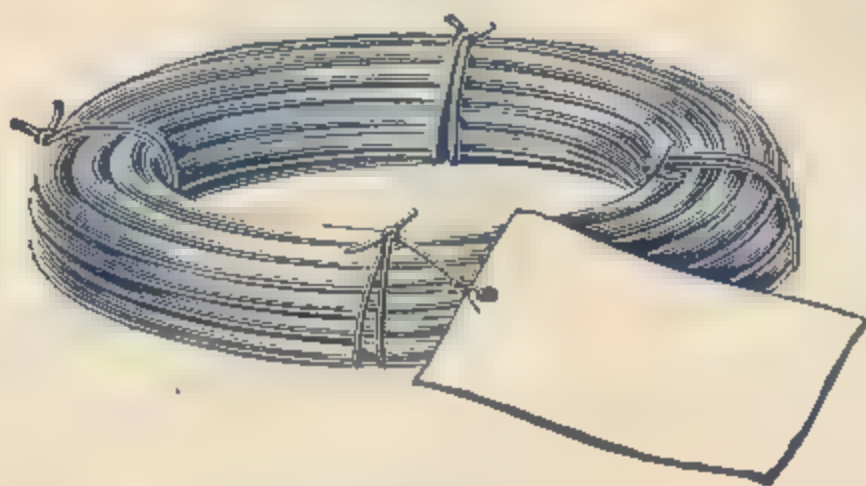
No. B525.

Can be used also for Boiling and Frying.

PRICE—4s. each.

WRIGHT'S INDIA RUBBER GAS TUBE FOR USE WITH GAS STOVES.

**SOLID
RED RUBBER TUBE
WITHOUT WIRE.**



No. B042.

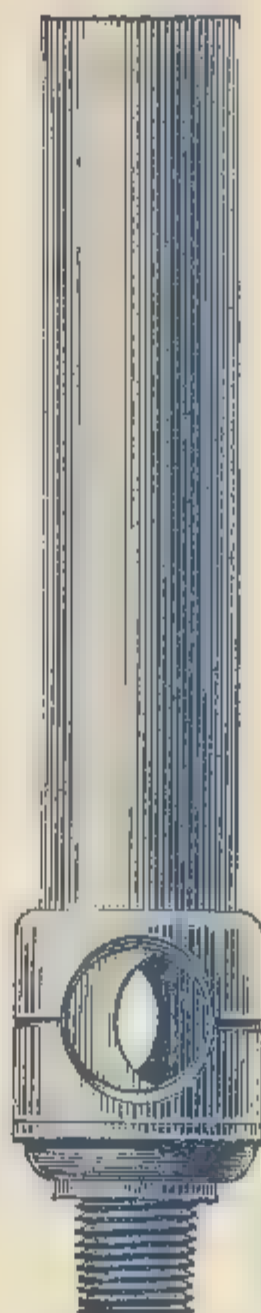
PRICE

$\frac{5}{16}$ inch bore	..	4½d. per foot.
$\frac{3}{8}$ " "	...	6d. "

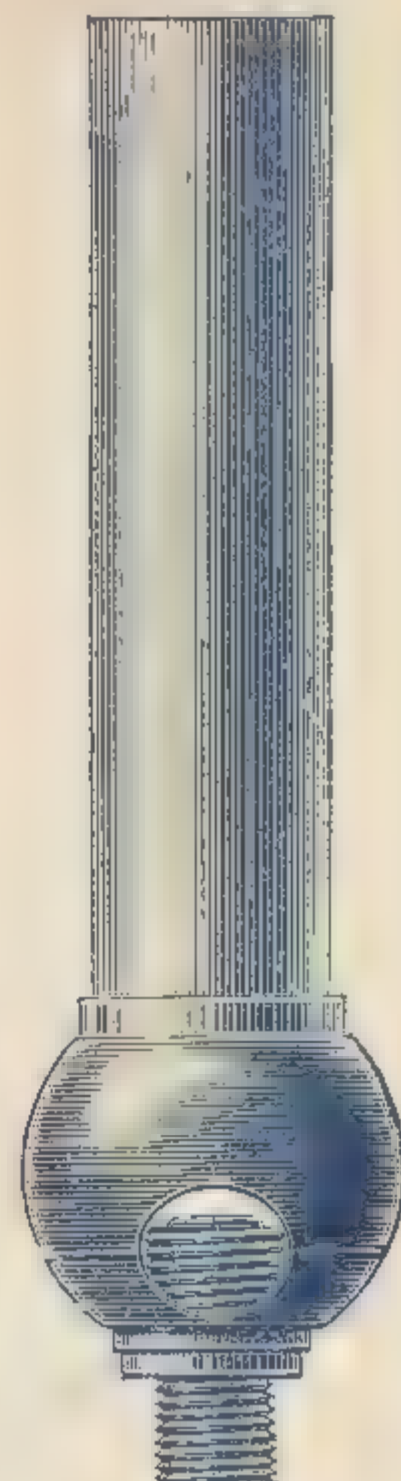
WRIGHT'S BUNSEN GAS BURNERS (BRASS).



No. B2408. *Non-Regulating.*
 Price ... $\frac{1}{2}$ in. ... 8d. each.
 " ... $\frac{1}{2}$ in. ... 1/- "



No. B2409. *Regulating.*
 Price ... $\frac{1}{2}$ in. ... 10d. each.
 " ... $\frac{1}{2}$ in. ... 13 "



No. B2406.
 Price ... 1/3 each.



THE
 LONDON BURNER.

No. B2407.
 Price ... 9d. each.



No. B2402, $2\frac{1}{2}$ in. long

Price ... 9d. each.

No. B2404, $3\frac{1}{2}$ in. long.

Price ... 1/3 each.



No. B2400.

3 in. high, $1\frac{1}{8}$ in. diameter.

Price ... 9d. each.

No. B2500.

4 in. high, $2\frac{1}{8}$ in. diameter.

Price ... 1/3 each.



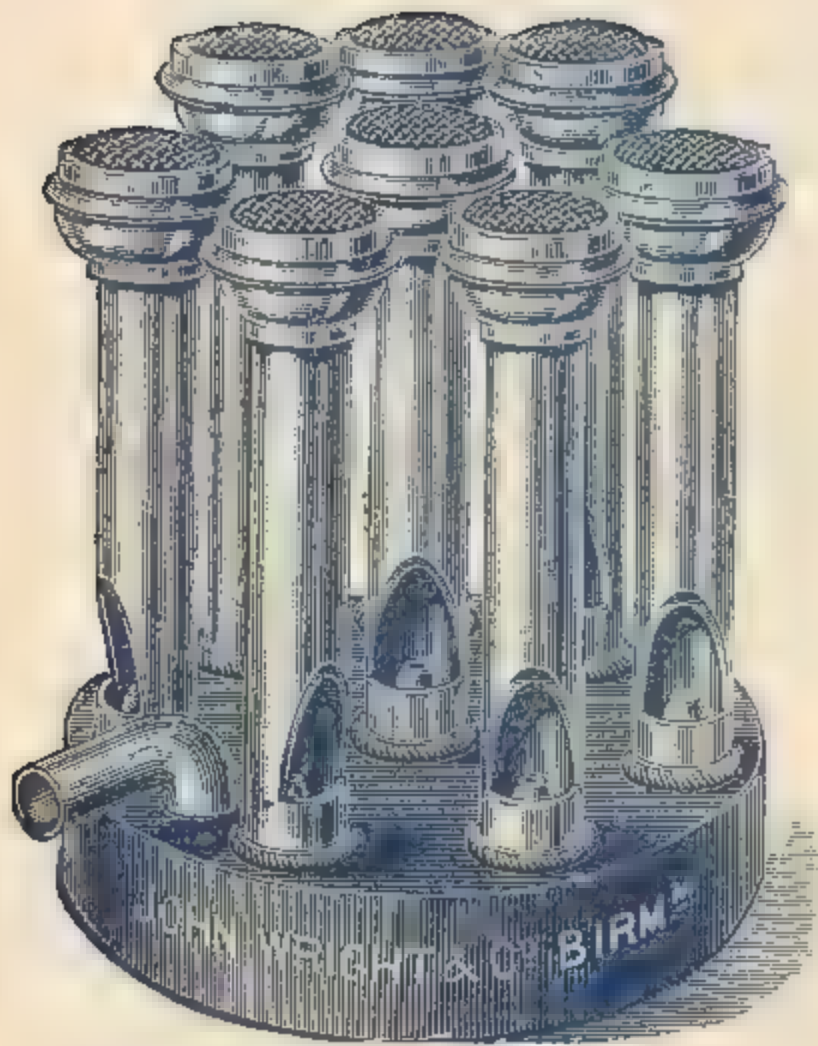
No. B2441, with 16 Jets.

Price ... 12/- each.

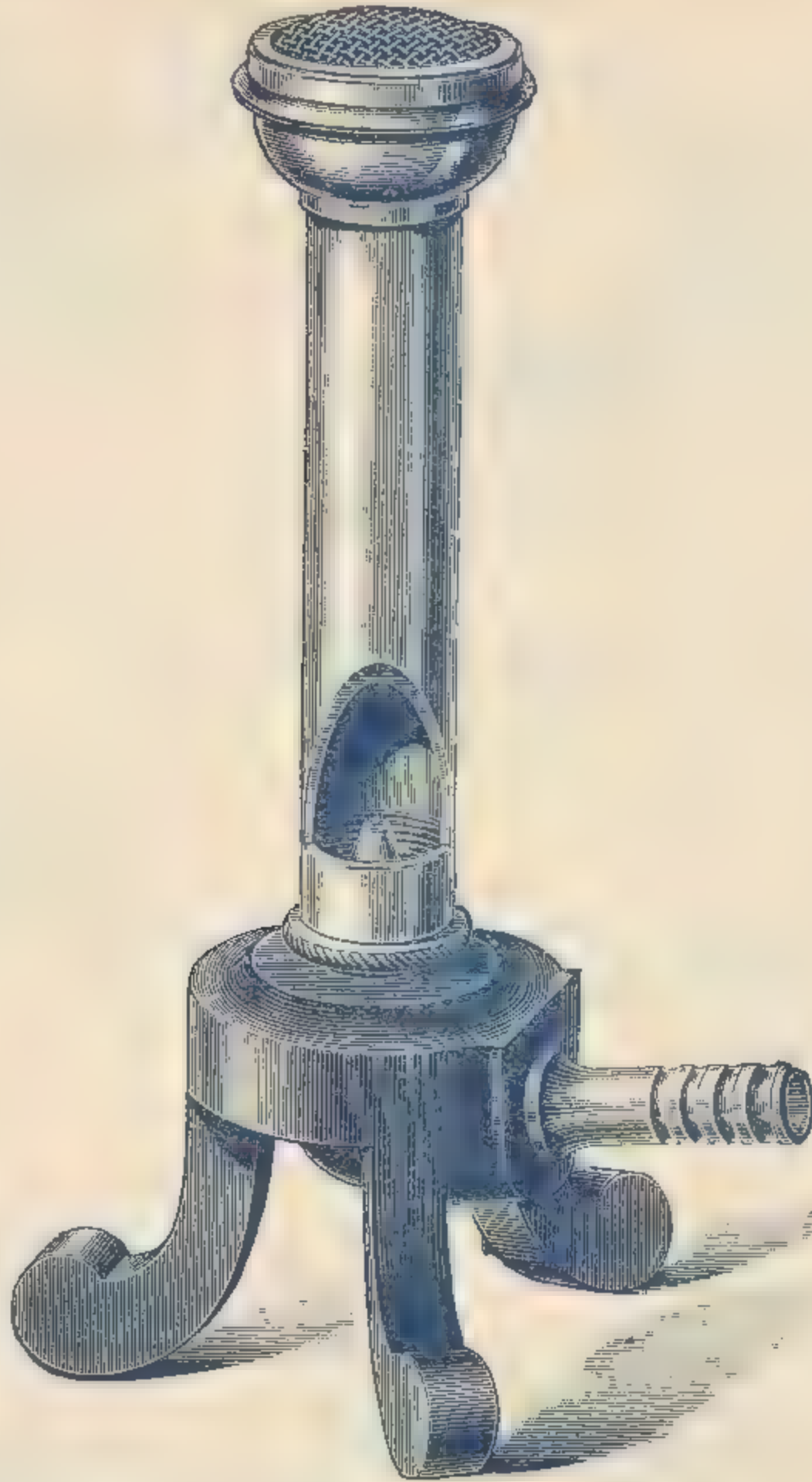
No. B2440, with 24 Jets.

Price ... 2, 6 each.

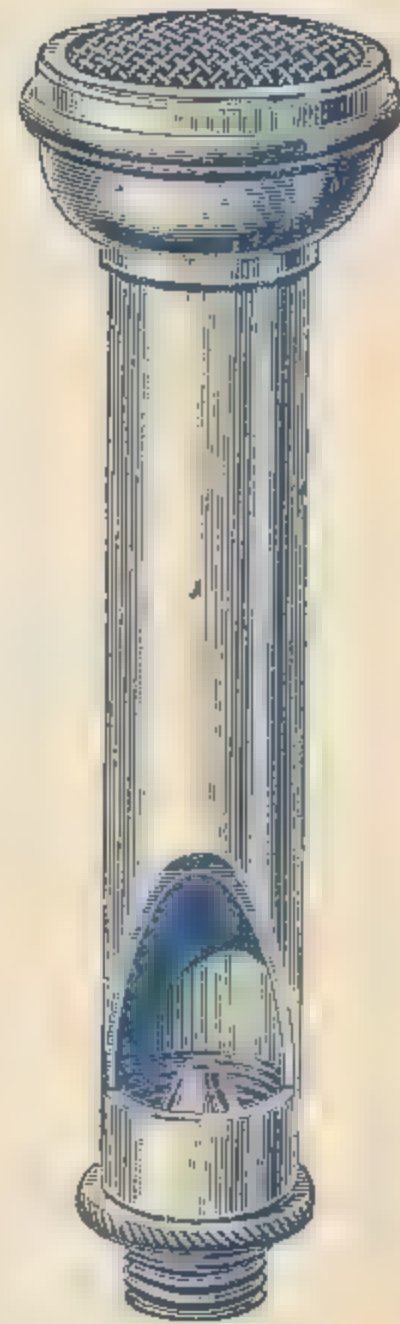
WRIGHT'S SAFETY BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.



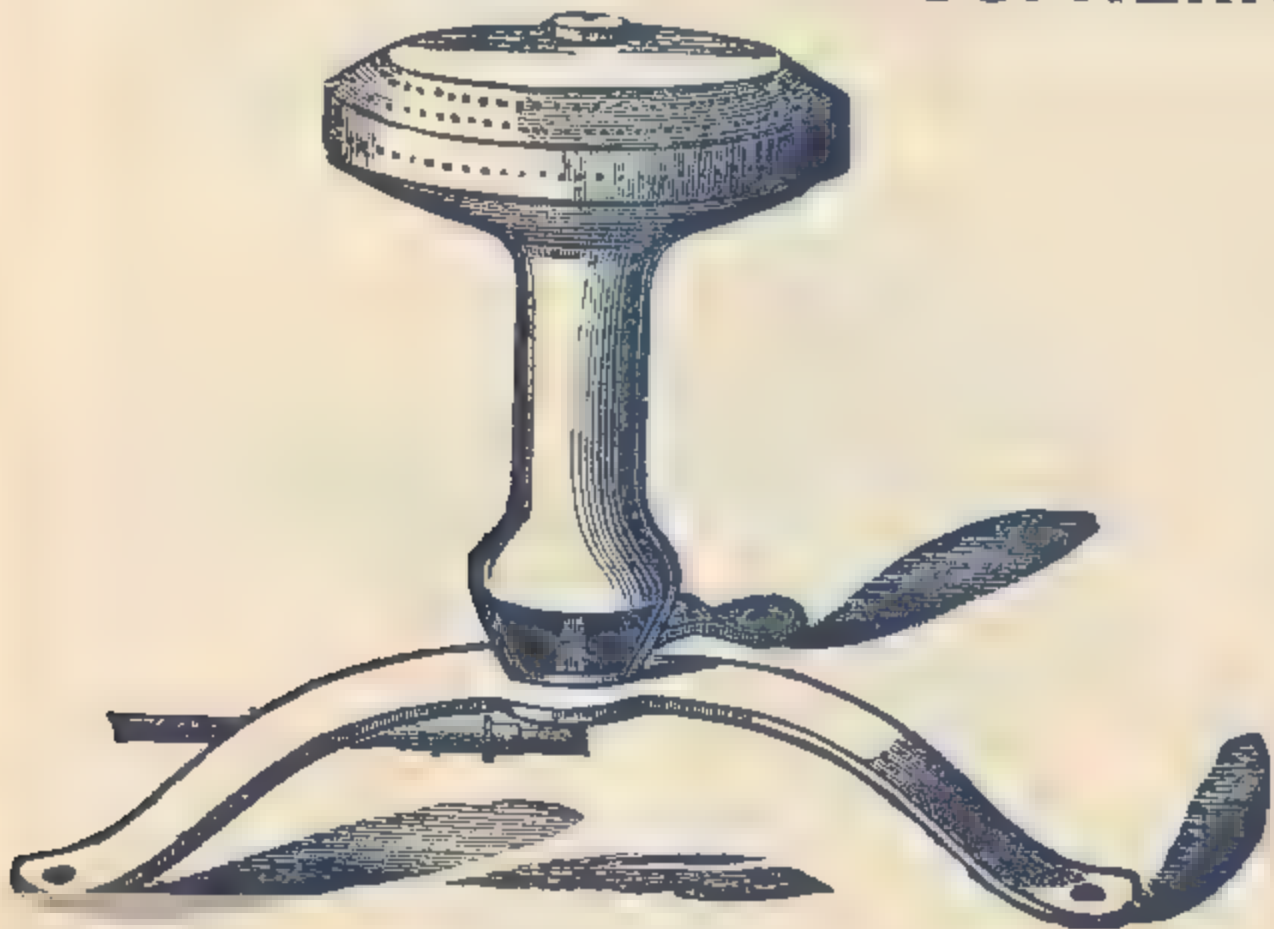
No. B2412, fitted on Iron Stand,
Price 8/6 each.



No. B2412.
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being $1\frac{1}{4}$ inch diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).

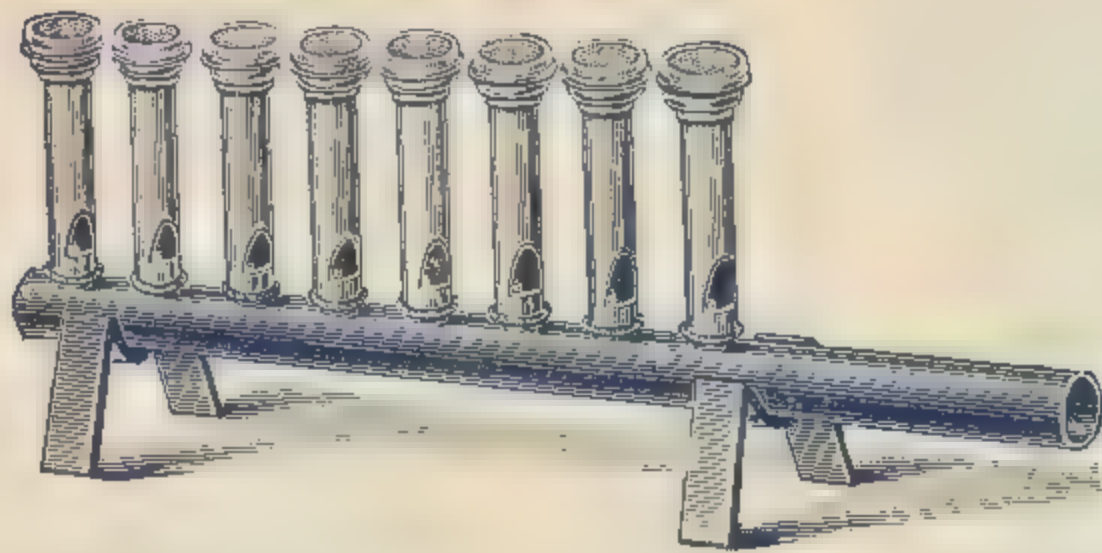


No. B2160.

No.	High.	Diameter.	Price. Burner only.	Price. With Brass Elbow, &c.
B2100	3½	2	1/-	1/6
B2120	5½	3	1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

* These prices include stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



Rows of Burners fitted on tube as sketched, are supplied at the rate of 2/- per Burner.



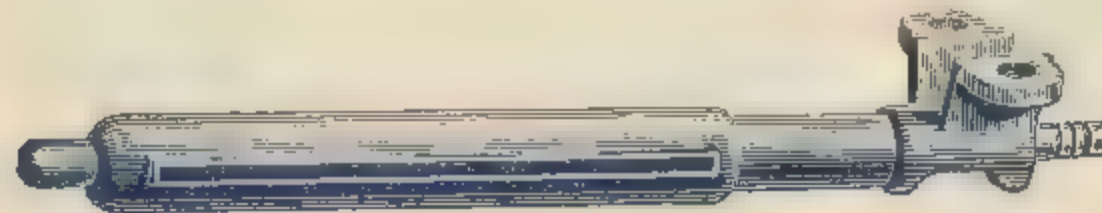
No. B500.

Tube burners may be made either straight or bent to suit any purpose, and of any required length.



No. B501.

10½ in. Long in burner barrel	...	...	...	...	3/3 each.
11½ in. " " " "	...	...	...	...	3/6 "
13 in. " " " "	...	...	...	...	3/9 "
15 in. " " " "	...	...	...	...	4/- "
18 in. " " " "	...	...	...	...	4/6 "



No. B502.

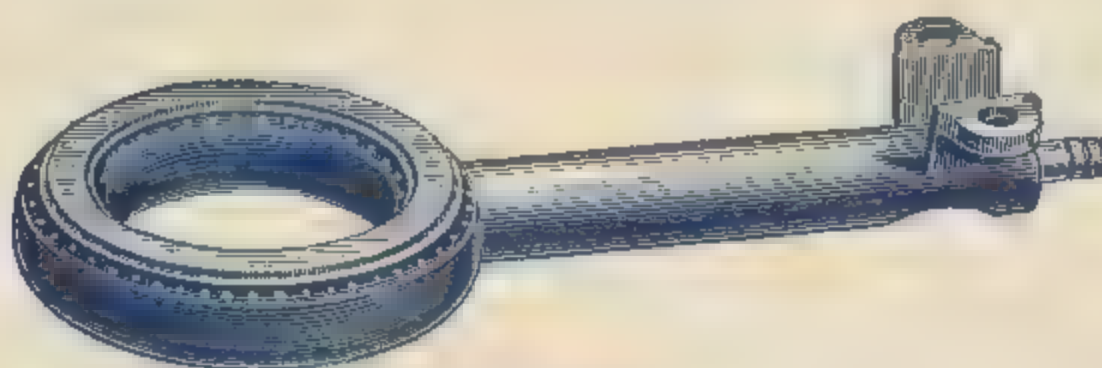
12½ in. long ... 3/6 each.



No. B503.

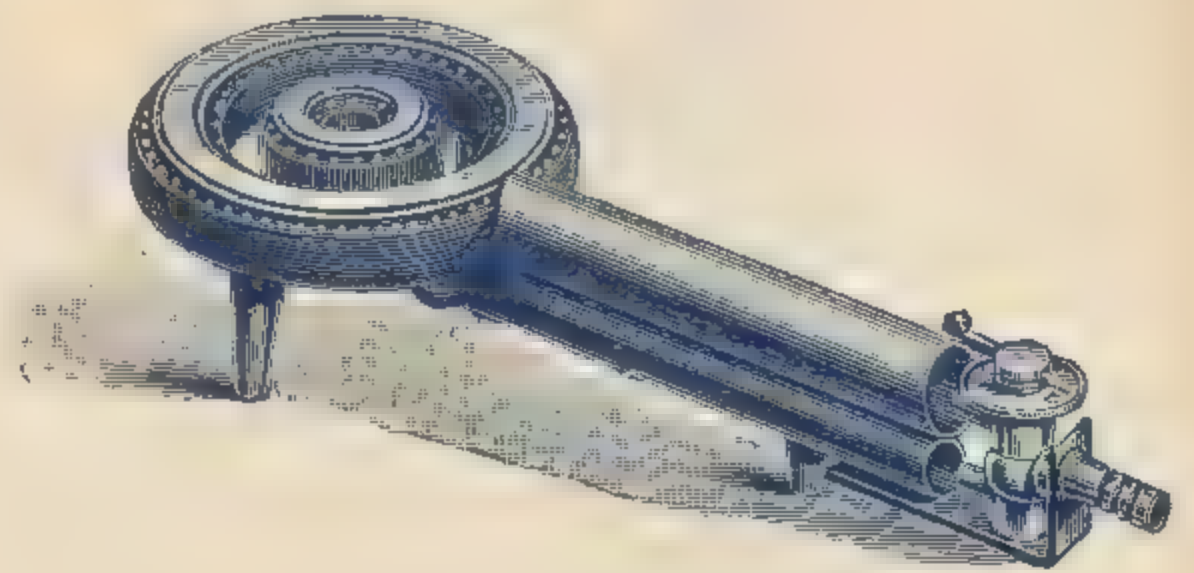
Length 19 in. Diameter of burner 3 in.

Price 4/-



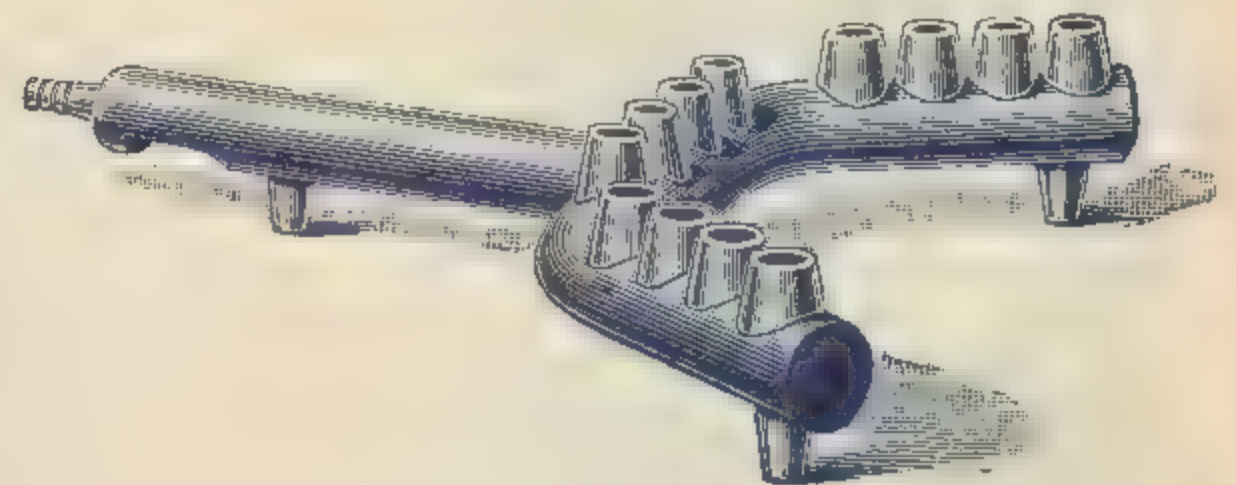
No. B504.

Diameter of Ring	...	...	...	...	3 in. 4/-
" " " "	...	...	...	...	4 in. 4/6
" " " "	...	...	...	...	5½ in. 5/6



No. B505.

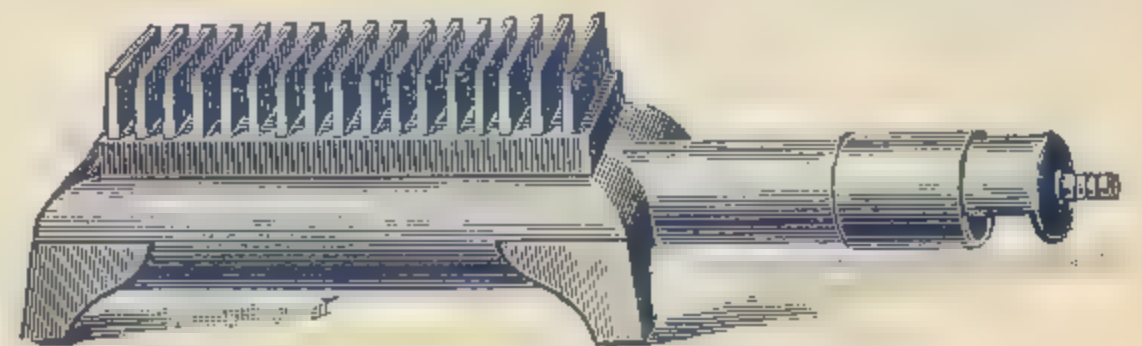
Diameter of inner ring ..	...	...	...	3 in. 4/-
" outer ring ...	...	...	...	7½ in. 7/-
Double Cock for ditto...	...	...	...	4/6



No. B506.

Diameter from point to point	...	...	...	13½ in.
Length all over	...	...	...	14½ in.

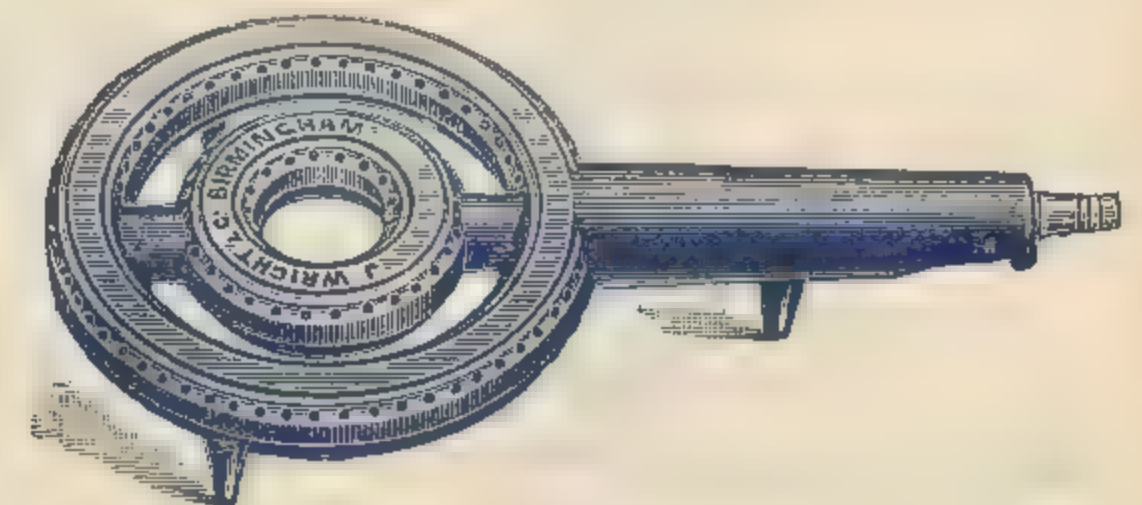
Price 10/-



No. B507.

Size of flame surface ... 9 in. x 3½ in.

Price 17/6.



No. B510.

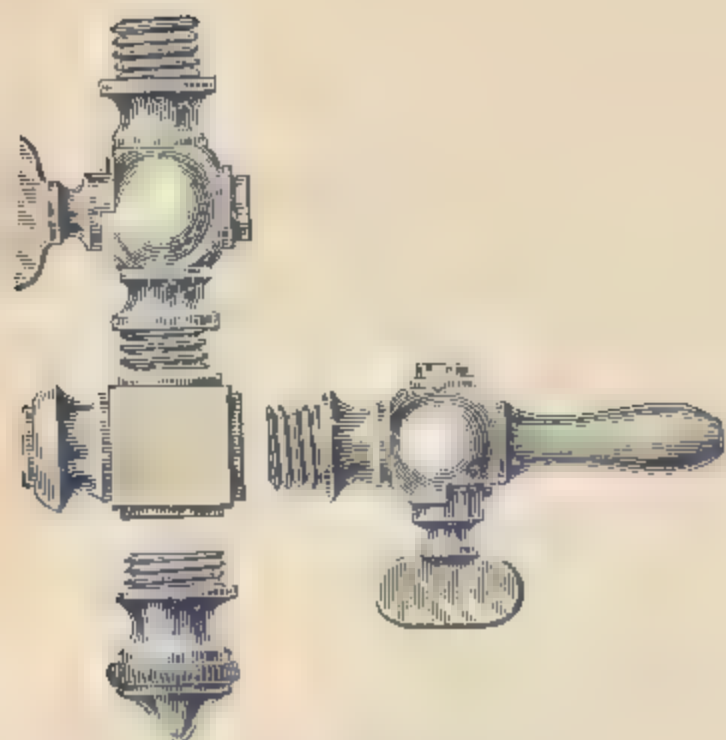
Length 14½ in. Diameter 7½ in.
Price 7/6 each.

WRIGHT'S SPECIAL BRASS FITTINGS,

FOR USE WITH GAS STOVES.

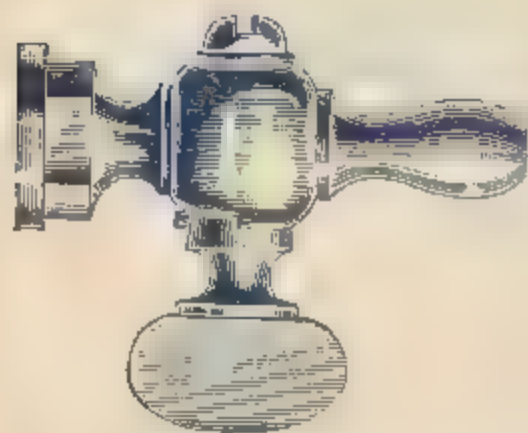
INTERCHANGEABLE TUBE CONNECTOR.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost.



No. B351.

Price complete set	...	..	$\frac{3}{8}$ inch, 2/- each.
"	"	"	$\frac{1}{2}$ " 2/6 "

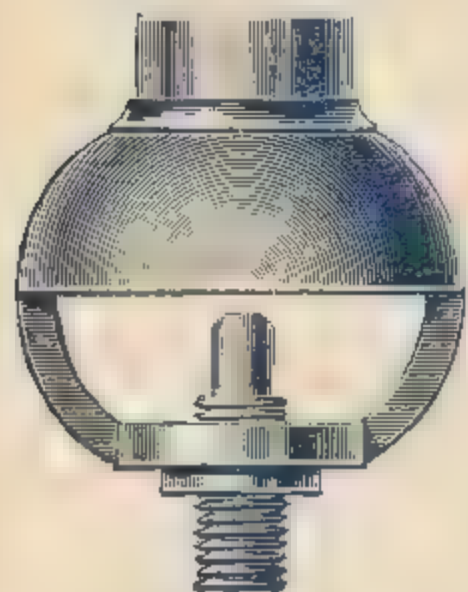


No. B357 or B358.

				Size $\frac{3}{8}$	$\frac{1}{2}$ inch.
No. B357.	Male	...	...	9d.	1/6
No. B358.	Female	...	...	9d.	1/6

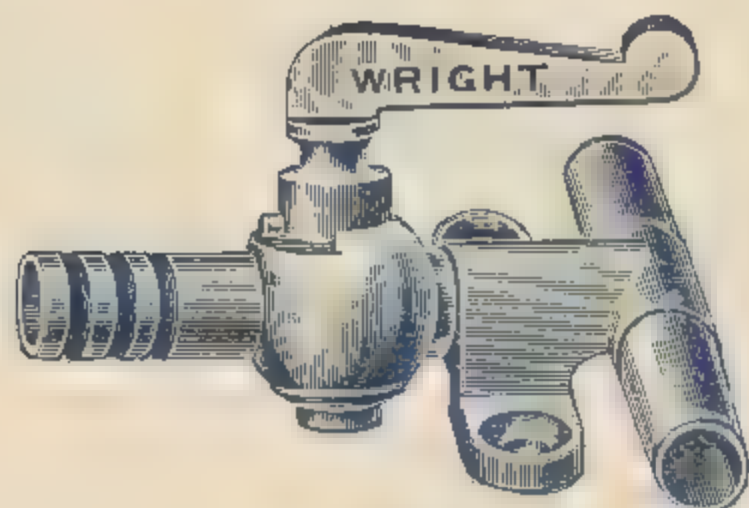
BRASS AIR BULB FOR GAS FIRES AND OTHER BURNERS.

PRICE COMPLETE AS DRAWN.



No. B363.

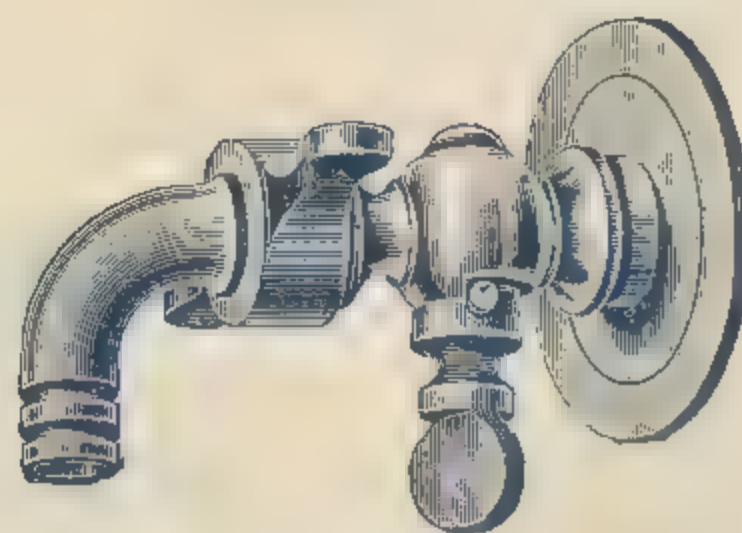
Sizes for Iron Tube	...	$\frac{3}{8} \times \frac{1}{8}$	$\frac{1}{2} \times \frac{1}{4}$	$\frac{3}{4} \times \frac{1}{4}$	$1 \times \frac{3}{8}$ in.
PRICE	...	1/-	1/6	2/-	3/-



No. B356.

For obtaining a side supply from middle of pipe.

$\frac{3}{8}$	$\frac{1}{2}$ inch.
2/-	3/-



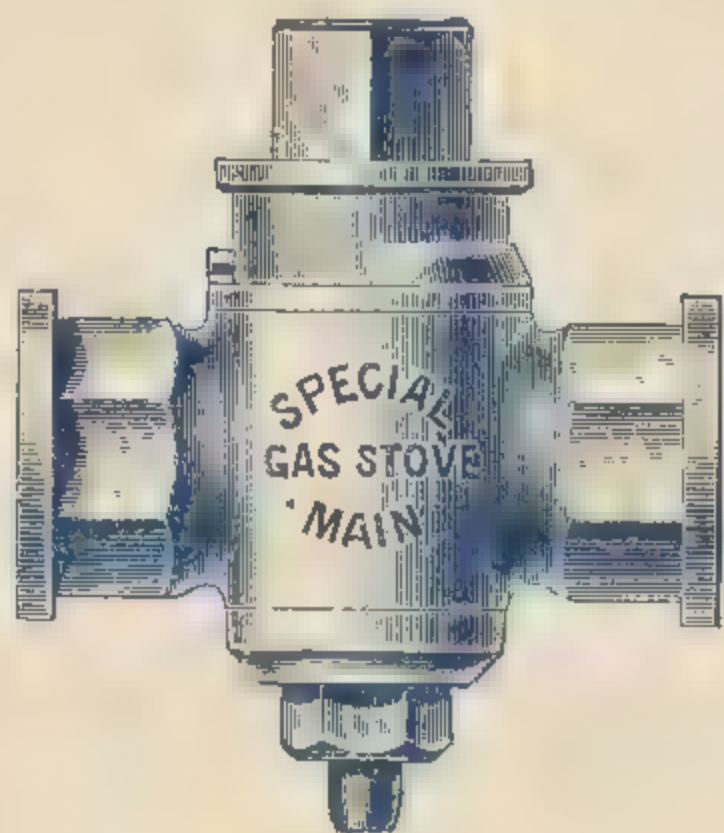
No. B359.

For obtaining supply from wall or floor.

$\frac{3}{8}$	$\frac{1}{2}$ inch.
PRICE 2/6	3/-

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

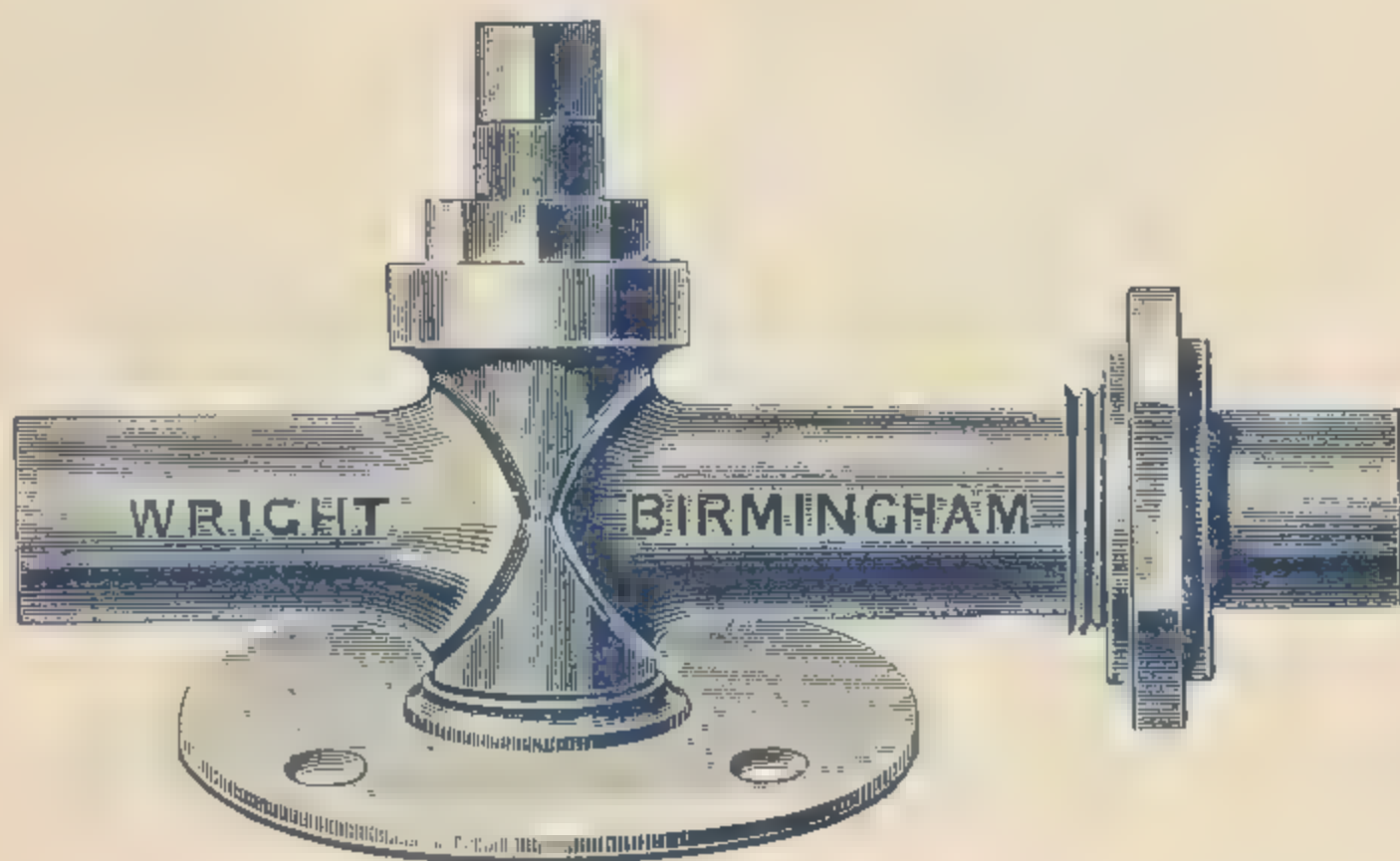


SPECIAL MAIN COCKS, for Gas Stoves.

No. B350.

Sizes for Iron Tube	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2	inch.
PRICE ...	2/3	3/6	6/-	11/-	15/-	33/6	

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352.

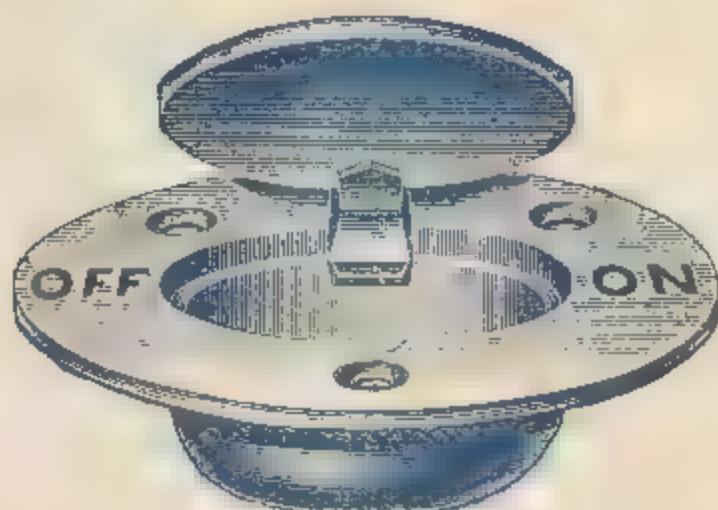


This Tap can be used either under the floor or let into the wall.

PRICE, Complete with Union and Key ...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
	3/6	4/6	6/-	7/6	10/-



No. B353.



No. B354.

FLOOR PLATES for above.

No. B353 ...	1/-
No. B354, with lid ...	3/6

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

DIAL GAS TAP, with Union.



No. B362.

SHOWING TOP VIEW.

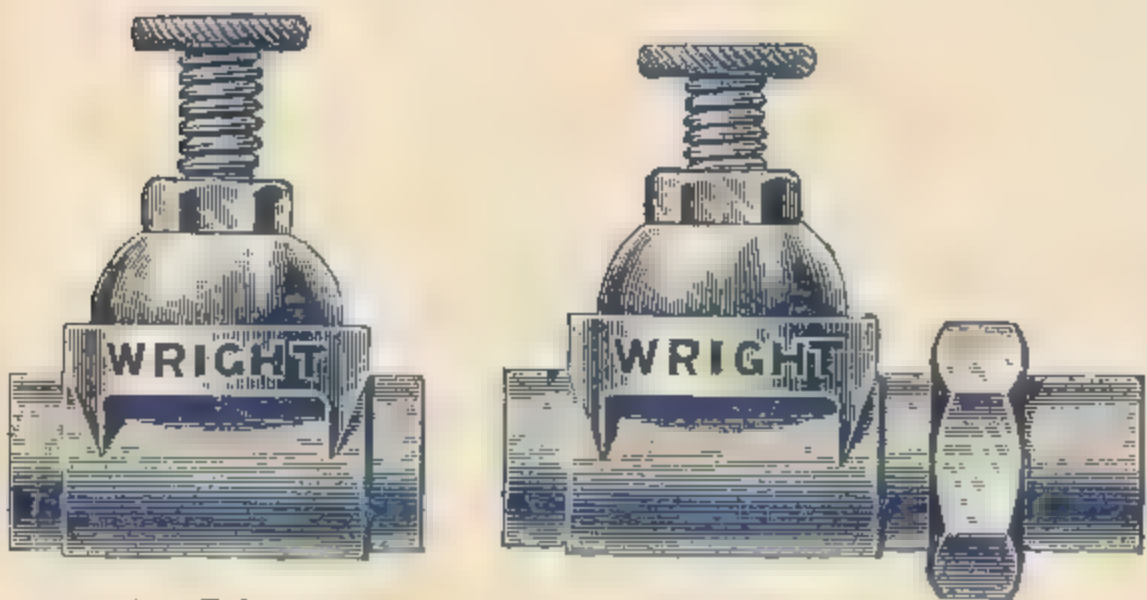
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch.
PRICE	3/6	4/6	7/6	10/-

WALL VALVE COCKS, for Brass Tube.



No. B360.

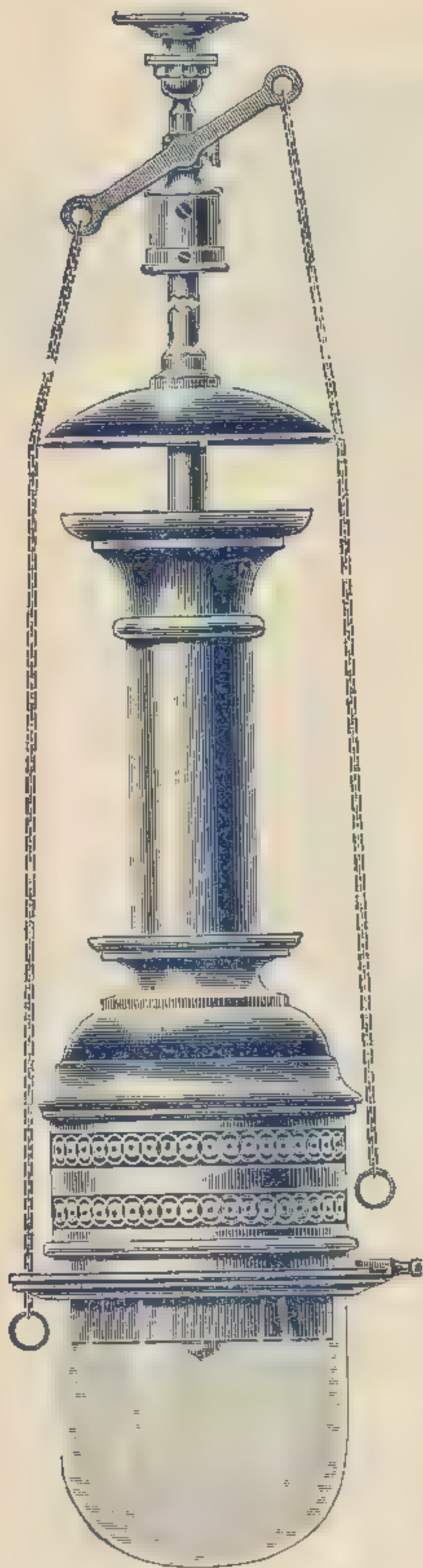
No. B361.

These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	...	...	...	2/-	2/2	2/3	4/3
No. B361. with Union	...	..	...	2,3	2,6	3/-	5,3

WRIGHT'S "BRILLIANT" REGENERATIVE LAMP.

(COLE'S PATENT.)



SPECIAL ADVANTAGES

Of the "BRILLIANT" over any other Lamp.

A BETTER LIGHT for the same amount of gas.

A STEADIER LIGHT.

A LIGHT NOT AFFECTED BY DRAUGHTS.

SIMPLICITY OF CONSTRUCTION, as, however clumsily the lamp may be handled in fixing, &c., no damage can be done to the air and gas passages.

CHEAPNESS. They are cheaper than any other lamp.

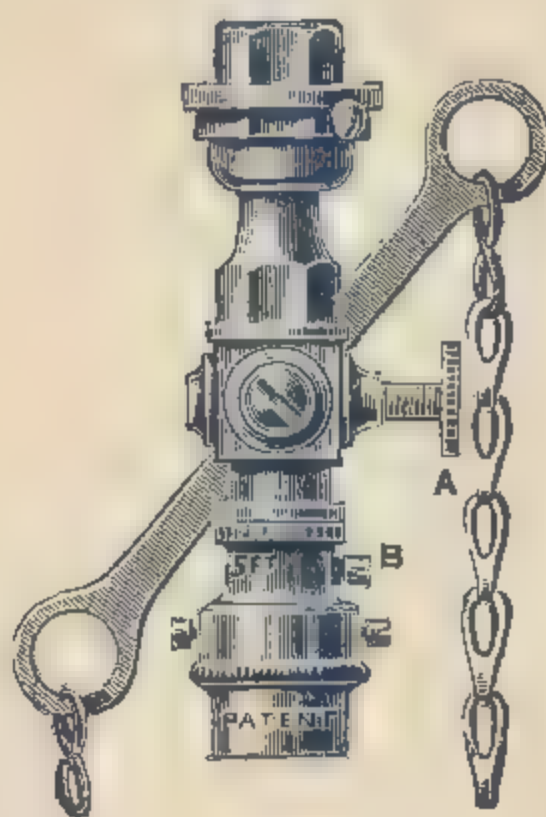
BETTER VALUE. The outside shell being made of nicked brass instead of the painted iron of other lamps, &c., &c.

All the working parts being of cast iron.

No.	Consumption with 16-Candle Gas,	Length.	PRICE,
			Nickel-plated, complete with Cup and Ball Joint, Regulator and Bye-pass Tap.
A550	6 cubic ft. per hour	About 24 in.	35/-
A552	10 " "	" 30 in	55/-
A554	15 " "	" 33 in.	75/-

WRIGHT'S "BRILLIANT" REGENERATIVE LAMP.

(COLE'S PATENT.)



INSTRUCTIONS TO BE OBSERVED.

Having fixed the lamp with a good gas supply, the frame containing glass should be opened and a light applied to the jet—the gas tap being still turned off. If no gas passes, open the screw **A** very slightly till a glimmer appears at the burner. If the flame is too large screw in the screw **A** slightly.

Having adjusted the Bye-pass as above, close the glass, and turn on the tap full. Should the flame smoke it should at once be adjusted by screwing in very carefully the screw **B**.

When the gas is turned off there will always remain a sufficient flame to re-light when it is again turned on.

NOTE.—In turning on the gas always turn the tap **sharply**, as this ensures the governor acting.

WRIGHT'S FLUE PIPING AND ELBOWS, SPECIALLY MADE FOR GAS STOVES.

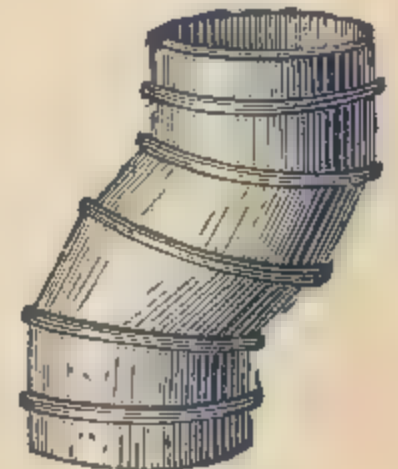
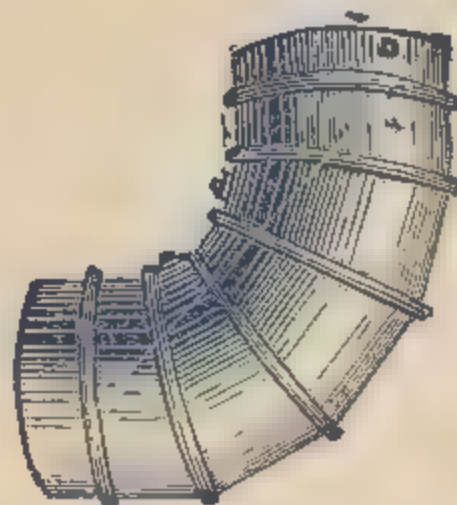
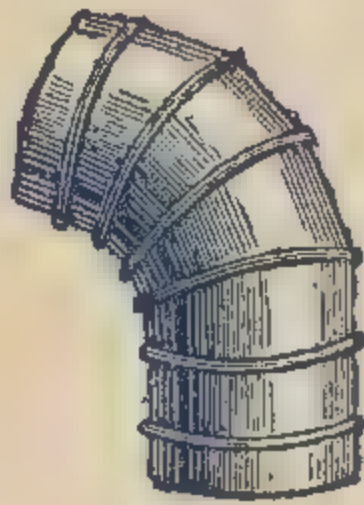
FLUE PIPING.



No. B6000.

In Black Iron in lengths of) two feet ... per foot {	2 5½d.	2½ 5¾d.	3 6½d.	3½ 7½d.	4 8½d.	4½ 9¾d.	5 10½d.	5½ 1s.	6in. 1s. 2d.
In Enamelled Steel in lengths of two feet per foot	2 1s. 3d.	2½ 1s. 6d.	3 1s. 9d.	3½ 1s. 10½d.	4 2s.	4½ 2s. 3d.	5 2s. 7½d.	5½ 3s.	6in. 3s. 4½d. each.

PATENT ADJUSTABLE ELBOWS.



No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2 1s. 6d.	2½ 1s. 7½d.	3 1s. 9d.	3½ 1s. 10½d.	4 2s.	4½ 2s. 3d.	5 2s. 7½d.	5½ 3s.	6in. 3s. 4½d. each.
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SQUARE ELBOW MADE IN ENAMELLED STEEL.

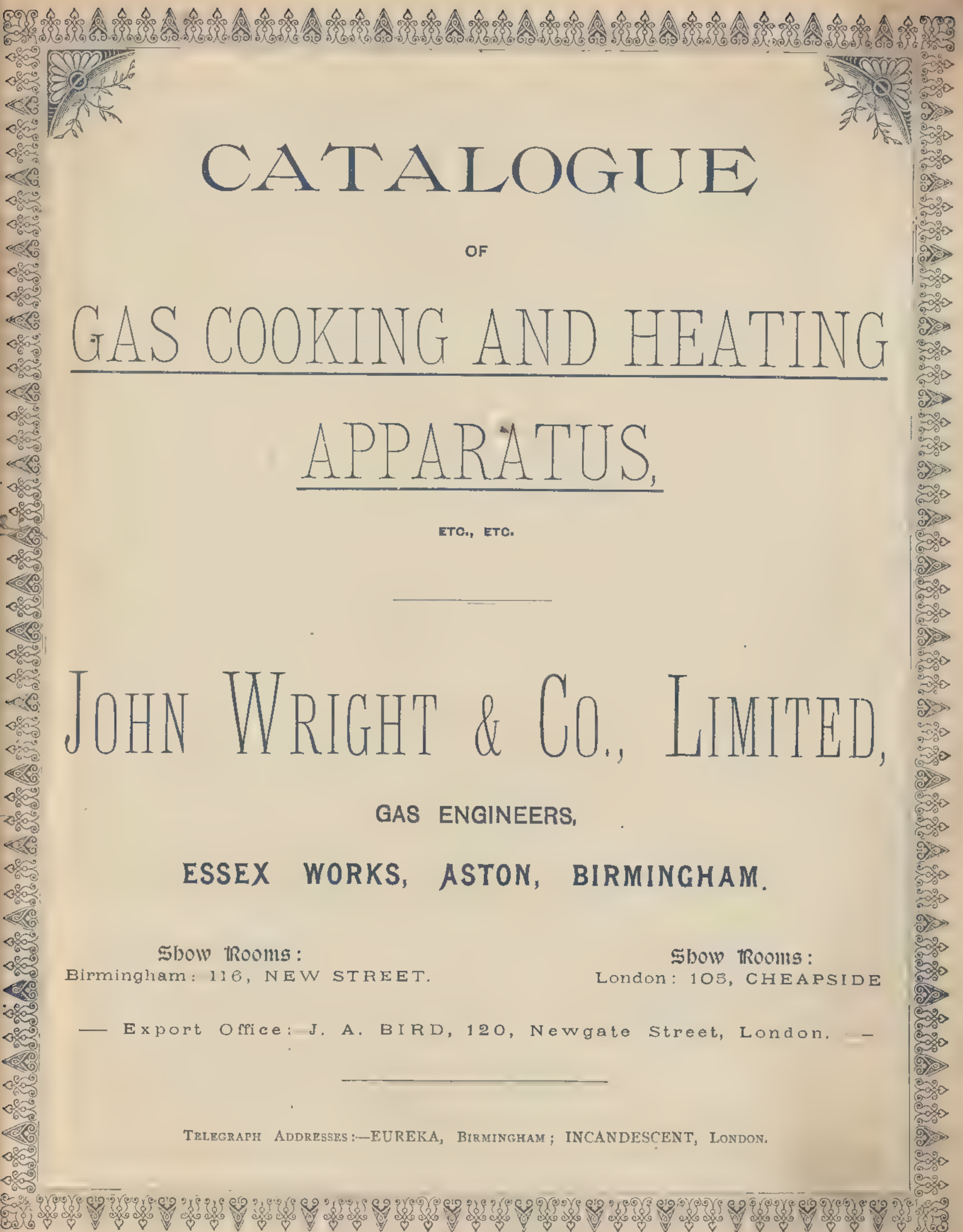


No. B6002.

2
1s. 3d.

2½
1s. 6d.

3 inch.
1s. 9d. each.



CATALOGUE

OF

GAS COOKING AND HEATING

APPARATUS,

ETC., ETC.

JOHN WRIGHT & Co., LIMITED,

GAS ENGINEERS,

ESSEX WORKS, ASTON, BIRMINGHAM.

Show Rooms:

Birmingham: 116, NEW STREET.

Show Rooms:

London: 105, CHEAPSIDE

— Export Office: J. A. BIRD, 120, Newgate Street, London. —

TELEGRAPH ADDRESSES:—EUREKA, BIRMINGHAM; INCANDESCENT, LONDON.



NEW WORKS OF JOHN WRIGHT & CO. LIMD.—INTERIOR VIEW OF FOUNDRY. *From Photograph.*

From "DAILY TELEGRAPH," July 30th, 1890.

"COOKERY," not cleanliness, "is next to godliness." This is one of those great truths which our American kinsmen discover at such a rapid rate that EMILE DE GIRARDIN, who used to boast that he had "an idea a day," is not "in it" with his Yankee competitors. A recent "summer meeting" at Chataugue was devoted to Cookery, and a Mrs. EMMA P. EWING delivered her testimony with astounding emphasis and force. The orator, or oratrix, warming to her theme, declared that bad cookery is a foe to everything that elevates and ennobles, "whereas good cookery and Christianity aid and supplement each other." In a higher flight of rhetoric Mrs. EWING said "good cookery is indispensable to the highest type of Christian life, and everywhere makes for righteousness." In conclusion, this great preacher of a new creed said, with thrilling accents, "You may have a schoolhouse on every hilltop, a church in every valley, and a summer meeting in every county of every State in the Union, but you can't elevate the standard of Christianity to its topmost level until you elevate the character of your cookery." Bishop VINCENT, who was present, fervently exclaimed, "I say 'Amen!' to that." "I hope," he added, "the time will come when we shall train our boys to be judges of cookery, so that none may marry women who are bad cooks. Fried beef! Good Lord, deliver us! Weak coffee when you might as well have strong coffee, but that it wastes its aroma on the third floor of the house forty-five minutes before the breakfast bell rings! Heavy bread, or bread made light by artificial means! When shall we learn wisdom, and lay the foundation of good health and good morals and good order by a system of good cooking?"

Although the lady and the bishop put the case with somewhat eccentric emphasis there is more in what they say than appears at first sight. Good cookery does not necessarily go with excessive devotion to carnal comforts; the lightest eaters are those who are most fastidious as regards

the preparation of their food. They prefer a tit bit exquisitely cooked and daintily served to any quantity badly prepared. The men who are most the slaves of their senses are those who care little how their dinner is cooked so that they get enough of it.

If once young men adopted the resolution suggested by the bishop, and refused to marry any girl not a good cook, there might be a domestic revolution. The time now wasted over the novel or the piano would be devoted to the gridiron, the oven, and the roasting jack, and a subtle flavour of purer love and higher morality would breathe in this new religion of pots and pans. The apron of the cook would be the badge and banner of the dames of the new order, and little dinners would be the ritual of the Church. Men and women who bolt their food in the middle of the day and then hurry back to work do not dine at all, and cannot enjoy good cookery. They know little of the happiness of a meal partaken late, when "the cares of the day fold their tents like the Arabs, and as silently steal away," when the satisfied husband faces his wife and afterwards offers as a tribute to her cookery the incense of a quiet pipe enjoyed under his own roof-tree and assisting a secured digestion. It is herein that the bishop is justified: good cookery is next to godliness when it ensures matrimonial felicity and keeps husbands at home.

There was a time when religious teachers would have risen in wrath to hear these doctrines preached. They would have declared that a Christian should not care what or how he ate his dinner; he should take anything and be thankful, just as COLERIDGE told Mrs. GILLMAN that his cold tea was "better than he deserved." The preachers of good cookery, however, do not recommend that men should care too much for the things they eat. They contend that unless we live on nuts and fruit, like some extreme vegetarians, we must have our food cooked, and, if cooked at all, it ought to be done well. A saint

suffering from a stomach-ache because his beef was tough or his potatoes underdone is not more saintly for sufferings so induced. He is perhaps, indeed, provoked into mental irritation, or at least diverted from his thoughts by his internal condition. The most religious man would naturally wish that his physical life should move on smoothly, leaving him more leisure and time for spiritual and higher things. Therefore he must admit that the sustenance necessary for life, be it little or be it much, should be presented in forms and ways easily assimilated. What religion or virtue can there be in heavy bread? Where is the higher morality in fried beef? Why should holiness be linked with weak or muddy coffee? Is wretched tea necessary to a good man's life? We cannot believe it. The missionaries who work most earnestly amongst the poor, conveying to them Christian help and consolation, are often worn out physically by a hard day's task. Why should they not have beautifully-cooked dinners and suppers instead of cold and unwholesome snatches of food? But the world is not all made of pious men. There are imperfect beings who have excellent tendencies, but are weak. They can be kept from dissipation and drink if their dinners are wholesome and refreshing; they may be driven to both by badly-cooked food lying heavily upon them and impairing their digestion. "Good health, good morals, and good order" may then, as the bishop says, depend on the domestic cookery of the day. Our new Education Code supplies additional encouragement to the teaching of this branch of female education in our Board Schools; and in the course of time English and American women may become "only a little lower than the angels" if they all turn into first-rate cooks, and so make their fathers, brothers, and husbands good and holy men. Then the cook with white garments will be a kind of priest of the new dispensation, and in the uplifting of a familiar kitchen utensil as an object of adoration we shall almost witness a revival of the worship of PAN.

To insure good Cooking it is absolutely necessary to have a good Cooking Stove. A GAS COOKING STOVE is now universally admitted to be better than any other kind of Stove for Cooking, and

WRIGHT'S ENAMELLED STEEL "EUREKA" GAS COOKER

TO BE

"THE BEST THAT IS MADE."

ECONOMY AND OTHER ADVANTAGES OF COOKING BY GAS.

Coal gas has long been familiar to all as an illuminant of our dwellings, public buildings, and streets, but its value as a cooking and heating agent has not been so fully realised. Vast numbers of persons are entirely ignorant of the great advantages it possesses over the grosser or solid forms of fuel. Its superiority over coal in respect of cooking and heating is as great as over oil or candles for artificial lighting. For culinary purposes it has been asserted by many eminent authorities, including the late M. Soyer and the late Dr. H. Letheby, M.A., to be the best of fuels. Considering the accumulation of evidence in its favour during the past fifty years, it is somewhat surprising that its merits for heating, and especially cooking purposes, have not been more generally recognised.

This want of knowledge and appreciation has no doubt been largely due to the apathy displayed by Gas Companies generally in bringing before the notice of their customers the merits of a commodity of which they were the producers. Doubtless, too, the absence of properly-constructed and efficient apparatus for the application of gas has retarded to a considerable extent its more general use. Another great drawback also was the heavy outlay incurred in the purchase of stoves. Consumers would naturally hesitate to expend, say £5 or more, on the purchase of a family gas kitchener, without the certainty beforehand that it would work in a satisfactory manner, and that they would like to continue the use of it. These objections, however, no longer exist where gas companies and corporations offer the public the most approved and efficient stoves on hire at a moderate rental. A good substantial gas kitchener, capable of doing the cooking for a family of ten or twelve persons, or to be used in addition to a kitchen range in a larger establishment, may now be hired from most gas companies at a rent of 2s. 6d. per quarter. Such a Stove, fitted with three rings of burners on the top, will cook in every variety of way. On the top, boiling, stewing, or frying can be done, while within the oven roasting of joints, the baking of puddings, cakes, pastry, and other things can be managed to perfection. By a little contrivance placed over the rings of gas on the top, they also serve admirably for ironing. Smaller stoves, but equally efficient in proportion to their size can be obtained at a cheaper rate. These stoves will wear for many years without needing repair, and are very easily cleaned. Those coated with enamel are specially recommended as being always beautifully clean and practically indestructible.

ADVANTAGES OF THE GAS RANGE.

FIRST, WITH REGARD TO THE FUEL USED, VIZ., GAS.—Its convenience can scarcely be over-estimated. It occupies no space, requires no labour in carrying or filling scuttles, &c., it is brought silently to our doors without entailing any labour, dust or dirt, and is easily conveyed to any or every part of the house, however remote. It is always ready at hand to be called into full service at a moment's notice, will burn for any length of time without attention, and can be extinguished in an instant.

SECONDLY, ITS CLEANLINESS.—Compared with coal or other forms of solid fuel, it is evident that gas is much more cleanly in use. In burning it leaves no debris in the form of cinders, ashes, or dust; there are no sooty flues or saucepans or smoky chimneys consequent on its use, and the chances of blackened hands or soiled dresses are thereby reduced to a minimum.

THIRDLY, TIME AND READINESS.—By simply turning a tap and applying a match the fire is at once in full force and ready for whatever is required of it. No time has to be expended in laying or lighting a fire, in building it up specially for cooking, or in attention to flues. Even for baking or roasting the gas may be lighted and the operation commenced almost immediately. At any hour, too, of the day or night, in the nursery or sick-room, should hot water be required, it may be obtained in a very few minutes. Infants' or invalids' food may also be prepared in an incredibly short space of time, thus proving a great convenience at unreasonable hours.

FOURTHLY, UNIFORMITY OF HEAT.—The heat throughout the oven is uniform. This, as every housewife or cook knows, is greatly to be desired. The result is that the joints of meat, puddings, or pastry are evenly cooked, never being scorched on one side while perhaps the other may be underdone. Pastry is thus browned to perfection without need of turning or other attention.

FIFTHLY, PERFECT CONTROL.—This point is also a great recommendation. The heat can be regulated at will to the greatest nicety, so that fast boiling or the gentlest simmering can be secured by the adjustment of a tap, while any degree of temperature can be maintained as long as desired. Hence, in the delicate preparation of jellies, preserves, or compotes nothing can be more suitable or convenient. In this respect the gas has decidedly the advantage of the coal range, which apparatus is frequently clumsy and unmanageable, and very uncertain in its action.

ECONOMY.

The question of economy is one of the greatest importance in connection with the use of gas ranges, and one that needs careful consideration. Time, labour, and attendance are all equivalent to money, and from what has already been pointed out, it is apparent that there is a considerable saving in each of these

respects. How much this amounts to is perhaps somewhat difficult to estimate with exactness, but from some reliable statistics which will be given hereafter, it will be seen to be something considerable. The economy in attendance on the cooking also must not be overlooked. For instance, joints suspended for roasting require no turning or readjusting and little or no basting; also whatever is baked need not be touched until it is done.

ECONOMY IN FUEL.—By the careful use of gas there is no doubt that a great saving in the cost of fuel is effected. It is only where wastefulness prevails that complaints have been made of the expense of gas stoves. In order to obviate this, consumers should exercise a strict supervision until habits of carefulness have been established. The gas should not be turned on until required, and turned off directly it is done with, otherwise economy may be superseded by extravagance. Some of our greatest authorities, after making careful experiments, have proved that our best gas ranges can fulfil all the necessary requirements for a family at less than half the cost of a coal range. It is estimated that the whole of the cooking for an average middle-class family can be done at an expense in gas not exceeding 4d. a day, and where joints are only roasted on alternate days, for 3d. per day; whereas, to do the same amount of work in a coal range, including keeping in the fire during the intervals, would entail the consumption of about 1cwt. of coals, costing, at 15s. per ton, about 9d. Taking this figure, viz., 9d. per day, it will be seen that the cost of fuel for a serviceable coal range is twice that of a gas range. The coal range is at a disadvantage in always being more or less on duty, whether required or not, and frequently from its not being under absolute and perfect control, as gas is, a full fire has to be kept up to do a very trifling amount of cooking. The gas range, on the other hand, needs only to be lighted the moment it is required, and turned off *the instant the work is done*.

ECONOMY IN FOOD.—Another very important element is the question of economy in the food cooked by gas, that is, the respective yield of meat cooked in gas and coal ranges. Dr. Macadam, of Glasgow, has given numerous detailed statements based upon practical experiments, showing that meat cooked in a coal range yields 60 per cent. of raw material, while in a gas range the yield is about 75 per cent. For example: a joint weighing 10lbs. when cooked by a coal range yields 6lbs. when done, but when cooked by a gas range yields 7½lbs., thus showing a difference of 1½lbs. in favour of the gas range. Though the difference may be due partly to the retention of a larger amount of watery vapour in the meat, yet at the same time the juices of the meat are more thoroughly kept in. Consequently, the gas-cooked meat cuts out better and goes farther to the extent of about 25 per cent. than the coal-cooked meat. Taking this economy of meat alone into account, the saving thereby effected would be ample to cover the cost of fuel, the proportionate cost of range and even part of the attendance thereon.

INDEPENDENCE IN REGARD TO SERVANTS.

Another consideration likely to be appreciated in the use of these stoves is the independence mistresses and heads of houses hold with regard to the services of their domestics. By their adoption, ladies and their daughters are enabled, in the absence of servants, to undertake their own cooking with the greatest ease. This would be difficult and often impossible to accomplish without the aid and facilities which the gas stove offers.

CONVENIENCE IN SUMMER.

In summer when little or no fire is required except for cooking, gas stoves are particularly appreciated by those who have had experience of their general convenience. A large fire in the summer time is undesirable for many reasons, even in the kitchen. It not only overheats the place, but entails a large amount of exhaustive work. Instead of having to light or relight the fire to prepare for different meals, or even for the sake of a little hot water, this can be obtained by the striking of a match, and when cooking is finished the gas and the heat can be shut off almost instantaneously, leaving the room comparatively cool and pleasant.

PREJUDICES AND ALLEGED DISADVANTAGES.

Persons have been prejudiced against the use of gas for roasting and baking, having an idea that the food so cooked either tastes of gas or is tainted or deteriorated in some way, and that consequently it is prejudicial to the health of those who eat it. This reminds one of the old idea that fish must be watery food because they live in the water. Now nothing is farther from the truth. Gas would certainly not be used for cooking in our hospitals, if such were the case, whereas the fact is that all the food in the London and other hospitals, not only for patients but also for the medical staff and attendants, is cooked by gas. This fact and the circumstances that this mode of cooking has been repeatedly recommended by the leading medical journal, *The Lancet*, are surely sufficient evidence to prove that such a supposition is altogether without foundation—an absolute mistake.

No one thinks for a moment that a chop or steak is spoilt from being exposed to the fumes of a coal fire; why then should gas, which is purified fuel derived from coal, impart an unpleasant flavour or render meats unwholesome? For the sake of experiment, meats have been roasted and grilled by gas and coal fires, and afterwards submitted to the taste of prejudiced and most fastidious persons, and they have been quite at a loss to say by which process they were cooked.

ODOUR OF COOKING AND SMELL OF GAS.

Complaints have been made that in cooking by gas the odour of the cookery is diffused through the house; but with properly constructed stoves this need not occur. The oven is provided with a ventilating tube, leading to the chimney, which completely carries off the fumes of roasting or baking as well as the products of combustion from the gas. It is preferable, however, to fix a gas stove within or in front of an open fire-place, or to surmount it with a hood and ventilating pipe leading to the chimney, so that the odours arising from frying, stewing, &c., which are performed on the top of the stove, are prevented from escaping into the room. Even without a hood, if care be exercised to prevent overheating and burning of the utensils, the inconvenience will be practically overcome. This is a fault, however, to which indifferent and inexperienced cooks are very liable, even when using an open fire, thus causing unpleasantness and waste.

In lighting the atmospheric burners, *i.e.*, those which burn a blue flame, the gas should first be turned full on, and then regulated to the heat required; otherwise the gas is liable to "light back," *i.e.*, to light within the tube without mixing with the air, giving rise to imperfect combustion of the gas and causing the burners to smoke and smell. In this case the only remedy is to turn the gas off and relight it.

GENERAL INFORMATION AND STATISTICS REGARDING THE UTILITY OF GAS STOVES.

Recognising the merits of the best gas ranges, their use has been generally adopted in hospitals and other public institutions, in hotels, clubs, colleges, large business establishments, &c. In National Schools of Cookery and all the Branch Schools where cooking is taught, including the various School Boards, &c., gas stoves are used exclusively, and are invariably recommended by the teachers who demonstrate in all parts of the kingdom.

The opinions of our greatest authorities have been practically confirmed by the results obtained in these institutions.

At the London Hospital the daily cooking for 800 inmates is performed at a cost of 7s. for gas, while only three persons are employed to do the cooking and kitchen work. The stoves there after constant use for eight years have only needed repairing once. From a register carefully kept during the whole of this time the authorities are enabled to certify that the amount of waste has been considerably lessened by this system. They estimate that the saving of over £500 in meat alone has been effected, without taking into consideration the amount saved in fuel, labour, and time; while the *annual* saving of meat and fuel combined is no less than £400.

At Mr. Whiteley's business establishment in Westbourne Grove, London, where provision has to be made for 1,200 people, from 600 lbs. to 700 lbs. of meat are roasted daily for 5s. 3d., and 200 gallons of water boiled for tea at a cost of 10d., the annual saving amounting to £800.

The following may be taken as the average consumption and cost of gas for the daily meals of a family of eight persons:—

BREAKFAST—consisting of tea or coffee, ham and eggs, or chops, also toast, including hot water for washing up						20 Feet.
DINNER—6lbs. joint, pie, and milk pudding						35 "
Soup, fish, and vegetables						20 "
Hot water for washing up						15 "
TEA—Hot water						10 "
Total						100 Feet.

This, at the rate of 2s. 6d. per 1,000 feet, would cost 3d. per day, or when a joint is cooked only on alternate days the cost for each day would be something less.

Sufficient has been stated to justify the assertion that the conveniences of a gas stove are such that no household should be without one.

DESCRIPTION OF THE GAS RANGE.

For the purposes of description we select the "EUREKA" GAS COOKER, manufactured by Messrs. JOHN WRIGHT & Co., Limited, of Birmingham and London, which, after repeated tests by eminent gas engineers, has been pronounced "the best that is made," and to which have been awarded 8 gold medals, 24 silver medals, and 14 bronze medals.

They are constructed on the most approved principles by a judicious combination of best cast and wrought-iron and of strong steel plates, which can be had either galvanised or (what we strongly recommend) enamelled. They are also made entirely of cast-iron. Those made of galvanised plates are strong and well made, and, with careful use, will last for many years; and as they come somewhat less in price than those coated with enamel, they supply a demand where price is an object. Those composed of cast-iron, whilst the price is as low as those above-mentioned, are not recommended, as they are open to the same objections which all stoves made entirely of cast-iron are subject to, *viz.*—

1st. They are liable to breakage.

2nd. They are not so cleanly.

3rd. An increased consumption of gas is necessary, as so large a body of metal loses the heat rapidly by conduction and radiation.

Some, however, prefer them made in this way, and they are, therefore, offered to the public.

Undoubtedly the best value is, however, secured in the Enamelled "Eureka" Cooker, which is not only (from its non-liability to corrosion) practically indestructible, but it is also far more easily cleaned than any other kind.

This enamel, the invention of a noted man in the scientific world, was purchased by the makers of the "Eureka" Cooker, and they are now in a position to offer to the public a Gas Cooking Stove that is indestructible, cleanly, and of good appearance. This enamel, like all other enamels, will neither chip, crack, nor scale, and is entirely free from injurious properties.

The advantages over all other Cookers are therefore—

Greater Durability,

BEING PRACTICALLY INDESTRUCTIBLE.

Cleanliness:

It can be WASHED with SOAP and FLANNEL.

The "Eureka" Cookers are double-cased, and are jacketed on the sides, back, and door with a new and very efficient non-conducting material, by the use of which a saving to the extent of 50 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire-brick, over which the waste-heat passes, the brick thus becoming heated to a high temperature, and adding greatly to the efficiency of the oven. The consumption of gas being so small they will work at a lower pressure than any other Gas Cooker.

Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketed $\frac{3}{4}$ ths of an inch of the Silica), which at ten o'clock stood at 203 degrees Fahrenheit, had at two o'clock lost only 50 degrees of its heat.

The hot plate is formed of wrought iron bars, polished upon the top, which form a perfectly flat surface to receive saucepans and kettle, and, as the bars are loose, they can be instantly removed for cleaning, &c. The hot-plate being of wrought-iron cannot possibly be broken (as is so often the case where cast-iron is used) by water boiling over on to it whilst it is hot, and thereby causing sudden contraction of the metal.

Each Cooker is furnished with a most powerful grilling burner of novel construction, and which surpasses any burner yet introduced for the purpose. Both sides of a piece of bread can be toasted in $1\frac{1}{2}$ minutes. A pan and patent gridiron are also supplied.

Every Cooker, excepting Cookers made entirely of cast-iron, is now fitted (without extra charge) with Wright's Patent Gate Fittings. This is an arrangement by which the whole inside shelf supports are attached to a frame which can be lifted out from the oven, leaving the inside of the Cooker quite free from ledges for grease to accumulate. The whole Cooker and Fittings can thus be kept quite clean. If more room is required in the oven to roast a large joint, these fittings can be removed without trouble, there being an arrangement in the crown of oven for suspending the joint.

Hoods may be had fitted to the Stoves. These are useful where the Cooker cannot be fitted under a chimney breast. By their use all steam, smell of cooking vegetables, &c., is carried away through the flue attached to each Hood. The Plate Rack is also very convenient for warming plates, &c. Designs and prices are given on a later page.



THE "EUREKA" GAS COOKER.

Testimonials from Schools of Cookery, Board Schools, Colleges, &c.

Analytical Laboratory, Surgeons' Hall, Edinburgh,

15th July, 1885.

I have to report that I have carefully tested the *Enamelled "Eureka" Gas Cooker*, manufactured by Messrs. John Wright and Co., Essex Works, Birmingham, and find such to be a first-class cooking stove. The enamel is firmly attached to the metal, does not crack or splinter off under change of working temperatures, and whilst protecting the metal from rusting, admits of the stove being readily and thoroughly cleaned. I have further determined that the meat and other articles cooked in this stove are perfectly free from noxious vapours or taint of any kind, and are highly palatable and wholesome.

STEVENSON MACADAM, Ph.D.,
Lecturer on Chemistry.

MISS CAMERON, of Liverpool School of Cookery, says:—
Your stoves are the best.

The School of Cookery, Cockermouth, April, 1888.

DEAR SIRs,—The "Eureka" Gas Cooking Stove which you supplied to the above school has been in every way most satisfactory. I have used the "Eureka" for some years in various centres for the purpose of conducting cooking classes, and always found it answer exceedingly well. It is easily kept clean and very simple to manage.—Yours truly, M. A. EVERARD,
Teacher of Cookery and Diplome of the Edinburgh School of Cookery.

11, Cedars Park, Walthamstow, 13th October, 1885.

DEAR SIRs,—No words of mine could commend your stoves so highly as the results of my cooking with it.

Yours truly, M. A. COCKS,
Teacher of Cookery.

Town Hall, Buckingham, November 28th.

DEAR SIRs,—I did two lessons at Banbury on Monday, using only 50 feet of gas with one of your stoves. I should scarcely have thought it possible if an independent person (Mr. Thomas, gasfitter) had not taken the meter.

Yours obliged, M. A. COCKS,
Teacher of Cookery.

West End Training School of Cookery, Corporation Galleries,

2, Dalhousie Street, Glasgow, 3rd July, 1885.

GENTLEMEN,—After thoroughly testing your stoves, I have much pleasure in saying that I am much pleased with them and the improvements you have recently introduced in them. The oven works beautifully; the stove is strong and very well finished and the consumption of gas is small. On the whole I can very highly recommend your stoves, as in every way fitted for family use.—Yours very truly, MARY BLACK,

West End School of Cookery, Glasgow.

Huntly, 24th June, 1885.

GENTLEMEN,—Having frequently used your Enamelled "Eureka" in my Cooking Lectures, permit me to congratulate you on its unrivalled merits. The enamel is both clean and durable, and the movable gate fittings upon which the oven shelves slides are most ingenious. Your double use at the top of the oven for (what is in other stoves) waste heat, is most economical. The open top underneath your admirable hot plate I much approve of, as it is so easily kept clean. These advantages, with the addition of its small gas consumption, confirm my opinion that it is the best cooker I know of.

Yours faithfully, M. W. BURDEN,

Holder of a First-Class Diploma from Mrs. Black's West End Training School of Cookery, Glasgow.

GENTLEMEN,—Permit me to congratulate you on the thoroughly satisfactory manner in which your improved "Eureka" Cooker worked during my Cooking Demonstrations at Canterbury and Whitstable Gas Apparatus Exhibitions, after a fortnight's daily work with them, roasting, toasting, grilling, baking, &c.; I consider them faultless. Your arrangement of movable shelf bars and

internal fittings is advantageous, as the cookers are so much more easily kept clean. I had each of the sizes fixed for my use, and have never had cookers give more satisfaction than those which you kindly lent me. In cases where meters were fixed, consumption was remarkably small. In my future cookery lectures in the country I shall endeavour to get your "Eureka," as I can thoroughly depend upon the working of it.

Believe me, gentlemen, yours truly, MARIAN SMITHARD,
First-class Diplome from National Training School of Cookery, South Kensington; First-class Medalist from the Food Exhibition, Agricultural Hall, London.

National Training School for Cookery, South Kensington, S.W.,

12th May, 1882.

SIRs,—I enclose addresses, to which we shall be obliged if you will forward the Stoves. The Newark Stove gave the greatest satisfaction.

Signed, G. E. INCLEDON, *Secretary.*

National Training School for Cookery, South Kensington.

DUBLIN LECTURES—"The Stove has done well."

Signed, C. S. WILSON.

National Training School for Cookery, South Kensington,

May 18th, 1882.

I was delighted with your Stoves which I used at Newark and Grantham.

Signed, A. COURNEY, *Staff Teacher.*

Birmingham, April 26th, 1881.

After having used your New Patent Lined Gas Cooker for a course of lessons, I am able to say it is one of the best I have ever seen. It retains the heat wonderfully and consumes very little gas, and I can thoroughly recommend it for family use. During my experience as a Teacher of Cookery in Liverpool, Norwich, Glasgow, &c., I have used a great variety of Stoves. You may refer any one to me respecting its working.

Signed, A. LUCAS,
First class Diplome and Teacher of Cookery, Sutton, Surrey.

The lady from South Kensington, who is now giving a series of lectures here on Cookery, is very pleased indeed with the stove which I have lent her (your "Eureka"), and says she will recommend its adoption by the ladies attending her class.

Signed, FRANK MEAD,

July 1st, 1890.

GENTLEMEN,—I have much pleasure in freely giving a Testimonial for your "Eureka" Gas Cooker. It would be impossible to over-rate its many excellent points. The longer I use it the better I like it. It is simple to manage, economical in gas consumption, and one is always sure of results. In giving a Lecture on Cookery I can put the most delicate cake or pastry into the oven, go on with other dishes, explain and talk at the same time, and at a given moment open the oven door to find everything baked to perfection.

The grilling and toasting burner is perfect; chops, steak, fish, &c., being cooked in a very short time; a slice of toast is made in one minute. I should say that perfect freedom from any smell whatever is one of the advantages of the Eureka.

I am, gentlemen, yours faithfully, ISABEL THWAITES,
Cookery Lecturer, and Principal of the International School of Cookery, 71a, Bold Street, Liverpool.

Writing from Raabon June, 1887, Mrs Thwaites reports:—

280 lbs. of meat were roasted in one 440 and two 425 Eureka Cookers, with the same weight of potatoes, and 38 very large rice puddings, were done in 5½ hours. Cost of gas about 2s. 3d. Over 300 people partook of it. General satisfaction and wonder was expressed.

Birmingham School Board, Feb. 2nd, 1883.

DEAR SIRs,—In answer to your enquiry respecting the five cooking stoves that you supplied for use in our Board Schools, I have much pleasure in saying that they have answered our expectations, and have

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

proved to be all that we could desire. Our teacher of cookery tells us that they are the best and easiest to work that she has ever used. As they have now been in use a considerable time, this testimony from the cookery mistress must be considered very satisfactory.—Yours faithfully,

GEORGE B. DAVIS, *Clerk to the Board.*

Aston School Board, Jan. 17 h, 1883.

GENTLEMEN,—I have pleasure in stating that the "Eureka" Cooking Stove supplied by you to the Board, and which has been in use upwards of six months, gives the greatest possible satisfaction.

THOMAS GEO. PRATT, *Clerk.*

Walthamstow, Feb. 1st, 1881.

I have used your "Eureka" Cookers in my class, and have always found them very useful and satisfactory, and often recommend them to my friends.

Signed, A. M. GARDNER.

54, St. Paul's Road, Manningham, Feb. 11th, 1883.

SIRS,—I consider your gas cooking stove one of the best I have used; it bakes pastry and cakes well. I shall be glad to recommend it to my pupils and friends.—Yours faithfully,

CATHERINE M. SHARP, *Teacher of Cookery.*

112, Bath Row, Birmingham, Mar. 19th, 1883.

SIRS,—I may say I was glad to testify to the value of your gas stoves.—I am, yours faithfully, EMILY BRIGGS.

Lothian Bank, Dalkeith, N.B., October 8th, 1884.

SIRS,—Having used your enamelled "Eureka" Gas Cooker for the purpose of my cookery lectures, I am glad to be able to express my thorough appreciation of its efficiency. The arrangements with regard to the shelves and supports for same are most admirable, and the enamelling enables the cooker to be so easily kept clean, that it must be a great boon to all who have to use them. Then this enamelling being so durable, the stove may be in use for a very long period.

Yours faithfully, MATILDA LEES DODS,
First-class Diplome, South Kensington, London.

629, Wandsworth Road, April 24th, 1889.

GENTLEMEN,—Having had many years' practical experience in the use of Gas Cookers made by various makers, I can confidently recom-

mend your Patent Enamelled Steel Eureka as far superior to any gas stoves I have ever used. It is more cleanly to use, and with your patent removable gate fittings is easily kept clean. The construction and ventilation of the interior ensures the greatest perfection in roasting, and as a pastry oven, I have no hesitation in stating it has no equal. I attribute these splendid results solely to your enamelled steel plates, and can safely assert that I have never seen the slightest flaw or crack in the enamel of any one of your stoves, although I have used hundreds of them all over the kingdom, and prefer to have them fixed for all my lectures, as the stove can be thoroughly depended upon for everything—rendering cooking by it a pleasure. I have one of your latest improved cookers fixed in my own house, the new griller of which is the quickest and best for chops, steaks, toast, &c., that I have yet seen. Your enamelled Eureka gas cooker could not have a stronger advocate than

Yours faithfully, MARGARET PAGE.

*First-class Diplome, South Kensington,
Authoress of "Aid to Good Cooking."*

Mrs. M. G. PAGE, 629, Wandsworth Road, S.W., in her book entitled "Aid to Good Cooking," says:—

"I have used the enamelled 'Eureka' gas cooker constantly at my public demonstrations, and found it superior to all other gas stoves in its work and cleanliness."

Mrs. M. TURNBULL, of Saltburn-by-the-Sea, writes, November 30th, 1888:—

"I have cooked with all kinds of stoves at my lectures, but never had one to equal the 'Eureka.'"

Mrs. PHILLIPS, 110, Bury New Road, Higher Broughton, Manchester, writes, February 24th, 1889:—

"Being a teacher of and lecturer on cooking, I must say the 'Eureka' is the best cooking stove I have used as yet. I gave a six-days' lecture at Cneetham Hill, and although I made over forty different dishes, not one of them was spoilt."

Mrs. M. BOTT, Midland School of Cookery, 154, Coventry Road, Birmingham, writes, Dec. 27th, 1888:—

"I have used your 'Eureka' gas cooker for two years and nine months, for teaching, with perfect satisfaction."

Testimonials from Gas Engineers.

The British Gas Light Company, Limited,
Sculcoates, Hull, 16th September, 1884.

GENTLEMEN,—I am very pleased to inform you that the 625 "Eureka" Cooking Stoves we have had from you, and now in use, are giving our customers every satisfaction. We have now a steady enquiry for your cooking stoves.

Yours very truly, A. DOUGALL.

Corporation of Coventry Gas Department, May 9th, 1887.

GENTLEMEN,—I have much pleasure in giving you particulars of test made with one of your No. 420 "Eureka" Cooking Stoves, during a course of lectures on Cookery by Gas given here the last week in April, viz. : 25th to 29th. The work done: joint of beef, 7lbs., potatoes, 2lbs., Haricot beans, 1 bread pudding, 1 Yorkshire pudding, 8 Cornish pasties; time taken, 1 hour 50 minutes; gas consumed, 34 cubic feet; cost of gas, 3/ per 1,000, 1½d., a little over 5 farthings; quality of cooking—well done. Certified by

G. WINSTANLEY, *Assoc. M. Inst., C.E., Manager.*

Crystal Palace District Gas Company, Lower Sydenham, S.E.,
14th May, 1874.

DEAR SIRS,—I am glad to state that the use of gas cooking and heating stoves has been a complete success here. We have several hundreds in use in our districts. We also find it advantageous to let our stoves at a small rental, and have now 275 stoves at rent. The Stoves you make I can with confidence recommend, having so many in use and giving satisfaction.

I am, dear sirs, yours faithfully,
MAGNUS OHREN.

Corporation Gas Department, Newcastle, Staffordshire.

Jan. 22nd, 1885.

GENTLEMEN,—The Enamel "Eureka" Cookers have given entire satisfaction to those who have had them in use. They are easily kept clean and do not rust, and they also do their work with less gas than the old stoves.

Yours faithfully, W. WINSTANLEY.

Dukinfield, Denton, and Haughton Gas Works, Sept. 2nd, 1882.

DEAR SIRS,—I may say that I have found the cooking stove all I could wish for and can recommend it strongly to my friends.

Signed, HARRISON VEEVERS.

Gas Works, Camborne, June 21st, 1882.

DEAR SIRS,—The "Eureka" you sent me I put in my house, and have much pleasure in stating that it is highly satisfactory.

Signed, SAMUEL WHEAR.

Wellingborough Gas-light Co., Limited, 6th June, 1884.

The No. 410 "Eureka" just to hand. Am much pleased with it. Send three more as soon as possible, with the two No. 415 now on order.

S. H. KIMBELL, *Secretary.*

Corporation Gas Works, Blackburn.

The Gas Cooker supplied by you gives great satisfaction, and cooks everything well.—Signed, W. THOMPSON,

Secretary.

Borough Accountant's Office, Gas Works, Middlesborough.
Your New "Eureka" Gas Cooker, lined with your patent Non-

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market

THE "EUREKA" GAS COOKER.

conductor, works most satisfactorily. It is economical in the consumption of gas for the work done, and is a great success.

Signed, THOS. HALLAM, jun.,
Borough Accountant.

Queenstown Gas Company, Queenstown, Nov. 11th, 1880.

DEAR SIR,—The Little Cooking Stove you sent me answers well. It is really the most convenient thing that could be in any house. I have shown your Cooking Stove to several.

Signed, A. G. SEYMOUR, *Chairman.*

Borough Accountant's Office, Middlesborough, 6th May, 1882.

DEAR SIR,—The Chairman of the Gas Committee reports very favourably of the Cooker, and the consumption of gas for the first few weeks' work only reaches 600 cubic feet. He has a large family and general servants, and I think the result will prove altogether favourable.

Signed, T. HALLAM.

Pickering, 31st Oct., 1881.

GENTLEMEN,—The "Eureka" Gas Cooker is liked exceedingly. It works very well.

Signed, JAS. D. WHITEHEAD.

Gas Works, Bradford, Wilts., January 16th, 1885.

DEAR SIR,—Respecting your Enamelled Gas Cooker, our customers, one and all, seem pleased with them. In fact, they have told me they would not be without them.

I remain, yours, &c., H. GRAVETT, *Manager.*

Lymm Local Board, Lymm, near Warrington,
Gas Works, 15th April, 1889.

GENTLEMEN,—I have great pleasure in stating that having had experience with over 300 of your Enamelled "Eureka" Cookers, I have never found any of the enamel deteriorate in any way. And the working of the "Eureka" Cookers in general has always given me every satisfaction, especially the double 420 I got from you last summer, could not possibly be any better. I have had to deal with other makers which caused an endless number of complaints when all fixed in one town, and I have taken scores out and replaced with yours, when every satisfaction has been given.

Yours truly, ARTHUR GRAHAM.

Wellingborough Gas Light Company, Limited,
11th April, 1889.

GENTLEMEN,—I am perfectly satisfied so far with your enamelled plates for Eureka linings. We have not had a single instance of any chipping, burning or corrosion of them.

Hired stoves, as you are aware, often get very unfair usage and bad cleaning, or none at all; and we often found the galvanized linings so burnt that the zinc had all gone, and corrosion soon started. The enamel has saved all that. I have a stove in my own house that has done all our cooking since September, 1884, and the plates are now precisely as new.

Yours faithfully, S. H. KIMBELL.

Gas and Water Works, Carlisle,
April 11th, 1889.

GENTLEMEN,—I shall have no hesitation in favourably replying to any enquiries respecting your Enamelled Cookers, which any firm or individual may address to me.—Yours faithfully,

J. HEPWORTH, *Engineer.*

Testimonials from the Trade.

1, Great Quebec Street, London.

Referring to your New Gas Cooker, lined with patent Non-conductor, we have great pleasure in telling you that in our estimation it is the best Gas Cooking Stove yet introduced by any maker. It is well made and properly ventilated, and we may say that they give great satisfaction wherever we have fitted them. We do not think you can make a greater success as far as economy of gas is concerned.

Signed, WHITEHEAD & CO.

Cross Street, Northgate, Wakefield.

I have put the 492 Cooker into use in my house, and can say that for roasting meat, baking puddings, bread, pastry, etc., it is as near perfection as possible.

Signed, JOHN BROOKE.

Smethwick Local Board,

Gas Department, 15th April, 1889.

GENTLEMEN,—With regard to your Enamelled "Eureka" Gas Cookers, I have great pleasure in testifying to the general satisfaction they have so far given to both ourselves and our customers. We have now had them in use for over seven years, during which period I do not know of one single complaint against the durability and cleanliness of the enamelling.

Yours faithfully, W. B. SMITH.

Pembroke Dock and Town Gas Co., Limited,

April 12th, 1889.

DEAR SIR,—“Re Enamelled Eureka Cookers.” I can say that having had several years' experience in the selling and letting of Gas Cooking Stoves, I think your "Eurekas" for cleanliness, good workmanship, and durability quite equal, if not excel, any other stoves sold.—Yours truly, JNO. SILCOX, *Manager.*

Morecambe Gas and Light Company.

Market Street, Morecambe,

15th April, 1889.

GENTLEMEN,—We have now let out on hire your "Enamelled Eureka Cookers" for over four years and have never had one returned through any fault of the Cooker, although we have exchanged several for larger sizes.

The Cookers give every satisfaction. The enamel is not affected by the heat, is durable, and easily cleaned.—Yours truly,

W. DUFF.

Corporation Gas Works, Engineer's Office, Birkenhead,

15th April, 1889.

GENTLEMEN,—In reply to your inquiry, I may say your enamelled "Eurekas" have been in active use here for about four years.

The enamel, I consider, is a great success; stoves brought in after three years' use show very slight indications of wear and tear, in fact the only distinguishing mark is that the enamel near the burners has undergone a change in colour, but still retaining a hard and glass-like surface, equal to the surrounding enamel. In refixing your stoves after a service of three years, no repairs have been found necessary.—Yours faithfully,

T. O. PATERSON.

Francis Street, Halifax, January 3rd, 1885.

DEAR SIR,—Respecting the enamelled "Eureka" Gas Cooker supplied to us in July last, we have pleasure in stating that it gives great satisfaction. It has been in constant use, and after careful examination it seems as good as when we got it; not a crack or flaw can be seen in the enamel, which very much improves the appearance and cleanliness of the cooker. Considering the usefulness, the durability, and the comparatively small cost of the cooker, it is everything that could be desired.—We are, yours truly,

JONAS DRAKE & SONS,
Gas Engineers.

2, Albion Terrace, Horsham, 25th February, 1889.

GENTLEMEN,—I am pleased to say your Stoves are highly-spoken of, and very much appreciated in this town.—Yours faithfully,

E. D. SAPEY.

East Street, Bridport.

We yesterday received annexed, which we have pleasure in forwarding to you:—"Mrs. Temple has pleasure in being able to speak most highly of the Gas Cooker furnished by Messrs. Cox and Son."

Signed, H. COX & SON.

291, Waterloo Road, Manchester.

The "Eureka" Cookers you have supplied to me are the best finished apparatus I have seen. I find the jacketing reduces the consumption of gas very much.

Signed, JOHN WEST.

41, Great George's Street, and 37, Lowerhead Row, Leeds.

GENTLEMEN,—The last cooker you supplied me with has given

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

my customer the greatest satisfaction. I consider it about the best finished apparatus of the kind I have yet seen.

Signed, T. J. HUGHES.

Sunderland, March 7th, 1882.

Re EXHIBITION.—GENTLEMEN,—Your stoves have received a certificate of merit, which will be sent to you as soon as the Judges' names are attached. Madame W. Gothard, the Cookery Lectress, likes your "Eureka" very much.

Signed, GEO. HUDSON.

Malvern.

The New Gas Cooker I purchased from you answers admirably, and gives every satisfaction.

Signed, GEORGE BIRD.

Dorchester.

The Gas Cooker you supplied us with answers very well indeed.

Signed, CROKER & CO.

Bradford.

The last Cooker we had from you with double lining answers very well.

Signed, DENTON & CHAMBERS.

42, Frankfort Street, Plymouth, July 16th, 1887.

The large Range I fixed at Popham and Radford's answers admirably, and gives great satisfaction.

Signed, W. W. ELLIOTT, Gasfitter.

42, Frankfort Street, Plymouth.

GENTLEMEN,—The "Eureka" Stove answers beautifully. A dinner for 50 people at the Plymouth and Western Counties Liberal Club, was cooked splendidly, in honour of the visit of Mr. Jesse Collings, last week. There were nine entrées and removes, besides dessert, and only two ordinary boiling Stoves (gas) were used in addition.

W. W. ELLIOTT.

Testimonials from Users.

King Street Barracks, Aberdeen, June 25th, 1885.

I have much pleasure in giving the highest testimony with the fullest confidence as to the superiority of Messrs. John Wright and Company's Gas Stoves over every other gas stove I have ever used; and during my long and varied experience as *chef de cuisine* I have tried many stoves of different makers. I use them invariably at my cookery classes, as I find they consume considerably less gas, are easily cleaned, and kept clean, for the simple reason they never get dirty like other stoves I have used; and, in fact, they please me so well that I have great pleasure in recommending them to any who may require the best of gas stoves at a moderate price.

T. POSSETTI, *Chef de Cuisine.*

348, Blackburn Road, Accrington, March 22nd, 1887.

GENTLEMEN,—I have pleasure in stating that the Gas Cooking Stove I purchased from you at the Exhibition last year has given complete satisfaction. No one could imagine the convenience it affords and the amount of work in cleaning which it saves. We do all cooking, baking, &c., in it; the dishes are beautifully cooked, and we would not now be without the stove on any account. The saving in coal and cleaning almost equals the extra cost of gas. I would recommend your "Eureka" Stoves to every householder.—Yours truly,

E. WOOLLEY.

Blackburn, April 2nd, 1886.

GENTLEMEN,—The "Eureka" Cooker has been a great boon to us, and we would have had one much earlier had we known its usefulness.—Yours truly,

D. E. FIELDING.

Holly Bush, Shear Brow, Blackburn, March 31st, 1886.

DEAR SIR,—I have much pleasure in saying that we have had one of your Gas Cooking Stoves in use for the last three years; during that time it has given the greatest satisfaction. Although we have a very good fire range in the house, it has never once been used for cooking purposes since we got your stove.—Yours truly,

ARTHUR R. GRADWELL.

St. Anne's-on-the-Sea, 2nd May, 1887.

GENTLEMEN.—Mrs. Leach is well pleased with your "Eureka" Gas Cooker, and would be sorry to be without it.

Yours truly, DANIEL LEACH, *Plumber.*

Rugby, July 16th, 1881.

GENTLEMEN,—I have great pleasure to inform you that the three "Eureka" Cooking Stoves you have supplied me with answer beautifully, and my customers are thoroughly satisfied with the work they do.—Yours truly,

S. F. SPENCER, *Ironmonger.*

Skinnergate, Darlington, August 29th, 1882.

DEAR SIR,—The Eureka Stove has given every satisfaction and is working well with our ordinary day pressure.—

Yours truly, ROBT. SMITH, *Plumber.*

3, Market Place, Leek, December 5th, 1887.

GENTLEMEN,—The "Eureka" Cooking Stove has given every satisfaction. I had it for cooking in the hot weather only, but it works so well that we have almost given up cooking in the kitchen range.—Yours truly,

M. CARDING, *Plumber, &c.*

31 and 33, Manchester Street, Oldham, June 14th, 1883.

GENTLEMEN,—I induced one of my friends, a doctor, to try your "Eureka" Cooker, and it has proved highly satisfactory in every way. It cooks, boils, broils, and bakes first-rate. I shall consequently have confidence in pushing its sale.—Yours truly,

T. TAYLOR.

Walsall, 14th June, 1890.

GENTLEMEN,—I have very great pleasure in recommending your "Eureka" Gas Cooker. It has come up to all my expectations regarding it, and possesses all the good qualities you claim for it. Being economical, cleanly, and free from smell, it ensures a cool kitchen, a good-tempered cook, and a dinner in half-an-hour at any time.—Yours truly,

WILLIAM OLIVER,

L.R.C.P., and S.E., &c.

Fernville, Mayfield Road, Whalley Range,

April 17th, 1885.

Mrs. Schofield is exceedingly well pleased with the Cooking Stove, "Eureka." It fully answers her expectations, or even goes beyond it. She does most of her cooking with it now, and expects to do all in the hot weather. She finds that it cooks well and expeditiously. No waiting for the oven to be heated, nor heat thrown away when the oven has done its work. There is nothing from boiling the kettle and eggs and vegetables, toasting the bread, frying the bacon, grilling the chops, roasting the potatoes, baking the bread, or roasting the joints, or even heating the irons for ironing, that it does not do well. In fact, the "Eureka" Cooking Stove is one of the greatest acquisitions in a household that can possibly be desired if properly attended to.

ALFRED SCHOFIELD,

Rector of St. James's, Manchester.

Morningside Villas, St. Anne's-on-the-Sea,

April 26th, 1887.

GENTLEMEN,—The Gas Cooker you supplied to me near two years ago, is giving entire satisfaction. Since then our ordinary oven has not been used. It answers well for either bread, pastry, or cooking meat; in fact, we should not like to be without it. Those who have not tried one can form no idea of the many advantages to be derived from them.—Yours truly,

M. CLEGG.

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

Grove House, Walker, near Newcastle, Feb. 11th, 1886.

Mrs. RENNOLDSON has had over two years' experience with Gas Cooking Stoves, and has used them for all purposes, including the baking of bread, cooking all sizes of joints of meat, &c., &c. She has always had the most perfect satisfaction with such, in every respect, and would be exceedingly sorry to go back to the ordinary coal fire, with all its trouble, discomfort, dirt and extravagance, and from experience she considers Wright's "Eureka" to be far the best.

Blenheim Villa, Torrington, June 18th, 1885.

DEAR SIR,—Respecting the "Eureka" Gas Cooking Stove I had from you, I have much pleasure in stating that it gives me every satisfaction. It is certainly superior to an ordinary oven for cooking either meat or pastry. It is only fair to tell you I was rather prejudiced against Gas Stoves, fearing there would be an unpleasant taint, but one day's use quite dispelled the idea.—Yours faithfully,
M. MALLETT.

8, High Street, Bideford, June 20th, 1885.

DEAR SIR,—We are very much pleased with the "Eureka" Gas Cooker. As a cooking apparatus it certainly possesses many advantages over those heated by coals, and I believe, more economical if properly attended to; but the one great advantage is that the food cooked by it is very superior, the natural juices of the meat being retained in a much greater degree than when cooked in the ordinary way, and the shrinkage is much less.—Yours faithfully,
J. S. FARLEIGH.

10 and 11, Lemon Street, Truro, 13th March, 1886.

"GENTLEMEN,—I have much pleasure in stating that, after nearly two years' use of the "Eureka" Gas Cooking Stove, I am perfectly satisfied with it. There is no doubt whatever *that it saves a vast amount* of labour and trouble, whilst the cooking is *superior* to that with the ordinary coal fire. As to the all-important question of cost: after carefully comparing the gas and coal accounts with those of previous years, I find *there is an actual saving* of a few shillings a year since we had the Gas Stove.—I am, Gentlemen, yours faithfully,
R. I. NEWBY.

Duchy Wharf, Truro, Feb. 22nd, 1886.

GENTLEMEN,—I have found the "Eureka" Cooker everything described—economical, efficient, clean, and simple; nothing can be more handy, and at the same time really an ornament to the kitchen. With two years' daily use it is as clean and perfect as when first had; has never wanted any repair, and has given pleasure to all using it.—Yours truly,
J. COOPER FURNISS.

Feniscowles House, Scarborough, April 7th.

LADY FIELDEN is happy to report most favourably on her Gas Cooker; she has a B440, and it has proved most satisfactory.

Oldbury, July 18th, 1883.

GENTLEMEN,—The Gas Stove (Wright's) that you supplied and fitted up for me at my house at Ashton, I am highly pleased with. It cooks remarkably well, and from its cleanliness, economy, and absence of external heat, it is greatly appreciated.—Yours very truly and obliged,
HENRY COLE, M.R.C.S.E.

29, High Street, Stratford-on-Avon, March 13th, 1884.

DEAR SIR,—The Gas Cooking Stove supplied by you about two years ago has given every satisfaction, and it would be difficult to induce us to return to the old-fashioned range. The stove is cleanly in use, requires very little attention, and possesses all the advantages which its makers claim for it. I confess that I was prejudiced at first against gas stoves, thinking that the meat cooked by them would have an unpleasant taint, but that prejudice, I may say, was entirely removed by a short acquaintance with Wright's Gas Cooker. I consider that Stove one of the best in the market.—Yours truly,
EDWARD FOX.

39, Vicarage Street, Walsall, June 12th, 1890.

To Messrs. J. Wright & Co.
Gentlemen,—In reference to your "Eureka" Gas Cooking Stove, No. 410, we have great pleasure in testifying to its great utility in the

home, as a saving of labour, fuel, and dirt, and quickness in completing the food ready for the table. We had always been led to understand, time past, that the smell while in use was very disagreeable, and that it caused the food to taste of it; but such we have not found the case at present, and the bread, &c., when baking in the oven has an aroma that is very gratifying to the keen sense of smell. We have not had it long yet, so cannot really say what the difference is by way of cost in coal, &c., but even if it comes to the same, the time, trouble, and labour saved will above repay us. Considering the small space it occupies for the work it accomplishes, we feel we would not be without it again, and consider it a most useful, convenient, and simple invention.

Believe me, I remain, yours faithfully,

A. T. PAGE.

4, Bank Square, Southport, August 18th, 1885.

GENTLEMEN,—I have very great pleasure in announcing to you the usefulness of the "Eureka" Gas Stove with which you supplied me. It gives every satisfaction. The cooking that it does is often praised by my boarders as being far superior to that done by coal, especially pastry, which it bakes very light. My cook can testify from experience that the cooking may be done with one quarter the work required by coal. I shall have very great pleasure in showing and explaining the working of the Stove to anyone who may like to call and see it.—I remain, yours respectfully,

MRS. BENTLEY.

58, Bath Street, Southport.

SIRS,—After hesitating for a long time, I determined to try one of Wright & Co.'s No. 415 Gas Cookers, and have found it successful beyond all expectations, everything being cooked sweeter than in the old oven. I have it fixed in the back kitchen, the advantages being that I have no walking backwards and forwards; no bad odours going all over the house; can use the kitchen as a sitting-room; can cook dinners for two families more easily than one formerly; have no soot dropping into the pans; save one-half in fuel, and have not to stand before a large fire. I would not be without one now upon any consideration.—Yours respectfully,

E. A. JONES.

8, Irish Street, Whitehaven, April 13th, 1889.

SIR,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one of your "Eureka" Cooking Stoves in my kitchen, and although I have had nearly thirty years' experience of housekeeping, I never before possessed any apparatus to compare with it in utility and comfort. The management required is so simple that a child could understand it, the trouble of cooking is reduced almost to nothing, and my only wonder is how I ever did without it. I have also one of your Gas Fires in my bedroom, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bedrooms at any rate) to everyone.—I am, Sir, your obedient servant,
J. CORRIE.

Cockermouth Local Board, 6th March, 1889.

DEAR SIR,—I thought it might be useful to compare the cost of cooking and lighting in the ordinary way with coals and gas, and of using a Gas Cooker (the "Eureka") in summer instead of fire, the lighting being the same, and coals used occasionally. I bought my cooker in the early part of 1888, and I find that my payments in 1887 were for coals £7 9s. 8d., gas £4 6s. 9d., together £11 16s. 5d. For 1888, coals cost £5 17s. 3d., gas, £5 19s., making together £11 16s. 3d., showing an increase in gas, but the total unchanged. In the hot summer days our house was always pleasantly cool, and amongst the females I noticed an absence of the usual worry and heat generally found in connection with a kitchen fire, and I would not like to suggest the idea of doing without it now, and have to spend my days amongst them afterwards.—Yours truly,

JOHN FEARON.

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

Derwent View, Fitz Road, Cockermouth,

April 9th, 1889.

GENTLEMEN,—With reference to the efficiency of the "Eureka" Cooker which we had from you I have to say it has now been in use for about a year, and that it has done all that has been claimed for it. The meat is better cooked, bread and pastry better baked with half the trouble; the flavour of the meat is much better, cooked in the Gas Stove, so much richer and more juicy, and when cold it retains the juice and flavour. The same may be said of anything done over the grill, or the bread from the oven—all is much sweeter. The only fault I hear is, that anything done by your gas stove

is so good that greater quantities are consumed. And to add to this, it is ready for work in a moment. No soot, smoke, or ashes; no sweeping of chimneys, black leading of grates, and the daily cleaning up of fireplace; all is kept tidy. All this labour is saved, in addition to better cooking, at a cost of no more than coal. I may say there are about fifty "Eureka" Cookers in Cockermouth, and those who have them say they could not do without, as they could never think of returning to the old-fashioned fireplace and oven.

I am, gentlemen, yours truly, WILLIAM McQUHAE.
Chairman, Gas Committee.

Testimonials from Hotel and Restaurant Keepers, Workhouses, &c., &c.

International Exhibition, Edinburgh, 4th October, 1886.

I have much pleasure in recommending the public to the various qualities of Gas Stoves produced by Messrs. John Wright and Co., as the most useful and best Gas Cooker I ever used. My long experience of various makers has led me to decide they are by far superior to any. Among hundreds that I have used, your Stove exceeds any for cleanliness and economy of gas.

CHARLES T. BAPTISTE,

*Present Chef to Messrs. Ritchie's Cafe and Dining Rooms,
Also late Chef to some of the leading Hotels, and Dining Establishments, &c.*

Caledonian Hotel, Nottingham, Oct. 16th, 1882.

I have one of J. Wright and Co.'s "Eureka" Gas Cookers in use, and am delighted with it. I find that I can cook a dinner for forty persons at the small cost of threepence—or one hundred cubic feet of gas. I cannot speak too highly of it.

W. J. RORKE, *Proprietor.*

Angel Hotel, Peterborough, Feb. 13th, 1883.

DEAR SIR,—I am pleased to state that the Double Gas Stove you supplied to me in May last answers my purpose for cooking in every respect. It will roast, bake, boil, and grill perfectly, if managed with ordinary care.—Yours respectfully,

J. CLIFTON.

Rowe's Dining Rooms, Falmouth, August 9th, 1884.

GENTLEMEN,—I have had one of the "Eureka" Gas Cooking Stoves at the above establishment over twelve months, and cannot speak too highly of it. We can cook a joint, poultry, or tarts, in about one-third less than the usual time required in any ordinary stove, perfectly free from dirt or any smell, and at one half the cost of coal, and it is so simple that a child might use it.—Yours very respectfully,

W. H. ROWE, *Proprietor.*

Coffee and Dining Rooms, Market Street, Newmarket,

7th June, 1885.

DEAR SIR,—The "Eureka" Gas Stove you supplied me with gives great satisfaction. Since it was fixed, two months ago, it has been in daily use, and has cooked 162 stones of meat, all the pastry, puddings, eggs, &c., and done all the boiling and frying required in the above establishment.

I have a separate meter fixed for the Stove, which I have carefully watched, and find that the cooking is done much cheaper and with less labour than with an ordinary fire. The stove is very cleanly, and quite free from any offensive smell.

You can make any use you like of this, and any person wishing to see my stove at work may do so, as I think the advantages obtained by using the "Eureka" Gas Cooker cannot be too widely known.—Yours respectfully,

HENRY DEER.

King's Arms Hotel, Morecambe, 28th April, 1886.

SIRS,—Having used your "Eureka" Gas Cooker for some time. I can bear testimony as to its efficiency for roasting large and small joints, baking bread and pastry, also for readiness and cleanliness in use.

By the aid of your "Eureka" Gas Cooker I was enabled to provide dinner for 878 at the Conservative banquet held in the winter gardens last February, and received the special thanks of the Committee for the manner in which all the food was cooked.—Yours truly,

W. LONGMIRE.

The Royal Hotel, Falmouth, 15th August, 1884.

GENTLEMEN,—I am very pleased to say that the large "Eureka" Gas Stove supplied to me last year has proved far more successful and useful than my best anticipations led me to expect. I find it, at early morning or late at night, most valuable, and the roasting excels, in my opinion, any apparatus I have seen.

I can also say that I find it very economical considering the price of gas here (3s. 9d. per 1000).—I am, Gentlemen, yours truly,

RICHD. CARTER.

Bradford Coffee House Company, Limited,

Bradford, November 24th, 1887.

GENTLEMEN,—The whole of the cooking at the Royal Café at the Royal Yorkshire Jubilee Exhibition, recently held at Saltaire, was done with your Gas Cooking Stoves. There was accommodation for 500 persons in the establishment. The stoves answered their purpose most admirably. The various dishes were perfectly cooked, and the chef and his staff gave the stoves unqualified praise.—I am, yours truly,

J. BENTLEY,
Secretary and General Manager.

20, Bennett's Hill, Birmingham, April 4th, 1887.

GENTLEMEN,—The Enamelled "Eureka" Gas Stoves, Nos. 415 and 425 of your manufacture, that we used in the Town Hall for HER MAJESTY'S LUNCHEON, on the occasion of her visit to Birmingham on the 23rd ult., answered the purpose admirably in every way.—Yours truly,

LISSITER AND MILLER.

The Union Workhouse, Rugby, Sept. 25th, 1884.

DEAR SIR,—I cannot speak too highly of the Gas Cooker you supplied to this Institution, the working of it is so simple and inexpensive that I am sure it only requires to be known to be appreciated. I am thoroughly satisfied that the more generally it is used, the better, in Institutions like this. I have much satisfaction in expressing my opinion that the apparatus is in every respect exceedingly well adapted for the important purpose for which it is employed, and possesses the rare merit of accomplishing all that the makers claim for it.—I am, Sirs, yours faithfully,

GEO. COOK, *Master.*

NOTE—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market

WRIGHT'S PATENT ENAMELLED STEEL "EUREKA" GAS COOKER.

THESE COOKERS HAVE

RECEIVED

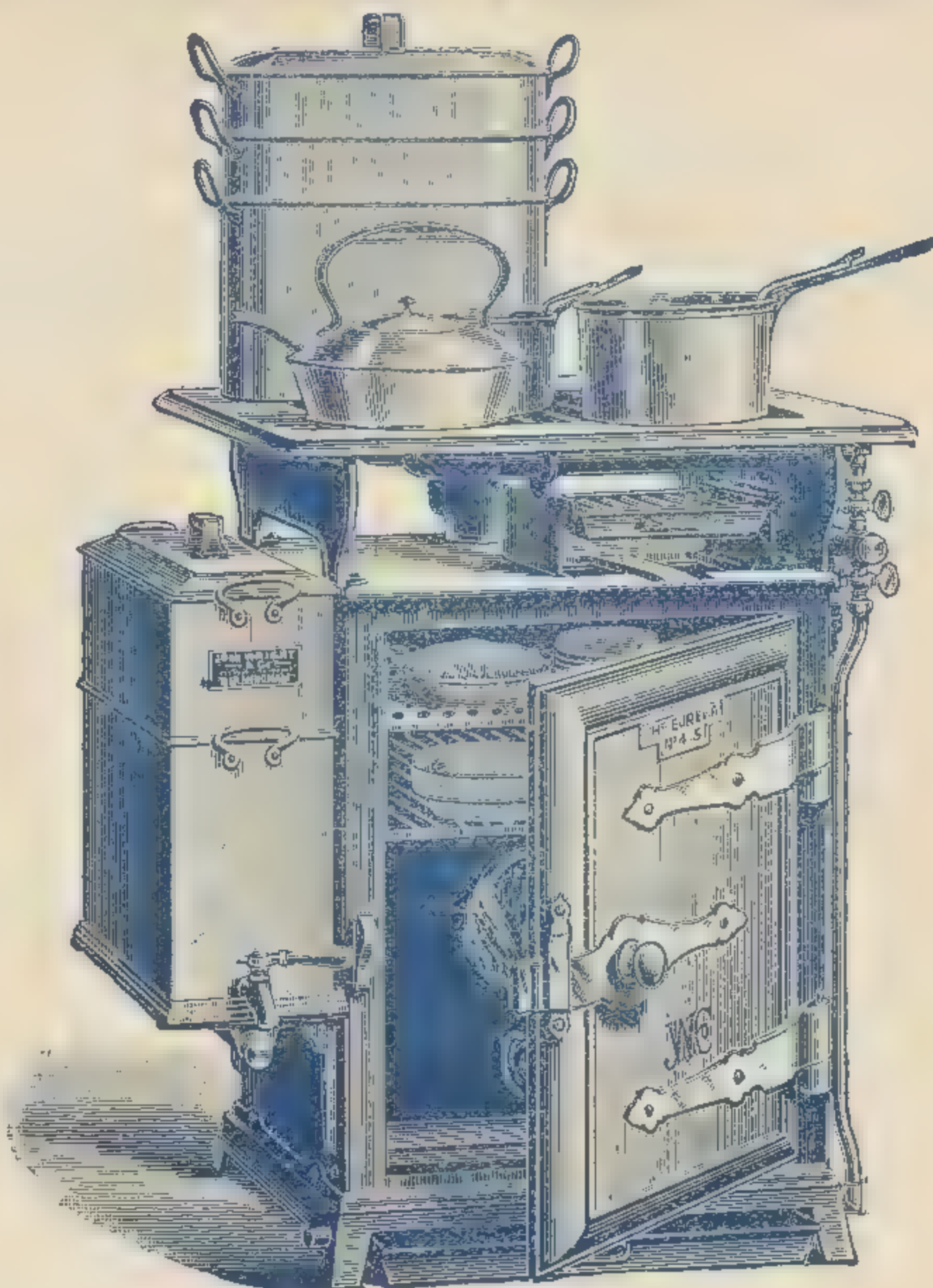
8 GOLD MEDALS

24 SILVER MEDALS

AND

14 BRONZE MEDALS;

A larger number than have been
awarded to any other Cooker.



Over 50,000

"EUREKA" COOKERS

are now in daily use,

and giving the greatest

satisfaction.

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will cook for approximately.	Approximate cost of Gas per hour at 8/6 per thousand.	Prices.*			Prices Enamelled Steel		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.	£	s.	d.
405	12 in.	12 in.	22 in.	18 in.	15 in.	3	4 persons.	3l.	4	4	0	4	14	6
407	13 in.	13½ in.	24 in.	20 in.	18½ in.	4	6 "	3l.	4	14	6	5	6	6
410	14½ in.	14½ in.	25 in.	22 in.	20 in.	4	9 "	1d.	5	15	6	6	10	0
415	16 in.	15 in.	28 in.	24 in.	22 in.	5	12 "	1½l.	6	16	6	7	13	6
420	17½ in.	16 in.	28 in.	26 in.	23½ in.	5	15 "	2d.	7	17	6	8	17	6
425	17½ in.	19½ in.	28 in.	27 in.	25½ in.	6	18 "	2½d.	8	18	6	10	0	0
440	20½ in.	19½ in.	30½ in.	31 in.	26 in.	7	25 "	3d.	12	0	0	13	10	0

* The prices in this column are for Cookers made of cast iron, or galvanized steel plates. Those composed of enamelled steel are strongly recommended, and are the cheapest in the long run, the cast iron being more liable to breakage. In every case, unless otherwise specified, the Enamelled Steel Cookers will be sent.

The boiler and utensils shown in drawing are not included in above prices.

Prices of BOILERS AND STEAMERS (strong Copper and tinned inside), extra to Cooker (see also page 36, &c.)

For No.	405	407	410	415	420	425	440 Cooker.
	65/-	65/-	65/-	70/-	70/-	75/-	80/-

ENAMELLED INTERIOR FITTINGS.

Many of our customers have asked that the interior fittings, (i.e., the loose sets of shelf slides, shelves and grid shelves inside oven) might be supplied Enamelled, this rendering the whole of the oven most cleanly and durable. To meet this requirement we are now prepared to supply these parts Enamelled at the following prices extra to the Cooker:—

	For No.	405	407	410	415	420	425	440 Cooker.
The whole of interior fittings (except tin pan) Enamelled		9/-	10/-	11/-	13/-	14/6	16/-	22/6 per set.

DESCRIPTION OF COOKER.

Wright's Patent "Eureka" Cookers, after repeated tests by eminent Gas Engineers, have been pronounced "the best that are made."

They are made of Cast and Wrought Iron, and the bodies are formed of the best steel plates, coated with a pure and very beautiful enamel lately invented. This enamel will neither chip nor crack, and is perfectly pure. By it the Cooker is not only easily kept beautifully clean, but it is rendered practically indestructible.

They are double cased and are jacketted on the sides, back, and door, with a new and very efficient non-conducting material, by the use of which a saving to the extent of 40 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire brick, over which the waste heat passes. The brick thus becomes heated to a high temperature, and adds greatly to the efficiency of the oven.

The consumption of gas being very small, these Cookers will work at a lower pressure than any other.

Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketted with $\frac{3}{8}$ ths of an inch of the Silica) which at 10 o'clock stood at 203 degrees Fahrenheit, had at 2 o'clock lost only 50 degrees of its heat.

The Hot plate is formed of steel bars, polished upon the top, which form a perfectly flat surface to receive sauce-pans and kettle, and as the bars are loose they can be instantly removed for cleaning, &c. The Hot-Plate being of steel it cannot possibly be broken (as is so often the case where cast iron is used) by water boiling over on to it whilst it is hot, and thereby causing sudden contraction of the metal.

In point of finish these Cookers are unequalled, and they are mounted with bright polished fittings.

SPECIAL ADVANTAGES OF THE "EUREKA" COOKER.

- 1st.—**THEY ARE THE MOST ECONOMICAL**—as is proved by the Coventry and other tests (see page 15) the smallest consumption on record.
- 2nd.—**THEY ARE THE MOST EFFICIENT**.—Steps have been taken to secure the opinions of several hundred users of the Stoves (both in public institutions and private families), and in all cases where valuable suggestions have been made, they have been immediately carried out, so that at the present time the "Eureka" is everywhere pronounced the best Kitchener extant.
- 3rd.—**THEY ARE THE MOST CLEANLY**—all interior fittings being removable, and the pans so arranged that anything being upset or boiling over is collected by them. All Cookers are now fitted with Wright's Patent Gate Fittings without extra charge.
- 4th.—**THEY ARE THE MOST SIMPLE**.—Our principal aim has been to combine **simplicity** with **utility**. As at present arranged any servant can readily understand their manipulation, as by the turn of the tap the heat can be regulated to the greatest nicety. The shelves are so arranged that they can be placed at different heights to suit bread, pastry, meat, &c.
- 5th.—By a new arrangement (Wright's Patent) in the top of the oven the waste heat is made to do double duty, and a better top heat is secured—a most important point for light pastry, &c.

TESTIMONIAL.

International Exhibition, Edinburgh, Oct. 2nd, 1886.

GENTLEMEN,—I have now used one of your improved "Eureka" Gas Cookers, in conjunction with three of Fletcher's, for the last five months, and have much pleasure in giving my testimony to yours as being the best and most useful Gas Stove I have ever used. I can safely say, without fear of contradiction, that I have done more work, and better, with your one stove, than with two of Fletcher's combined.

I will now tell you wherein your Stove is superior to all others I have ever used. First, the oven I consider the pink of perfection. I can cook, and do cook every day, from 100 to 150 lbs. of meat with ease and safety, without even looking in the oven until the time is up. Now, I used to consider this was unattainable until I used the "Eureka."

I find also it is one of the best Pastry Ovens for its size I have ever used, and with regard to its cooking accommodation, it has only to be seen in operation to show its capabilities over all others, as there is a uniform heat all over. I have shown it now to a good many practical Chefs, and their verdict is the same. Your Hot Plate on top is a perfect gem, for when our rush of cooking is over for the day, I can take down the Hot Plate and make scones, muffins, crumpets, &c., and it does them splendidly. Now all this combined in one little Stove is simply marvellous, and with less consumption of gas than either a "Waddle and Main" or a "Fletcher." And if any of my future or past employers are going to use gas *versus* coal, I shall certainly recommend them to get a "Eureka."

I am, Gentlemen, yours respectfully,

DAVID MACNAUGHTON, *Chef de Cuisine.*

P.S.—I may mention that the space between the oven and top is a most perfect grill, far and away before the sliding grill as it is called, as yours is always ready for action.

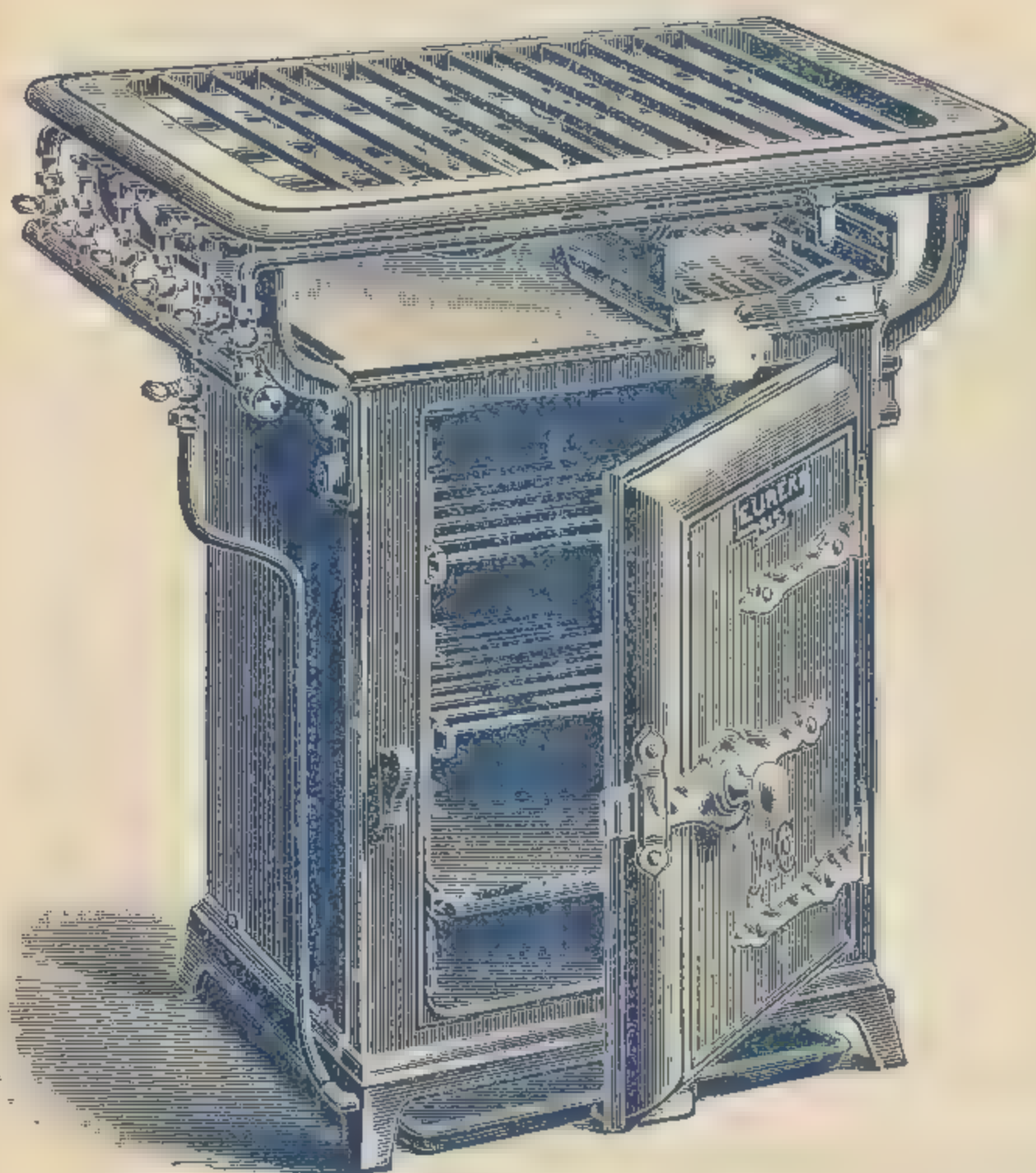
EXTRACT from the "WEST HAM COURIER," March 13th, 1891.

"During the past week an exhibition of Gas Cookers has been held at the Emmanuel Institute, Romford Road, Forest Gate. On each day practical lectures in cookery have been delivered by Mrs. Page and her assistant, and the utility of gas for cooking purposes was most aptly and amply illustrated. The advantages of cooking by gas over cooking by coal are very great. There is no stoking, nor smoke and dust; any degree of heat may be had and maintained; a kettle or saucepan may be kept boiling or simmering without any watching, and it is so easy to boil up anything, without the usual coaling, stoking and dust, that cooking by a gas cooker is not any trouble compared with a kitchener. Then again, the consumption of gas is merely nominal. There is no doubt that the superiority of Wright's "Eureka" Gas Cooker was most clearly and unmistakably shown. These cookers have a number of advantages not possessed by any other make. They consume less gas. They are lined with the best steel plates coated with enamel that will neither chip nor crack, and can be kept perfectly clean without any trouble as they do not absorb any burnt fat, which in ordinary cookers is anything but pleasant. We speak from experience in these matters, as all our cooking has been done by gas for the past ten years. The first cooker that we had was a 'Leoni,' and the next was a 'Fletcher.' We have just had a new 'Fletcher' fixed, but had we seen the 'Eureka' first, that would have been the Cooker chosen in preference. The 'Fletcher' cookers no doubt are very good ones, and up to recently we have always recommended them, but we see such great advantages in the 'Eureka' Cooker over all others, that we consider them far superior. This opinion is not theoretical, but practical, after ten years of cooking by gas. As an illustration of the possibility of cooking anything at the same time, we might mention that onions, herrings, beef, custards and bread were all cooked at the same time and in the same cooker, and neither one tasted of the other. This clearly shows the advantages of the 'Eureka' over other Gas Cookers.

Once a Gas Cooker is used it will always be used."

WRIGHT'S "EUREKA" GAS COOKER.

COLONIAL PATTERN.



These Cookers are constructed on the most approved principles,
by a judicious combination of
Best Cast and Wrought Iron and of Strong Steel
Plates

ENAMELLED.

SPECIAL ADVANTAGES to be gained by using the
"Eureka" Gas Cooking Stoves, lined throughout with Patent
Enamelled Steel Plates :—

Most Economical in consumption of gas.
More cleanly to use than any other stove.
The oven a regular uniform heat.
Perfection in roasting or baking.
No unpleasant smell of burnt fat or grease.

The "EUREKA" has been awarded, in competitive tests,
Seven Gold, Twenty-four Silver, and Fourteen Bronze Medals,
a larger number of awards than any other Cooker.

Over 50,000
"EUREKA" GAS COOKERS
ARE NOW IN DAILY USE.

This Cooker has been brought out by us specially to suit the wants of the Colonial Market. One of our principals has specially visited the Colonies with the object of obtaining the necessary information to enable us to offer a Gas Cooker which will meet the special requirements of the Colonies, and we confidently place before you this Cooker as answering every requirement. As will be seen by the drawing, the hot plate is made specially large, with an extra number of boiling burners, and with a specially large griller for chops, steaks, &c.

Every part of the Cooker is made specially strong and of the very best material, and all parts are interchangeable.

Special attention is also paid to the packing of these Cookers, so that they may arrive at their destination free from breakage and at as small a cost as possible.

TESTIMONIAL.

Mr. R. C. BISHOP, Secretary, Christchurch (N.Z.) Gas Co., says: "Your Enamelled 'Eureka' Cookers are giving unqualified satisfaction."

SIZES AND PRICES.

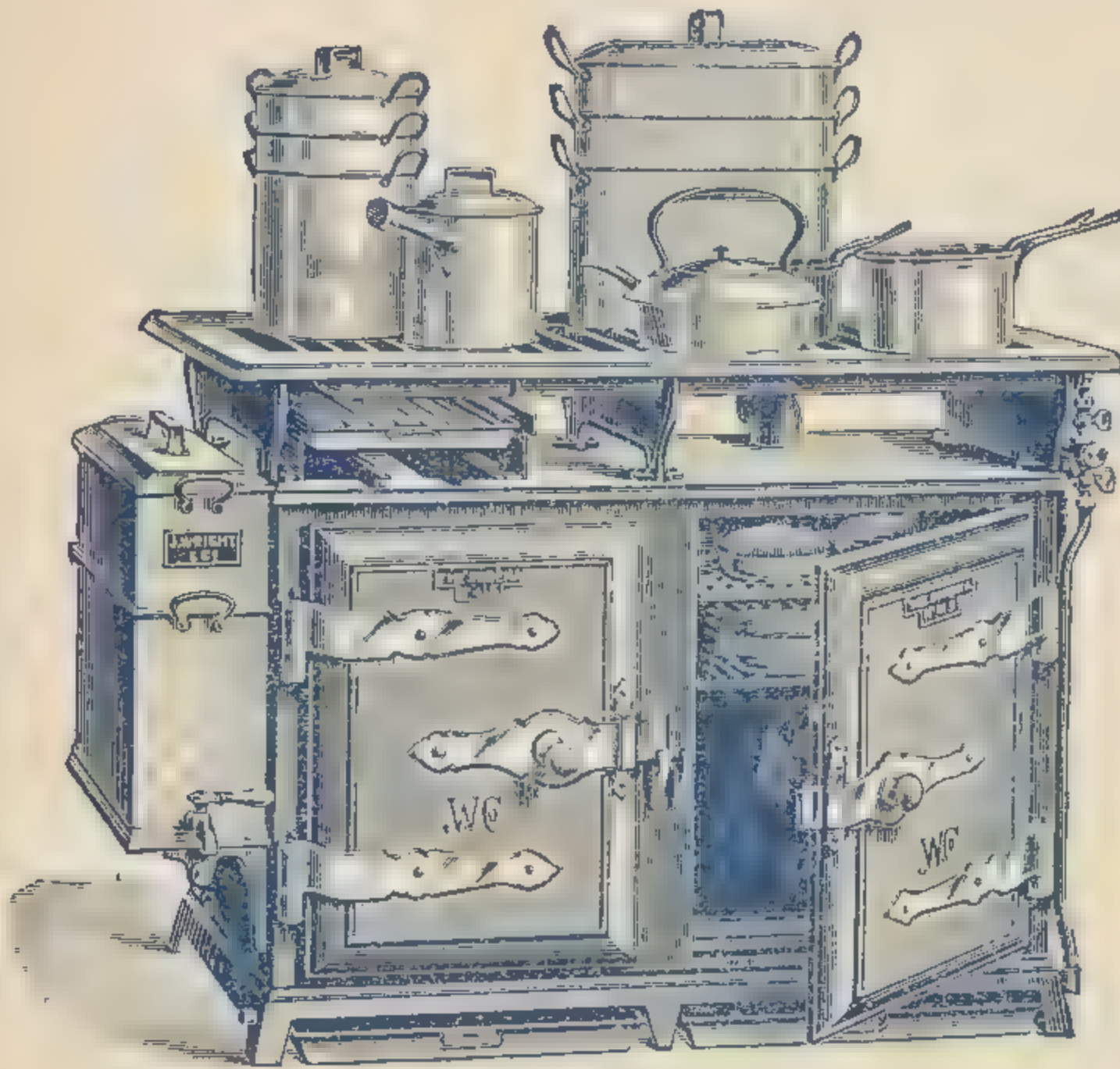
No	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will Cook for approximately	Approximate cost of Gas per hour at 7/- per thousand.	Prices Enamelled Steel.		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.
405	12 in.	12 in.	22 in.	24 in.	17 in.	4	4 persons.	1½d.	5	14	6
407	13 in.	13½ in.	24 in.	27 in.	20 in.	5	6 "	1½d.	6	6	6
410	14½ in.	14½ in.	25 in.	29 in.	22 in.	6	9 "	2d.	7	10	0
415	16 in.	15 in.	28 in.	31 in.	23½ in.	7	12 "	3d.	8	13	6

ENAMELLED INTERIOR FITTINGS.

The whole of interior fittings, viz., shelves, grids, shelf slides, &c. (except tin pan) Enamelled ...

For No. 405	407	410	415
9/-	10/-	11/-	13/- extra.

WRIGHT'S PATENT "EUREKA" DOUBLE COOKING RANGES.



Any number of these Ovens can be fitted side by side, forming one continuous Range and Hot Plate. They can also be had in larger sizes.

If desired, the whole oven space may be thrown into one, thus providing one large oven instead of two smaller ones.

PRICES.

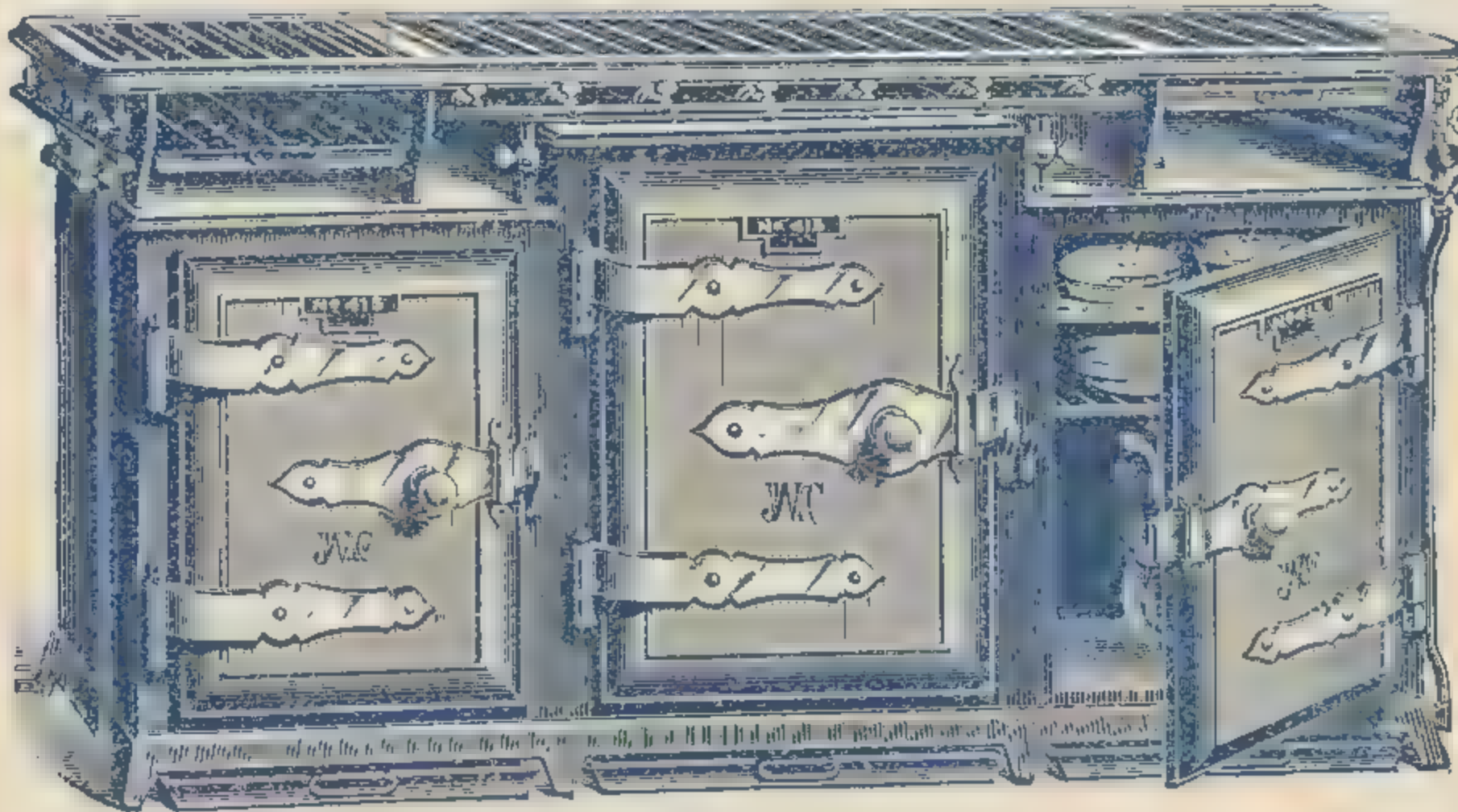
The Boilers and Utensils shown in drawing are not included in the Prices.

No.	Inside Dimensions of each Reaster.	Hot-plate.	No. of Burners on Hot plate.	Prices *	Prices. Enamelled Steel.
	Two Ovens each.			£ s. d.	£ s. d.
Double, 415	13½ × 17 × 25	40 × 21	6	15 0 0	16 17 6
Double, 420	16 × 17 × 28	44 × 24	8	18 0 0	20 5 0
Double, 425	17½ × 19½ × 28	48 × 26	11	20 0 0	22 10 0
Double, 440	20½ × 19½ × 30½	52 × 26	12	25 0 0	28 0 0

* The prices in this Column are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run.

Boiler and Utensils shown in drawing are not included in above prices.

WRIGHT'S PATENT "EUREKA" TREBLE COOKING RANGE.



These Cookers are now made in Ranges, with large and small ovens combined.

The engraving shows the central oven (20½in. × 19½in. × 30½in.), with an oven (each measuring 17½in. × 19½in. × 28in.) on either side of it—forming a splendid Range with large Hot Plate, suitable for Hotels, Restaurants, etc., etc.

Price, with Galvanized Steel Sides £35 0 0

Price, with Enamelled Steel Sides, inside and out 40 0 0

These can be supplied in extra finish, Stove enamelled, if required, at a small additional cost.

For description of the "Eureka" Cooker, see page 13.

OFFICIAL TESTS

OF THE "EUREKA" GAS COOKER.

Showing the unequalled results in quality and economy obtained by the "Eureka" Gas Cooker
over any other Gas Cooker.

COVENTRY GAS CO.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 407.

Work done... { Leg of Mutton,
Piece of Beef,
1½ lbs. of Sausage, } 13 lbs.

Time taken ... 1 hour 51 min.
Gas consumed ... 21 4-10 cubic feet.
Cost of Gas, at 3s. 6d. per 1,000 ... Three farthings.

Quality of Cooking:—Well done.
Certified by T. D. PRUDAY, Late Chef, Reform Club,
London.

NEWCASTLE-UNDER-LYME CORPORATION.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 410.

Work done ... { Leg of Mutton, 7½ lbs.
Three 2 lb. Loaves.

Time taken ... 1 hour 15 min.
Gas consumed ... 20 cubic feet.
Cost of Gas, at 3s. 6d. per 1,000 ... Three farthings.

Quality of Cooking:—Excellent.
Certified by W. WINSTANLEY,
Gas Engineer.

LINCOLN TEST.

APRIL 12th, 1886.

JOHN WRIGHT & CO.'S A415 COOKER.

FLETCHER'S COOKER.

DAVIS'S COOKER.

LEG OF MUTTON ROASTED.

Weight of Meat, raw...	9lbs. 6oz.	9lbs. 9oz.	9lbs. 14½oz.
" " cooked	7lbs. 13oz.	6lbs. 15½oz.	7lbs. 12½oz.
Dripping	14½oz.	1lb. 8½oz.	1lb. 5½oz.
Actual loss	10½oz.	1lb. 1oz.	12½oz.
Loss per cent.	7%	11.1%	8.04%
Time occupied	2 hours	2½ hours	2½ hours
Gas consumed	26 feet	31 4-10 feet	32 feet
Quality of Cooking	Well done and nicely browned	Perfectly done	Fairly well done

Signed, JNO. CARTER, Manager to Gas Co.

TENBY TEST.

MAY 20th, 1886.

JOHN WRIGHT & CO.'S A407.

FLETCHER'S COOKER.

LEG OF MUTTON ROASTED.

Weight of Meat, raw	8lbs. 2oz.	8lbs. 1oz.
" " cooked	6lbs. 8oz.	6lbs. 7oz.
Dripping	13oz.	13oz.
Actual loss	13oz.	13oz.
Loss per cent.	16%	10%
Time occupied	2 hours	2 hours
Gas consumed	20 2-10 feet	28 5-10 feet

Certified correct, ALFRED H. BROOKMAN, Manager.

From the above it will be seen that WRIGHTS ENAMELLED "EUREKA" COOKER consumed from

15 TO 20 PER CENT. LESS GAS

THAN EITHER OF ITS COMPETITORS.

These favourable results are due to the ENAMELLED STEEL PLATES, of which the "Eureka" Cooker is composed, and which act as reflectors, while the competing Cookers, being constructed of Cast Iron, absorb the heat.

It will thus be seen that by using Wright's Enamelled Steel "Eureka" Cooker

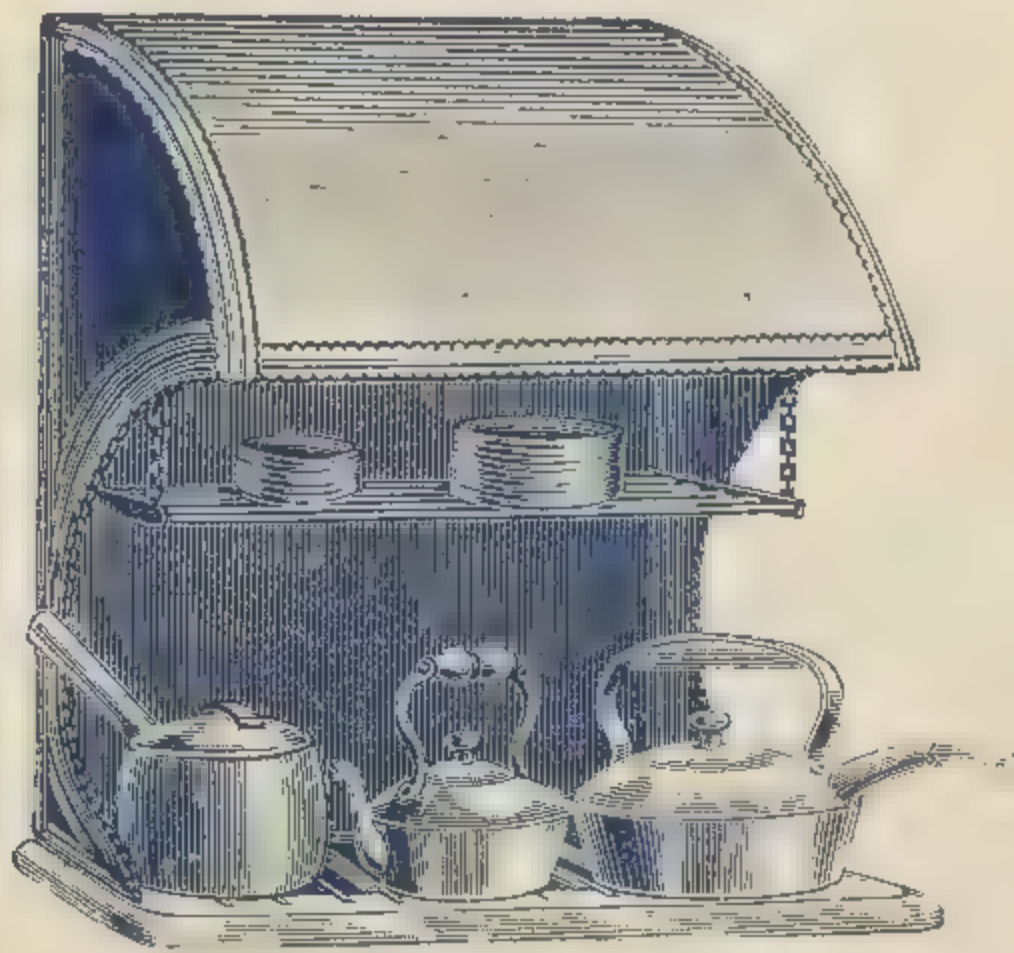
A SAVING OF 3/- IN THE £

Is effected as compared with other makes.

WRIGHT'S PATENT HOOD AND PLATE RACK.

FOR ATTACHING TO THE "EUREKA" COOKERS.

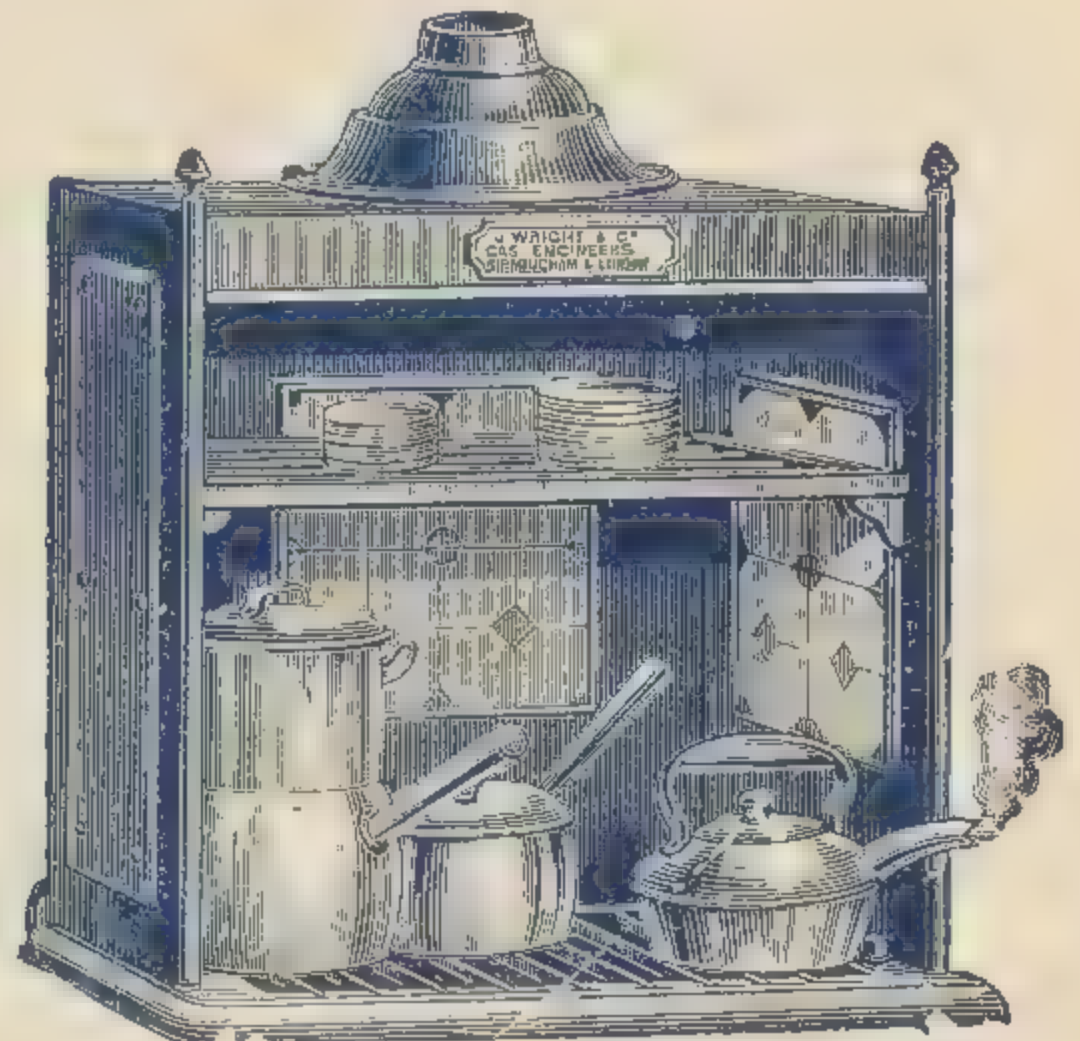
These are useful where the Cooker cannot be fixed under a chimney breast. By fitting them on to the top of the Cooker, steam, smell of boiling vegetables, &c., is collected, and carried away by the flue.



No. 1 Hood.

PRICES EXTRA TO COOKER.

For No. 407 Cooker	...	...	...	...	£1	13	6
" 410 "	...	...	...	...	£1	13	6
" 415 "	...	...	...	...	£1	13	6
" 420 "	...	...	...	...	£1	16	0
" 425 "	...	...	...	...	£1	16	0
" 440 "	...	...	...	...	£1	18	6

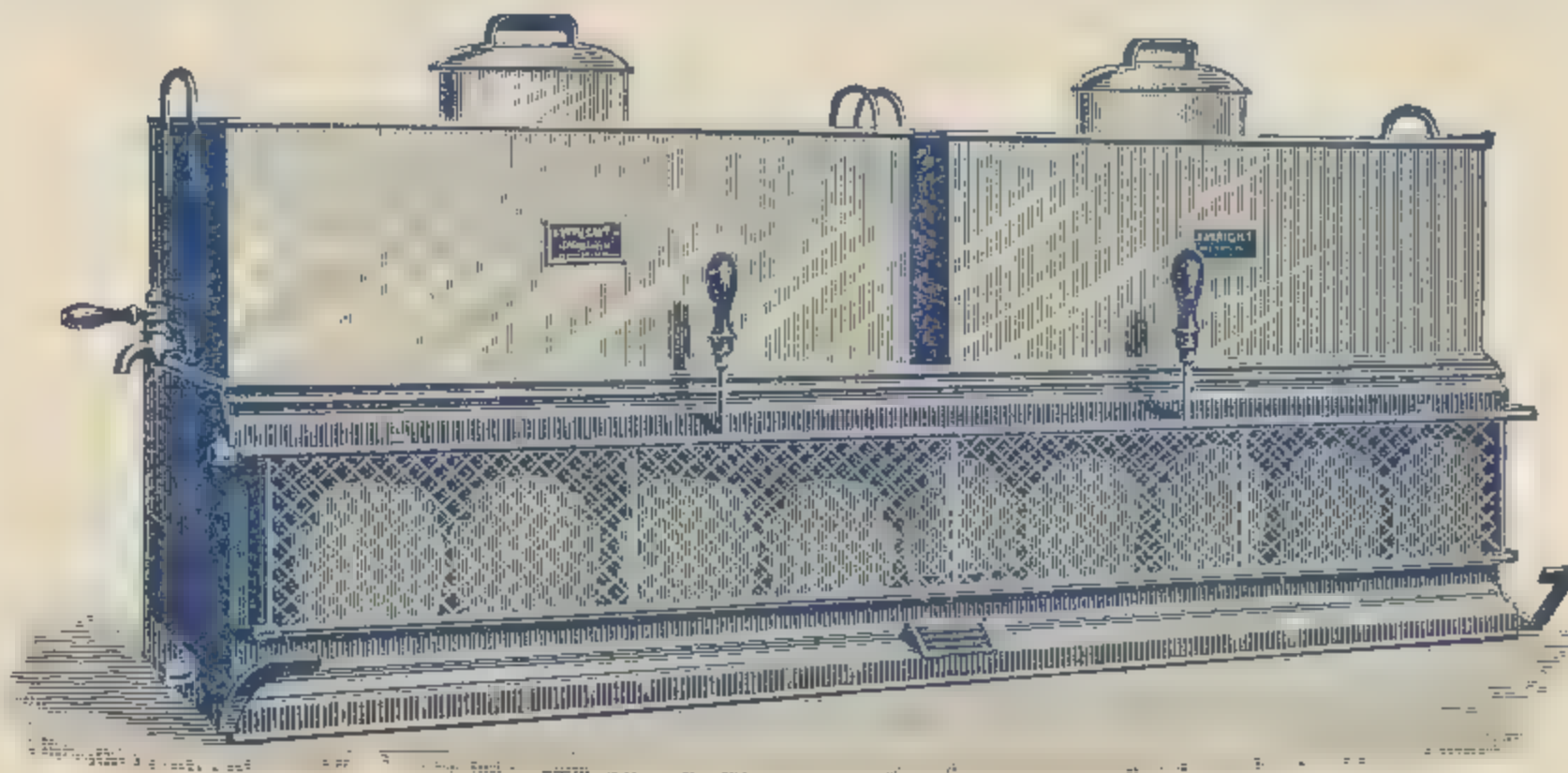


No. 2 Hood, with White Tiles.

PRICES EXTRA TO COOKER.

For No. 410 Cooker	...	...	...	...	£2	9	6
" 415 "	...	...	...	...	£2	9	6
" 420 "	...	...	...	...	£2	12	0
" 425 "	...	...	...	...	£2	12	0
" 440 "	...	...	...	...	£2	14	0

SPECIAL TOASTER AND WATER BOILER.



SPECIALLY CONSTRUCTED FOR
MALVERN HYDROPATHIC ESTABLISHMENT, BUXTON.

This is an adaptation of our Patent Metal Gas Fire for rapidly toasting large quantities of Bread. The waste heat is employed to boil water in the copper vessels on the top.

PRICES ACCORDING TO SIZE.

WRIGHT'S GAS COOKING OVEN.



SPECIALLY CONSTRUCTED FOR
ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.

PRICES ACCORDING TO SIZE.

TESTIMONIALS.

MESSRS. JOHN WRIGHT & CO., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Baking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.

County Asylum, Gloucester, August 23rd, 1890.

F. HURST CRADDOCK,

Medical Superintendent.

DEAR SIR,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year, has served its purpose in every respect well.

Greenwich, London, S.E., August 22nd, 1890.

Yours truly,

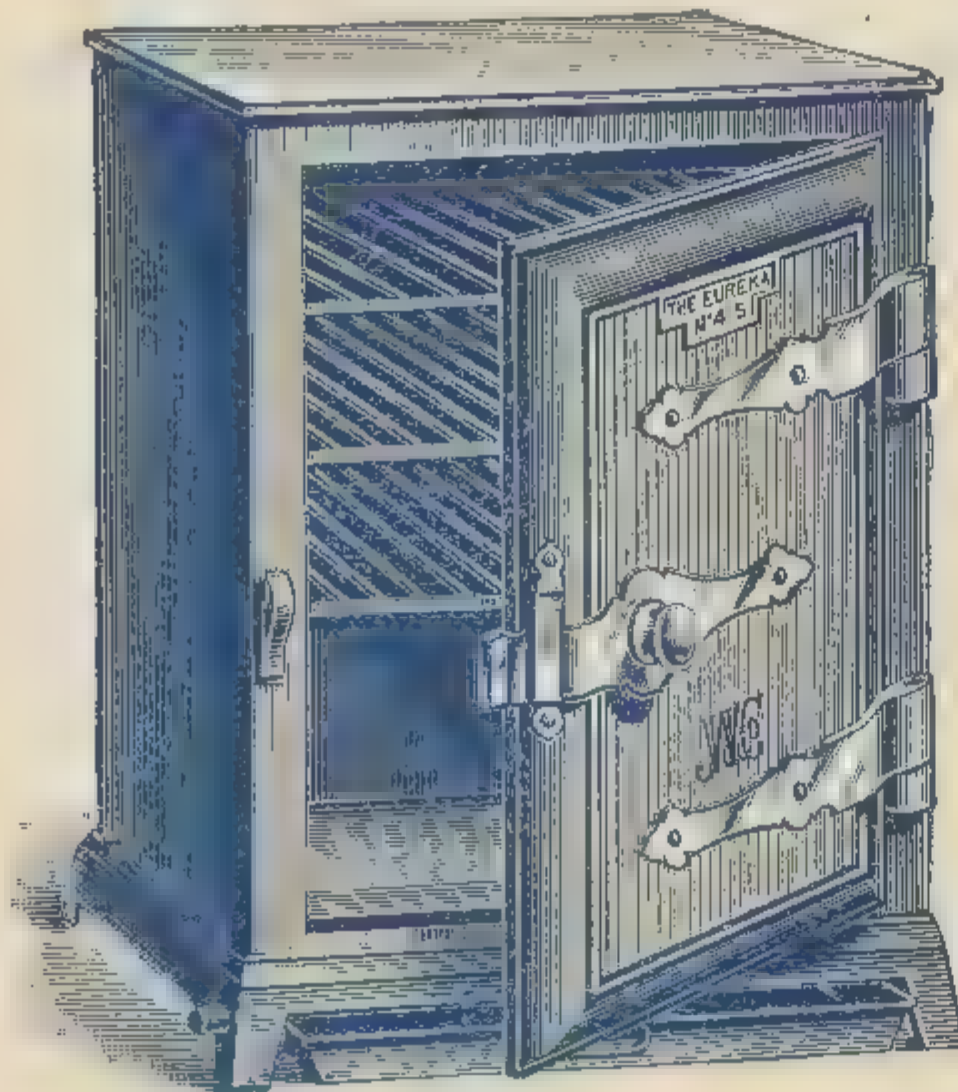
MESSRS. JOHN WRIGHT & CO., LTD.
Essex Works, Birmingham.

THOS. DINWIDDY.

WRIGHT'S GAS HOT CLOSETS.

These Hot Closets are similar to Gas Cookers, but without Hot Plate on the top. They are lined with Patent Non-Conductor, by means of which the room is kept cool, and a saving of gas effected.

SINGLE OVEN HOT CLOSETS.



SINGLE OVEN HOT CLOSET.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE ENAMELLED STEEL.		
	WIDE.	DEEP.	HIGH.	£	s.	d.	£	s.	d.
2405	12 in.	12 in.	22 in.	3	0	0	3	7	6
2407	13 in.	13½ in.	24 in.	3	5	0	3	15	0
2410	14½ in.	14½ in.	25 in.	3	10	0	4	0	0
2415	16 in.	15 in.	28 in.	4	10	0	5	2	6
2420	17½ in.	16 in.	28 in.	5	0	0	5	15	0
2425	17½ in.	19½ in.	28 in.	5	10	0	6	10	0
2440	20½ in.	19½ in.	30½ in.	7	10	0	8	10	0

DOUBLE OVEN HOT CLOSETS.

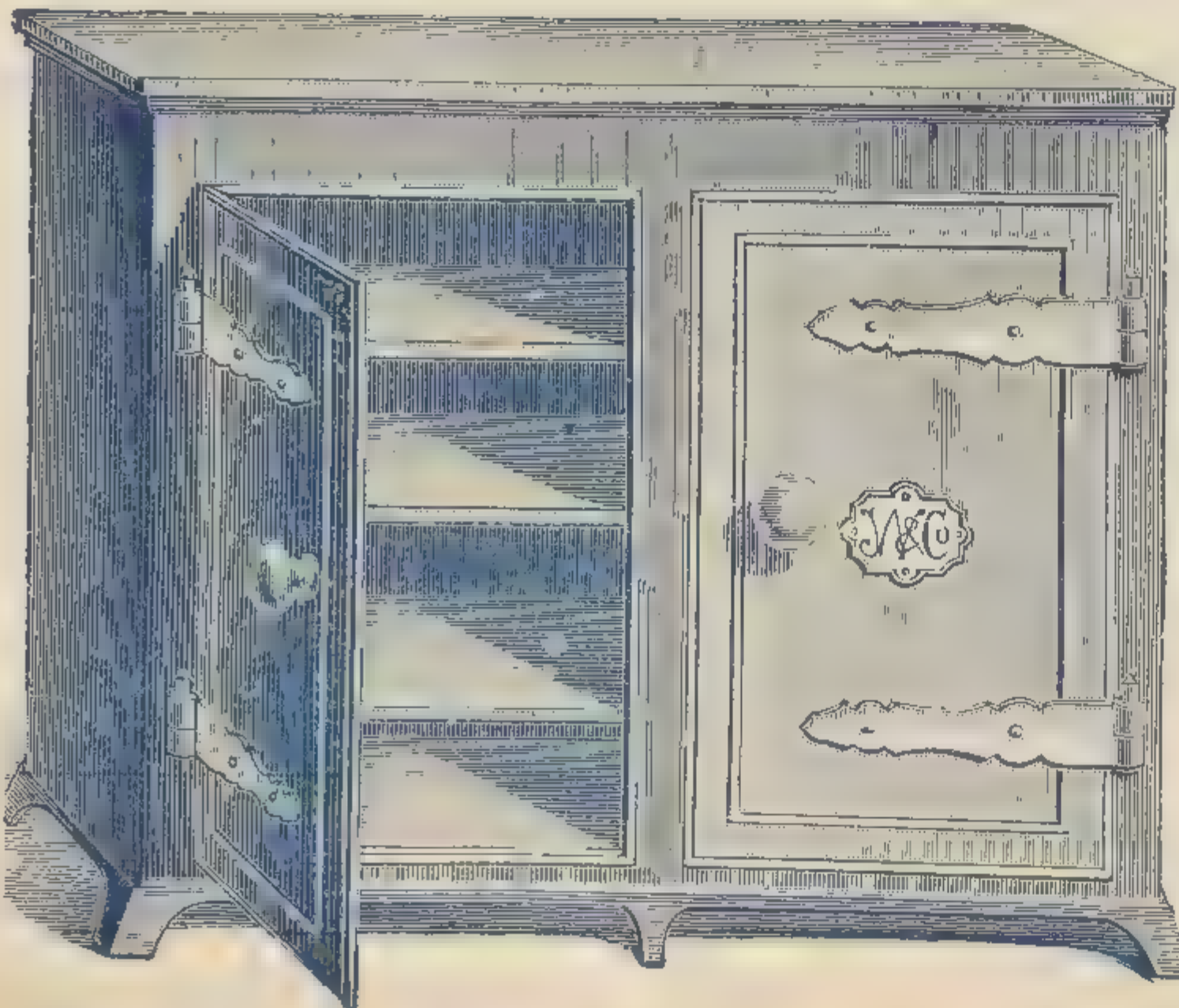
These are similar to the sketch, but are double ovens fitted with folding doors.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE ENAMELLED STEEL.		
	Two Ovens each.			£	s.	d.	£	s.	d.
Double 2415	13½ in.	17 in.	25 in.	10	0	0	11	10	0
" 2420	16 in.	17 in.	28 in.	11	10	0	13	10	0
" 2425	17½ in.	19½ in.	28 in.	12	0	0	15	0	0
" 2440	20½ in.	19½ in.	30½ in.	17	0	0	20	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

* The prices in these columns are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run. Unless specially ordered to the contrary they will be sent in Enamelled Steel.

CHEAP HOT CLOSETS.

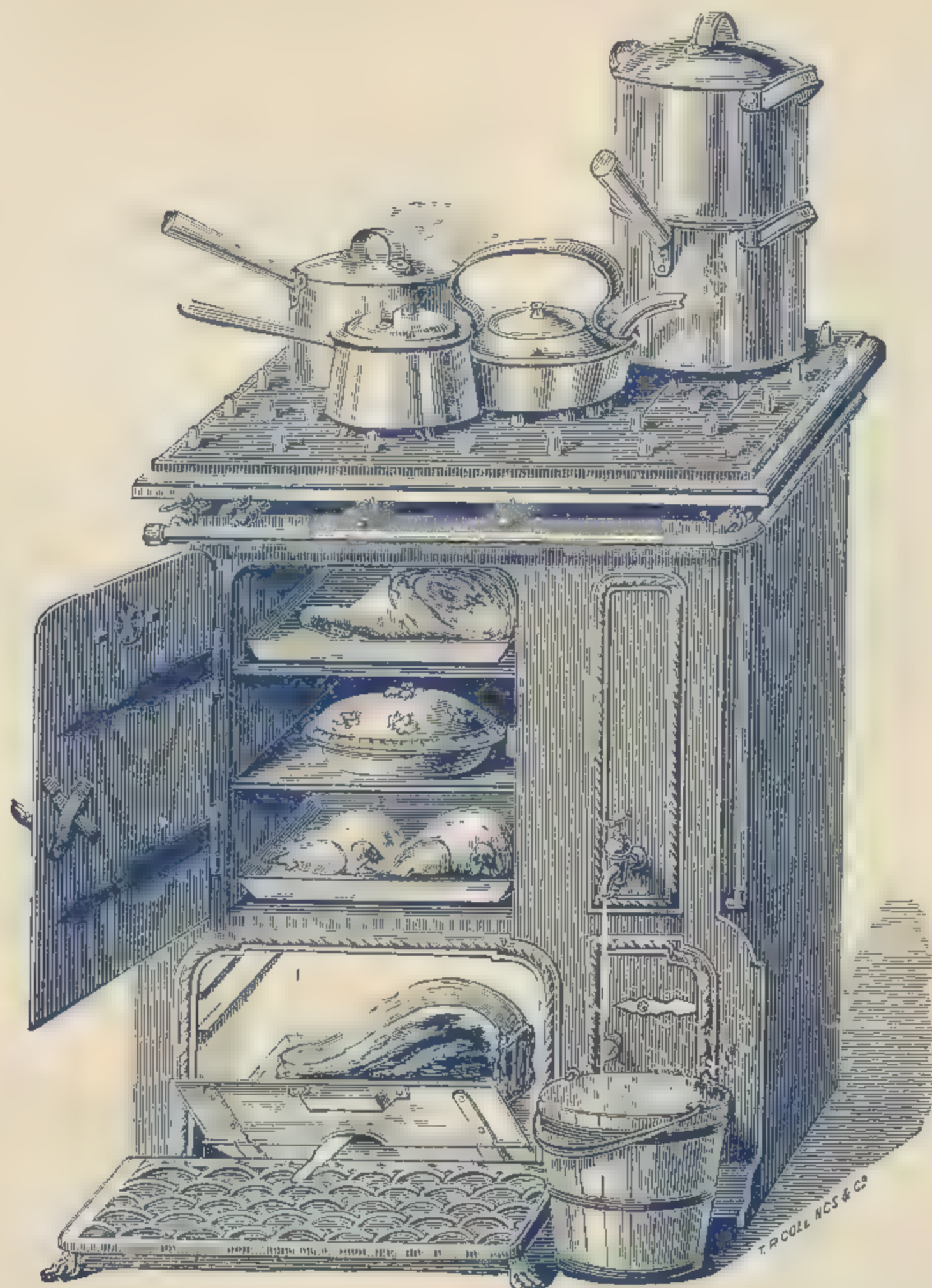


These are a cheaper form of Hot Closets, and are constructed of cast-iron frame work, with sheet iron sides, and are not lined with Non-Conductor.

No.	INSIDE DIMENSIONS.		PRICE.		
	WIDE.	DEEP.	£	s.	d.
66	22 inch	24 inch.	6	0	0
67	36 inch	24 inch.	12	10	0
68	54 inch	26 inch.	18	0	0
69	60 inch	26 inch.	22	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

WRIGHT'S COMPLETE GAS COOKING RANGE, WITH COPPER BOILER.



This is similar to our No. 56 Cooker, but has a six-gallon Tinned Copper Boiler attached, so that there may always be a supply of hot water.

With this Stove, Roasting by Reflection, Baking in the Oven by means of the waste heat from the Roaster, and Boiling, Stewing, and Frying may be carried on at the same time.

No. 53.

SIZE.—39in. high x 30in. wide x 20in. deep Price, £11 15 0.
WITH FOUR BOILING BURNERS.

TESTIMONIALS.

GENTLEMEN,—The Gas Cooker (No. 53) I purchased from you answers most admirably. Not only is it economical in the consumption of gas but cooks everything well. Would not like to be without it.

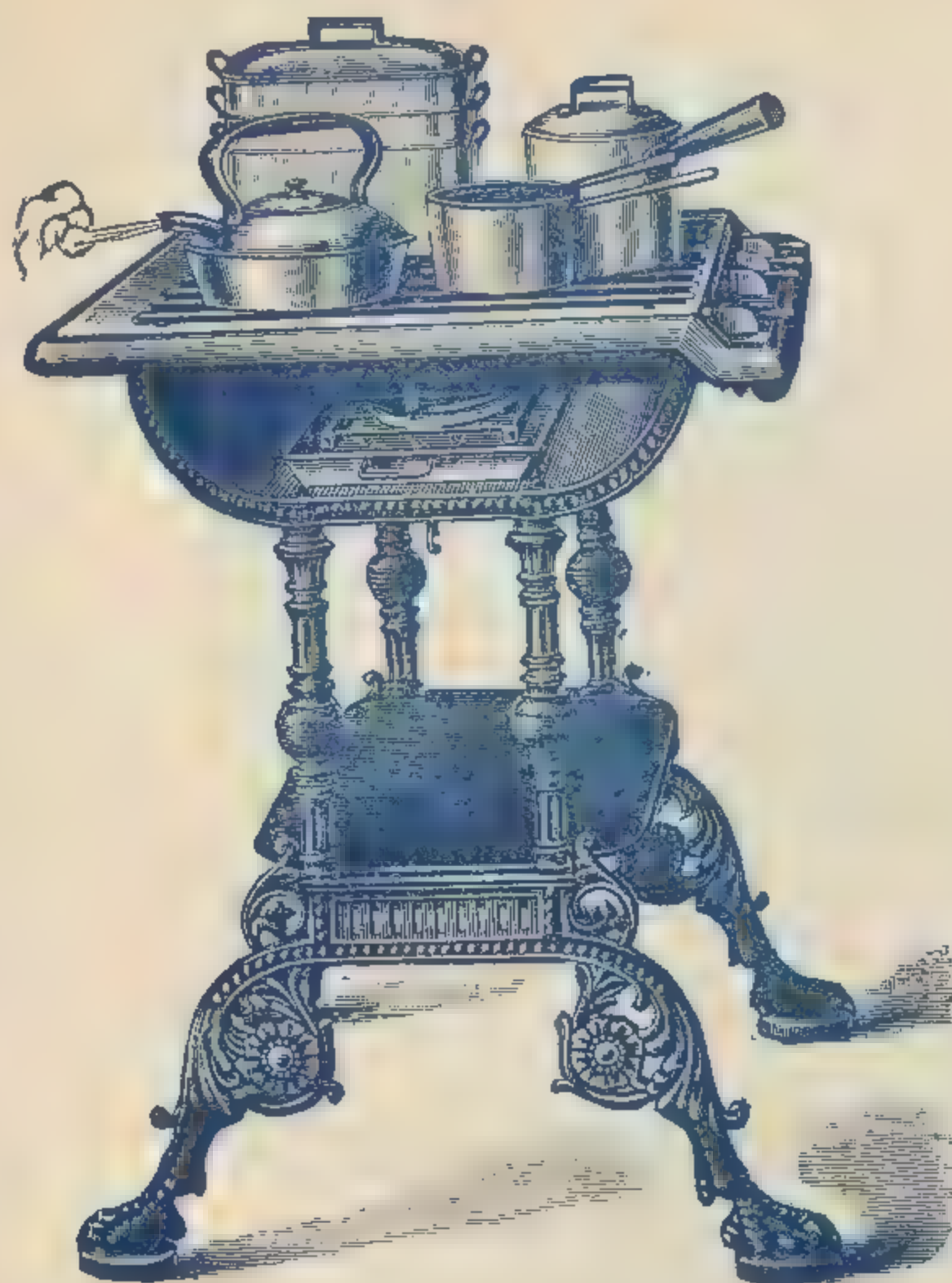
EVERARD SCOTT,
North End, Warksworth.

DEAR SIR,—After nearly three years' experience of your Gas Cooking Stove, No. 53, with Boiler, I can say it has given every satisfaction, and I would not be without one on any consideration. We have no fire during the summer, and all our Cooking

Yours faithfully,
RICHARD WALL.

WRIGHT'S PATENT GAS HOT PLATE.

(WITH GRILLER.)



No. A4100.

The hot-plates of the "Eureka" Cookers are supplied as shown or without the stands. Each hot-plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

SIZES AND PRICES.

No.	High	Sizes.		No. of Burners.	Price without Stand.			Price with Stand.		
		Wide	Deep		£	s.	d.	£	s.	d.
A4100	30	12	20	4	2	5	0	2	15	0
A4150	30	21	22	4	2	10	0	3	0	0
A4200	30	26	23½	5	3	10	0	4	0	0
A4250	30	27	25½	6	4	0	0	4	15	0
A4400	30	31	26	7	4	10	0	5	5	0
A4415	30	40	21	8	5	0	0	6	0	0
A4420	30	44	24	10	6	10	0	7	10	0
A4425	30	48	26	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S HOTEL BREAKFAST COOKER.

No. A925.

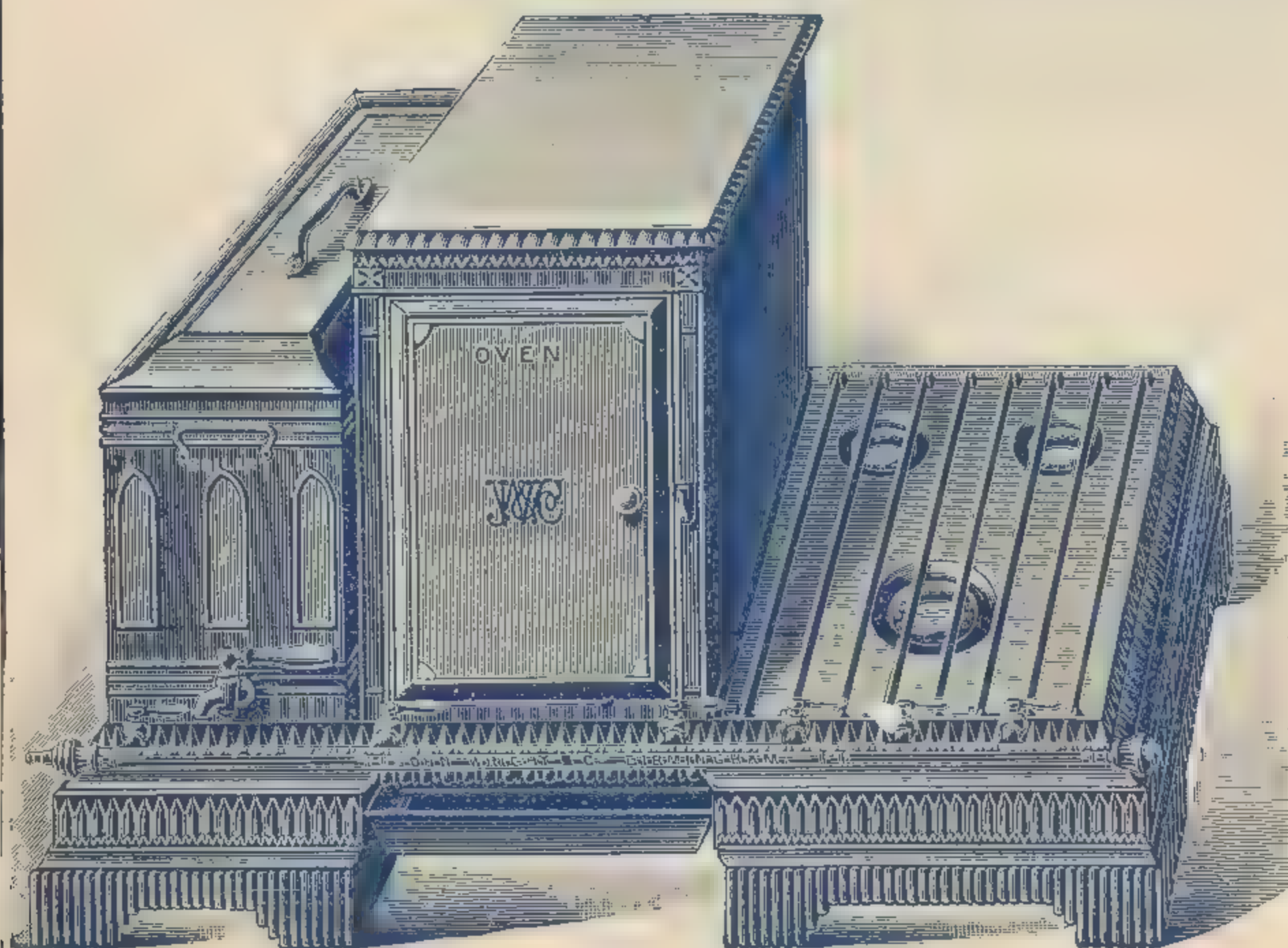
The drawing represents a most complete arrangement for Hotel Breakfast Cooking, or for Restaurants, Confectioners, or Coffee Houses.

The Apparatus consists of Water Boiler, Griller for chops, steaks, bacon, toast, &c.; Oven heated by waste heat from griller; and gas rings for boiling, &c. Further boiling accommodation may be had, if desired, by removing the oven or boiler, both of which are portable.

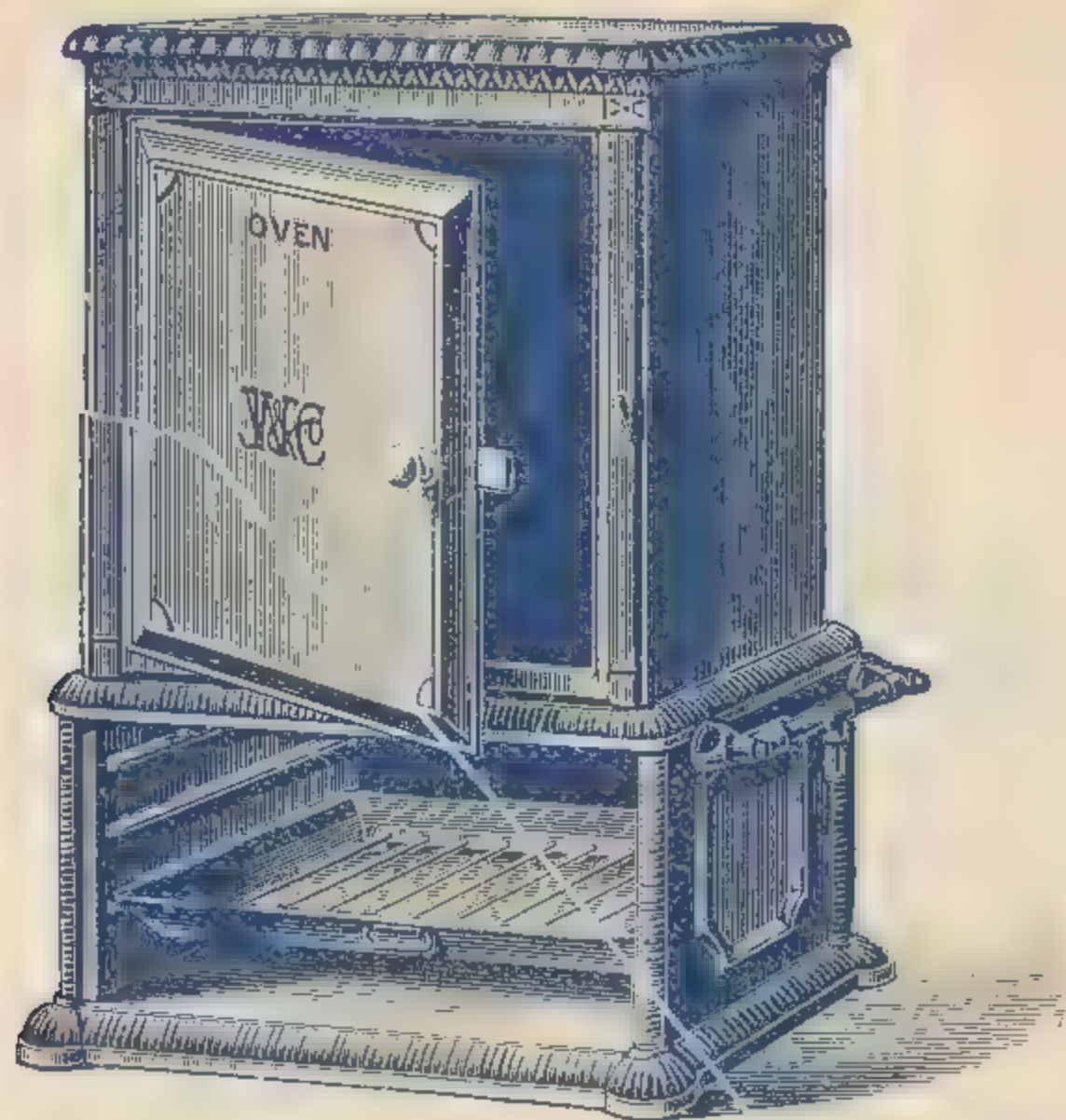
The oven is 17½ in. deep × 12 in. wide × 18 in. high, and is heated by two powerful burners, the deflected heat from which serves the toaster or griller, shown below the oven. The boiler, containing 6½ gallons, is of strong polished copper, tinned inside and fitted with draw-off tap.

Size over all :
46 in. wide × 26 in. deep

Price complete £45



GRILLERS AND BROILERS.



Wright's Oven, for use with Broilers.

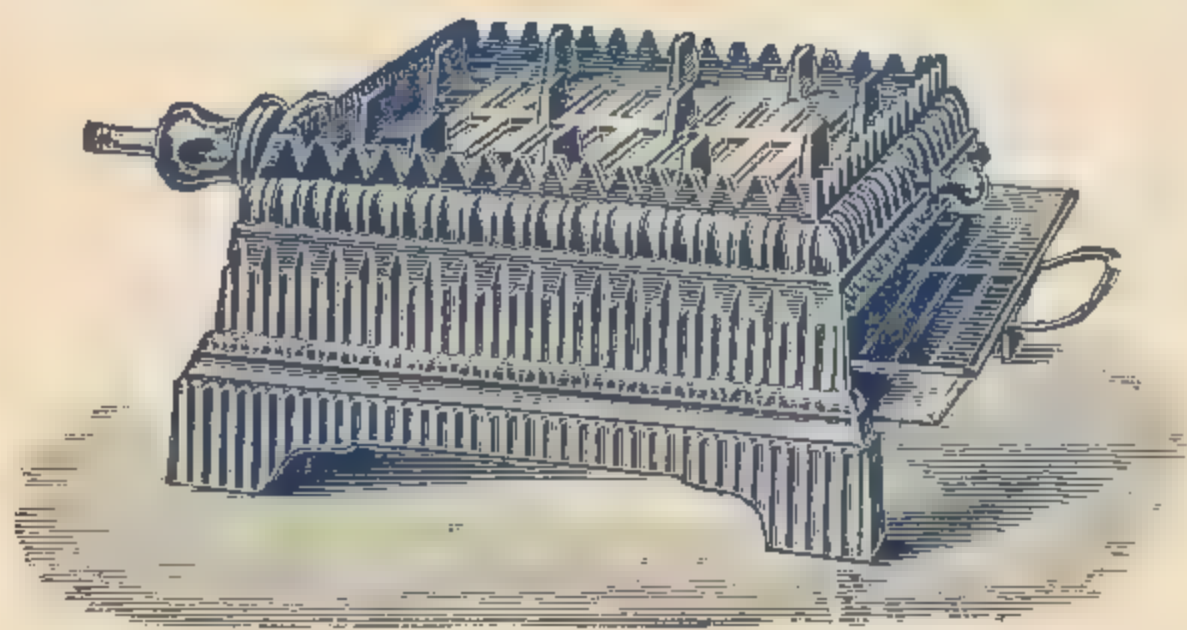
The above shows the Broiler with a movable Oven, which can be supplied to fit on to the top of Broiler. This is a substantially made Oven, the frame, door, and top being of cast-iron.

Size, 12in. wide by 10in. deep by 18in. high Price 14.6.

A cheaper form of Oven, made entirely of sheet-iron, can also be supplied.

Size, 11in. wide by 10in. deep by 8in. high Price 8.3.

GAS BROILER OR TOASTER.



No. B637 or B639.

This Broiler is cast in one piece, and the burner is also a single casting, so that the maximum of strength is combined with minimum risk of leakage. For Grilling, the knob in front is drawn out, which closes a shutter over the burner and deflects a very intense heat—a kettle can at the same time be boiled by the waste heat. When boiling only is desired, the shutter is opened by pushing in the knob, and the flames then play directly upon the kettle.

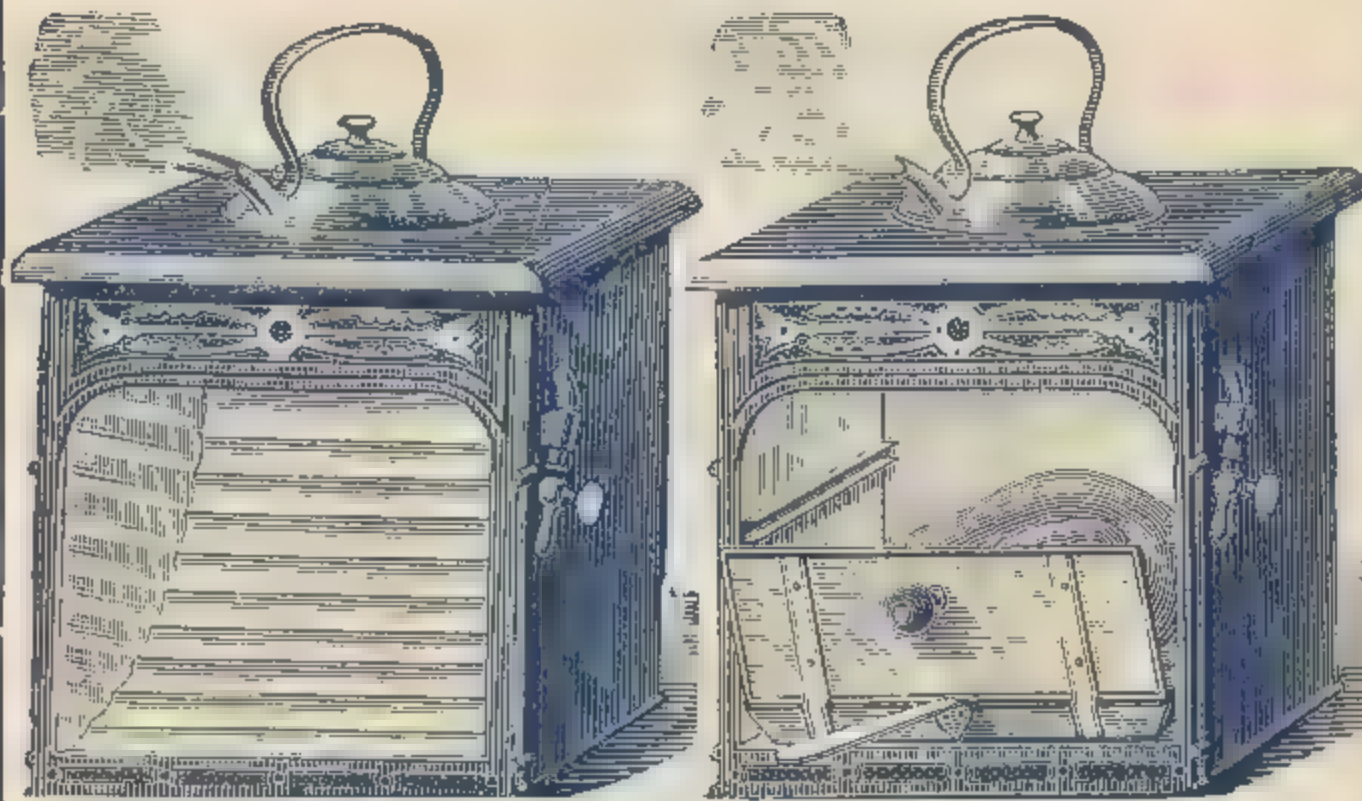
SIZES AND PRICES.

No. B637.—Size, 10½in. × 10½in. × 5in.	Price	...	...	8/6
„ B639.—Size, 12½in. × 12½in. × 5in.	„	...	...	11/6

THE "DUPLEX" GAS STOVE.

A COMBINED BROILER AND HEATING STOVE.

(REGISTERED.)



IN USE AS A HEATING STOVE. IN USE AS A BROILER.

This Stove is beautifully finished with polished top, cast-iron front, and sheet-iron body, and is fitted with superior Tin Pan and Gridiron, and with movable Copper Reflector. The Reflector being movable, the Stove can be used either for cooking or heating, and is a most useful adjunct to every house. The Copper Kettle is of extra quality. It is not, however, so efficient a Broiler as the other Broilers described on this page.

No. B640.

Size—10in. by 10in. by 8in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Two-pint Copper Kettle 24/-

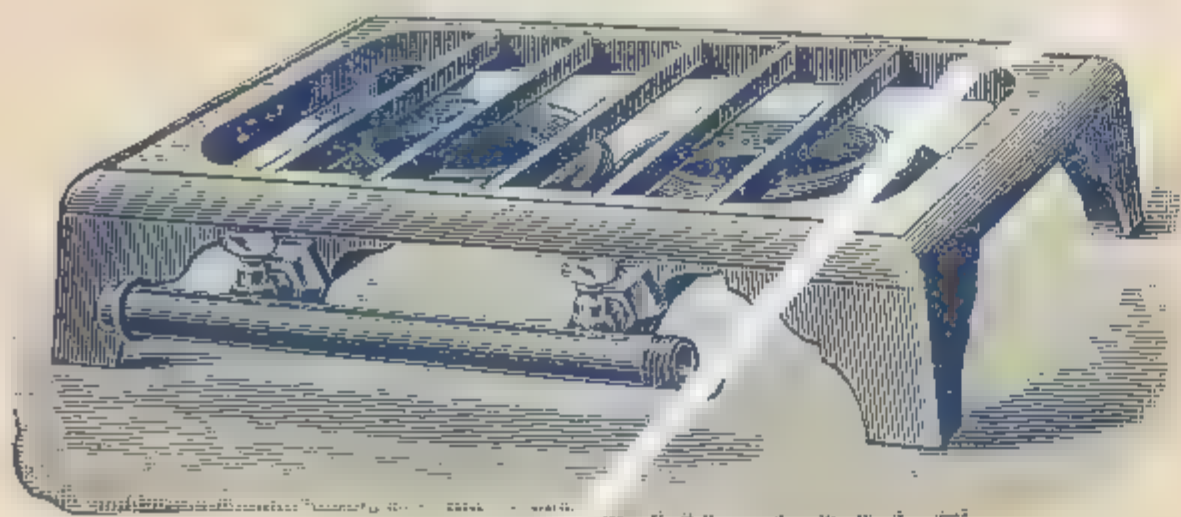
No. B641.

Size—18in. by 12in. by 9in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Three-pint Copper Kettle.. .. 35/-

WRIGHT'S C

These Hot Plates are made specially strong, able. They are well finished with polished tops, and can confidently recommend them as the best Hot



No. B930.

Fitted with three ring burners. Size 23in. by 12in.

Price 20/- each.

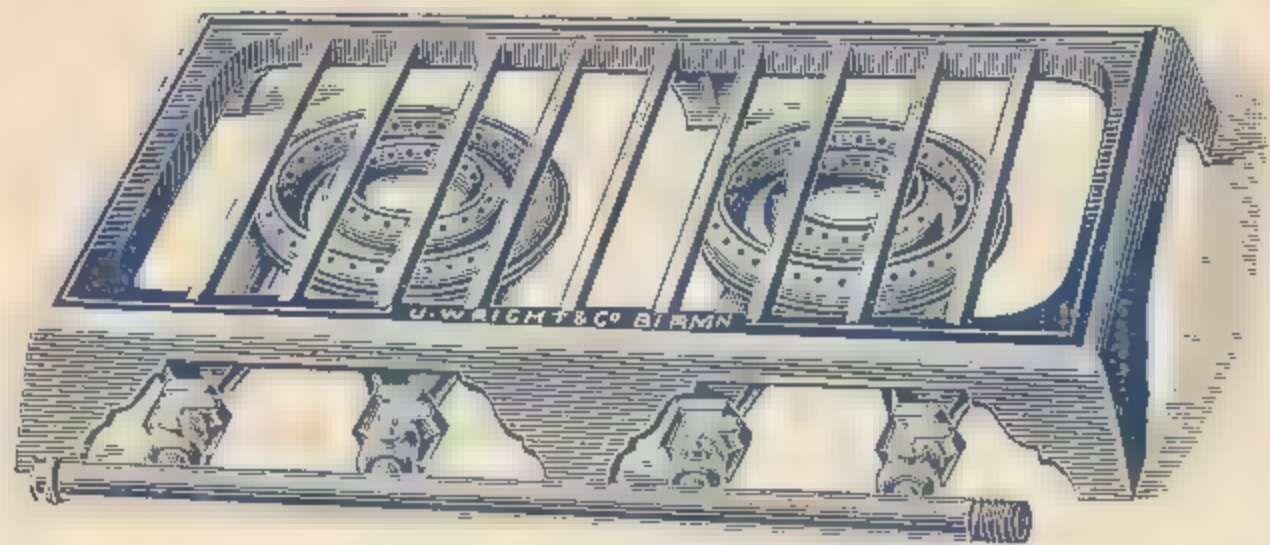


No. B931.

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size 23in. by 12in. ... Price 23/- each.

WRIGHT'S GAS HOT PLATES.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size 23in. by 12in. ... Price 31/6 each.



No. B934.

Fitted with four ring burners, Size 24in. by 18in.

Price 28/6 each.



No. B935.

Fitted with five ring burners, Size 24in. by 18in.

Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. .. Price 37/- each.



No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. ... Price 43/6 each.

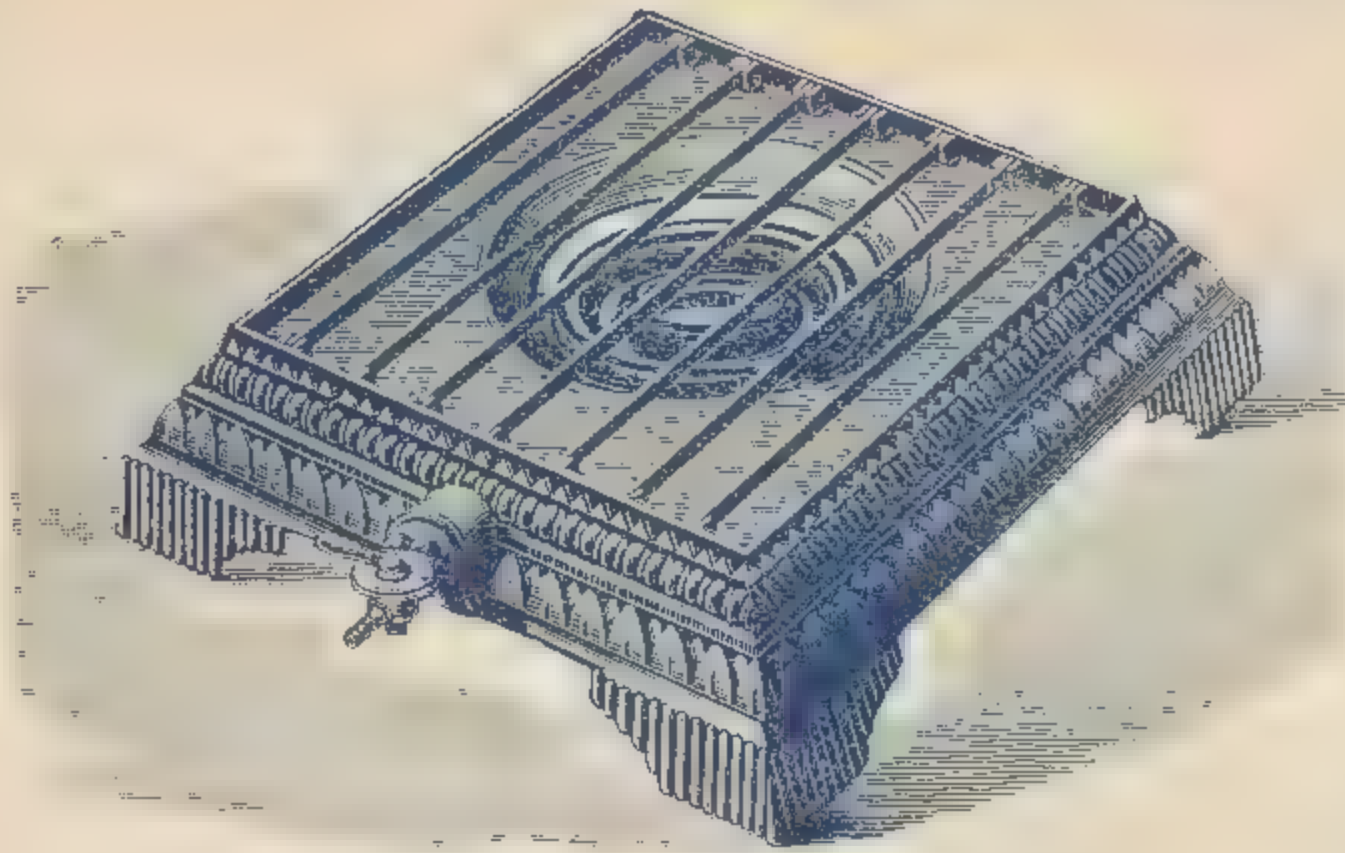
WRIGHT'S GAS HOT PLATES.

No. B920.

This is a most powerful arrangement of Concentric Burners, each of which has a separate Gas supply. The Gas Tap is so arranged that it will give four different results, according to the position in which the lever is turned. Thus:—

- 1st—The small Burner *only* may be turned on.
- 2nd—The larger Burner *only* may be turned on.
- 3rd—Both Burners turned on.
- 4th—Gas shut off.

Size 17in. long x 18in. wide x 5in. high. Price ... 32/-

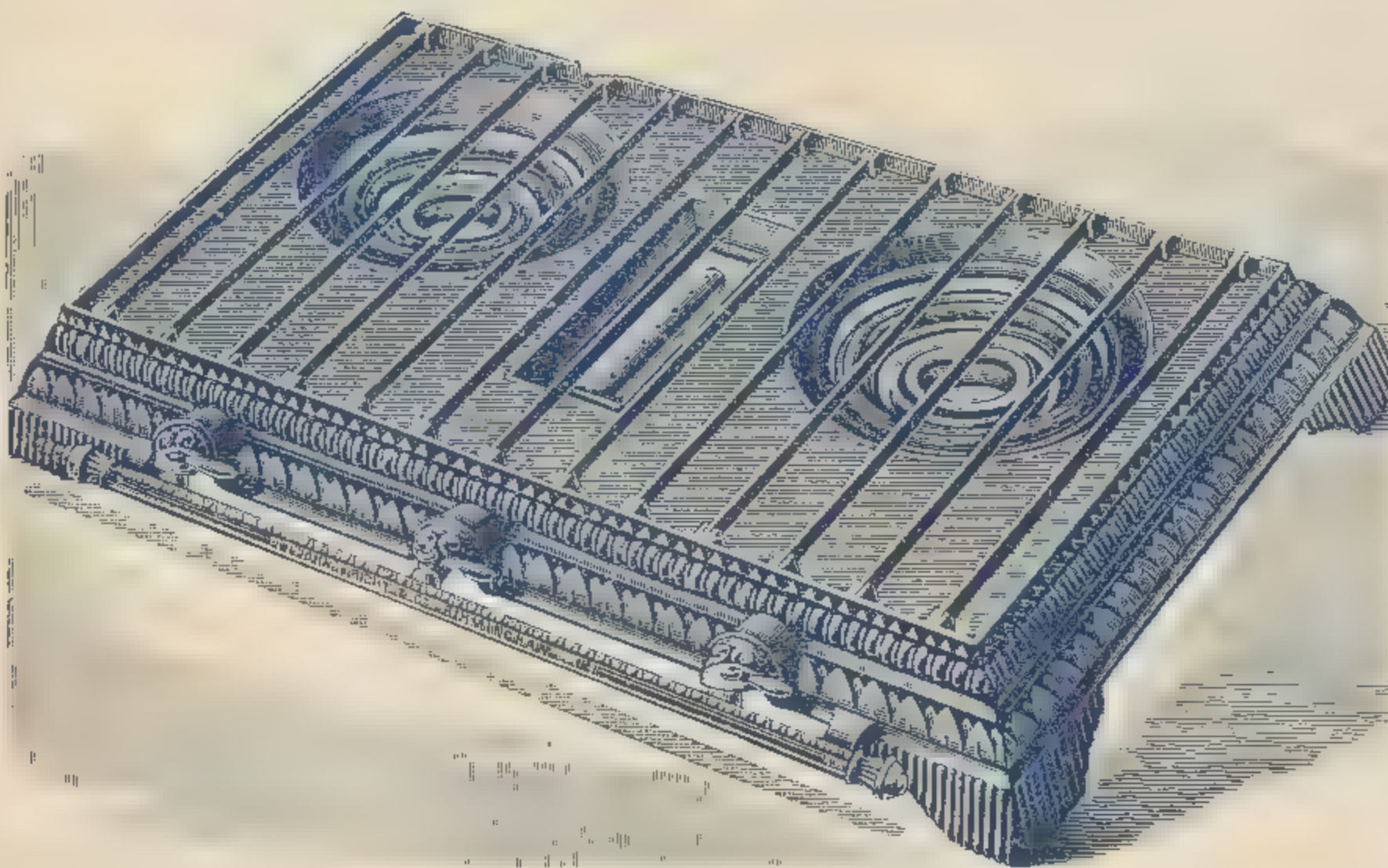


No. B921.

No. B921 is fitted with two Concentric Burners and one straight Burner (five burners in all), and with special taps as described above.

Size 34½in. long x 19½in. wide x 5½in. high.

Price 52/-

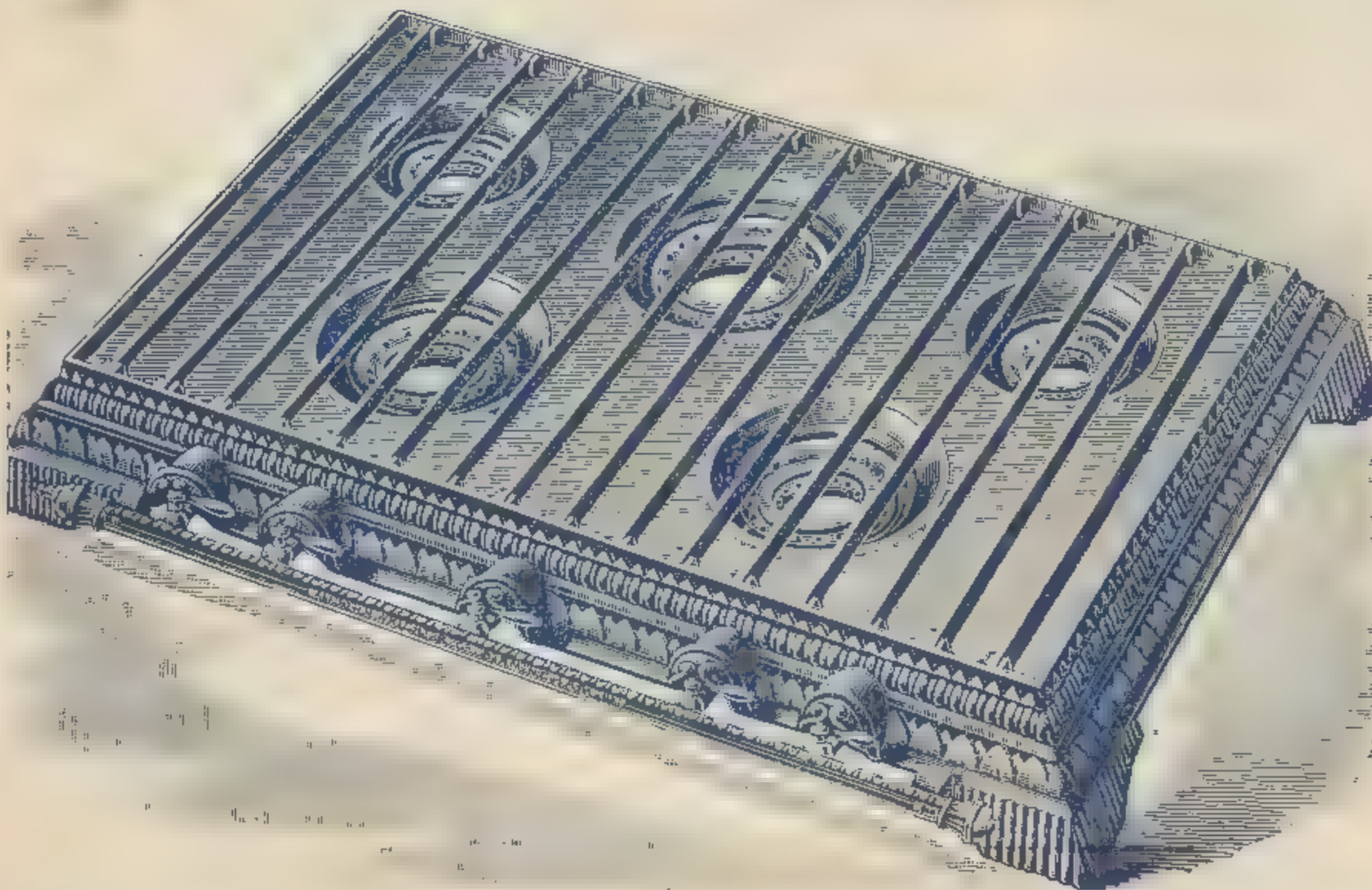


No. B922.

No. B922.—A large Hot Plate, with five powerful ring burners.

Size 34½in. long x 22½in. wide x 5½in. high.

Price 67/-



WRIGHT'S GAS BATHS.

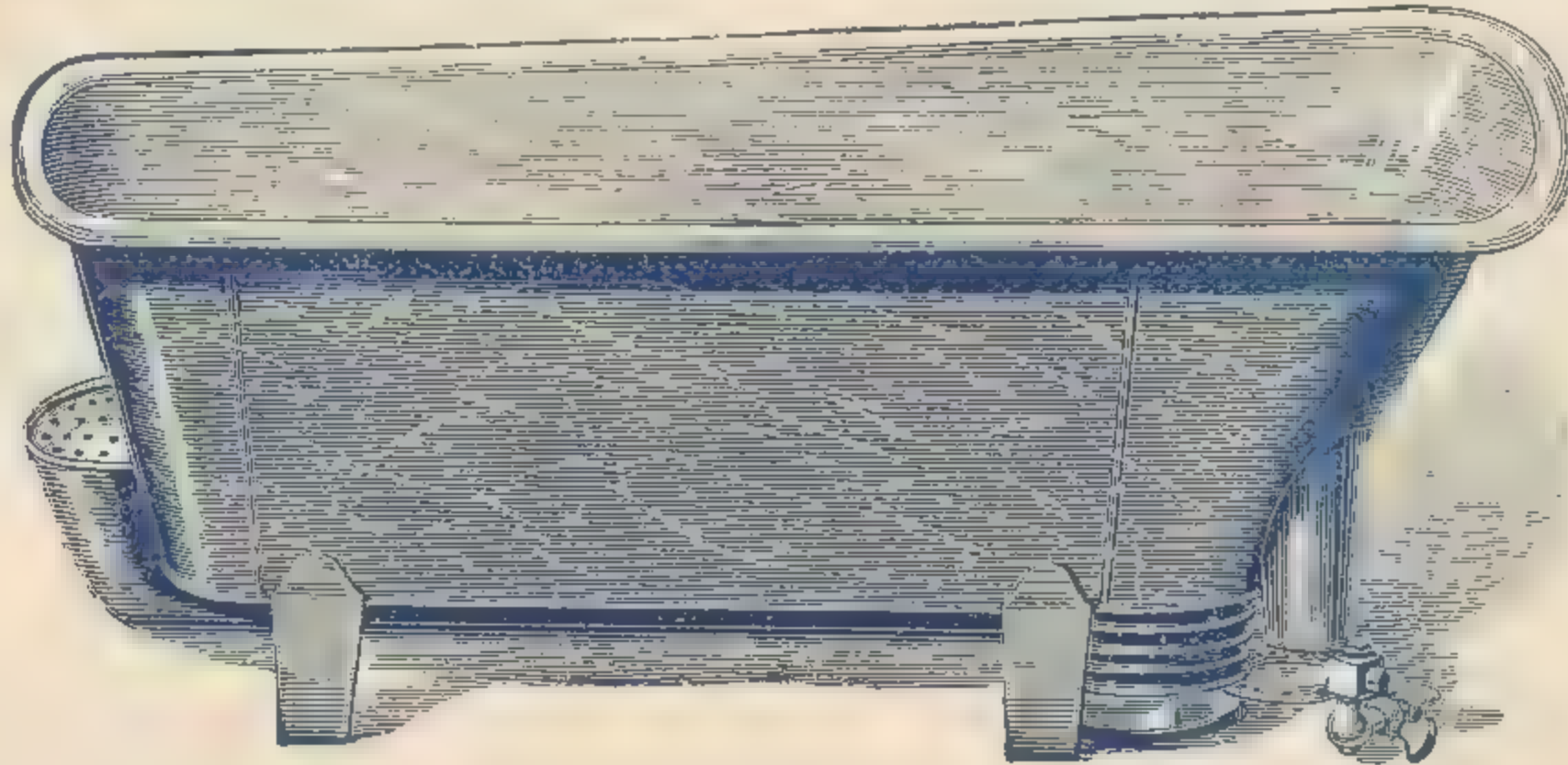
Heated by Gas in forty-five minutes at a cost of 3d.—Gas at 4s. per 1,000 feet.

The report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute on Gas Baths, says:—

"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June 2nd, 1885, relating to the foregoing Report on "Wright's Gas Baths."

"The results of these tests are all very satisfactory, showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost less than a penny for gas. The percentage of heat utilised is very high, being respectively 82.9, 84.4, 87.3, and 98.4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A701 or A702.



No. A704 or A705.

TESTIMONIAL.

The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

Yours respectfully, J. LAWTON.

26, Eastbank Street, Southport, August 27, 1888.

PRICES.

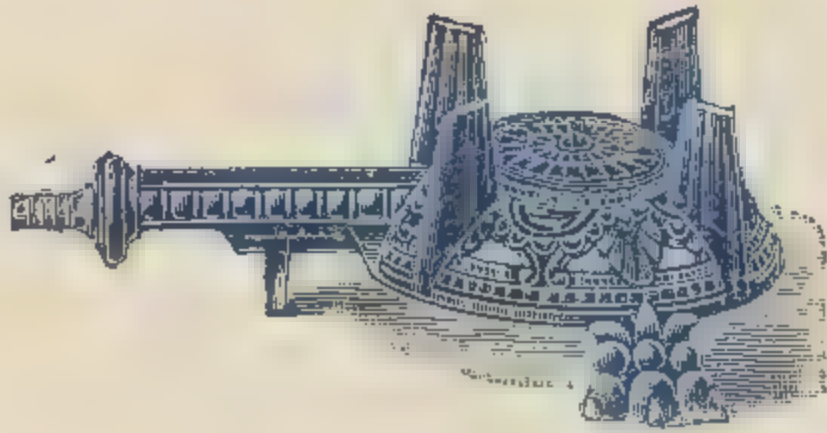
No. A700—5ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c. ...	£5 0 0
No. A701—Same as No. A700, but stronger, and with more powerful burner, &c. ...	£6 0 0
No. A702—Same as A701, but with Copper Bottom ...	£7 7 0
No. A704—5ft. 6in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes ...	£9 9 0
No. A705—5ft. 6in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with connections for Supply, Waste Pipes, &c. ...	£14 0 0

WRIGHT'S PATENT RAPID HEATING BATHS.

A patented arrangement can be supplied with any of the above Baths, by means of which 8 inch of water (a full bath) can be raised to 105 within 20 minutes.

Extra to price of Bath ... 30/-

WRIGHT'S GAS BOILING STOVES.

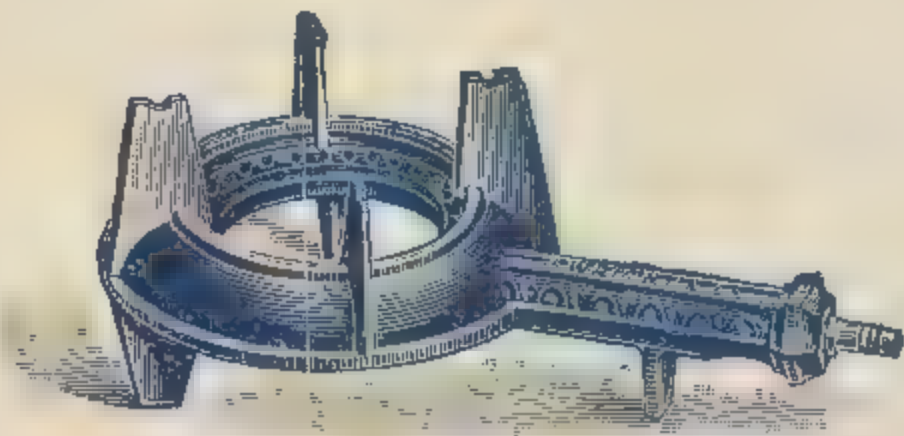


No. B427.

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

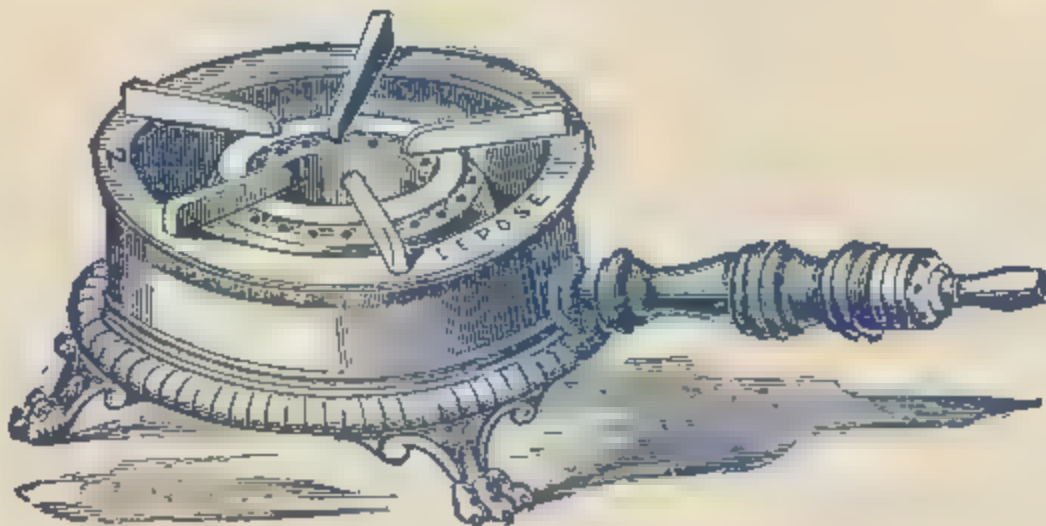
Diameter ... 4½ in.

Price 1/2



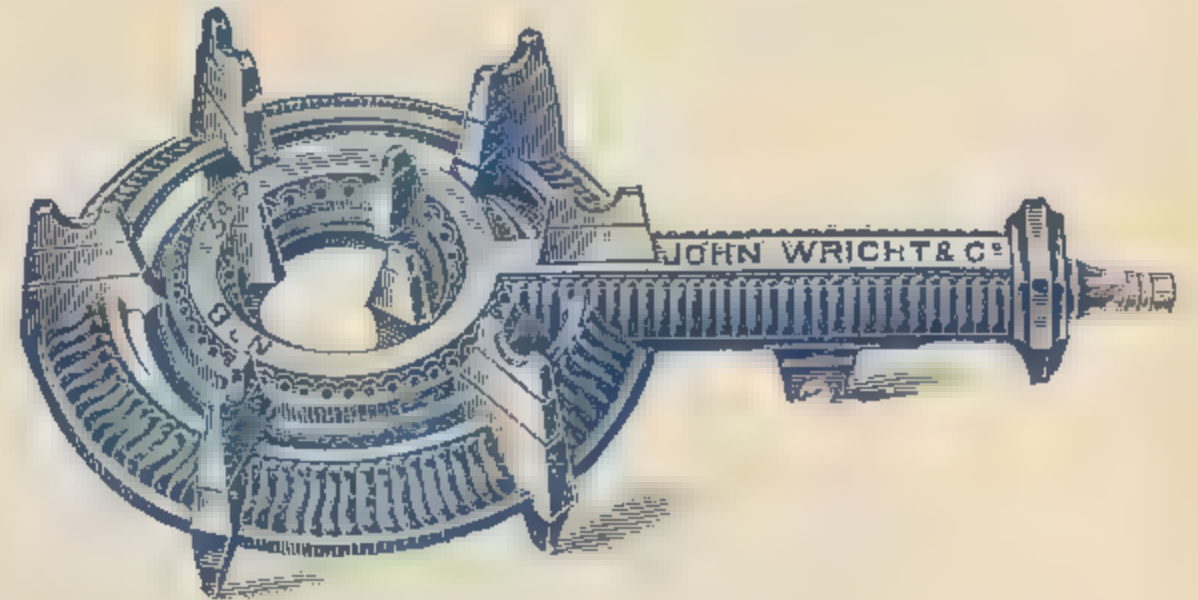
No. B320.

A cheap, strong Stove, cast in one piece, 6 in. diameter ... 1/6



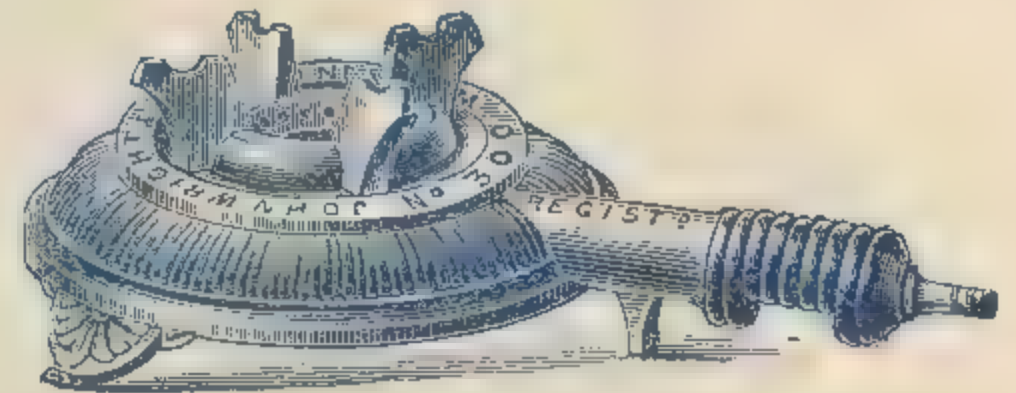
DEPOSE STOVES.

			s.	d.
No. B1	..	6½ in. diameter	...	2 6
No. B2	...	7½ in. "	...	3 3
No. B3	...	8 in. "	...	4 3
No. B4	...	9½ in. "	...	5 3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 33) and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

			s.	d.
No. B341	...	5½ in. diameter	...	1 9
No. B342	...	7 in. "	...	2 6
No. B343	...	9 in. "	...	3 6



No. B300.

			s.	d.
No. B300	..	6½ in. diameter	...	1 9
No. B302	..	7½ in. "	...	2 9
No. B304	...	8½ in. "	...	4 6
No. B306	...	9½ in. ", with double ring burner	...	6 9

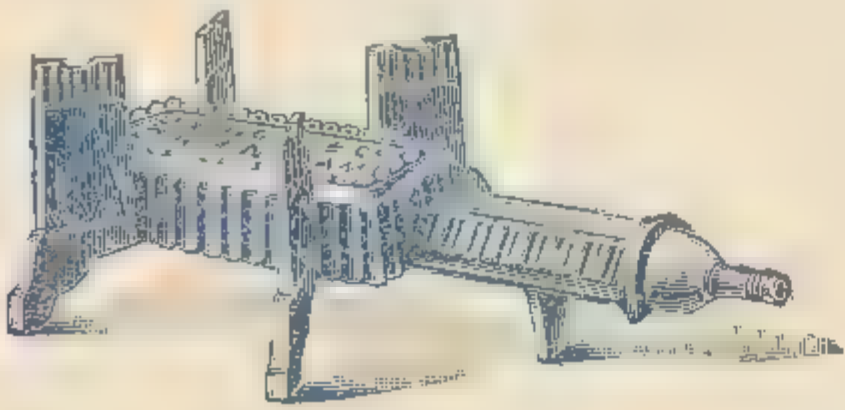


These Stoves are most elaborately finished in Bronze Metal, and are of Japanese design. They supply a long felt want for a better class Stove at a moderate price.

			s.	d.
No. B21	...	6 in. diameter	...	3 6
No. B22	...	7 in. "	...	4 0
No. B23	..	7½ in. "	...	5 0

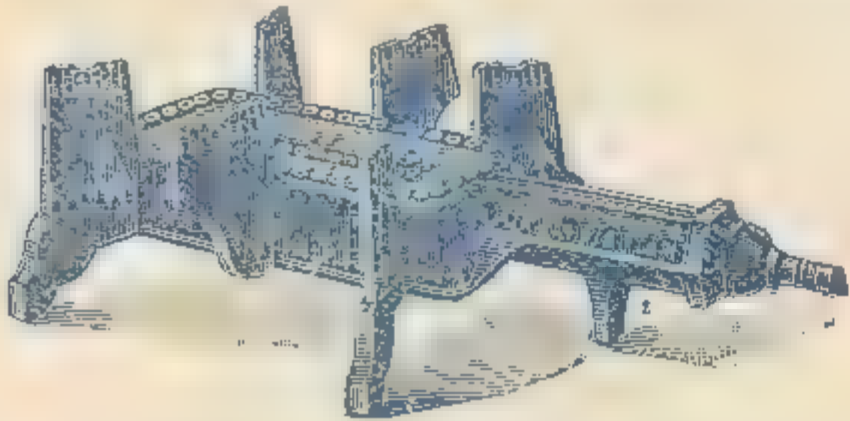
WRIGHT'S GAS BOILING STOVES.

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

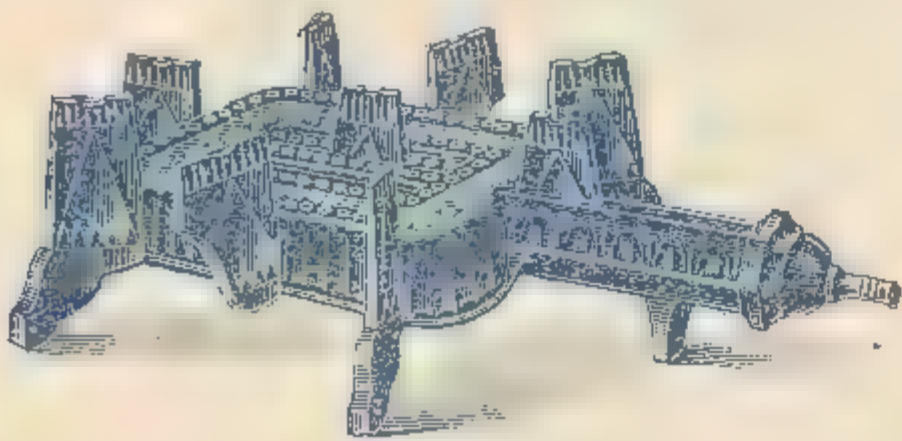


No. B309. Size, 8½ in. long × 5 in. wide. Price 1/9.

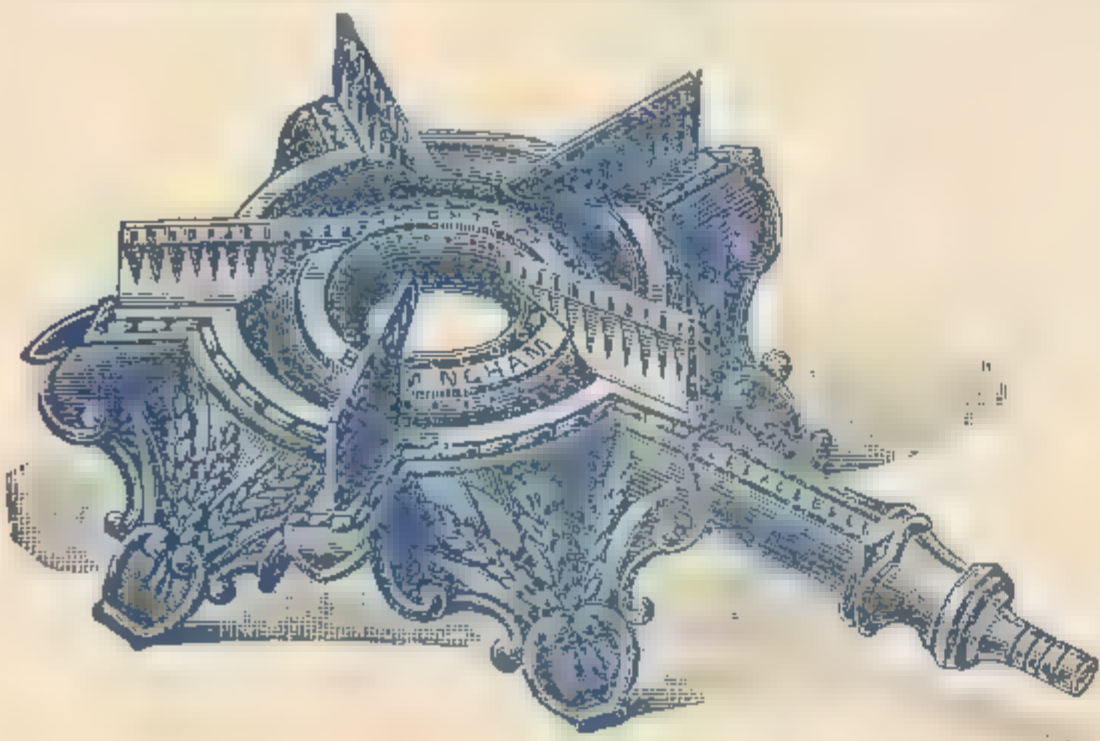
No. B310. Size, 10 in. long × 6 in. wide. Price 2/-.



No. B312. Size, 12½ in. long × 6½ in. wide. Price 3/6.

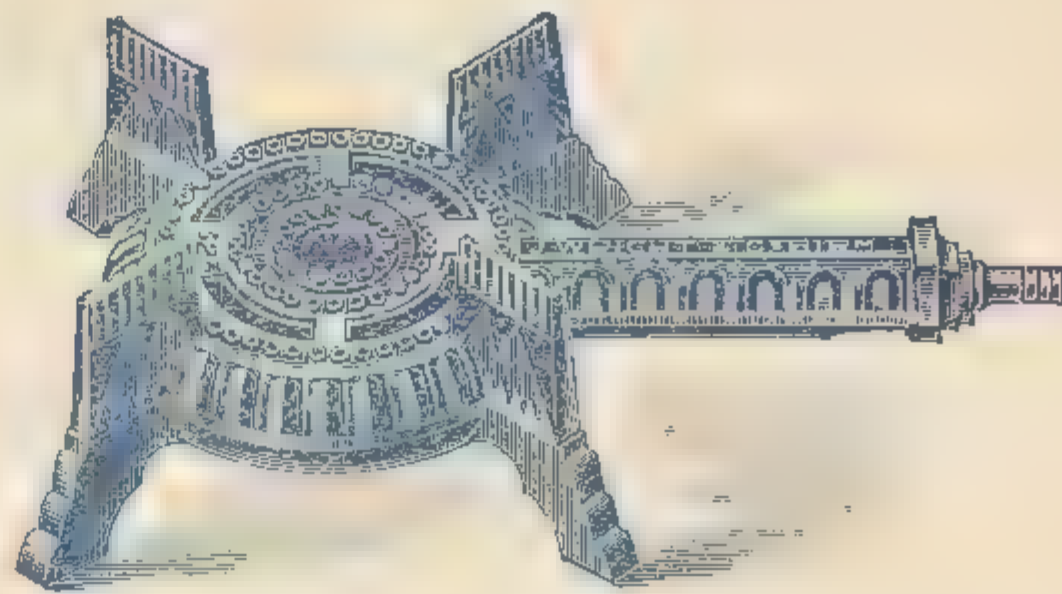


No. B314. Size, 12½ in. long × 8 in. wide. Price 5/9.



The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Height.	Price	
			s.	d.
No. B315 ...	6½ in.	3 in.	3	0
No. B316 ..	8 in.	3½ in.	4	0
No. B317 ...	9 in.	4½ in.	5	0

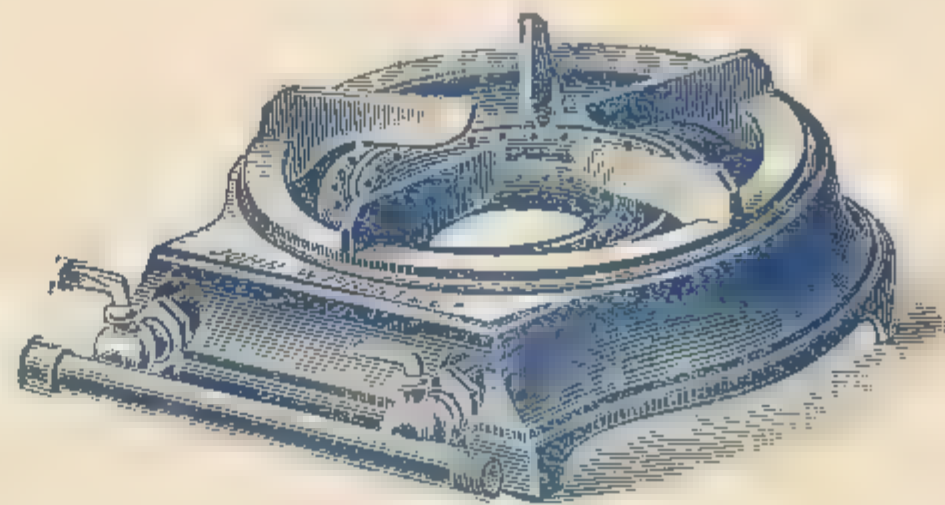


THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

		s.	d.
No. B321.	8 in. diameter ...	2	6
No. B322.	9 in. ,, ...	4	0
No. B323.	10½ in. ,, ...	5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring ...	15 feet per hour.
Outer ring .	25 ,,
Total ...	40 ,

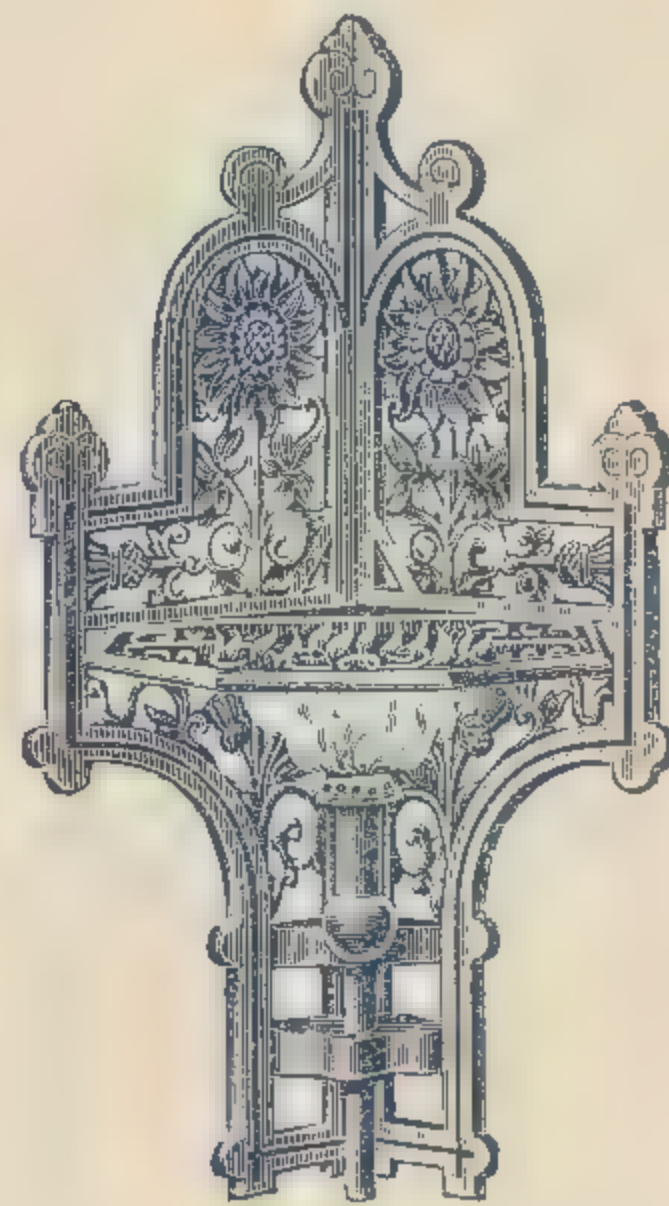
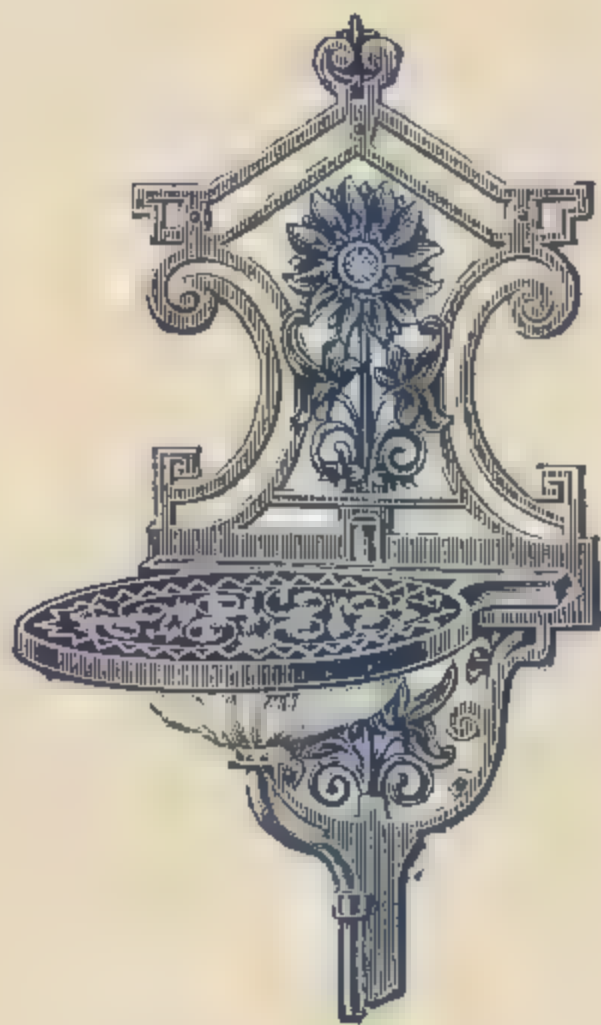
Diameter 12 in.

Price 14/-

WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED.)



The above will be found a very useful arrangement. They have been introduced by us to supply a long-felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first-rate design and finish.

No. B330.

Price 1.00 .75 .50 .25 .10 .05 .02 .01 **46 each.**

No. B332.

Price 5/6 each.

WRIGHT'S WATER HEATERS.

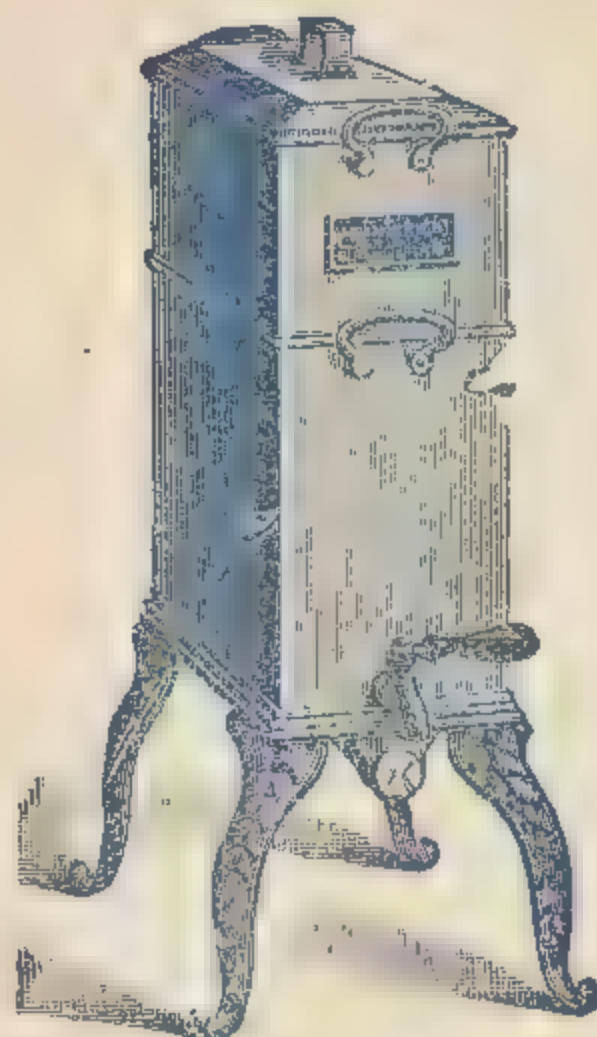
Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

COMBINED BOILER AND STEAMER.



A1002.

(MADE OF STRONG COPPER.)

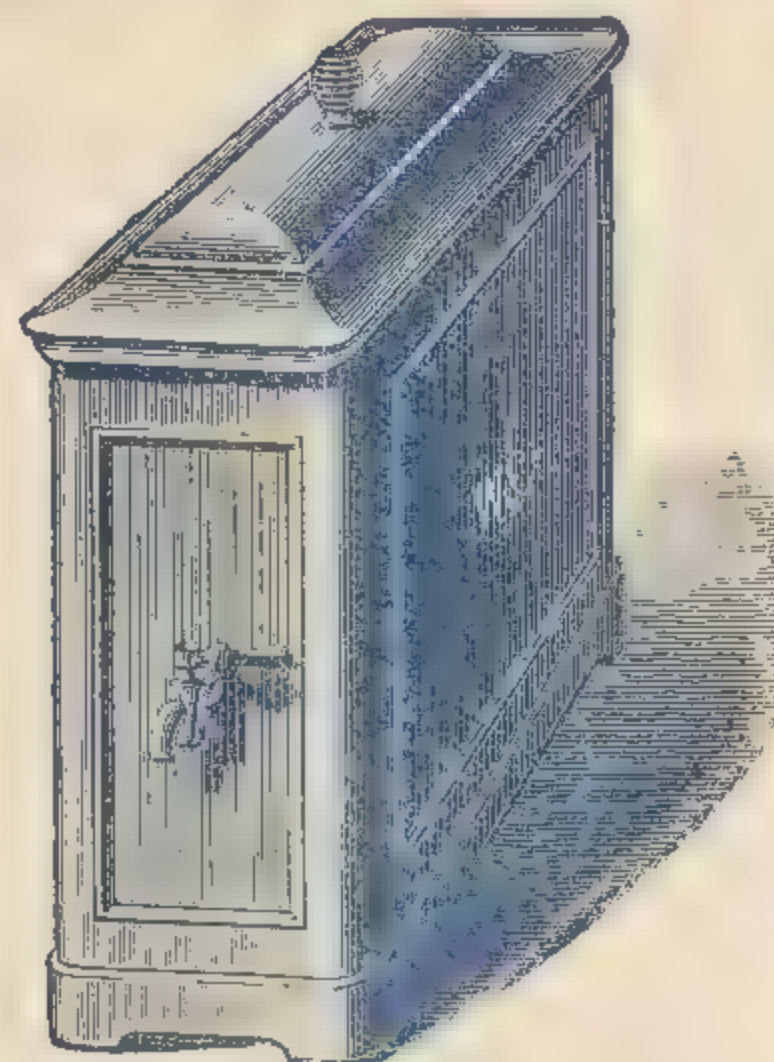
This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

	Sizes complete.			Capacity of Boiler.	PRICE.		
	Long	Wide	Deep.		£	s.	d.
A1002	12 in.	by 6 in.	by 16½ in.	3 gallons.	3	5	0
A1004	14 in.	by 6 in.	by 16½ in.	3½ "	3	10	0
A1006	16 in.	by 6½ in.	by 17½ in.	4½ "	3	15	0
A1008	20 in.	by 7 in.	by 18 in.	6 "	4	0	0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker.

For No. 405 407 410 415 420 425 440 Cooker.
65/- 65/- 65/- 70/- 70/- 75/- 80/-

WRIGHT'S WATER BOILER.



No. B711.

This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

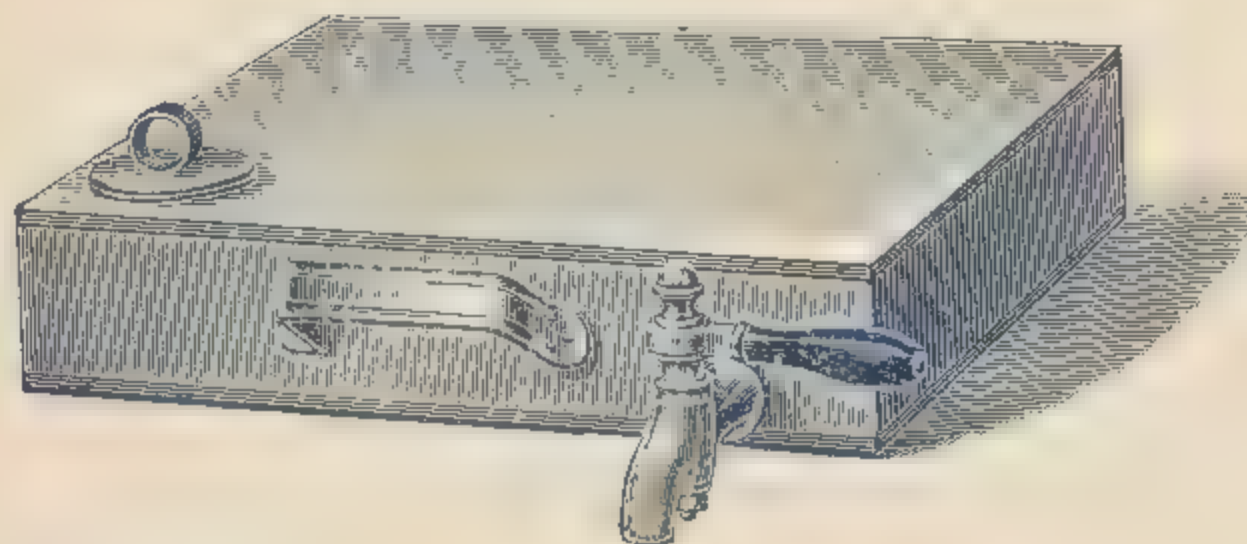
It is not a rapid heater, and from the comparatively small consumption of gas it may with safety be used in a bath room.

PRICES OF SEPARATE BOILER:—

4 gallons	...	...	...	£2 10 0
9 "	...	...	...	£4 0 0
13 "	...	...	...	£5 15 0

WRIGHT'S COPPER WATER BOILER.

HEATED BY WASTE HEAT FROM COOKER, MADE IN POLISHED COPPER AND TINNED INSIDE.



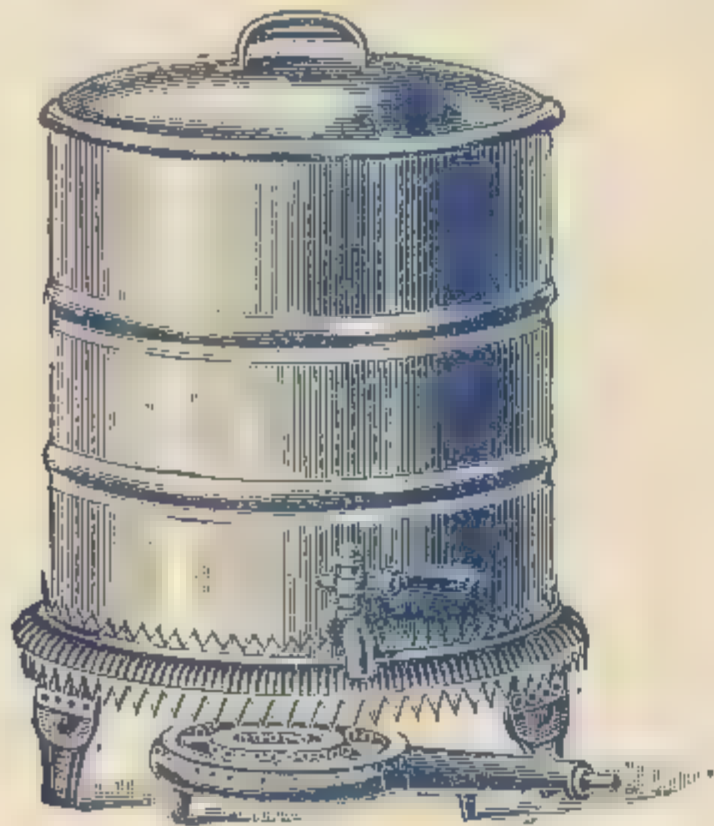
No. A1003.

For use with Cooker.	Capacity.		Price.
	About	Gal.	
No.			
405	1	"	30/-
407	1½	"	
410	1½	"	
415	2	"	35/-
420	2½	"	
425	3	"	40/-
440	3	"	

This Water Boiler is made to fit on to our Eureka Cooker (see page 12). It fits into the space between top of Oven and Hot plate, and is heated by the waste heat from crown of oven. Thus, during the time that the meat, &c., is being cooked in the oven, a sufficient supply of warm water for washing up, &c., is being obtained in the water boiler, and without any extra expenditure of gas. The boiler is made in strong copper and polished.

WRIGHT'S "SIMPLEX" WATER HEATER.

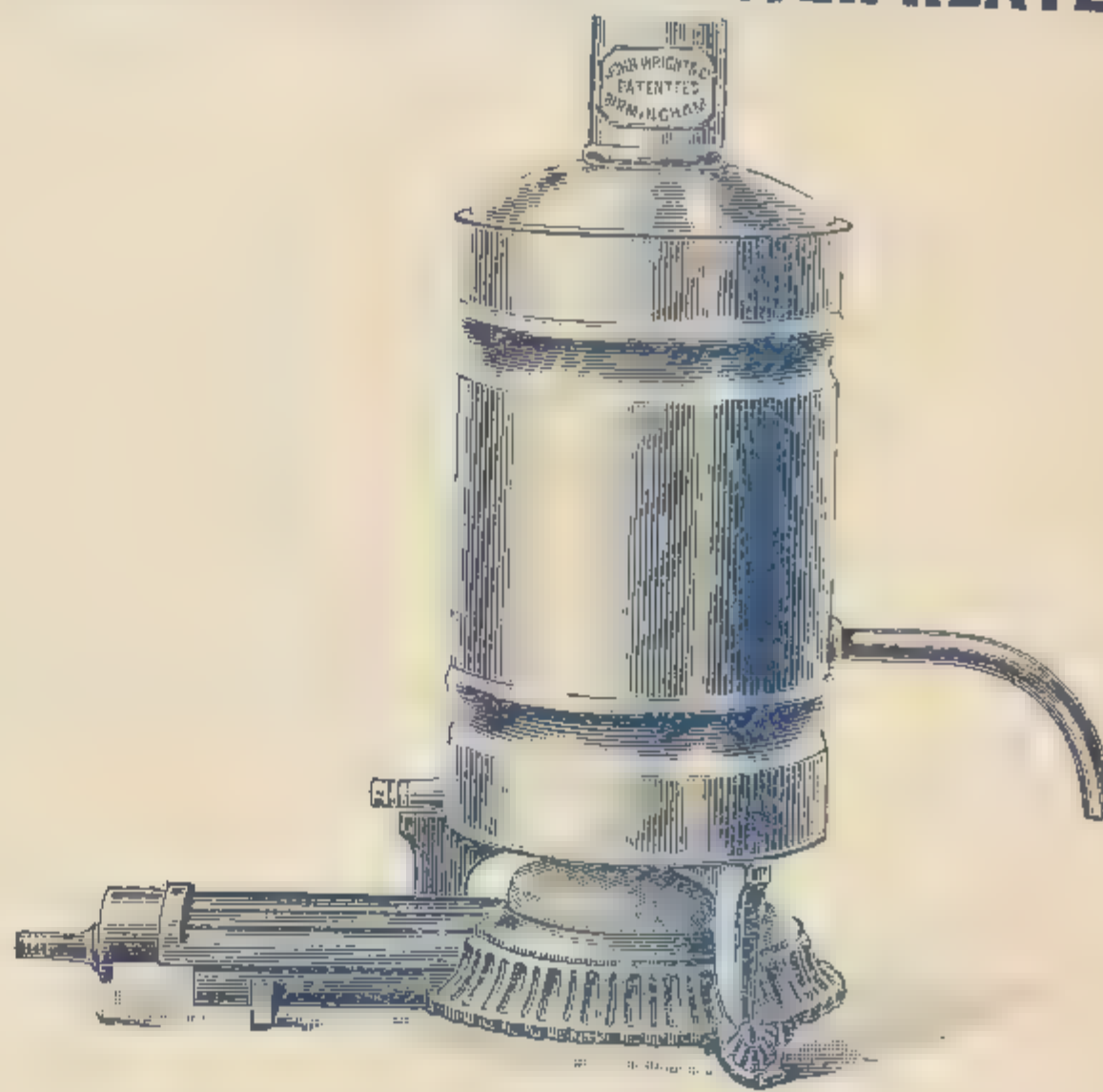
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 galls.	16 galls.
Price, in Galvanised Iron, complete with burner	37/6	50/-
Ditto, in stout copper, tinned inside	45/-	70/-

WRIGHT'S "INSTANTANEOUS" WATER HEATER

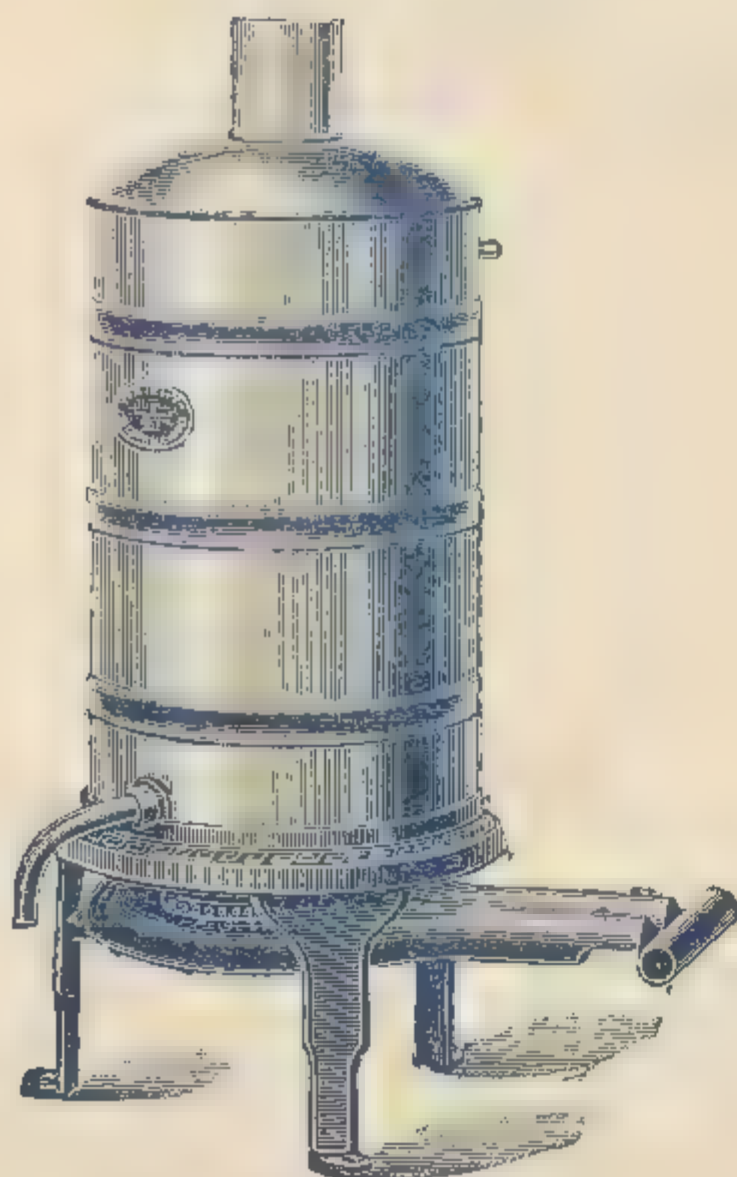


No. B1030.

This is a cheap form of Heater, suitable for delivering a small stream of hot **pure** water. In it the products of combustion do not come into contact with the water. It is suitable for lavatories, or for shaving, &c. It will deliver a stream of water at the rate of 20 gallons per hour, at a temperature of 110° Fahr., or small quantities at a correspondingly increased temperature. Gas consumption, 40 feet per hour.

Price complete 35/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

The Heater is now made with straight legs, so as to take up as little room as possible.

No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

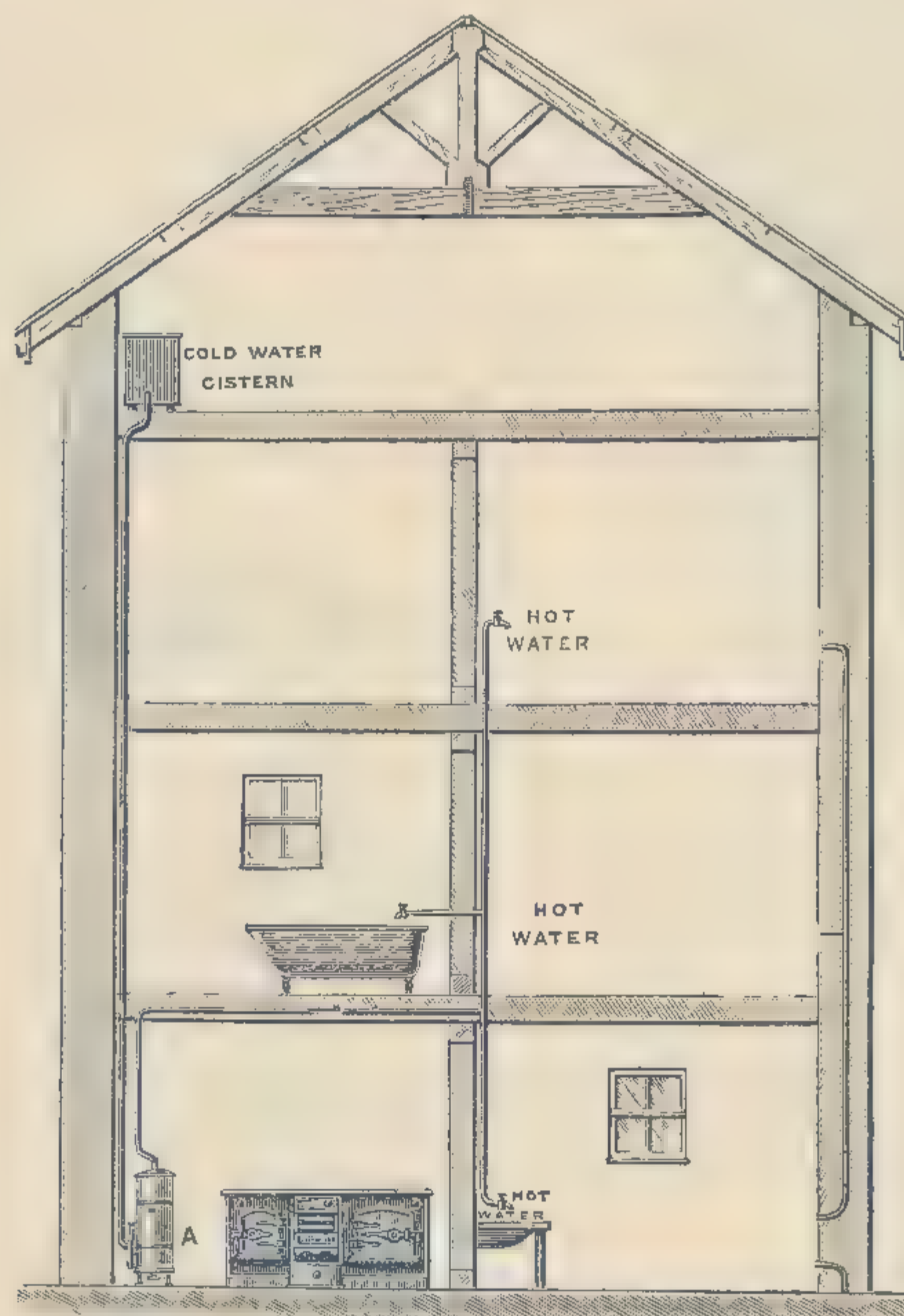
Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING BOILER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



The above drawing shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described on next page.

The heater A shows the complete apparatus. Should Hot Water be drawn from any tap, no matter how far from the heater, cold water from the cold water cistern will replace the hot water drawn off, and acting on the valve the gas will at once be turned on till the cold water is raised to the desired temperature, when it will be automatically cut off. For full description see next page.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any Instantaneous Water Heater.

The advantages of this system, as compared with Instantaneous Water Heaters, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use—whereas even in the largest Instantaneous Heaters a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an Instantaneous Heater.
- 3rd.—Very large gas pipes must be put in to supply the Instantaneous Heaters—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in Instantaneous Heaters is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk.

WRIGHT'S PATENT BALL FIRE STOVES.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire.

By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing section of Stove on pages 46 and 52).

THE FOLLOWING STOVES CAN NOW BE HAD FITTED WITH OUR NEW BALL FIRE AT A COST OF 4/- EACH STOVE EXTRA.

			Shown on Page	When Fitted with Ball Fire, the Stove will be called	PRICE With Ball Fire complete.
No.	B1850 ...	...	48	... B2850 ...	...22/-
"	B1852 ...	...		... B2852 ...	...27/-
"	B1209 ..	...		... B2209 ...	...20 -
"	B1211 ..	...	49	... B2211 ...	...25 -
"	B1213 ...	...		... B2213 ..	...30/-
"	B1219 ...	...		... B2219 ...	...22/-
"	B1821 ...	...	50	... B2821 ..	...28/-
"	B1823 ...	...		... B2823 ..	...34/-
"	B1825 ...	...		... B2825 ...	...39/-
"	B1845 ...	...	51	... B2845 ...	...31/6
"	B1846 ...	...		... B2846 ...	...39/-
"	B1847 ...	...		... B2847 ...	...44/-
"	B47 ...	...	53	... B2047 ...	...49/-
"	B48 ...	...		... B2048 ...	...59/-
"	B49 ...	...		... B2049 ...	...69/-
"	B238 ..	...	54	... B2238 ...	...54/-
"	B1870 ...	...		... B2870 ...	...24/-
"	B1871 ...	...		... B2871 ...	...30/6
"	B1872 ...	...	55	... B2872 ...	...37/6
"	B1874 ...	...		... B2874 ...	...44/-
"	B1860 ...	...		... B2860 ...	...42/-
"	B1861 ...	...	56	... B2861 ...	...52/-
"	B1862 ..	...		... B2862 ...	...49 -
"	B1819 ...	...		... B2819 ...	...44/-
"	B1820 ...	...	58	... B2820 ...	...51 6
"	B1890 ..	...		... B2890 ...	...94 -
"	B1900 ...	...		... B2900 ...	...44 -
"	B1910 ...	...	59	... B2910 ..	...42 6
"	B1830 ...	...		... B2830 ...	104 -
"	B796 ...	...		... B2796 ...	130/-
"	B31 ...	...	61	... B2031 ..	...94 -
"	B32 ...	...		... B2032 ...	151 -
"	B33 ...	...		... B2033 ...	214/-

WRIGHT'S PATENT INCANDESCENT BALL FIRE,

WITH HEAT ECONOMISER.



Reduced Section showing arrangement for utilizing waste heat.

THE "QUEEN" STOVE.—"The Best that is made."

For particulars see page 52; and also following pages.

TESTIMONIAL.

41, Binfield Road, Clapham, S.W., January 16th, 1891.

MESSRS. JOHN WRIGHT AND CO., LD.

DEAR SIRs,—Your two "Queen" stoves duly received in excellent order. I forebore to write until I had given them a good trial. I am glad to be able to say they are in every way a charming addition to the house, they give out an excellent amount of perfectly pure warmth, quite free from smell or discomfort of any kind. One is in my bedroom and the other in a corner of the hall, whence, when lighted, it sends in a continuous stream of pure warm air into the hall and staircase, affecting the temperature even at the top of the house and obviating to a great degree the cutting draught previously found when the sitting room doors were open.

As to the "Eureka" Gas Cooker, which we have just established, my servants cannot say too much in praise of it, they have entirely abandoned an excellent kitchener in its favour, and quite to my surprise find quite warmth enough even in our exceptionally large kitchen, and during this extremely cold weather, if they keep, say, a kettle of water boiling over one of the burners. The cooking from it, by quite inexperienced hands, is better than from our coal oven, and the maids appear to be at no trouble whatever in gauging either the heat or time required for cooking, and this stove again is remarkably free from any smell while in full use.—I am, dear sirs, yours faithfully,

SPENCER. C. HARRY.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1845.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price.

No. of Stove.	High.	Wide.	Width of Fire.	Ground all over and best finish.
B1845	22 in.	18½ in.	8½ in.	27/6
B1846	24 in.	20 in.	10 in.	35/-
B1847	26½ in.	21½ in.	12 in.	40/-

Special Nickel Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

Any of above can be had with NEW BALL FIRE 4/- each extra. (See page 45.)

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE QUEEN," (NEW DESIGN).



Showing Stove with Fender and
with Tile Side Panel (Metal Fire).



Showing Stove without Fender and with
Ornamental Iron Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing waste
heat.

The great success attained by our "Queen" Stove has induced us to get out a still more beautiful design (as shown above), and we can confidently recommend this Stove as by far the best in the market, both as regards **design, finish, heat produced, and general effectiveness.**

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made only in the best finish, polished and best Berlin blacked.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE "QUEEN."

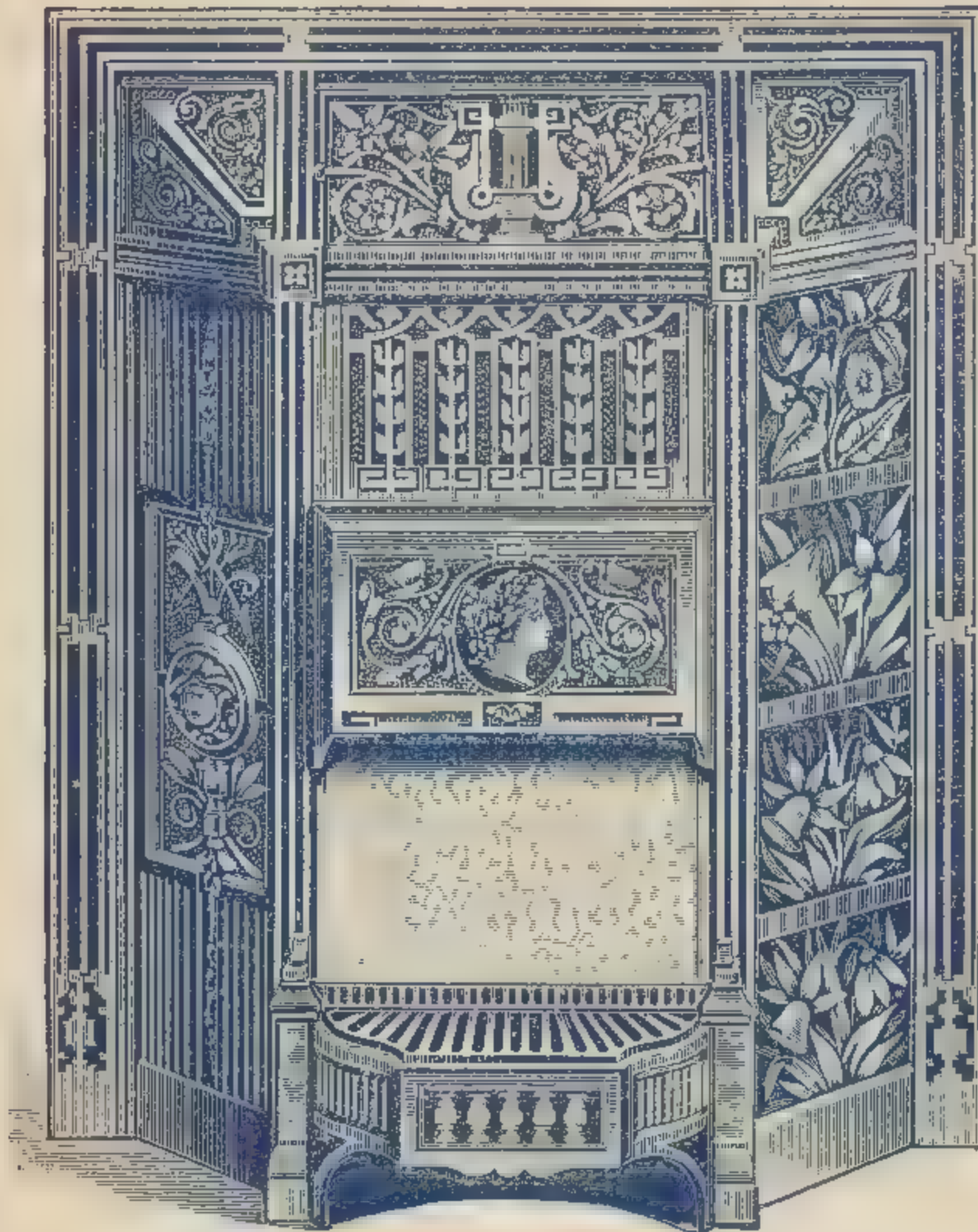
No.	Description.	SIZES.			PRICES.				
		Height.	Width.	Width of Fire.	Best Finish Stoves and Polished.	Ditto, with Tiled Side Panels.	Best Finish with three Top Panels. Best Victoria Bronzed.	Best Finish with Sides, Top, and Canopy. Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.
		Inches.	Inches.	Inches.					The whole Stove Electric Bronzed in Gold and Silver.
B47	Metal Fire	29	20	8½	45/-	57/6	55/-	70/-	100/-
B2047	Ball Fire				49/-	61/6	59/-	74/-	104/-
B48	Metal Fire	30½	22½	10	55/-	67/6	67/-	82/6	115/-
B2048	Ball Fire				59/-	71/6	71/-	86/6	119/-
B49	Metal Fire	31½	25½	13	65/-	77/6	80/-	95/-	130/-
B2049	Ball Fire				69/-	81/6	84/-	99/-	134/-

Fenders for above as shown on Sketch. Berlin Blacked, 6/6 each. Best Electro Bronzed, 16/6.

Special Nickel-Plated Trivet, 2/- each extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT METAL GAS FIRE.



SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND
TILES ON RIGHT.

Like the "Queen" Metal Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consumption of Gas per hour when full on 10-10ths pressure	PRICE.		
						Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand-painted Tile panels
B1840	30 in.	21½ in.	8½ in.	18 in.	15 c.ft.	55/-	extra 15/-	extra 20/-
B1842	36 in.	25 in.	10 in.	20 in.	20 c.ft.	65/-	20/-	30/-
B1844	36 in.	27 in.	12 in.	20 ft. sq.	24 c.ft.	75/-	20/-	30/-

Nickel-Plated Trivets, 2/- extra. All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B238.

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

Height of Stove	...	...	...	...	20in.
Width of Stove	...	...	...	...	20in.
Width of Fire	..	..	..	..	12in.
Suited for Rooms about	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on tenths pressure	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	½ in.
Diameter of Flue	...	...	...	...	3½ in.

PRICE 50/- each.

If with BALL FIRE, 4/- extra. (See page 45.)

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT "METAL" OR ASBESTOS GAS FIRES.



No. B1862.

Similar in construction to B1860 (see previous page), but a newer design.

Size of Stove	...	...	...	...	...	31 in. high by 22 in. wide.
Width of Fire	...	...	...	...	...	13 in.
Suited for Room	...	...	...	...	...	about 20 ft. square.
Gas Consumption per hour when full on	...	...	...	...	...	35 cubic ft.
Bore of Gas-supply Pipe	...	...	...	...	...	$\frac{1}{2}$ in.
Diameter of Flue	...	...	...	...	...	$3\frac{1}{2}$ in.
Height from Floor to centre of Flue	...	...	...	...	...	23 in.

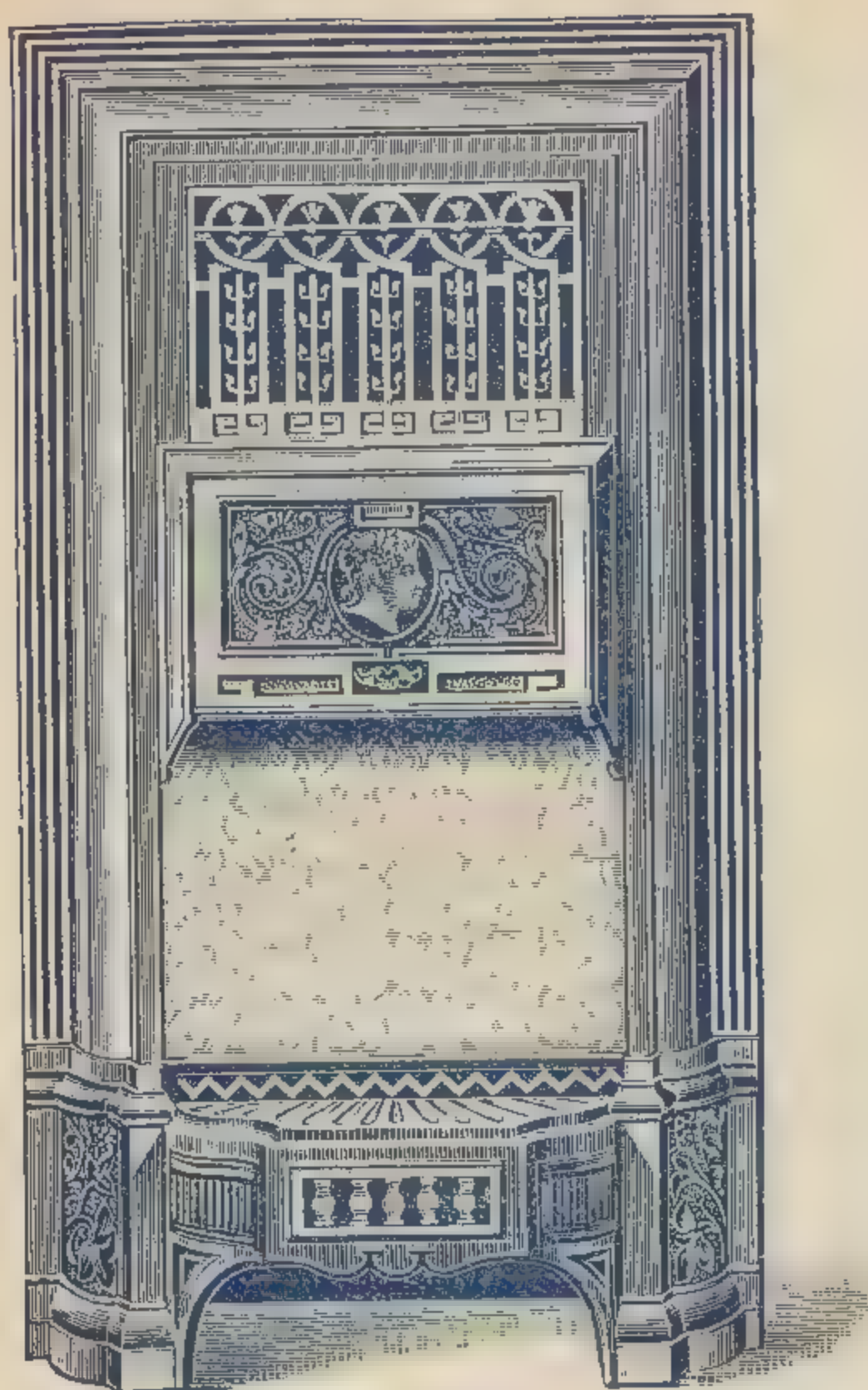
PRICE, without Trivet	...	...	...	...	...	£2	5	0
Fender for ditto, fitted with Faience Tile	...	...	...	...	...	0	11	0

If with Ball Fire, 4/- extra.

Special Nickel Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

THE ABOVE STOVE IS GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality, 2/6. See page 70.



No. B1820.

WRIGHT'S PATENT INCANDESCENT METAL GAS FIRE.

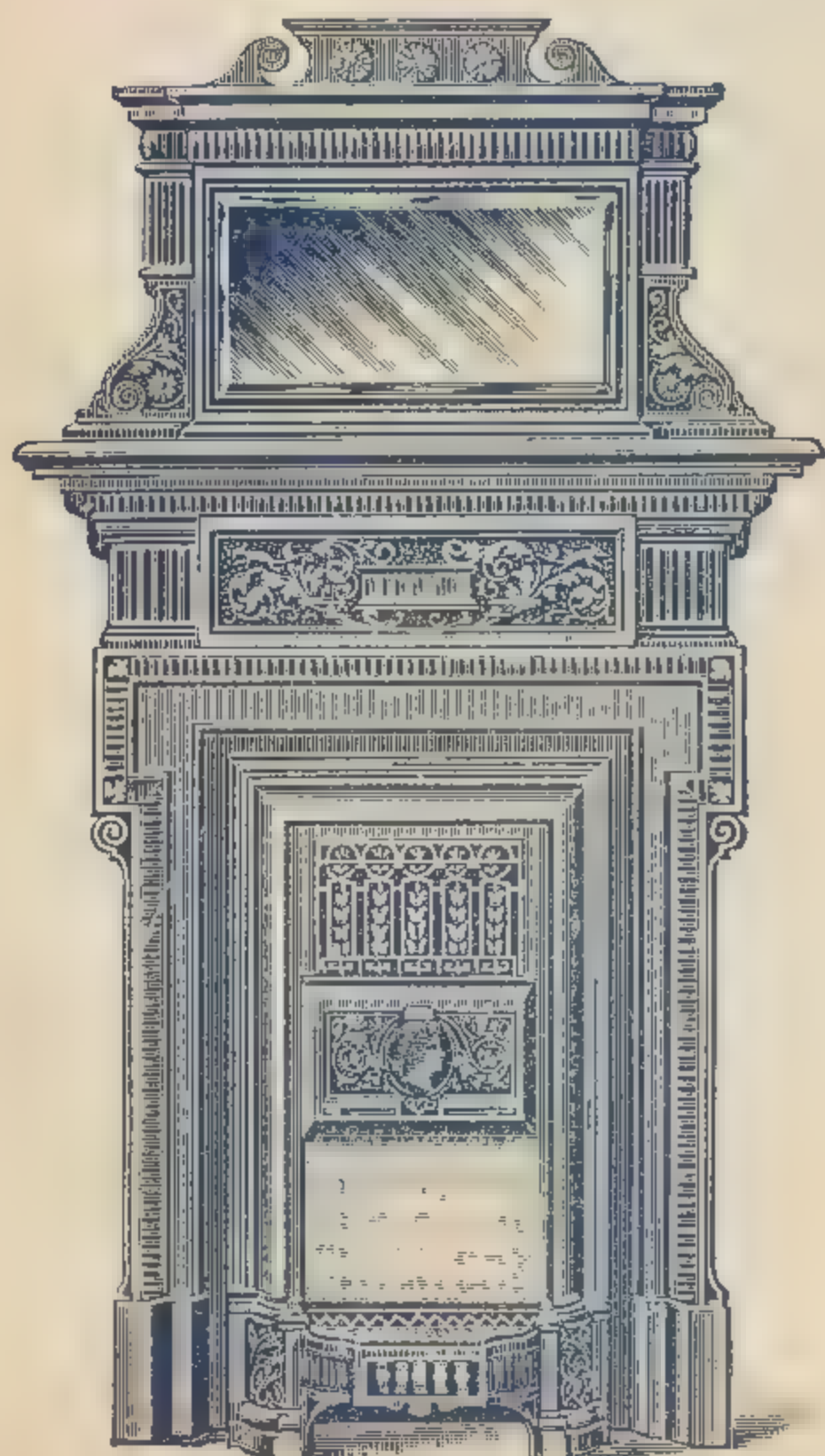
This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

							PRICE.	
	High.	Wide.	Deep.				Fine Cast,	Best Finish
B1819	28in.	19in.	7½in.	...	...	...	40/-	50/-
B1820	35 in.	19in.	7½in.	...	...	..	47,6	57/6

Hot air arrangement, 5/- extra.

With New Ball Fire, 4/- extra. See page 45.



WRIGHT'S PATENT INCANDESCENT METAL GAS FIRE, WITH MANTEL.

No. B1890.

SIZE.

70½ in. high by 39 in. wide by 8 in. deep.

PRICE.

		As Drawn.	With Mantel but without Overmantel.
With Mantel, Overmantel, &c., painted in colours and stoved, interior fine cast	}	£6 10 0	£4 10 0
Ditto, interior best finish		7 0 0	5 0 0

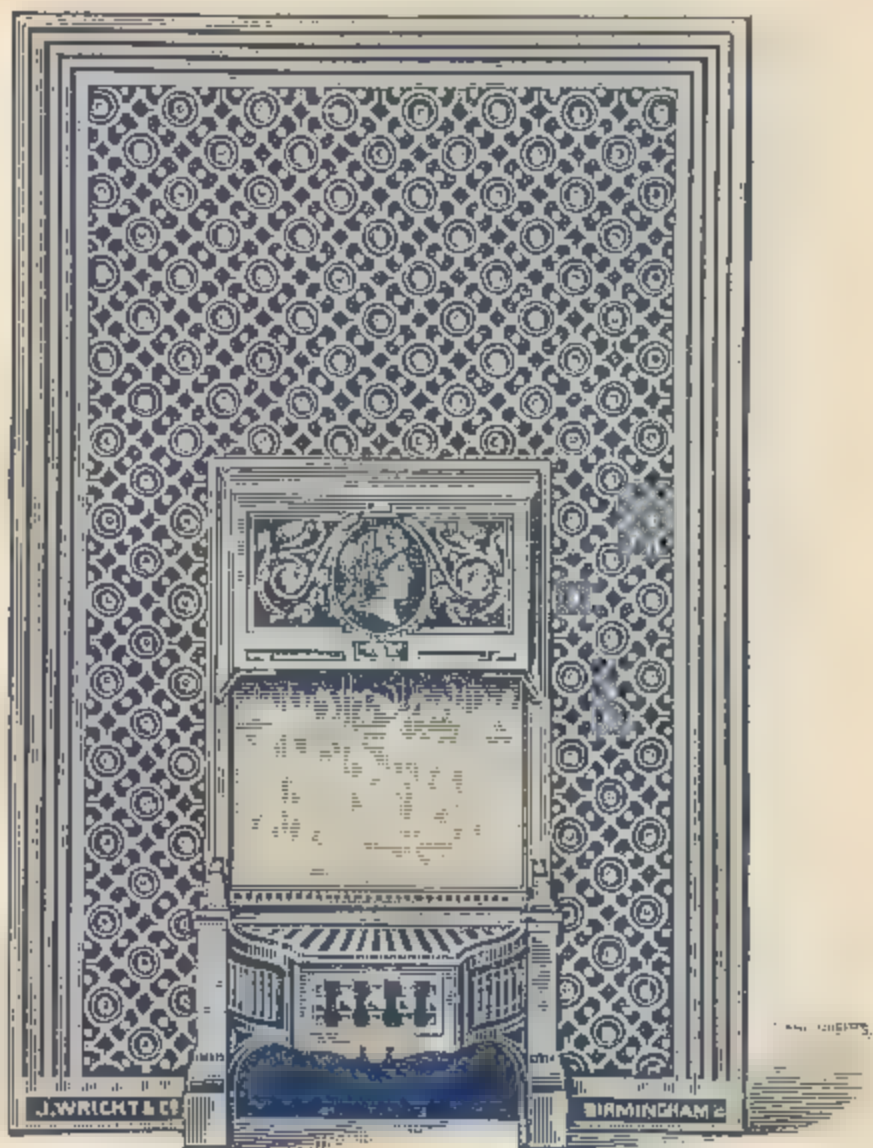
If with Ball Fire, 4/- extra. See page 45.

The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT METAL GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

Size—22 x 36 in. or 24 x 36 in.

Fine Cast	...	...	...	£2	0	0
Best Finish	..	...	...	2	10	0

With Ball Fire, 4/- extra. (See page 45.)



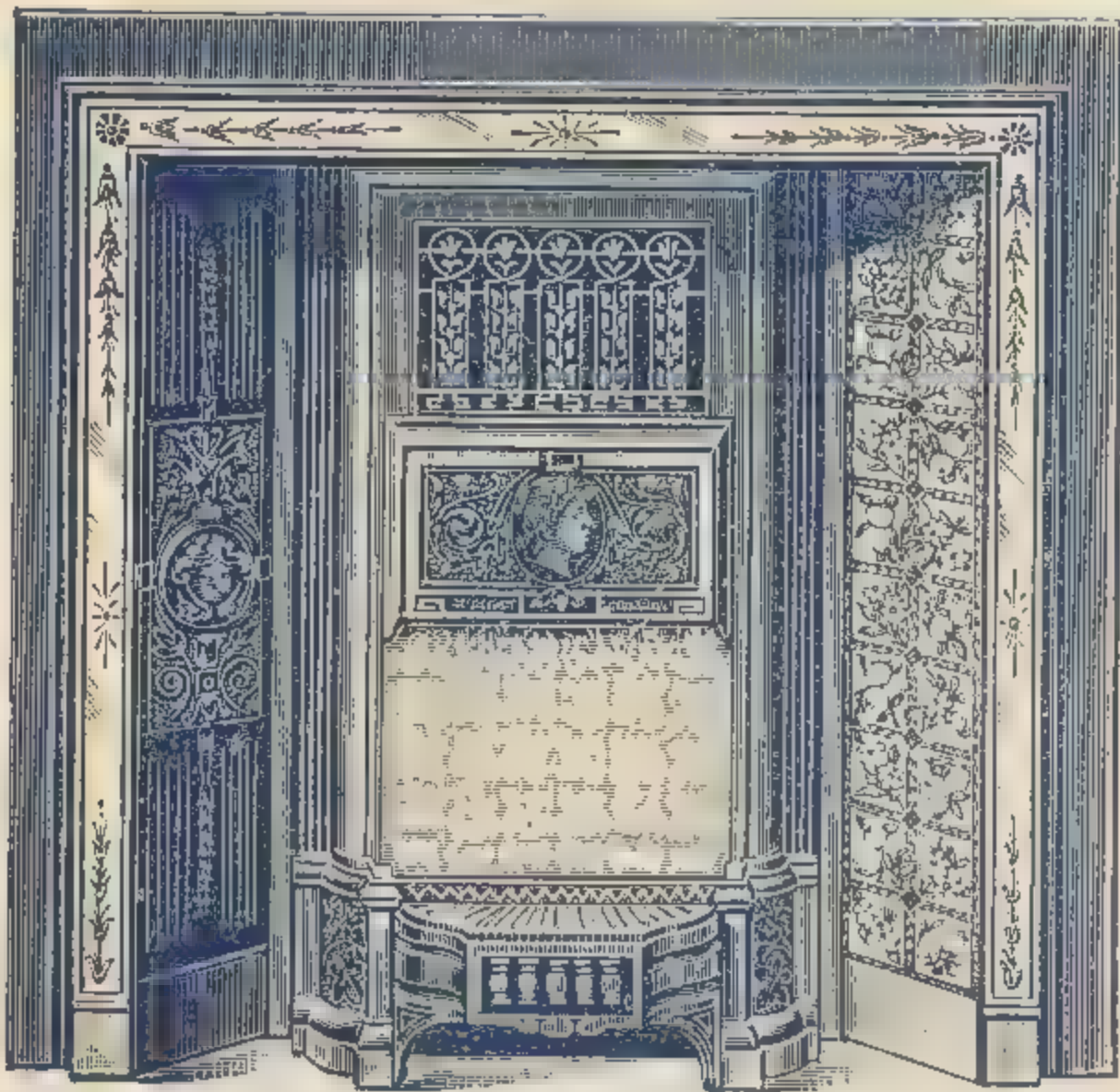
No. B1910.

Size : 31½ in. high ; 22 in. wide ; width of fire, 10 in.

Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

With Ball Fire, 4/- extra. (See page 45.)

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT METAL FIRE.



No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side.

PRICES—best finish.

With iron panels	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	5	15	0
With best hand-painted tile panels	...	...	...	...	6	15	0

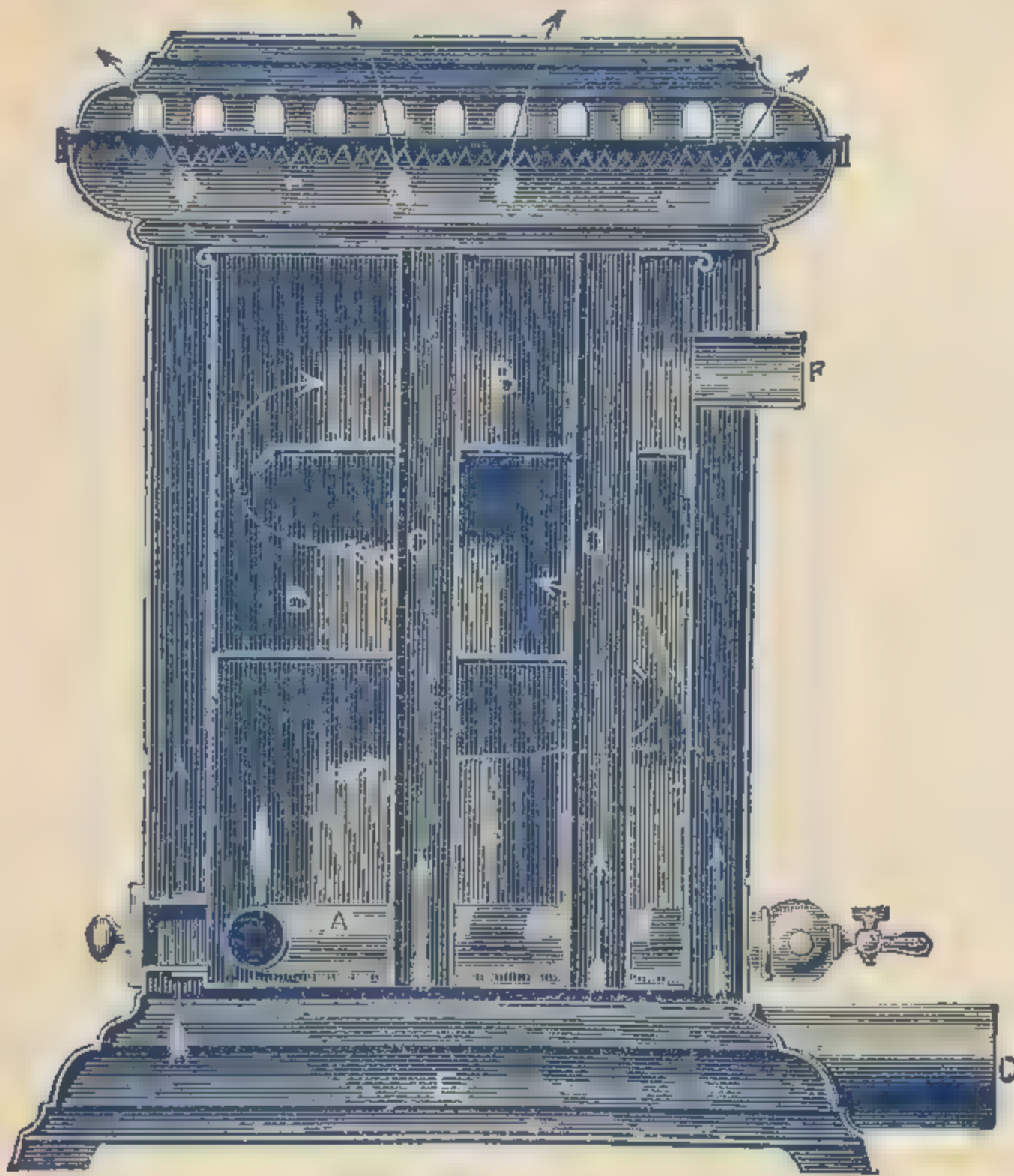
If fitted with Hot Air arrangement, 5/- each extra.

With Ball Fire, 4/- extra. (See page 45.)

Size ... 36 x 38 in., or 38 x 40 in.

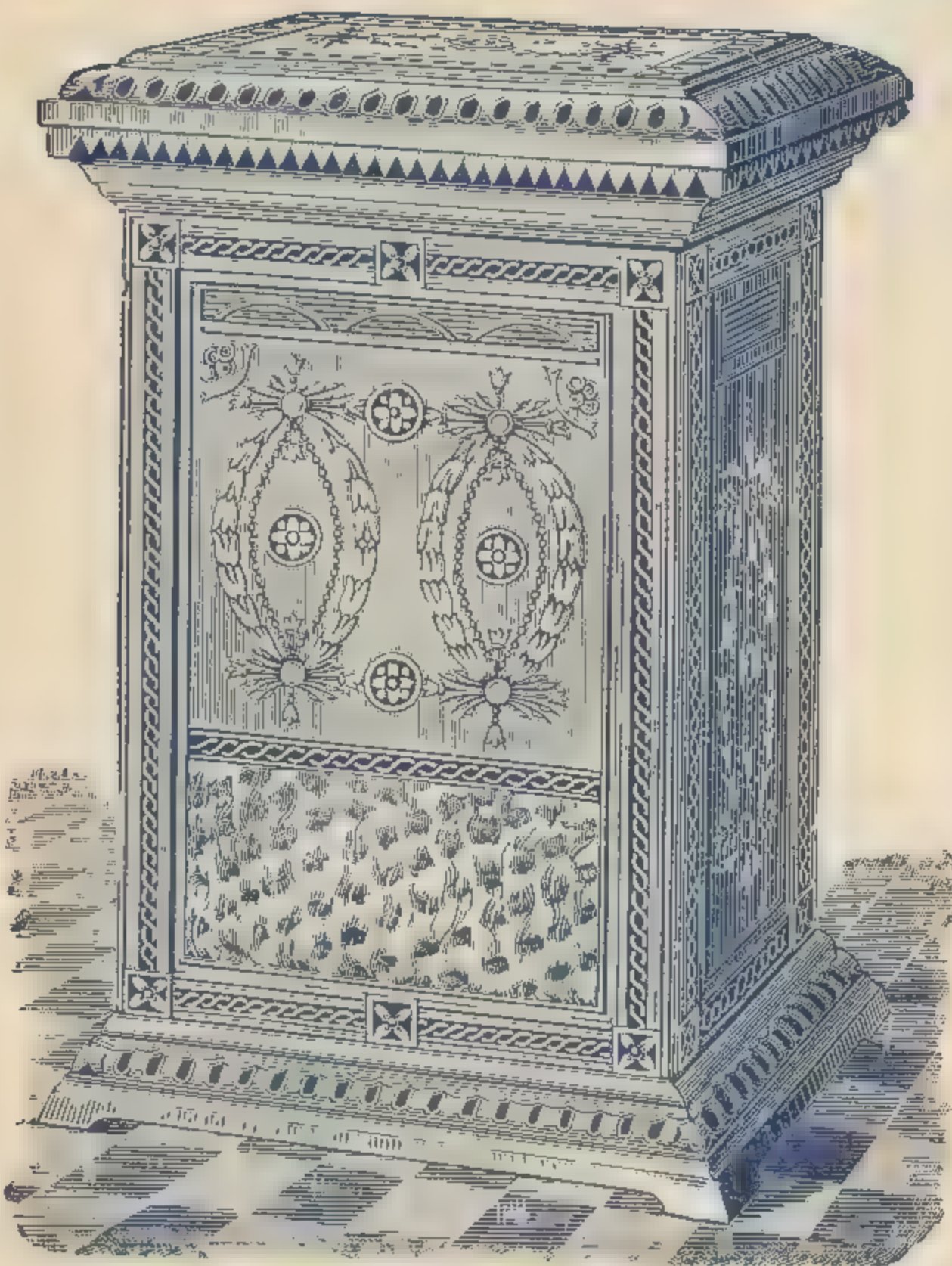
ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.

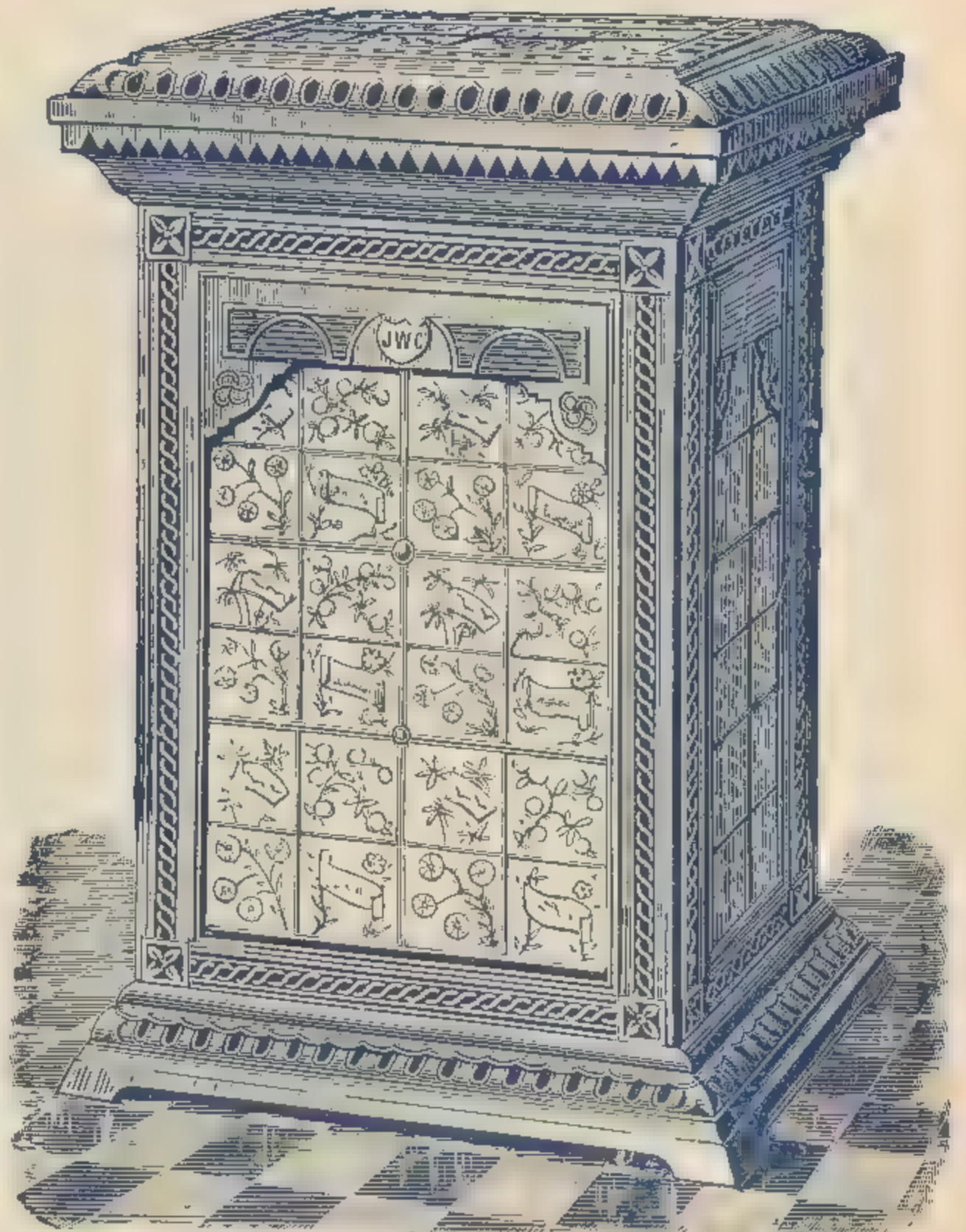


DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

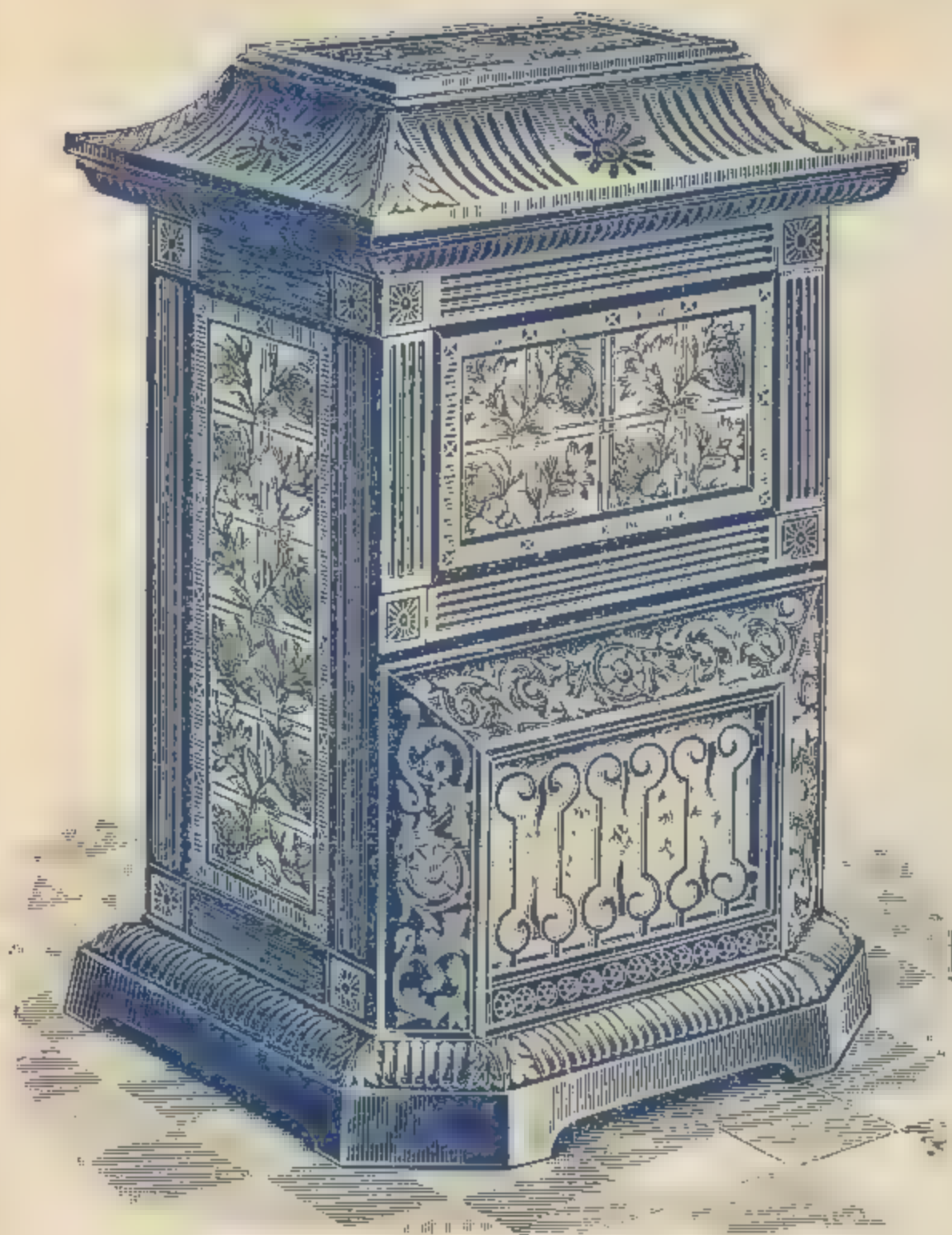


No. B794.—OPEN FIRE STOVE, Cast Iron.



No. B791.—CLOSE FIRE STOVE, fitted with Encaustic Tiles.

WRIGHT'S PATENT KYRLE VENTILATING GAS STOVES.



No. B796.

This Stove is similar in construction to those shown on previous page, but is superior in make, design, and finish. It is polished and best finished in Berlin Black, and fitted with Hand-painted Tiles.

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one, and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer.

CLOSE FIRE STOVES.

No.	DESCRIPTION.	SIZE. Height. Width. Depth	Effective Heating Sur- face, about	Gas Consump- tion per Hour	Bore of Gas supply Pipe	Suited for Room	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
B784	Plain Sheet-Iron Body	28in. x 18in. x 14in.	17 sq. ft.	12 cubic ft.	1 inch.	abt. 15 ft. sq.	2½ inch	23 inch	£2 15 0
B786	Fine Cast	30in. x 18in. x 14in.	27 "	10 "	1 inch	20 "	2½ "	22 "	3 0 0
B790	Fine Cast	31in. x 21in. x 16in.	40 "	13 "	1½ "	25 "	2½ "	24 "	4 0 0
B791	Fitted with Encaustic Tiles	31in. x 21in. x 16in.	40 "	13 "	1½ "	25 "	2½ "	24 "	5 0 0

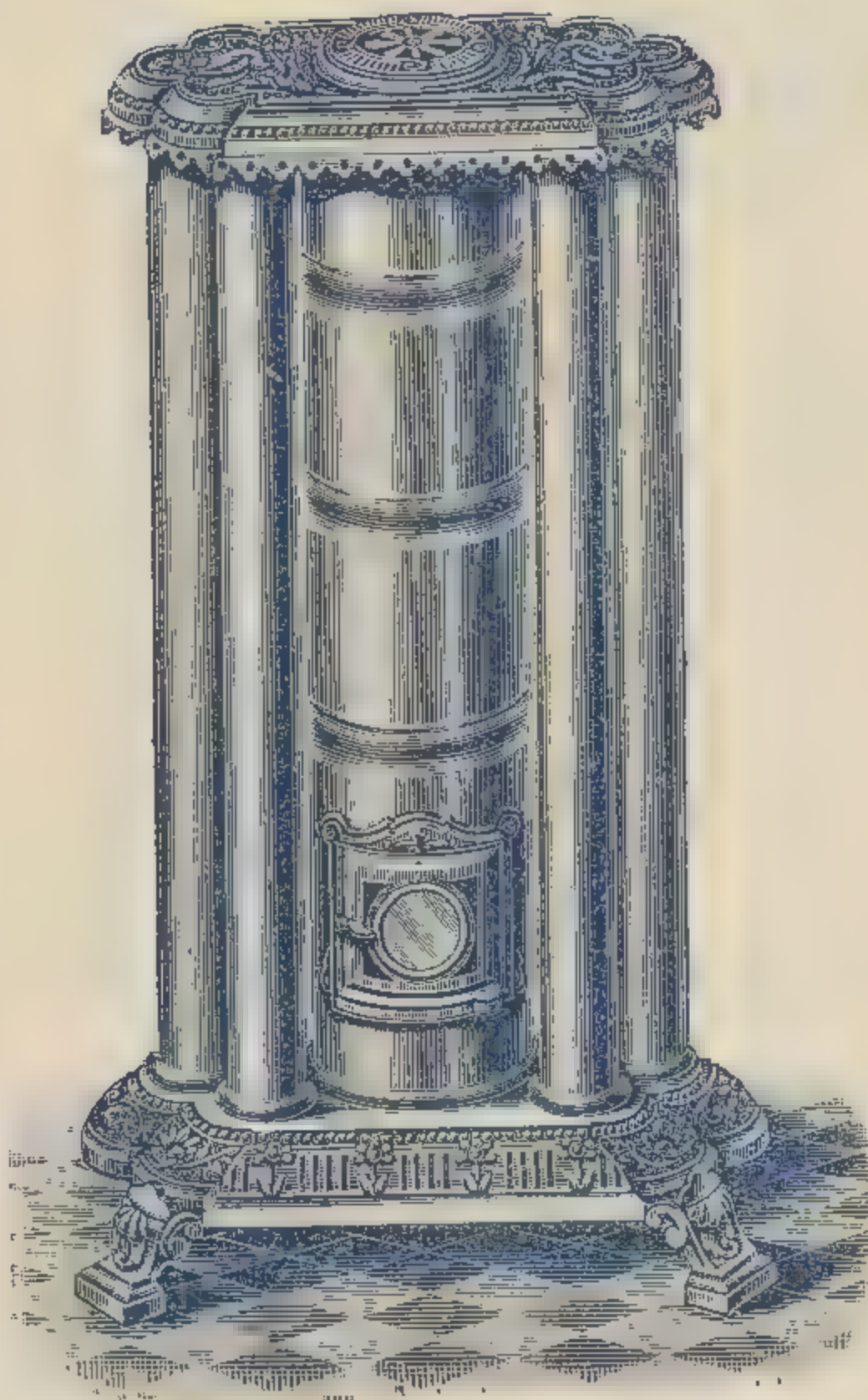
OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Metal Fire at same prices.

No.	Description.	SIZE. Height. Width. Depth	Effective Heating Surface.	Gas Consumption per hour.	Bore of Gas-supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
B788	Fine Cast	30in. x 18in. x 14in.	abt. 27 sq. ft.	10 cub. ft.	1 inch.	abt. 20 ft. sq.	2½ inch	22 inch	£3 0 0
B789	Fitted with Encaustic Tiles	30in. x 18in. x 14in.	27 "	10 "	1 inch	20 "	2½ "	22 "	3 10 0
B794	Fine Cast	31in. x 21in. x 16in.	40 "	13 "	1½ "	25 "	2½ "	24 "	4 0 0
B795	Fitted with Encaustic Tiles	31in. x 21in. x 16in.	40 "	13 "	1½ "	25 "	2½ "	24 "	5 0 0
* B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in. x 22in. x 18in.	45 "	15 "	1½ "	30 "	2½ "	23 "	6 6 0

* No. B796 can be had with NEW BALL FIRE, 4/- extra. (See page 45.)

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

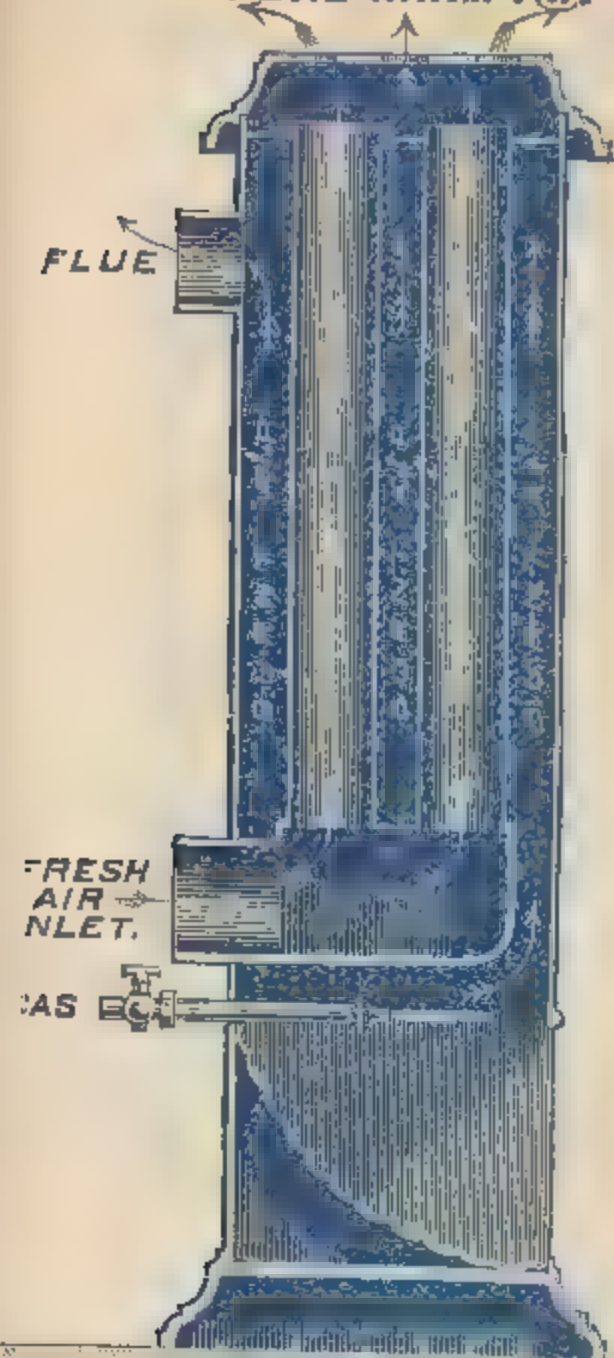
	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{8}$ in.	60/-

No. B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

WRIGHT'S VENTILATING GAS STOVES,

PURE WARM AIR

Securing Perfect Ventilation.

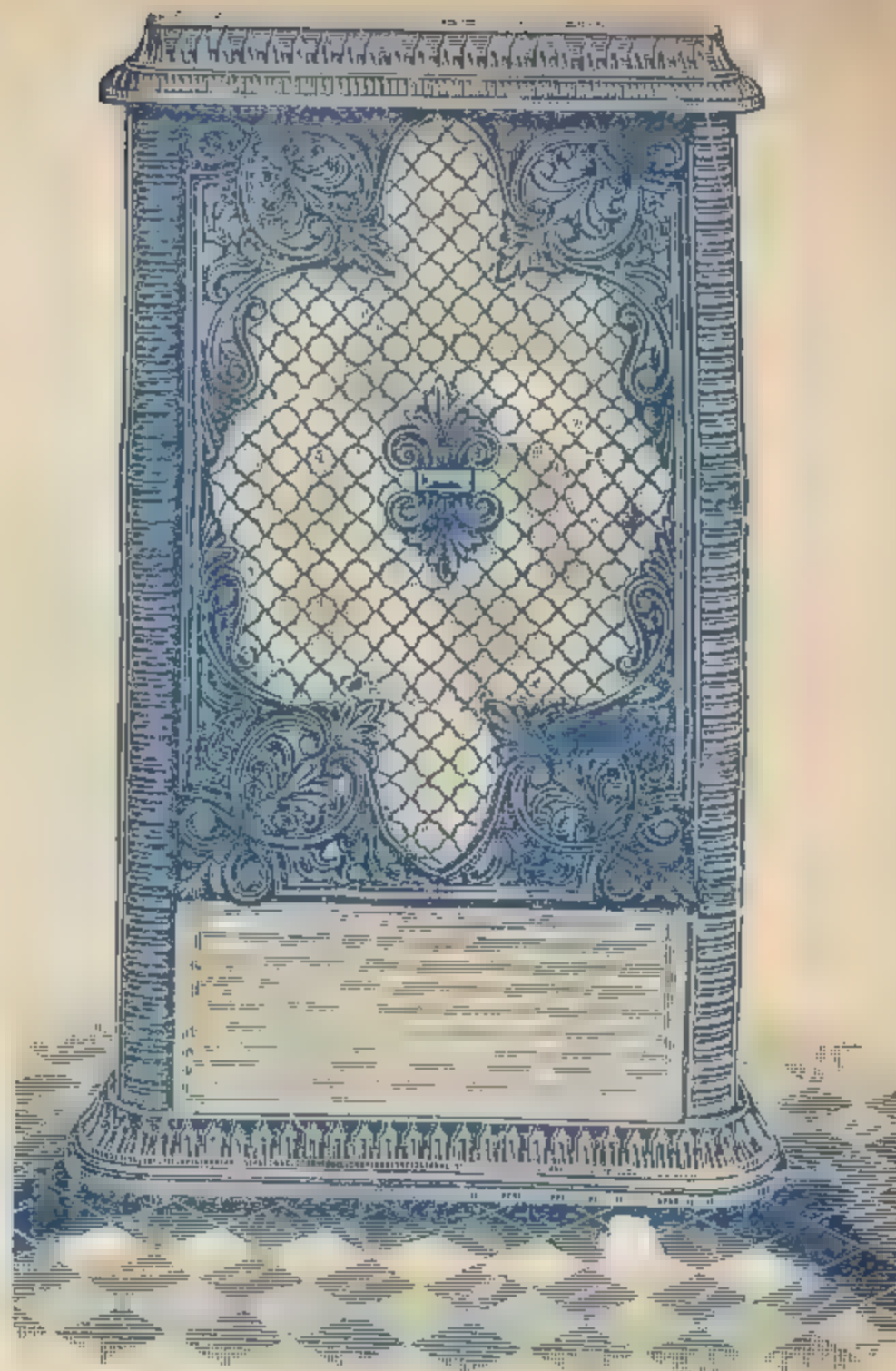


This Stove has been much improved since last year—a large number of tubes being added.

It is a modification of our well-known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired fresh air may be introduced from outside the apartment.

PRICES—B771.—Plain Sheet-iron Body £1 5 0

B772.—Ornamental Cast-iron £1 15 0



Section.

Height.
28 inch.

Width.
17 inch.

Depth
7½ inch.

Effective
Heating Surface.
14 sq. feet.

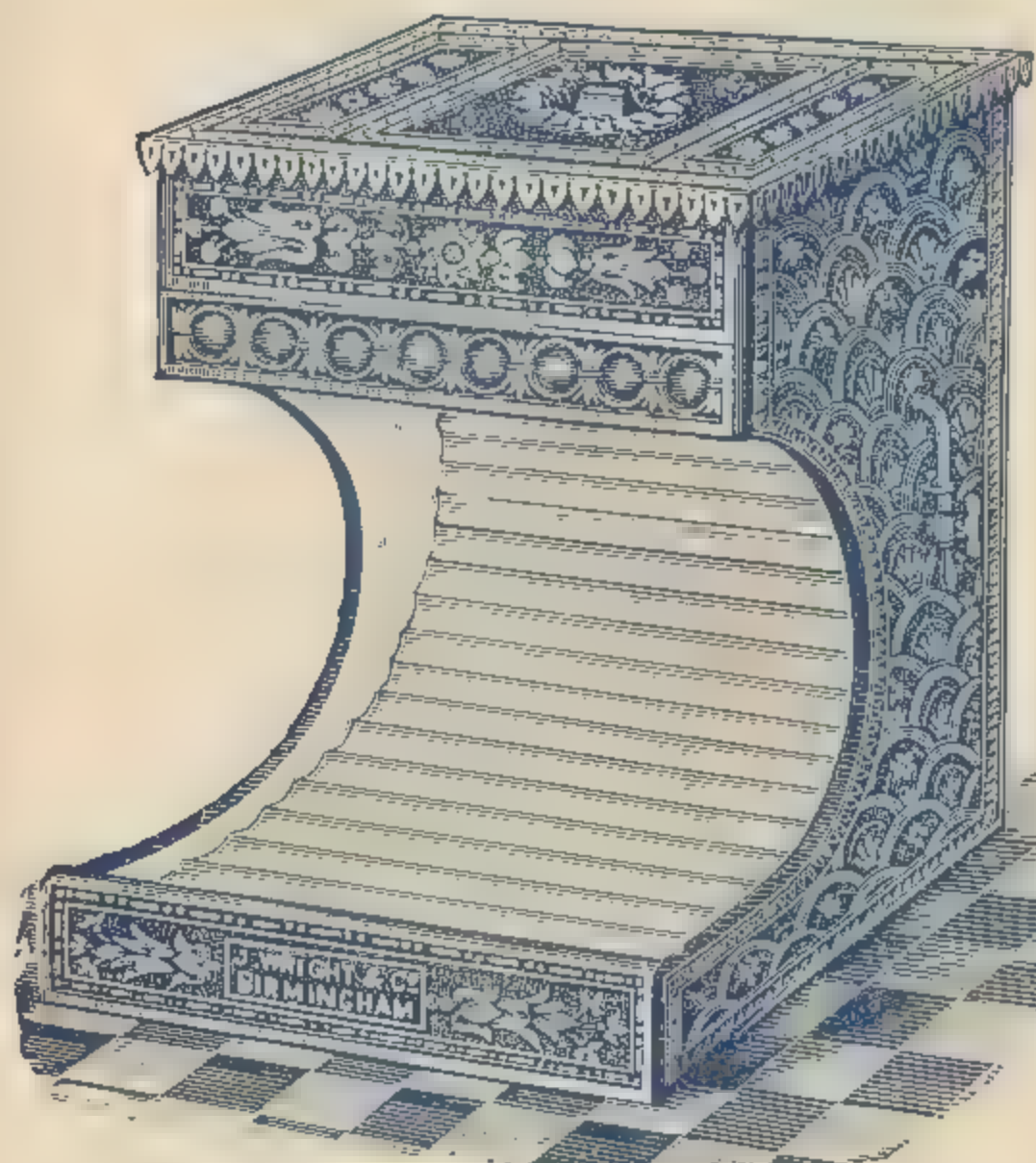
Gas Consumption
per hour.
15 feet.

Bore of
Gas-supply Pipe,
⅜ inch.

No. B772.

Suited for Room.
14 feet sq.

WRIGHT'S PATENT "CHEERFUL" STOVE. With Hot-Air Arrangement.



No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.



SECTION.

No.
B4056.
B4058.

Height.
16½ in.
18½ in.

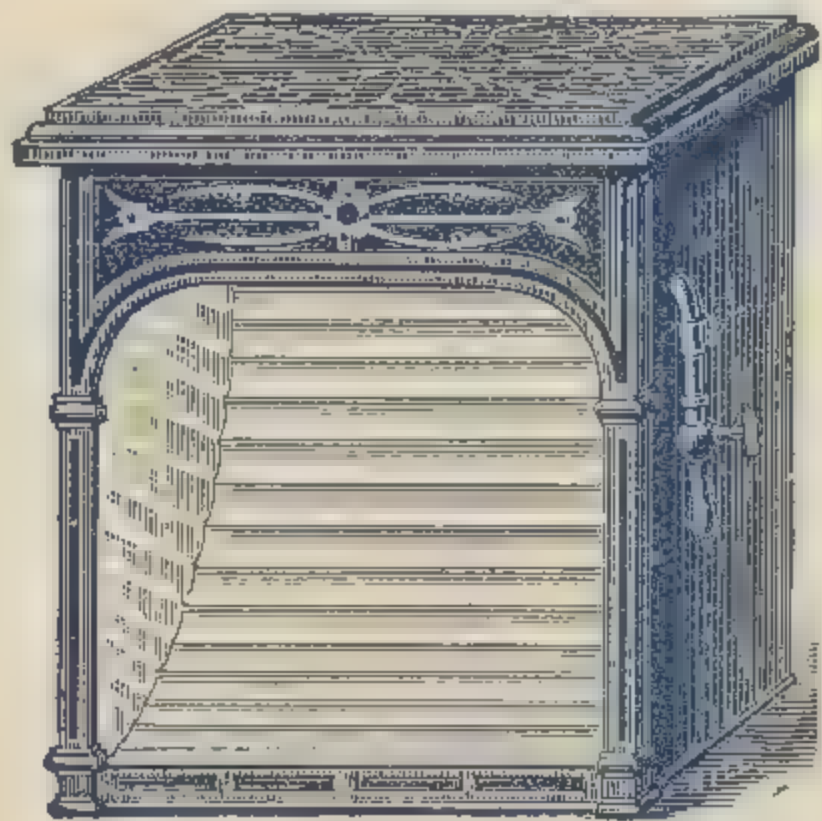
Width.
14 in.
15½ in.

Depth.
11½ in.
12 in.

Price.
£1 10 0
2 0 0

WRIGHT'S "CHEERFUL" GAS STOVES.

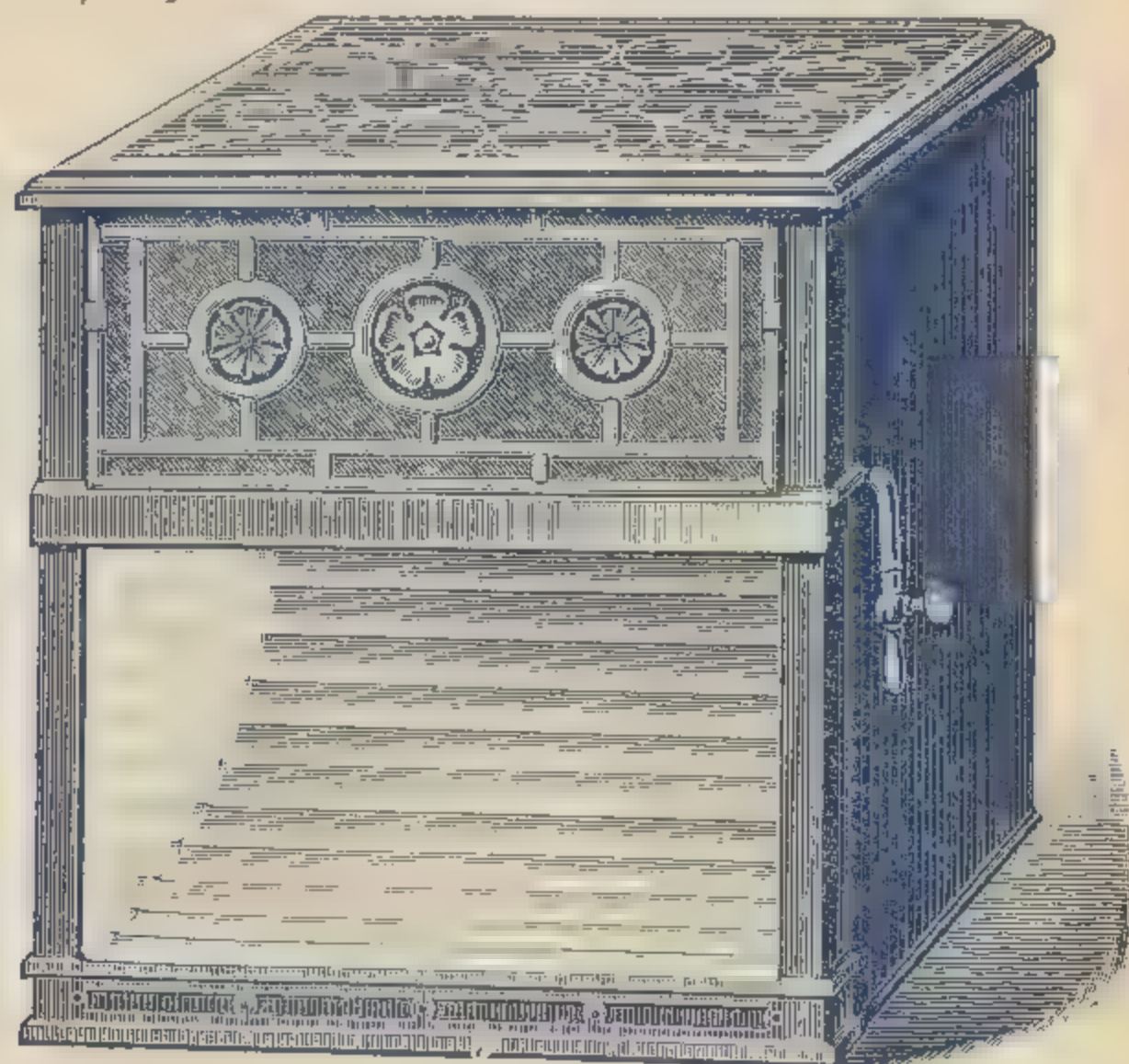
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ in.	...	10/6 each.
No. B4011	...	Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	...	15/- "
No. B4012	...	Size, $16 \times 15 \times 10\frac{1}{2}$ in.	...	22/6 "

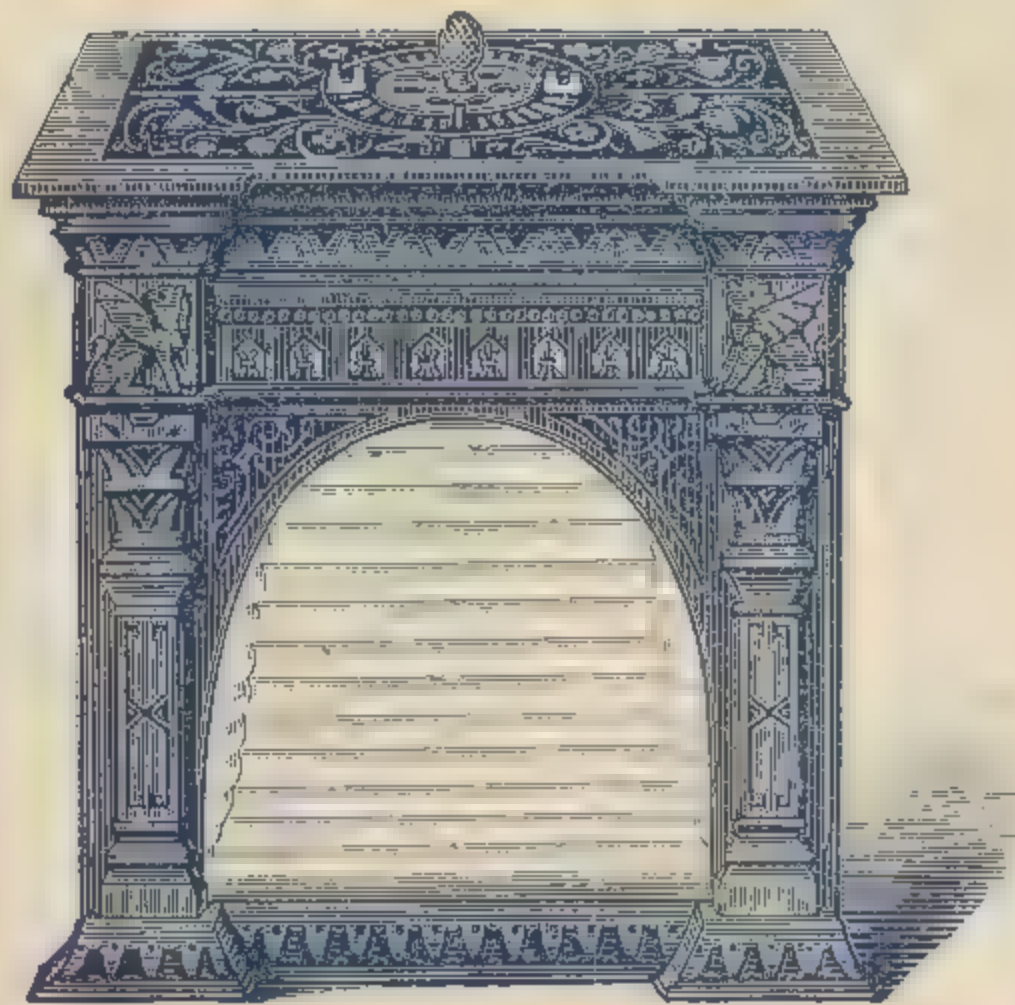
A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

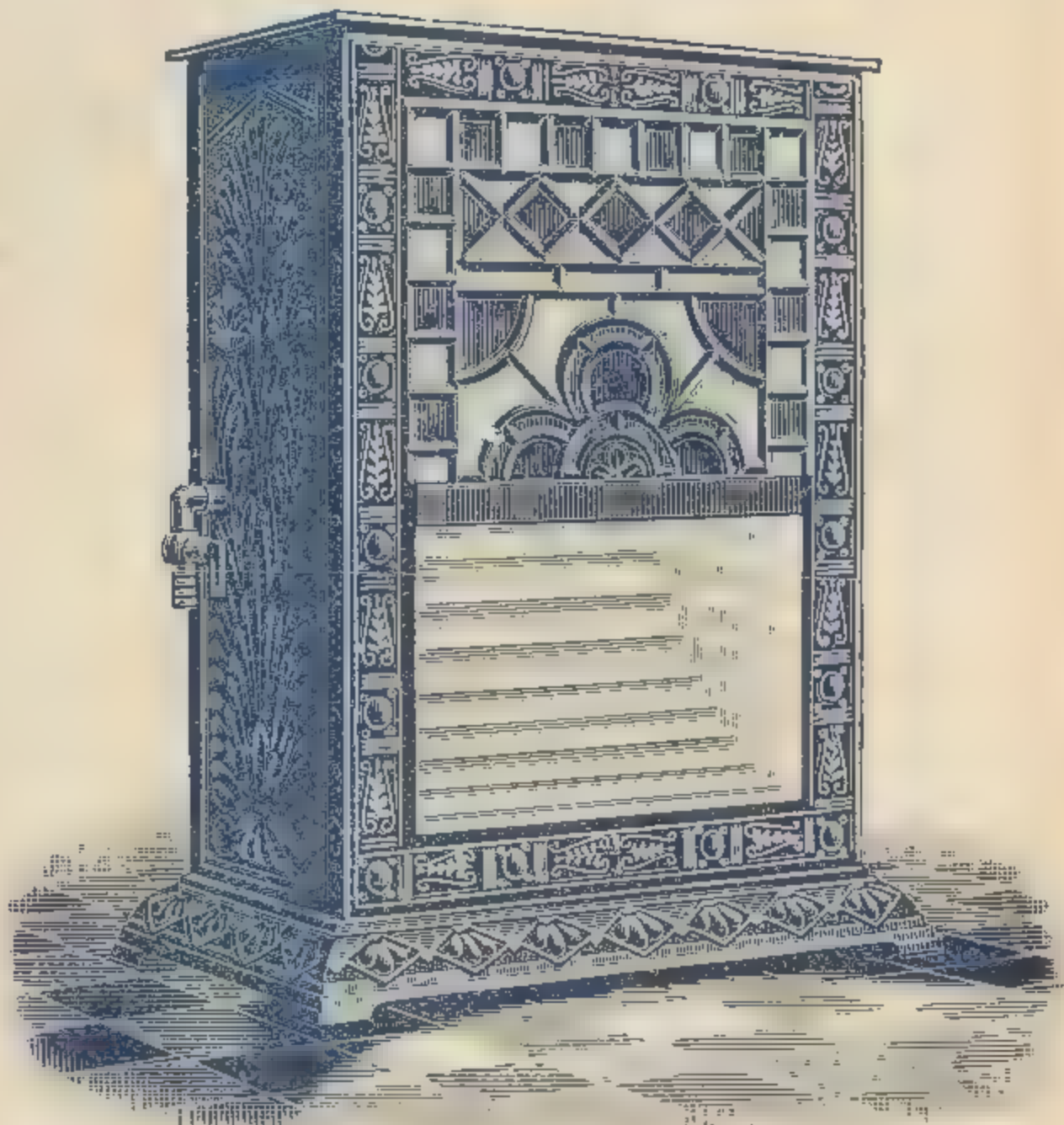
This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high $\times$ 10 in. wide $\times$ $8\frac{1}{2}$ in. deep.	Price 13/-
No. B4014.	$13\frac{1}{2}$ in. high $\times$ $12\frac{1}{2}$ in. wide $\times$ $9\frac{1}{2}$ in. deep.	Price 18/-
No. B4015.	$16\frac{1}{2}$ in. high $\times$ 15 in. wide $\times$ $10\frac{1}{2}$ in. deep.	Price 26/-



No. B4025.

No. B4025.	—Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	—Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	—Height 18 in., width $17\frac{1}{2}$ in., depth 11 in.	2 0 0
No. B4028.	—Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	—Height 26 in., width 23 in.	3 5 0
No. B4035.	—Same as No. B4034, but with a boiling burner on the top	3 16 0

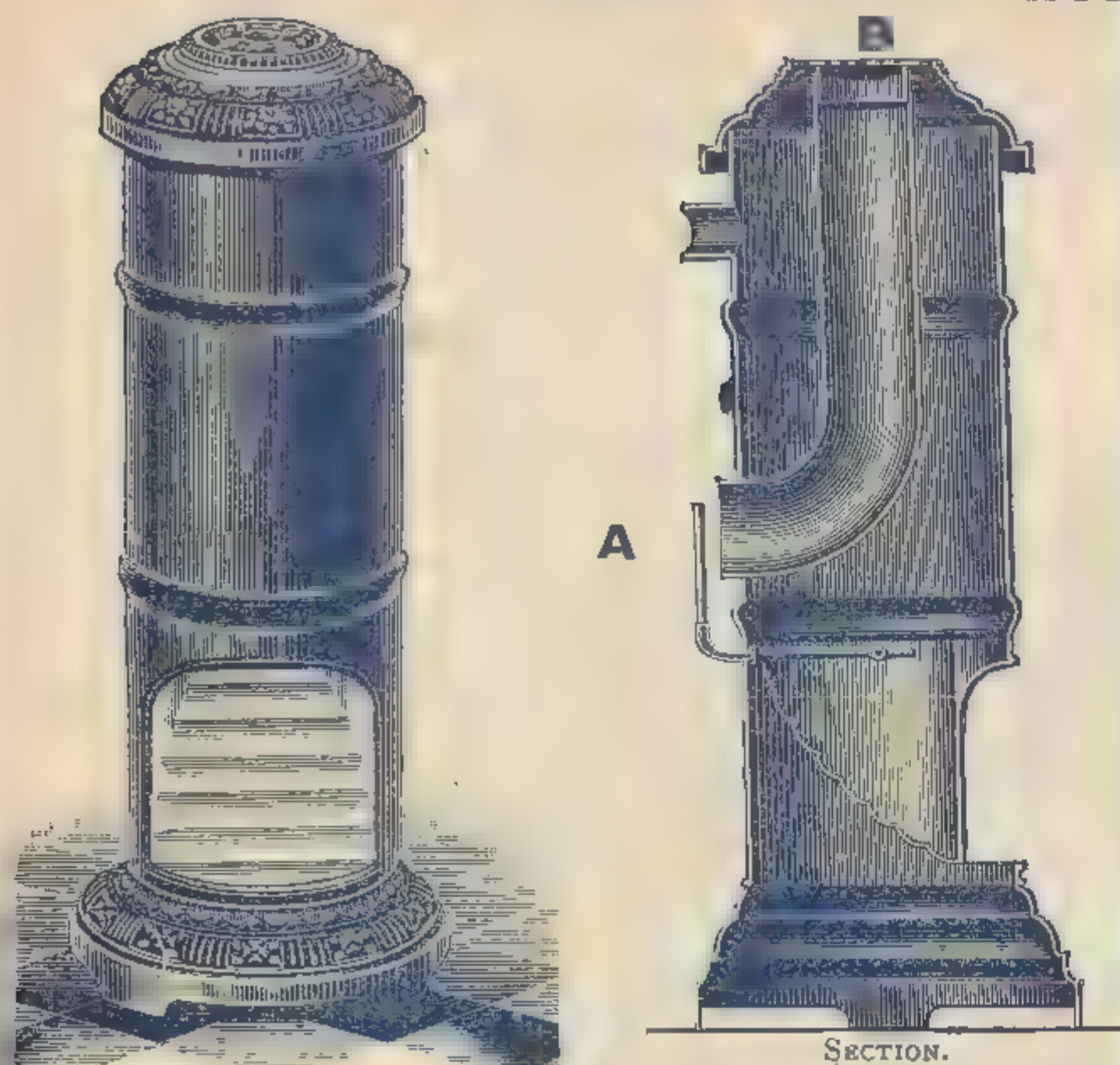


No. B4016.

In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

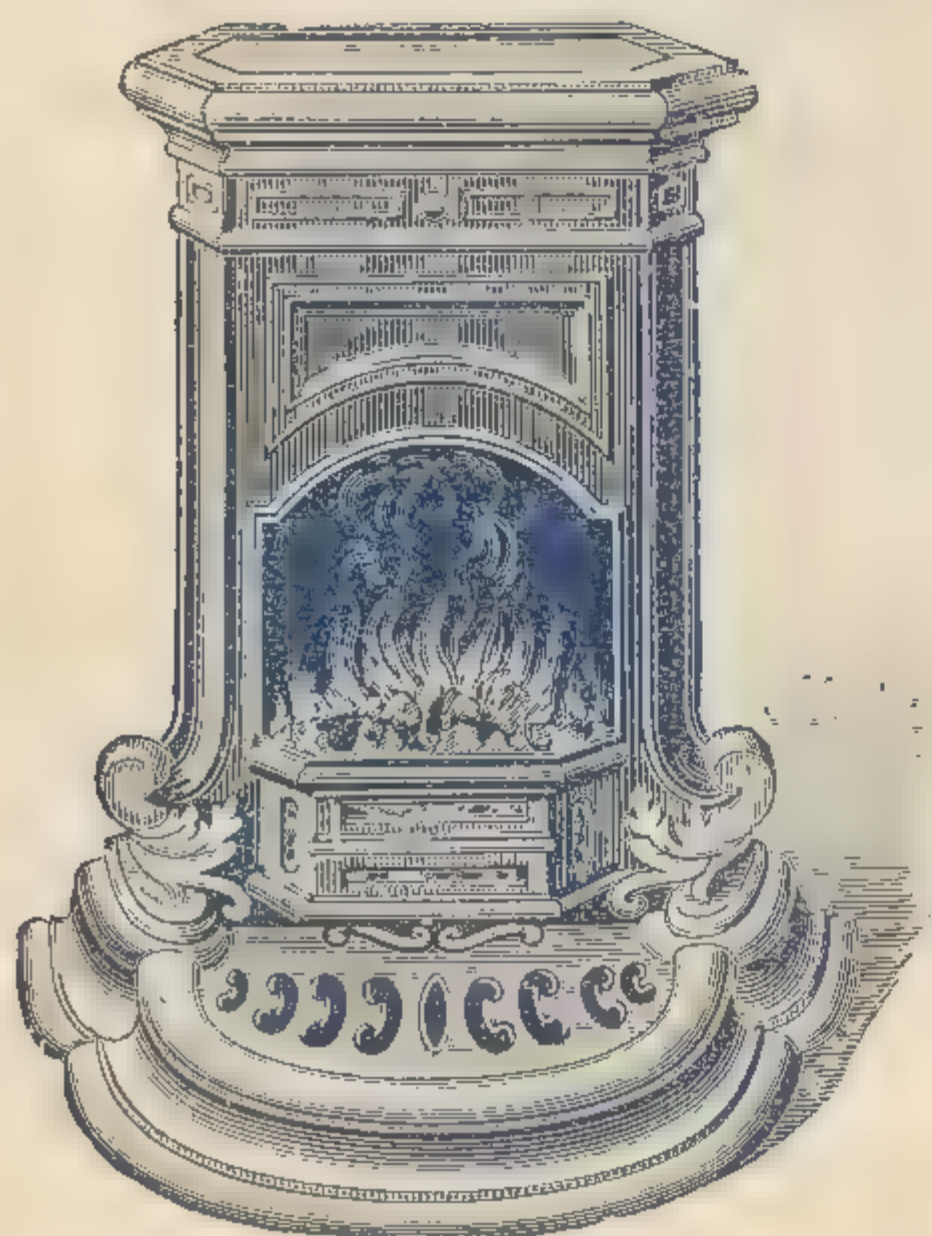
No. B4016.	21 in. high by $16\frac{1}{2}$ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S RADIAT



The above give a good floor heat, radiated from the polished copper reflector. Pure air passes into the Stove at A, and after being warmed, passes into the room at B.

No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6



No. B738.

This Stove is fitted with our Patent Gas Fire and Asbestos Fuel.
Size—24 inches high by 20½ inches wide.

PRICE, complete with Fuel 55/-

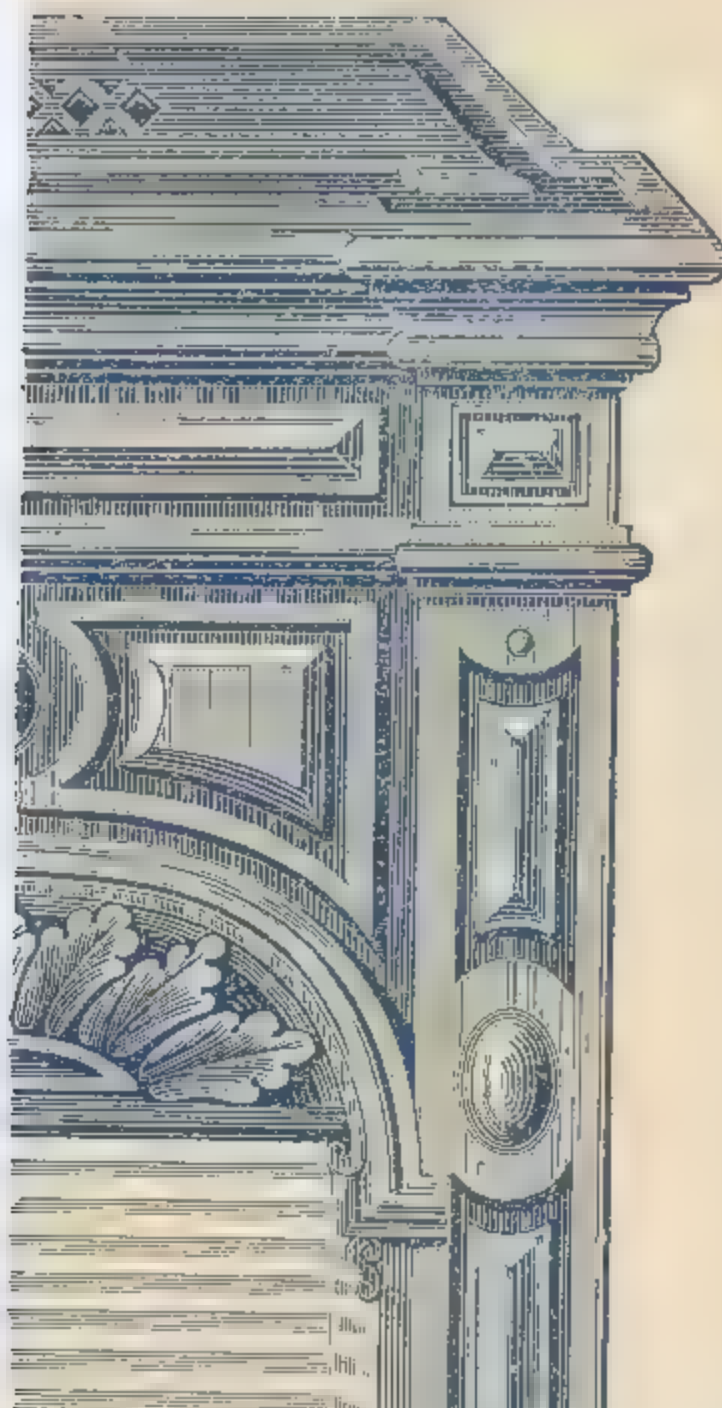


Nos. B4047 and B4049.

These Stoves are recommended where no flue is obtainable as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/-

TOR GAS STOVE.



No. B4039.

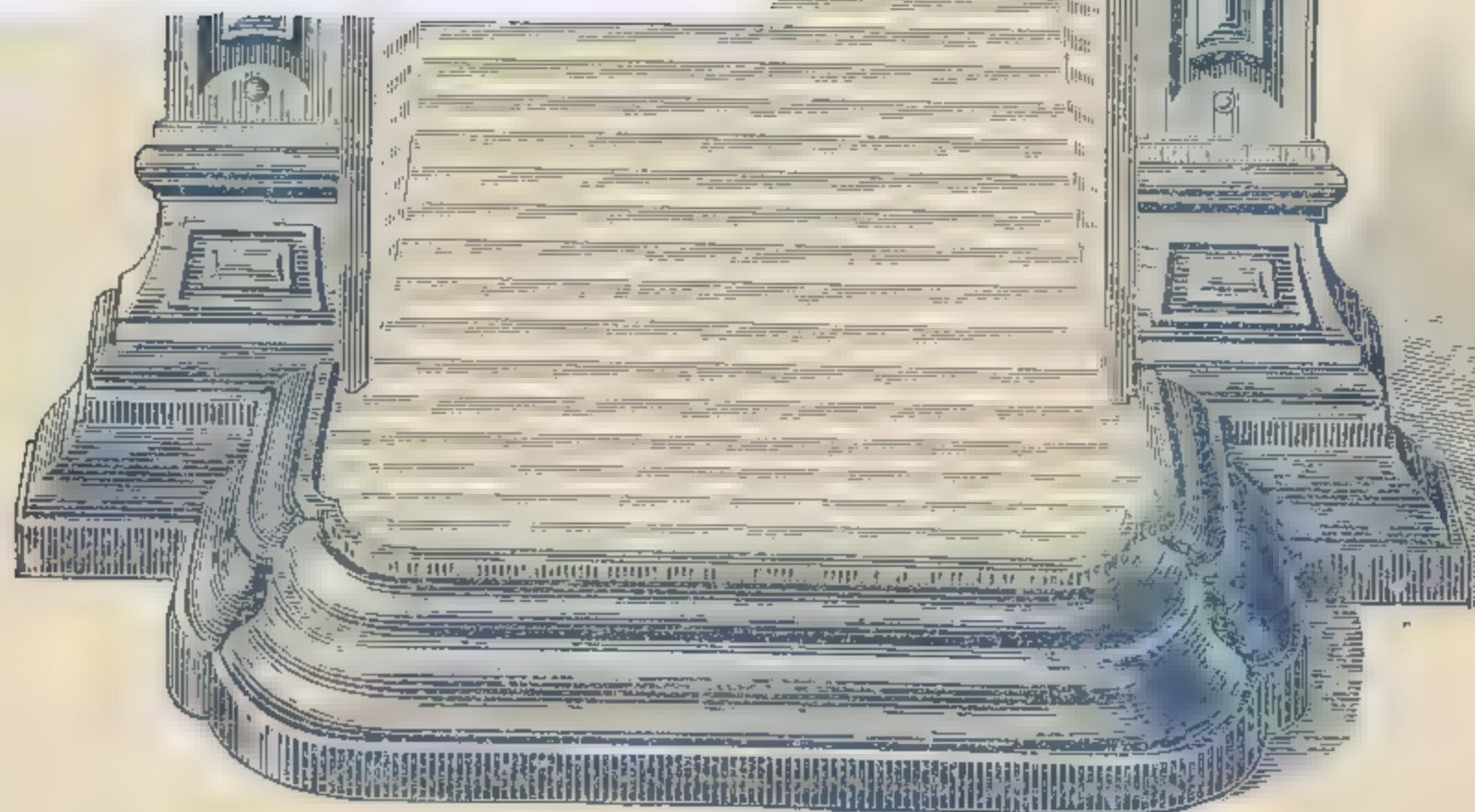
Height, 31 inches.

Width at top, 23 inches.

Width at base, 25½ inches.

PRICE ... £5 5 0

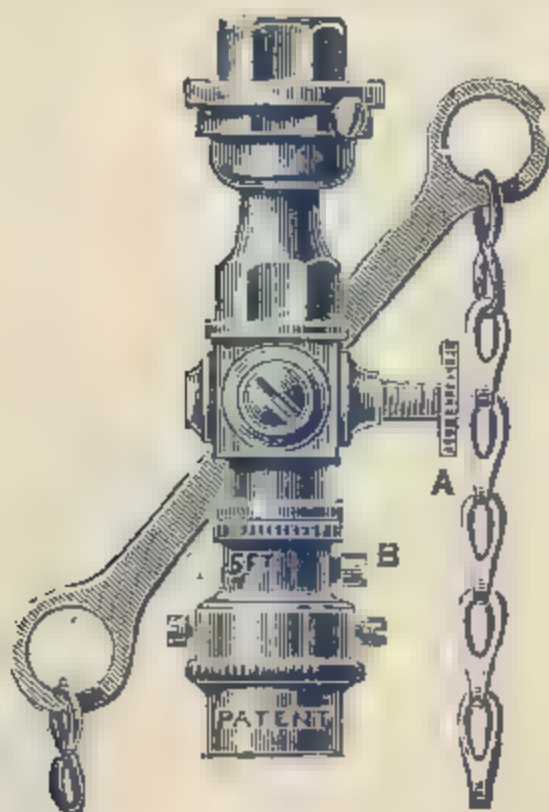
THIS STOVE.



No. B4039.

WRIGHT'S "BRILLIANT" REGENERATIVE LAMP.

(COLE'S PATENT.)



INSTRUCTIONS TO BE OBSERVED.

Having fixed the lamp with a good gas supply, the frame containing glass should be opened and a light applied to the jet—the gas tap being still turned off. If no gas passes, open the screw **A** very slightly till a glimmer appears at the burner. If the flame is too large screw in the screw **A** slightly.

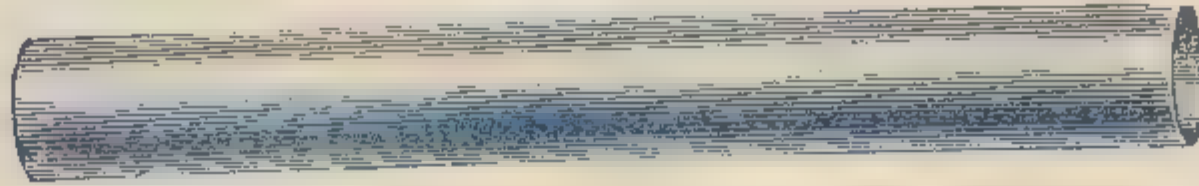
Having adjusted the Bye-pass as above, close the glass, and turn on the tap full. Should the flame smoke it should at once be adjusted by screwing in very carefully the screw **B**.

When the gas is turned off there will always remain a sufficient flame to re-light when it is again turned on.

NOTE.—In turning on the gas always turn the tap **sharply**, as this ensures the governor acting.

WRIGHT'S FLUE PIPING AND ELBOWS, SPECIALLY MADE FOR GAS STOVES.

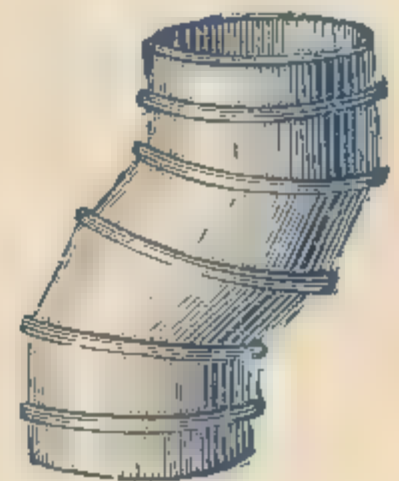
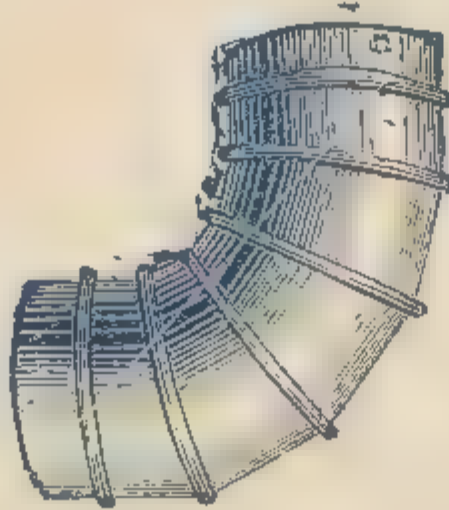
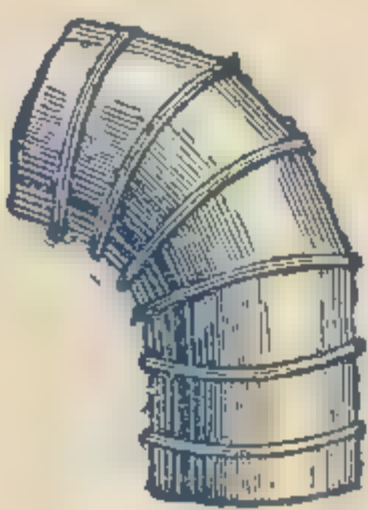
FLUE PIPING.



No. B6000.

In Black Iron in lengths of {	2	2½	3	3½	4	4½	5	5½	6in.
two feet ... per foot {	5½d.	5¾d.	6¾d.	7½d.	8½d.	9½d.	10½d.	1s.	1s. 2d.
In Enamelled Steel in lengths of two feet	...	...	...	...	...	...	per foot	2 1s. 3d.	2½ 1s. 6d.
									3in. 1s. 9d.

PATENT ADJUSTABLE ELBOWS.

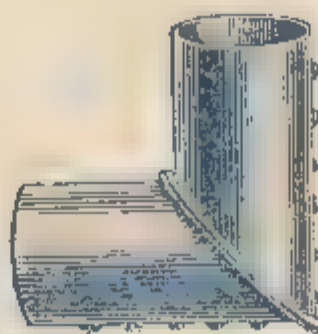


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOW MADE IN ENAMELLED STEEL.



No. B6002.

2	2½	3 inch.
1s. 3d.	1s. 6d.	1s. 9d. each.

WRIGHT'S GAS BATHS.

Heated by Gas in forty-five minutes at a cost of $\frac{3}{4}$ d.—Gas at 4s. per 1,000 feet.

The report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute on Gas Baths, says:—

"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June and, 1885, relating to the foregoing Report on "Wright's Gas Baths."

"The results of these tests are all very satisfactory, showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost less than a penny for gas. The percentage of heat utilised is very high, being respectively 82.9, 84.4, 87.3, and 93.4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A701 or A702.



No. A704 or A705.

TESTIMONIAL

The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

26, Eastbank Street, Southport, August 27, 1888.

Yours respectfully, J. LAWTON.

PRICES.

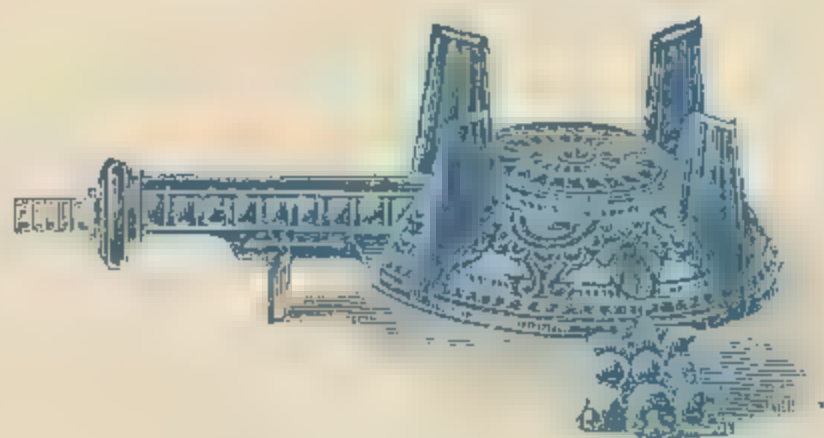
No. A700—5ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c. ...	£5 0 0
No. A701—Same as No. A700, but stronger, and with more powerful burner, &c. ...	£6 0 0
No. A702—Same as A701, but with Copper Bottom ...	£7 7 0
No. A704—5ft. 6in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes ...	£9 9 0
No. A705—5ft. 6in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with connections for Supply, Waste Pipes, &c. ...	£14 0 0

WRIGHT'S PATENT RAPID HEATING BATHS.

A patented arrangement can be supplied with any of the above Baths, by means of which 8 inch of water (a full bath) can be raised to 105 within 20 minutes.

Extra to price of Bath ... 30/-

WRIGHT'S GAS BOILING STOVES.

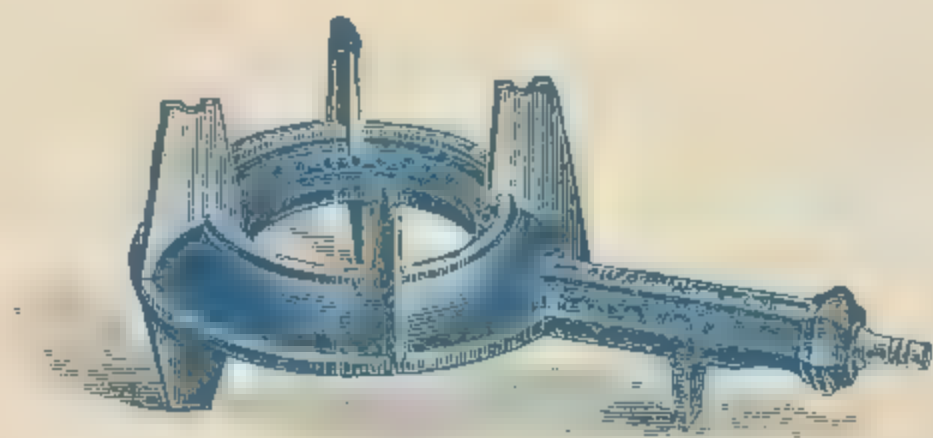


No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

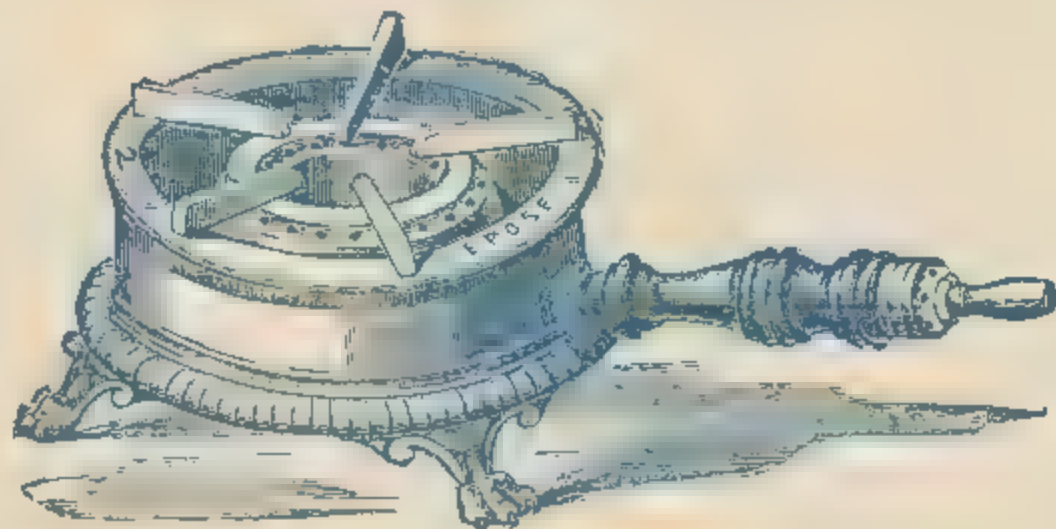
Diameter .. 4½ in.

Price 1 -



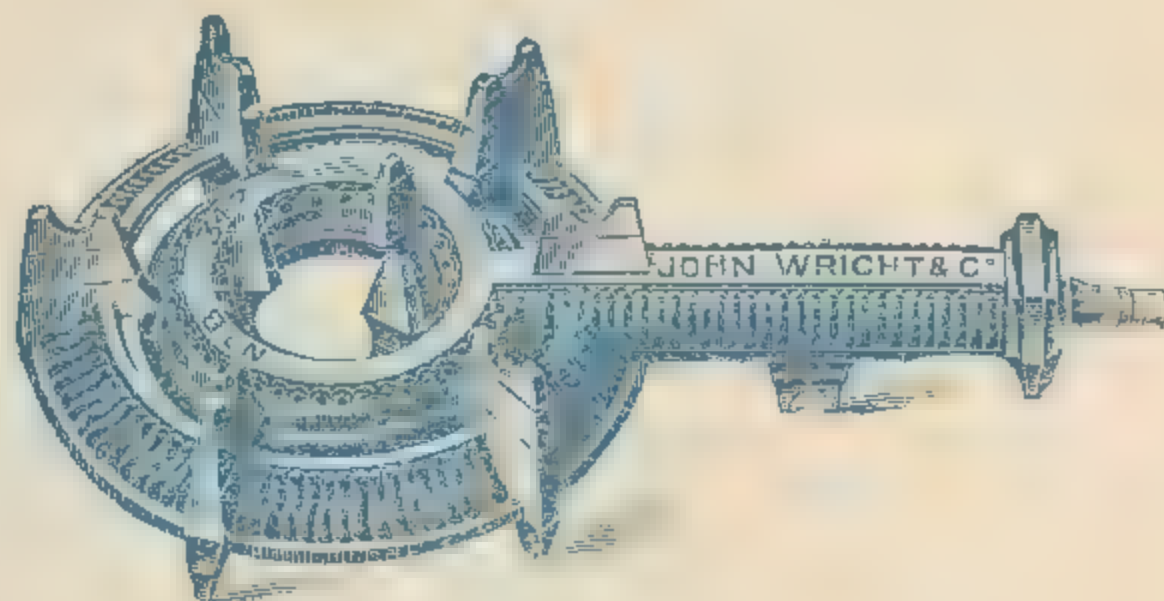
No. B320.

A cheap, strong Stove, cast in one piece, 6 in. diameter ... 1/6



DEPOSE STOVES.

			s.	d.
No. B1	... 6½ in. diameter	...	2	6
No. B2	... 7½ in. "	...	3	3
No. B3	... 8 in. "	...	4	3
No. B4	... 9½ in. "	...	5	3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 31) and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

			s.	d.
No. B341	... 5½ in. diameter	..	1	9
No. B342	... 7 in. "	..	2	6
No. B343	... 9 in. "	..	3	6

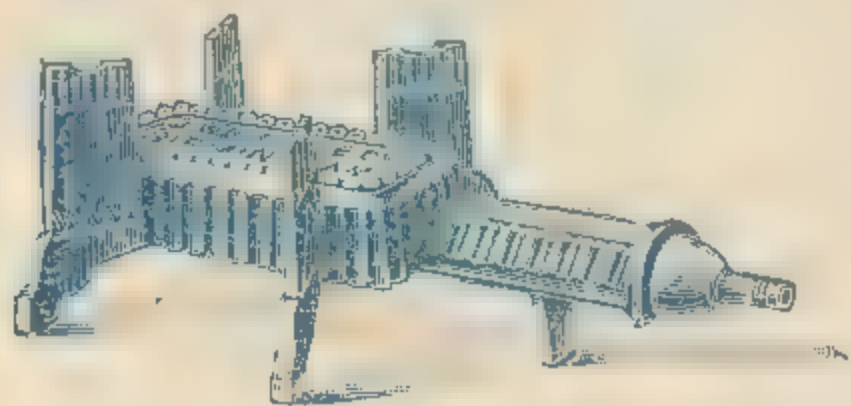


No. B300.

			s.	d.
No. B300	... 6½ in. diameter	...	1	9
No. B302	... 7½ in. "	...	2	9
No. B304	... 8½ in. "	...	4	6
No. B306	... 9½ in. " with double ring burner	...	6	9

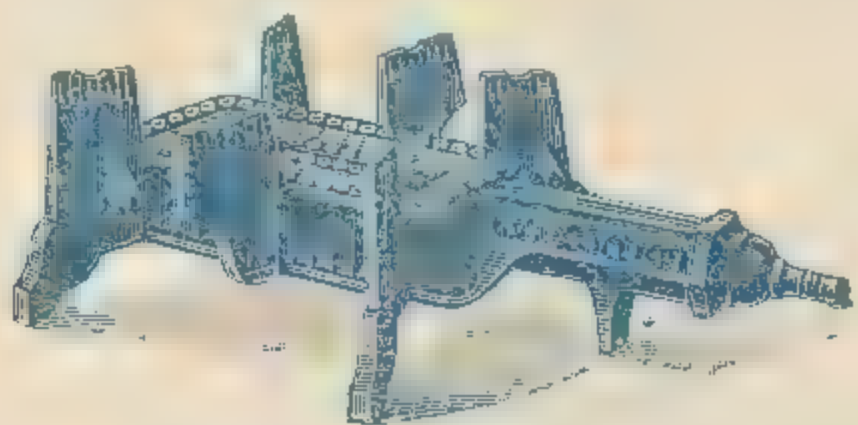
WRIGHT'S GAS BOILING STOVES.

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

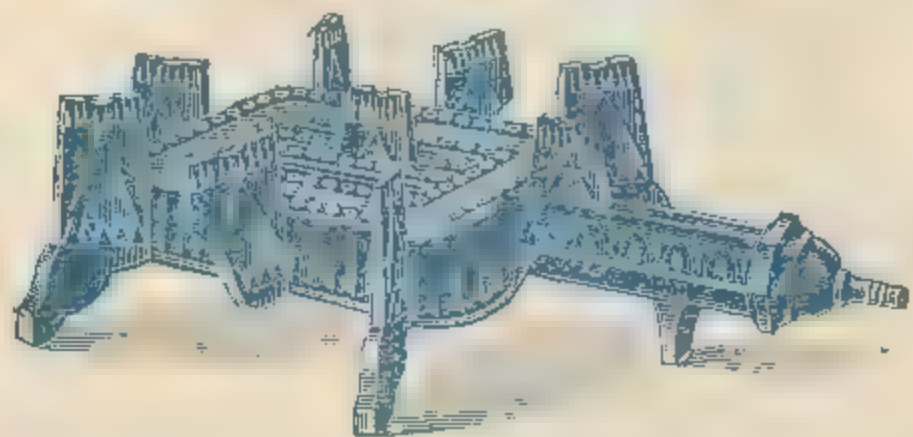


No. B309. Size, 8½ in. long × 5 in. wide. Price 1/9.

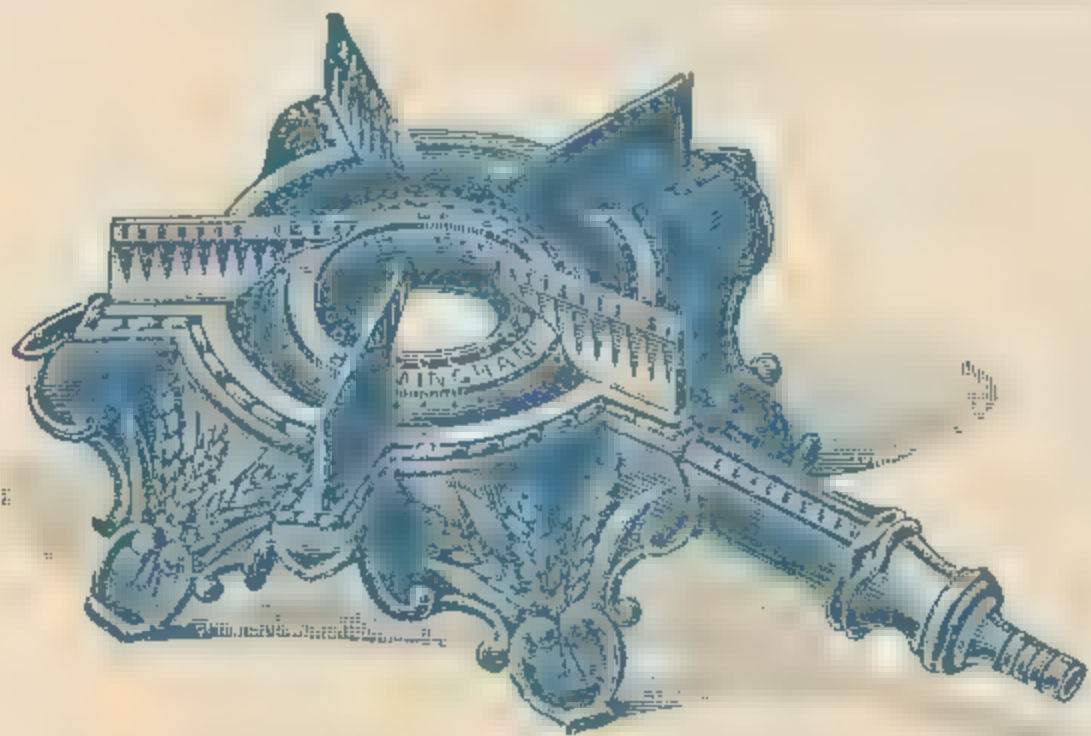
No. B310. Size, 10 in. long × 6 in. wide. Price 2/-.



No. B312. Size, 12½ in. long × 6½ in. wide. Price 3/6.



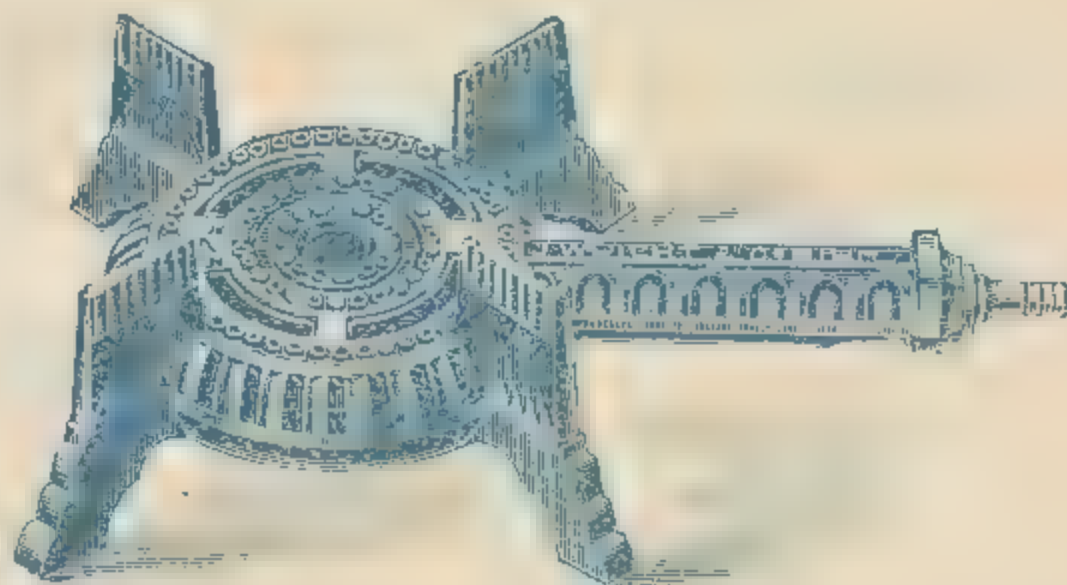
No. B314. Size, 12½ in. long × 8 in. wide. Price 5/9.



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Height.	Price.
			s. d.
No. B315 ...	6 in.	3 in.	3 0
No. B316 ..	8 in.	3½ in.	4 0
No. B317 ...	9 in.	4½ in.	5 0

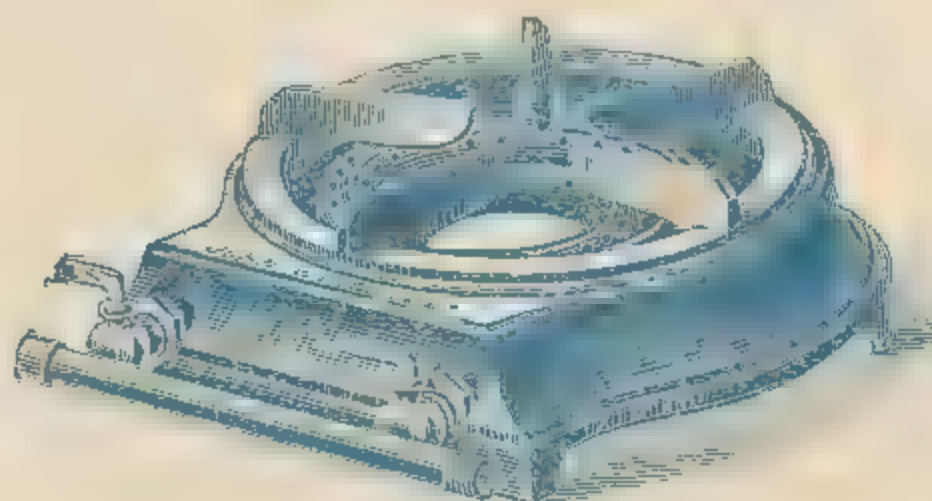


THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

	s.	d.
No. B321. 8 in. diameter	2	6
No. B322. 9 in. "	4	0
No. B323. 10½ in. "	5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring ...	15 feet per hour.
Outer ring ...	25 " "
Total ...	40 " "

Diameter 12 in.

Price 14/-

WRIGHT'S WATER HEATERS.

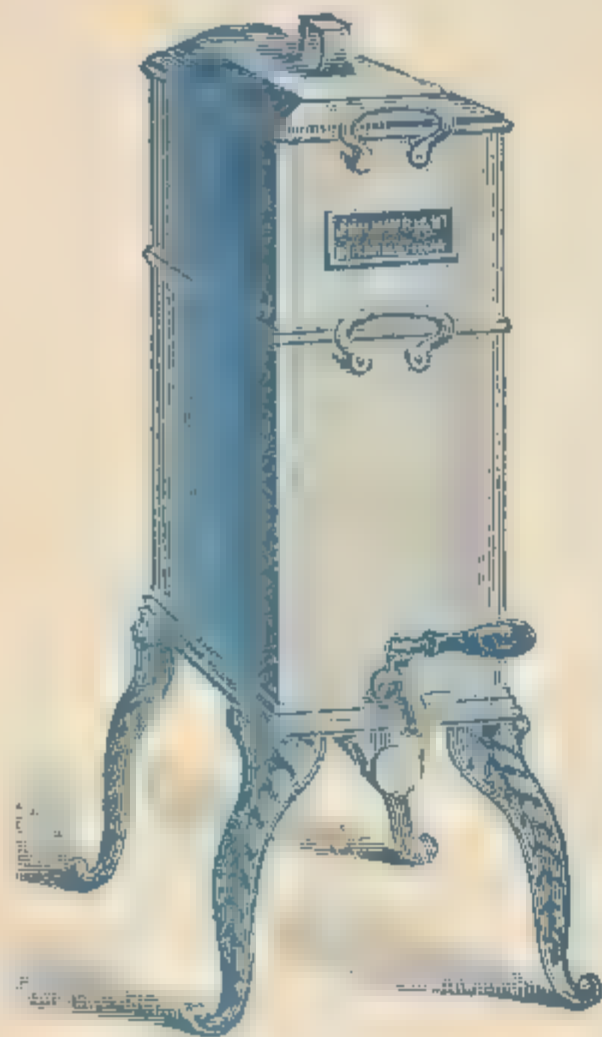
Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

COMBINED BOILER AND STEAMER.



A1002.

(MADE OF STRONG COPPER.)

This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

	Sizes complete.			Capacity of Boiler.	PRICE		
	Long	Wide	Deep.		£	s.	d.
A1002	12 in.	by 6 in.	by 16½ in.	3 gallons.	3	5	0
A1004	14 in.	by 6 in.	by 16½ in.	3½ "	3	10	0
A1006	16 in.	by 6½ in.	by 17½ in.	4½ "	3	15	0
A1008	20 in.	by 7 in.	by 18 in.	6 "	4	0	0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker.

For No. 405 407 410 415 420 425 440 Cooker.
65/- 65/- 65/- 70/- 70/- 75/- 80/-

WRIGHT'S WATER BOILER.



No. B711.

This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

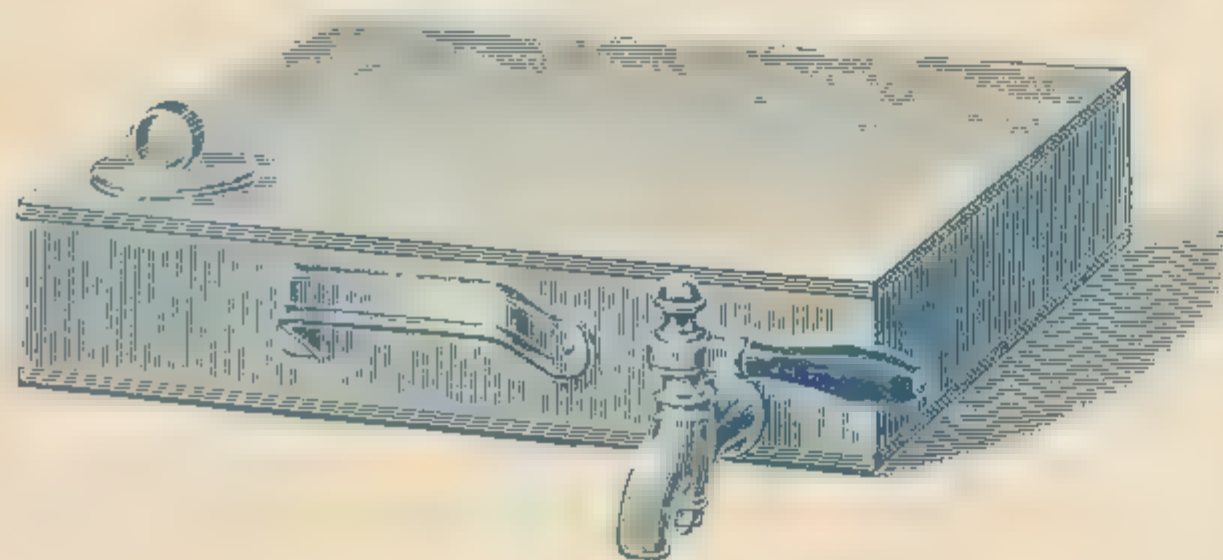
It is not a rapid heater, and from the comparatively small consumption of gas it may with safety be used in a bath room.

PRICES OF SEPARATE BOILER:—

4 gallons	...	...	...	...	£2 10 0
9 "	...	...	...	...	£4 0 0
13 "	...	...	...	...	£5 15 0

WRIGHT'S COPPER WATER BOILER.

HEATED BY WASTE HEAT FROM COOKER, MADE IN POLISHED COPPER AND TINNED INSIDE.



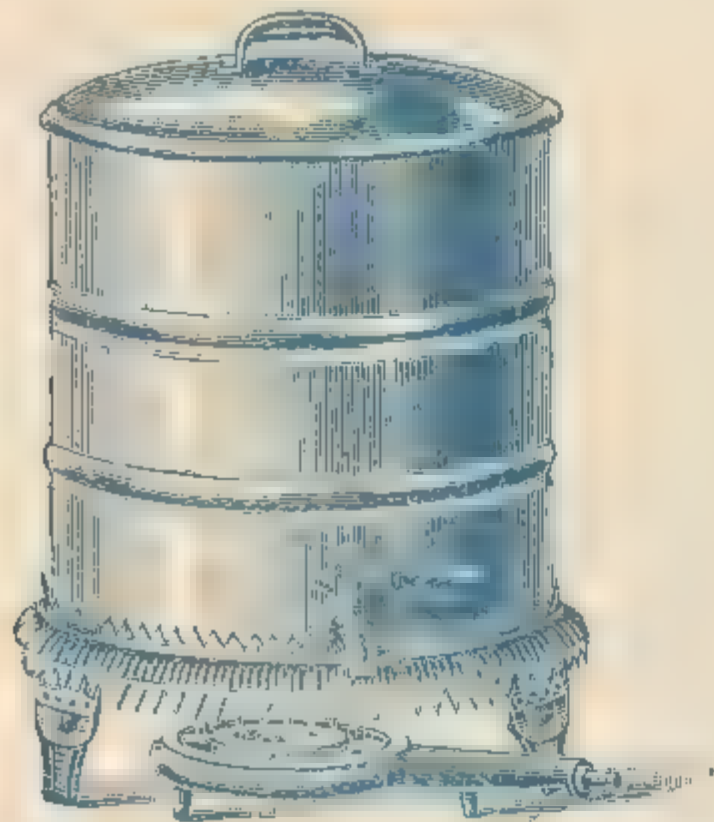
No. A1003.

For use with Cooker.	Capacity.		Price.
	About	Gal.	
No.			
405	1	"	30/-
407	1½	"	
410	1½	"	
415	2	"	35/-
420	2½	"	
425	3	"	40/-
440	5	"	

This Water Boiler is made to fit on to our Eureka Cooker (see page 12). It fits into the space between top of Oven and Hot plate, and is heated by the waste heat from crown of oven. Thus, during the time that the meat, &c., is being cooked in the oven, a sufficient supply of warm water for washing up, &c., is being obtained in the water boiler, and without any extra expenditure of gas. The boiler is made in strong copper and polished.

WRIGHT'S "SIMPLEX" WATER HEATER.

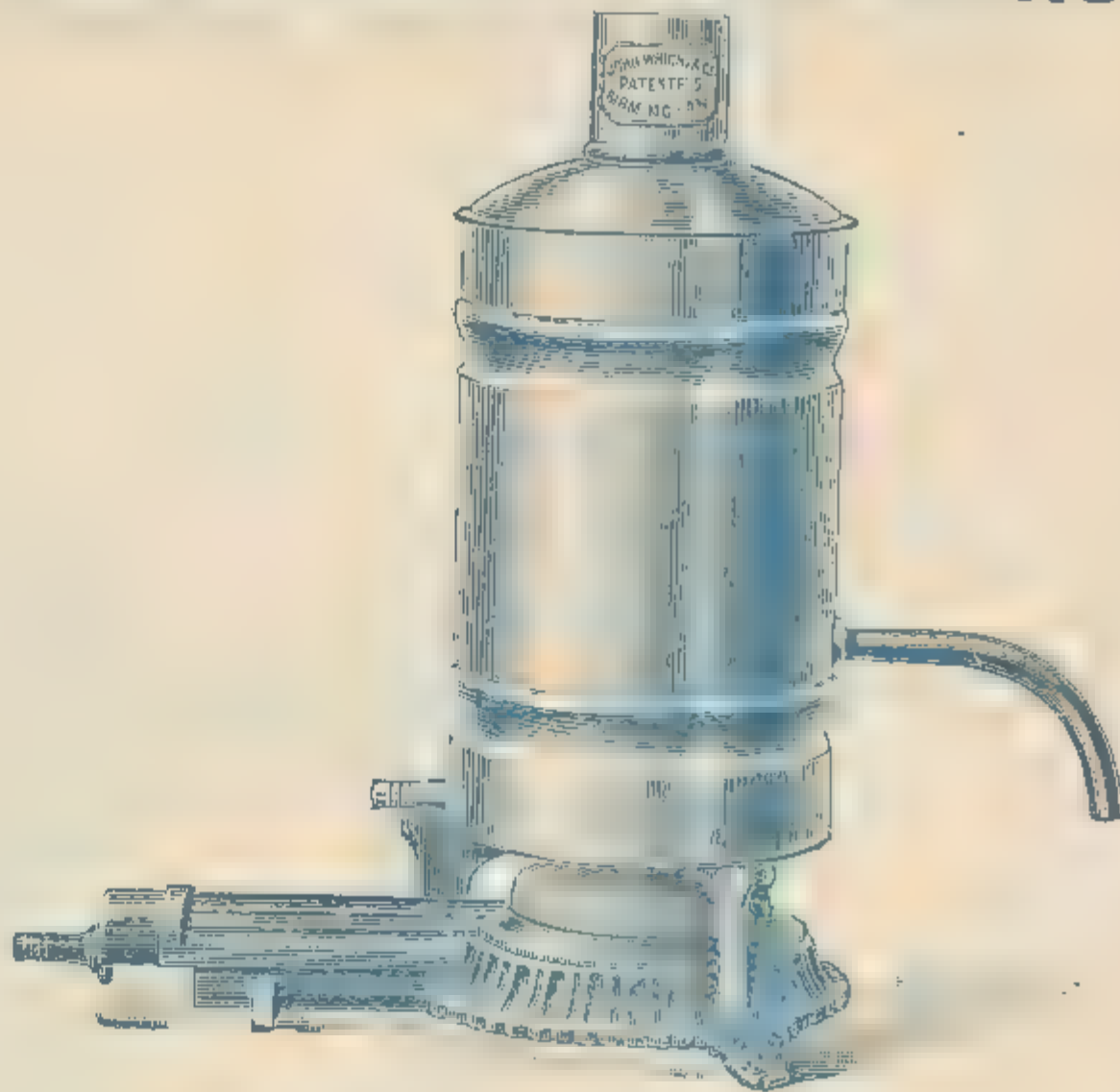
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 galls.	16 ga ls.
Price, in Galvanised Iron, complete with burner	37/6	50/-
Ditto, in stout copper, tinned inside	45/-	70/-

WRIGHT'S "INSTANTANEOUS" WATER HEATER

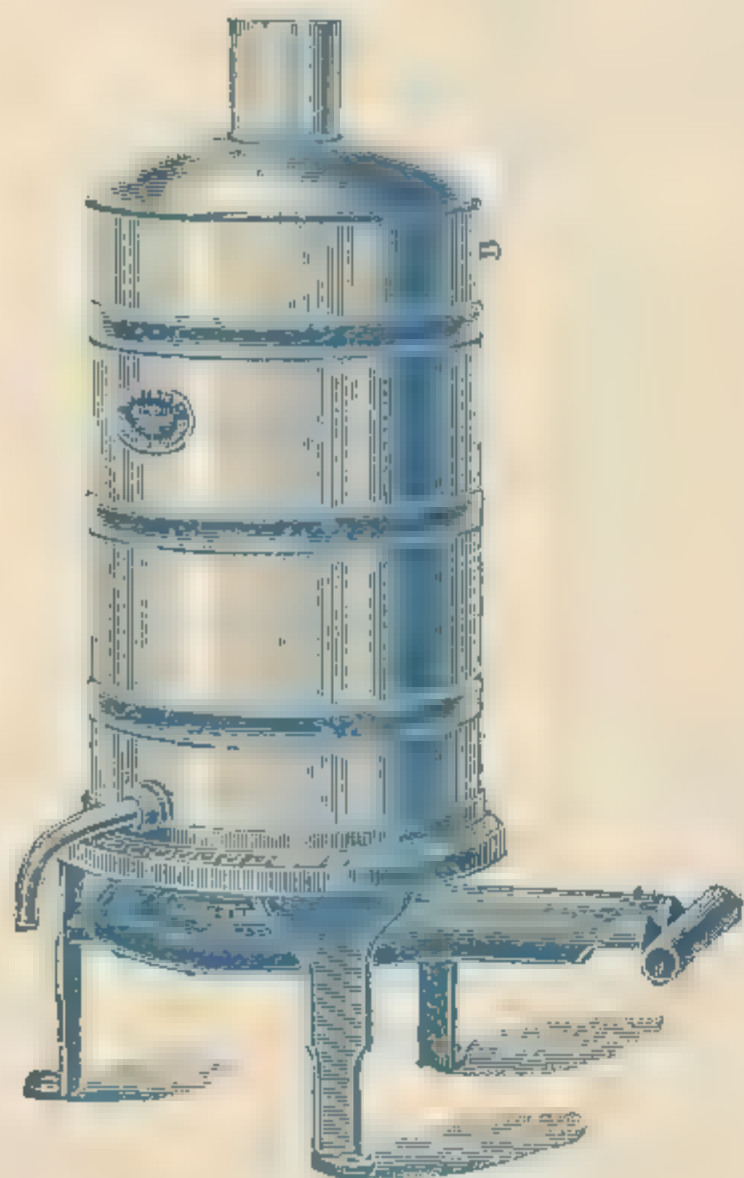


No. B1030.

This is a cheap form of Heater, suitable for delivering a small stream of hot **pure** water. In it the products of combustion do not come into contact with the water. It is suitable for lavatories, or for shaving, &c. It will deliver a stream of water at the rate of 20 gillons per hour, at a temperature of 110° Fahr., or small quantities at a correspondingly increased temperature. Gas consumption, 40 feet per hour.

Price complete 35/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

The Heater is now made with straight legs, so as to take up as little room as possible.

No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

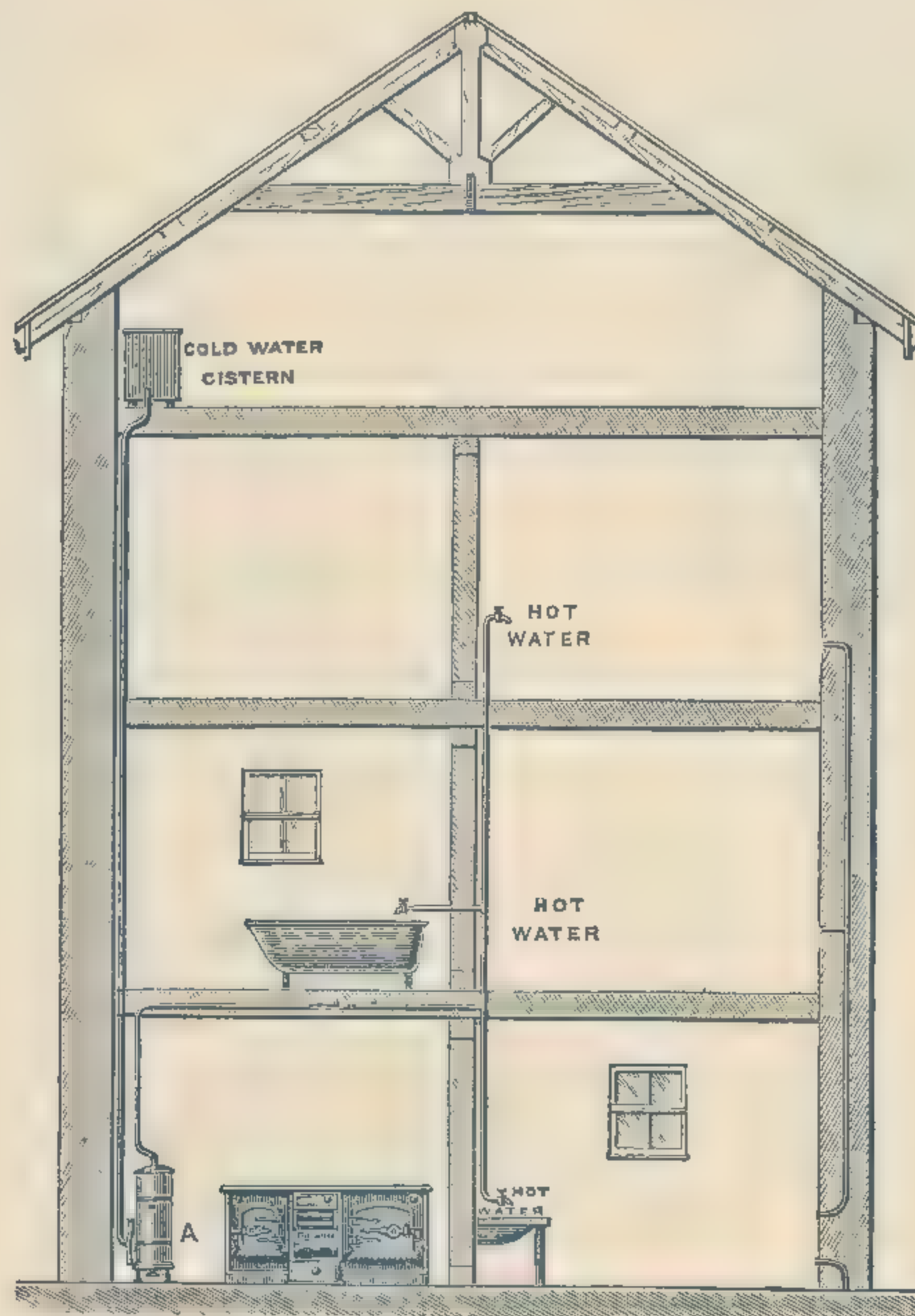
Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING CYLINDER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



The above drawing shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described on next page.

The heater A shows the complete apparatus. Should Hot Water be drawn from any tap, no matter how far from the heater, cold water from the cold water cistern will replace the hot water drawn off, and acting on the valve the gas will at once be turned on till the cold water is raised to the desired temperature, when it will be automatically cut off. For full description see next page.

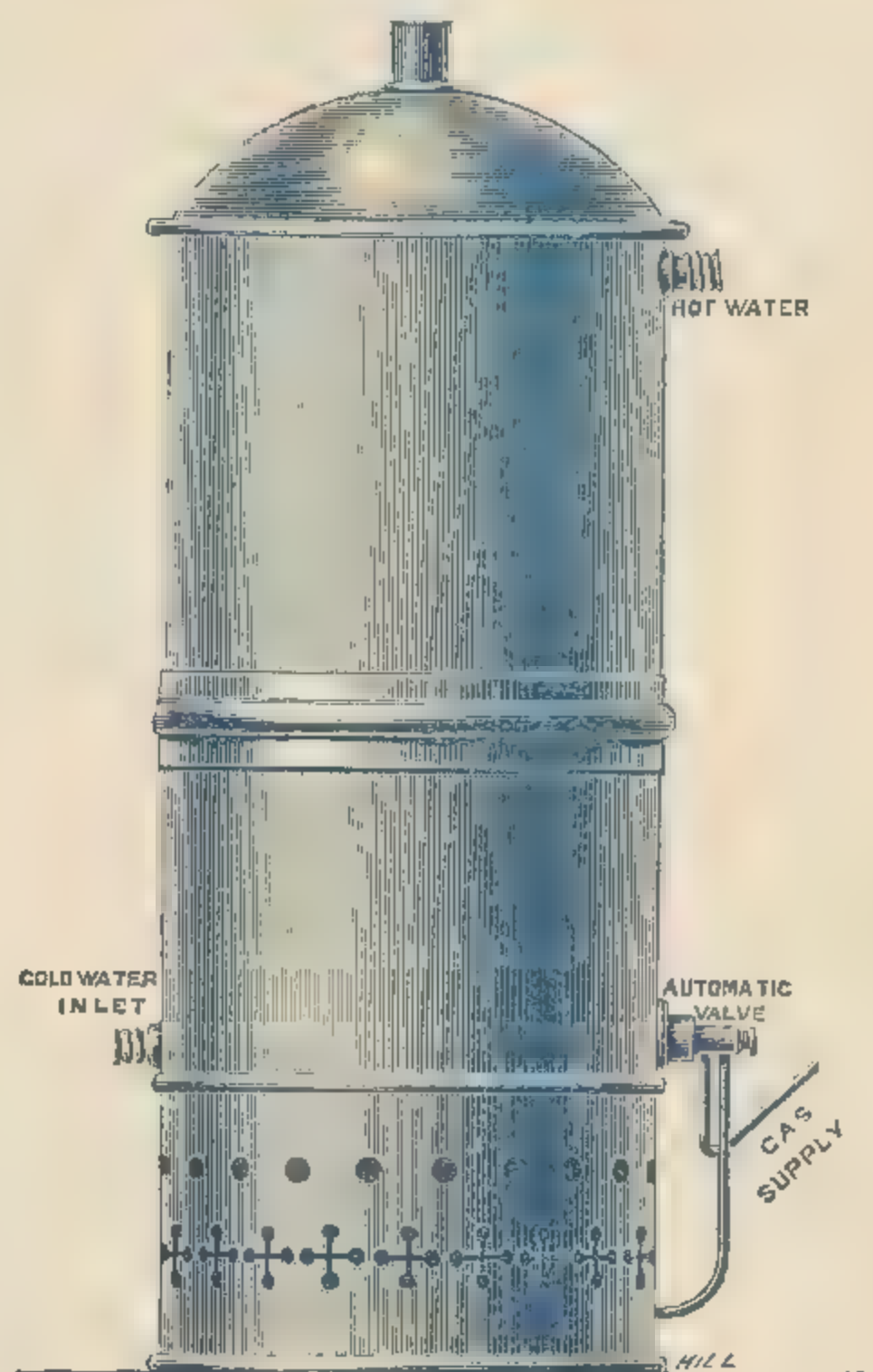
We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any Instantaneous Water Heater.

The advantages of this system, as compared with Instantaneous Water Heaters, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use—whereas even in the largest Instantaneous Heaters a considerable time must elapse before any appreciable quantity of hot water can be obtained
- 2nd.—The water can be raised to a much higher temperature than is possible in an Instantaneous Heater.
- 3rd.—Very large gas pipes must be put in to supply the Instantaneous Heaters—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in Instantaneous Heaters is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING CYLINDER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



This heater is designed to deliver hot water by means of pipes to any part of a house (see section on opposite page). The apparatus consists of a multitubular boiler and a strong rivetted galvanized steel cistern (tested), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator (see page 80), which automatically shuts off or turns on the supply of gas as the temperature of the water rises above or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 30 lbs. per square inch.

HEIGHT, 4 feet.

DIAMETER, 16 inches.

No. A1024.—Price, complete with Patent Valve £6 6s. 0d.

WRIGHT'S PATENT MULTI-CELLULAR RAPID BOILER.



This Boiler is designed to meet a want, experienced not only in Bath Rooms, but in Kitchens, Restaurants, Coffee Houses, Lavatories, &c., for an efficient Boiler that will, **in a few minutes**, supply a large body of hot water, of any temperature up to boiling point. It is made of stout Copper, tinned inside, and will heat water to the boiling point at the rate of **one gallon in five minutes**, being quicker than any other similar Water Boiler made.

From the bottom of the Boiler a large number of cells project, each being full of water, and exposing a large heating surface to the direct action of the flame. A full supply of gas is necessary, and in no case should the pipe be less than $\frac{1}{2}$ inch.

It is made as drawn, with a single case, but this having no flue is not suitable for bath rooms unless they are very thoroughly ventilated. It is also made double-cased with flue, and in this form it heats more rapidly, and may safely be used in any room.

PRICES.

	No. B1020.	No. B1022.
	8 Galls.	16 Galls.
Complete with Burner	£4 0 0	£6 15 0
Ditto, but with double case and flue	£5 0 0	£8 15 0

WRIGHT'S PATENT MULTI-CELLULAR RAPID KETTLE.



No. B13.

This Kettle is similar in principle to Wright's Multi-cellular Boiler.

It is designed to meet a want experienced in Restaurants, Coffee Houses, Lavatories, &c., and many other places where, **in a few minutes**, a supply of hot or boiling water is required.

It is made of stout Copper, tinned inside, and with a sufficiently powerful burner will boil water at the rate of

1 GALLON IN 5 MINUTES,

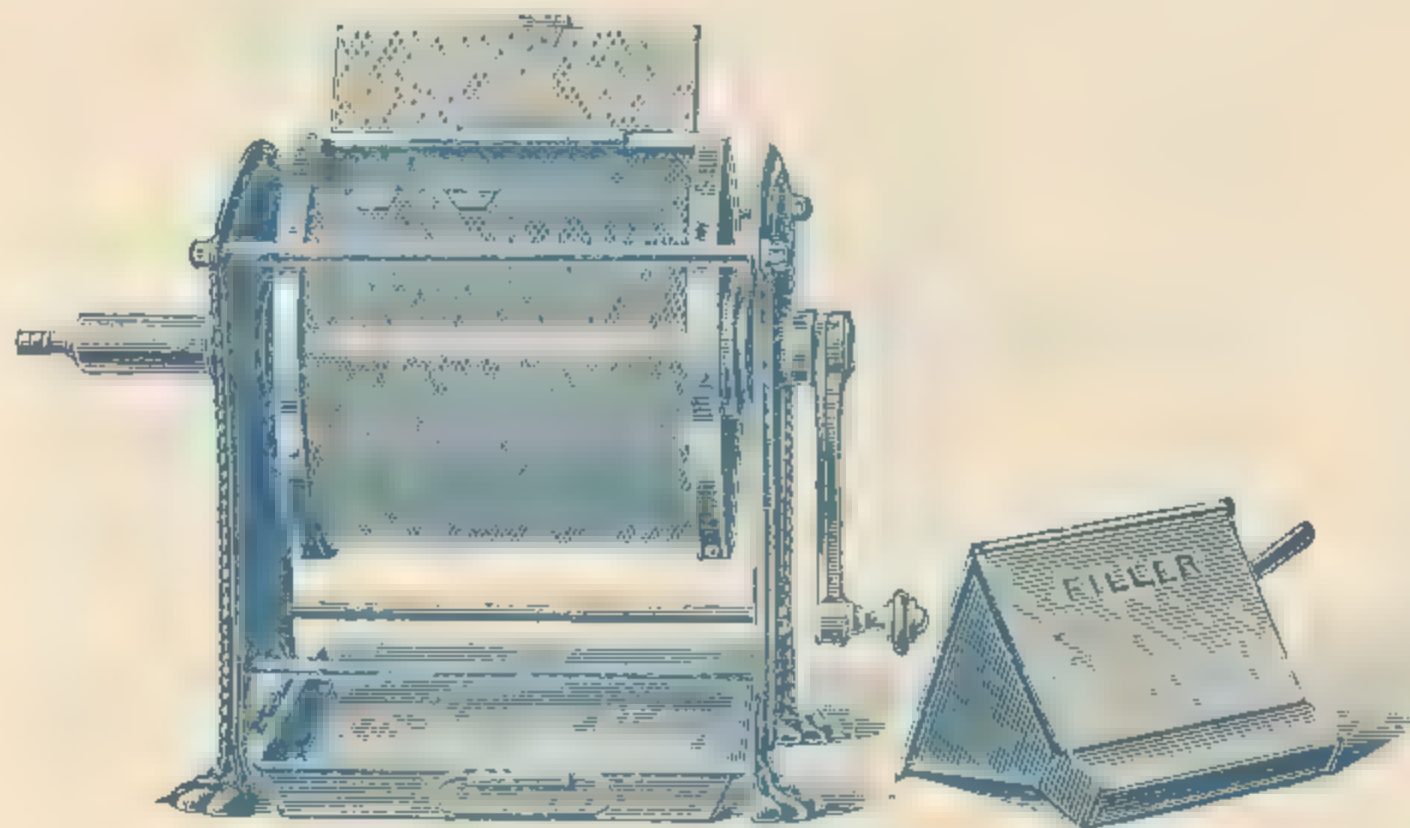
being quicker than any other similar Kettle made.

From the bottom of the Kettle a large number of cells project, each being full of water and exposing a large heating surface to the direct action of the flame. To obtain the best results a full supply of gas is necessary.

PRICES.

	Each.
2 Quart	19/-
3 " " " " " " " " " " " "	25/-
4 " " " " " " " " " " " "	27 6
5 " " " " " " " " " " " "	32 6

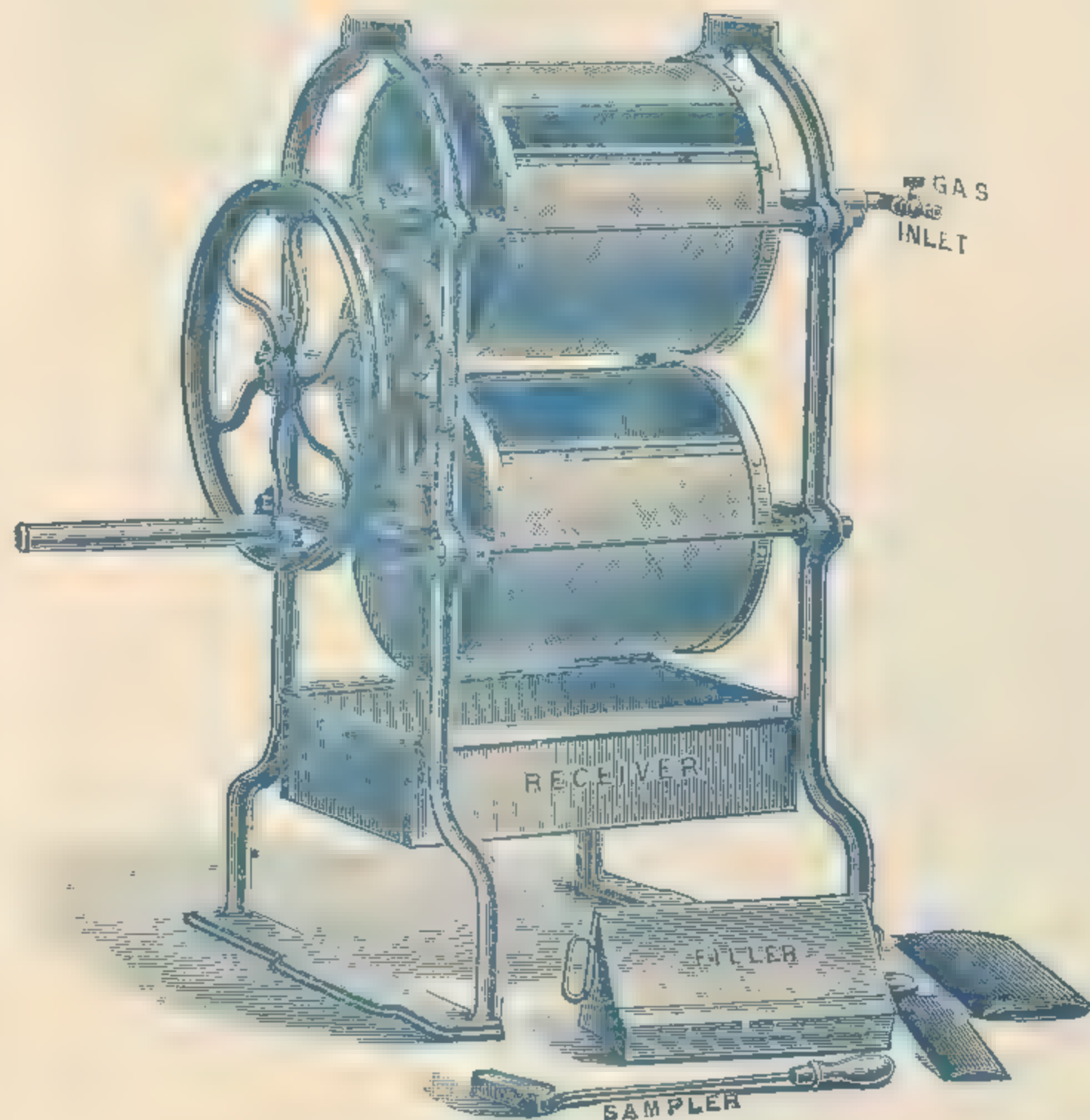
WRIGHT'S COFFEE ROASTERS.



Nos. B2000 and B2002

These Apparatus have been proved to be the most perfect Coffee Roasters that have yet been made. They are so simple that a child can use them, and with very little practice the berries can be roasted to a nicety, and of an even colour throughout. The berries are brought directly into contact with the flame—this having been proved to give the best results, the berries retaining their natural aroma better than when roasted in a closed cylinder. They are made in various sizes, suitable for domestic or hotel use, or for the trade. Coffee should be roasted only shortly before it is used, as it loses a large portion of its aroma if kept. No household should therefore be without one.

The berries are placed in the roasting cylinder and the gas lighted; the door of cylinder is then closed and the cylinder revolved with sufficient speed to keep a constant stream of berries falling through the flame. Samples may be taken at intervals with the Sampler, but with very little experience the most perfect roasting will be accomplished without the necessity of taking samples.



Nos. B2004 and B2006.

In order that the berries may retain their finest aroma, they should, on the completion of the roasting, be cooled as quickly as possible. In the two smaller sizes, where tray coolers are provided, this is best accomplished by emptying the berries into the tray, and keeping them in motion by shaking for a few minutes. Where Cylinder Coolers are provided, as in the larger sizes, the opening in the roasting cylinder should be brought opposite to the opening in the Cooler, and the doors being removed the berries will fall into the latter; which being closed, and rapidly revolved, the berries are quickly cooled.

PRICES.

		ROASTER.	COMPLETE WITH COOLER.
No. B2000	1-lb. size	£0 17 6 ...	£1 1 0
„ B2002	3-lb. „	1 10 0 ...	1 15 0
„ B2004	7-lb. „	3 5 0 ...	6 0 0
„ B2006	14-lb. „	5 0 0 ...	8 0 0

WRIGHT'S COOKING UTENSILS.

Specially adapted for Gas Cooking Stoves.

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, and with the wearing parts of strong Copper. They are well finished, and are specially made for standing really hard work.



No. A12 Kettle.

With Copper Bottom.

2 Pints	...	...	2/6 each.
3 "	...	...	3/- "
4 "	...	...	3/9 "
6 "	...	...	4/9 "
8 "	...	...	5/3 "
10 "	...	...	5/9 "



No. A9 Kettle.

With Copper Sides and Bottom.

3 Pints	...	...	3/9 each.
4 "	...	...	4/3 "
6 "	...	...	4/9 "
8 "	...	...	5/3 "
10 "	...	...	6/3 "
12 "	...	...	7/- "



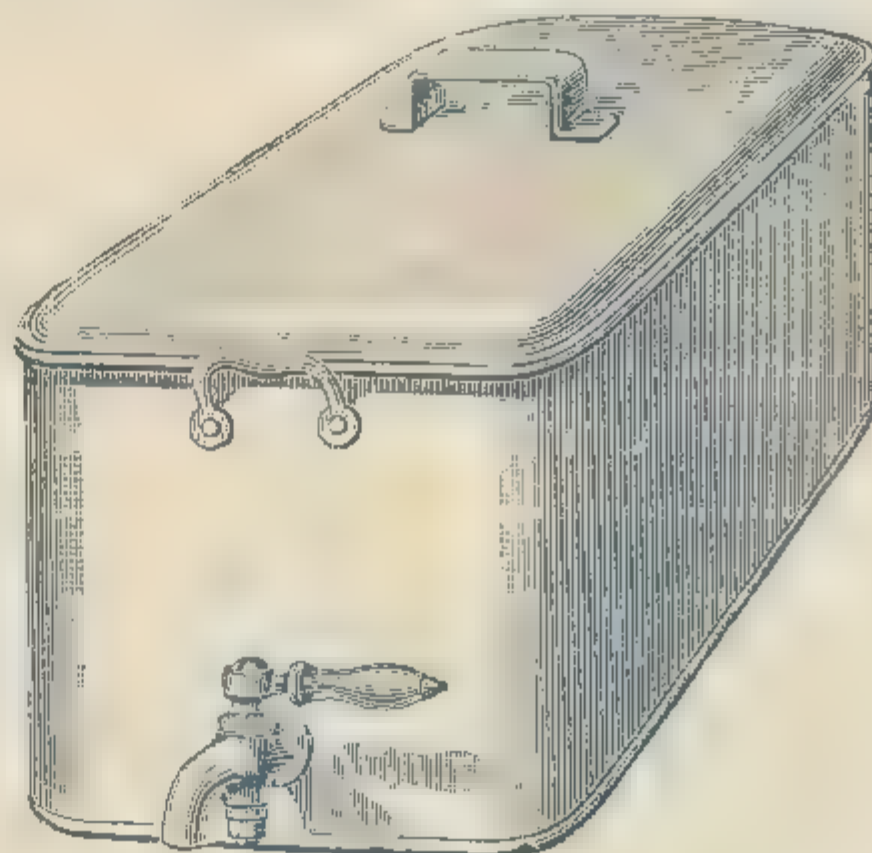
No. A106.

EXTRA STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

				Steamers and Saucepans complete.
1 Quart	...	...	...	4/9
2 "	...	...	...	5/6
3 "	...	...	...	7/-
4 "	...	...	...	8/-
5 "	...	...	...	9/6
6 "	...	...	...	10/6

By removing the top compartment this Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS, With Copper Bottoms and Draw-off Cocks with Ebony Handles.



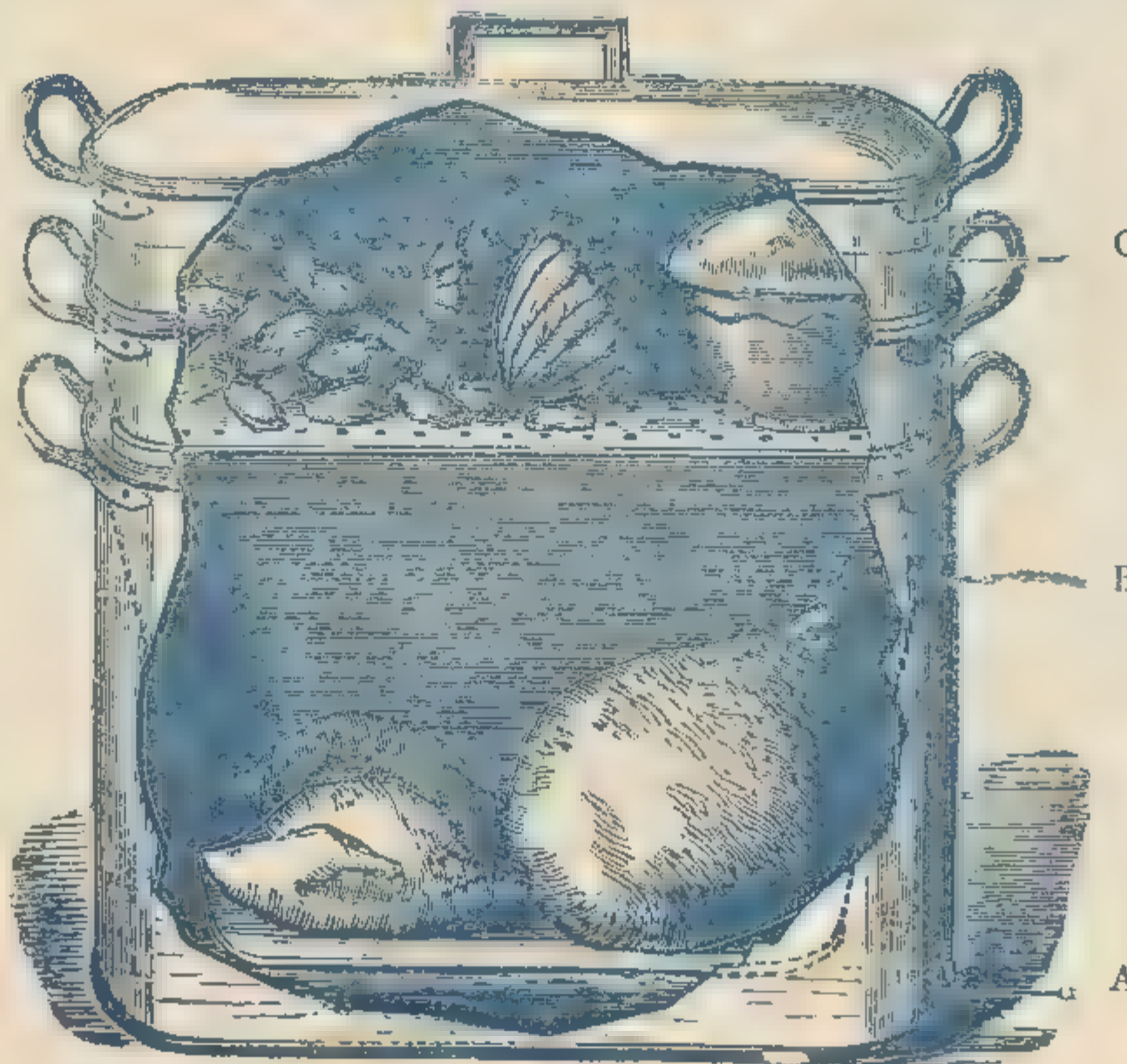
No. A108.

3 Gallon	...	12/-
5 "	...	14/-
7 "	...	16/6

STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers. A joint or Poultry is placed in the compartment (B) into which the steam enters through holes near the top.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.



PRICES..

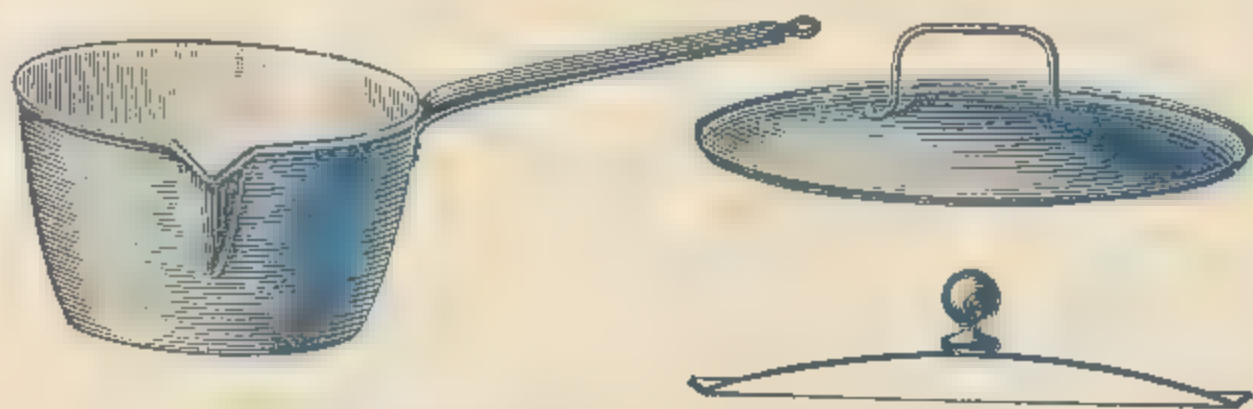
No. A100.—16-inch long, 28/6

No. A101.—18-inch " 34/6

No. A102.—23-inch " 42/6

ENAMEL STEEL COOKING UTENSILS.

These Utensils are confidently recommended for use with Gas Stoves. They are light, cleanly, durable, and not liable to chip.



No. B15. SAUCEPAN, with Lip and Tin Cover.

4½	5½	6-inch.
1/1½	1/6	1/11



No. B16.

BELLIED SAUCEPAN with Tin Cover.

3½	5½	7	9	13 pint
3/2	4/-	5/1	6/3	7 6



No. B17. STEWPAN, with Tin Cover.

2	3	5	6	8	11	13 pint.
1/9	2/3	2/9	3/6	4/6	5/9	6/9



No. B20. PIE DISH.

10	12	13½ inch.
1/8	[2/-	2/10

All the Utensils in above column are of ENAMELLED STEEL.

TIN UTENSILS.



No. A6.—This Kettle is intended for those who require a cheap Kettle. It necessarily is not so well finished or so strong as the more expensive ones.

1 Pint ...	9d. each.
2 " ...	11½d. "
3 " ...	1/1 "
4 " ...	1/4 "
6 " ...	1/8 "



No. A7.—This is a new and cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint ...	1/- each.
4 " ...	1 6 "



No. A10.—This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart ...	2/3 each.
3 " ...	3 - "
4 " ...	3/9 "
5 " ...	4/9 "



No. B21. TINNED WIRE BASKET, for Frying Fish, &c.

7 inch to fit No. 17 Stewpan, 6 pint, 1/9 each.
8 inch to fit No. 17 Stewpan, 8 pint, 2/- each.

STRONG COPPER KETTLE.



No. A11.—This Kettle is of extra strength and very superior finish.

2 Pint ...	3/6 each.
3 Pint ...	5/- "

GAS FIRES AND GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the "best Gas Fires ever made." In the NEW MODELS several improvements have been introduced, and the designs are such as will harmonise with any style of decoration, and are of superior finish. The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top. There is absolutely no smell, and nothing to get out of order. Should any part of these stoves be damaged they can be renewed at the cost of a few pence.

Most of the following patterns can be supplied either with Fibre Asbestos Fire, Metal Fires, or Patent Incandescent Ball Fire, the latter being the one that we most strongly recommend. (See following pages.)

All our Metal Fires are supplied with our patent brick canopy in the hood, which economises heat which would otherwise be wasted.

In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron, leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.—EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

A FEW RECENT TESTIMONIALS RESPECTING WRIGHT'S PATENT GAS FIRES

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.,
17th September, 1890.

GENTLEMEN,—The Stove supplied was one of the old patterns. I did not like it, as fumes escaped through ornamental brass work on top. I returned same and purchased one of your Gas Fires, "The Queen." They are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves, two at Norwich Road, and two at my Pharmacy as above.—Yours faithfully,
J. JAMES, *Chemist to the Queen.*

24, Trafalgar Square, South Kensington,
September 26th, 1890.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves (the Queen). She has four, and the saving in servants here is enormous, besides other expenses. She will be pleased at any time to show them to intending purchasers if a post card is sent the day before.—I am, Gentlemen, Yours obediently,
FLORENCE A. PRESTON.

58, Thistlewater Road, Lower Clapton,
September 23rd, 1890.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.—I remain,
Yours truly,
W. SYER.

84, Lombard Street, London, E.C.,
20th September, 1890.

DEAR SIRs,—We have used, during the past winter, your Metal Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.—Yours truly,
C. CANZIANI & CO.

41, Sutherland Street, Pimlico, S.W.,
October 3rd, 1890.

DEAR SIRs,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.—Yours very truly,
F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.,
September 24th, 1890.

DEAR SIRs,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.—I am, faithfully yours,
GEORGE RODDIS.

3, Henry Road, Finsbury Park, London, N.

September 23rd, 1890.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results, I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.—Yours respectfully,

ALEX. MULLORD.

<u>Coal Fire lighted</u>	3-0 o'clock, Thermometer 38
	4-15 " 39
	4-30 " 40
	5-0 " 42
	6-0 " 43
	8-0 " 45

Same heat continued after.

<u>Gas Stove Fire lighted</u>	4-15 o'clock, Thermometer 51
	4-30 " 54
	4-45 " 55
	5-0 " 56
	5-15 " 58
	5-30 " 60

Same heat continued after.

142, Strand, London, W.C.,
September 23rd, 1890.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.—We are, Gentlemen, Yours faithfully,

H. GAZE & SON.

8, Irish Street, Whitehaven, April 13th, 1889.

Sir,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.

WRIGHT'S PATENT BALL FIRE STOVES.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Eggshell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire.

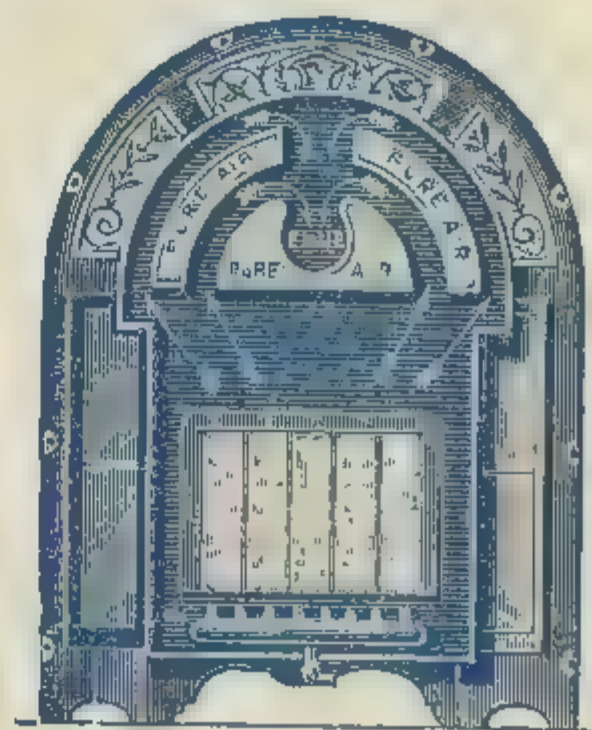
By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 45).

THE FOLLOWING STOVES CAN NOW BE HAD FITTED WITH OUR NEW BALL FIRE WITHOUT EXTRA CHARGE.

				Shown on Page	When Fitted with Ball Fire, the Stove will be called	PRICE With Ball Fire complete.
No.	B47 ...	...	...	46	... B2047 ...	...45/-
"	B48 ...	...	...		... B2048 ...	...55/-
"	B49 ...	...	...		... B2049 ...	...65/-
"	B1850 ...	...	...	48	... B2850 ...	...18/-
"	B1852 ...	...	...		... B2852 ...	...23/-
"	B1209 ...	...	...		... B2209 ...	...16/-
"	B1211 ...	...	...	49	... B2211 ...	...21/-
"	B1213 ...	...	...		... B2213 ...	...26/-
"	B1845 ...	...	...		... B2845 ...	...27/6
"	B1846 ...	...	...	51	... B2846 ...	...35/-
"	B1847 ...	...	...		... B2847 ...	...40/-
"	B1219 ...	...	...		... B2219 ...	...18/-
"	B1821 ...	...	...	52	... B2821 ...	...24/-
"	B1823 ...	...	...		... B2823 ...	...30/-
"	B1825 ...	...	...		... B2825 ...	...35/-
"	B1840 ...	...	...	53	... B2840 ...	...55/-
"	B1842 ...	...	...		... B2842 ...	...65/-
"	B1844 ...	...	...		... B2844 ...	...75/-
"	B238 ...	...	...	54	... B2238 ...	...50/-
"	B1860 ...	...	...		... B2860 ...	...38/-
"	B1861 ...	...	...		... B2861 ...	...48/-
"	B1862 ...	...	...	55	... B2862 ...	...45/-
"	B1870 ...	...	...		... B2870 ...	...20/-
"	B1871 ...	...	...		... B2871 ...	...26/6
"	B1872 ...	...	...	56	... B2872 ...	...33/6
"	B1874 ...	...	...		... B2874 ...	...40/-
"	B796 ...	...	...		... B2796 ...	126/-
"	B1819 ...	...	...	59	... B2819 ...	...40/-
"	B1820 ...	...	...		... B2820 ...	...47/6
"	B1890 ...	...	...		... B2890 ...	...90/-
"	B1900 ...	...	...	61	... B2900 ...	...40/-
"	B1910 ...	...	...		... B2910 ...	...38/6
"	B1830 ...	...	...		... B2830 ...	100/-
"	B31 ...	...	...	64	... B2031 ...	...94/-
"	B32 ...	...	...		... B2032 ...	151/-

WRIGHT'S PATENT INCANDESCENT BALL FIRE,

WITH HEAT ECONOMISER.



Reduced Section showing arrangement for utilizing waste heat.

THE "QUEEN" STOVE.—"The Best that is made."

TESTIMONIAL.

MESSRS. JOHN WRIGHT AND CO., LD.

41, Binfield Road, Clapham, S.W., January 16 h, 1891.

DEAR SIRs,—Your two "Queen" stoves duly received in excellent order. I forebore to write until I had given them a good trial. I am glad to be able to say they are in every way a charming addition to the house, they give out an excellent amount of perfectly pure warmth, quite free from smell or discomfort of any kind. One is in my bedroom and the other in a corner of the hall, whence, when lighted, it sends in a continuous stream of pure warm air into the hall and staircase, affecting the temperature even at the top of the house and obviating to a great degree the cutting draught previously found when the sitting room doors were open.

As to the "Eureka" Gas Cooker, which we have just established, my servants cannot say too much in praise of it, they have entirely abandoned an excellent kitchener in its favour, and quite to my surprise find quite warmth enough even in our exceptionally large kitchen, and during this extremely cold weather, if they keep, say, a kettle of water boiling over one of the burners. The cooking from it, by quite inexperienced hands, is better than from our coal oven, and the maids appear to be at no trouble whatever in gauging either the heat or time required for cooking, and this stove again is remarkably free from any smell while in full use. I am, dear sirs, yours faithfully,

SPENCER. C. HARRY.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE QUEEN," (NEW DESIGN).



Showing Stove with Fender and
with Tile Side Panel (Metal Fire).



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

The great success attained by our "Queen" Stove has induced us to get out a still more beautiful design (as shown above), and we can confidently recommend this Stove as by far the best in the market, both as regards design, finish, heat produced, and general effectiveness.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only. For prices, &c., see opposite page.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



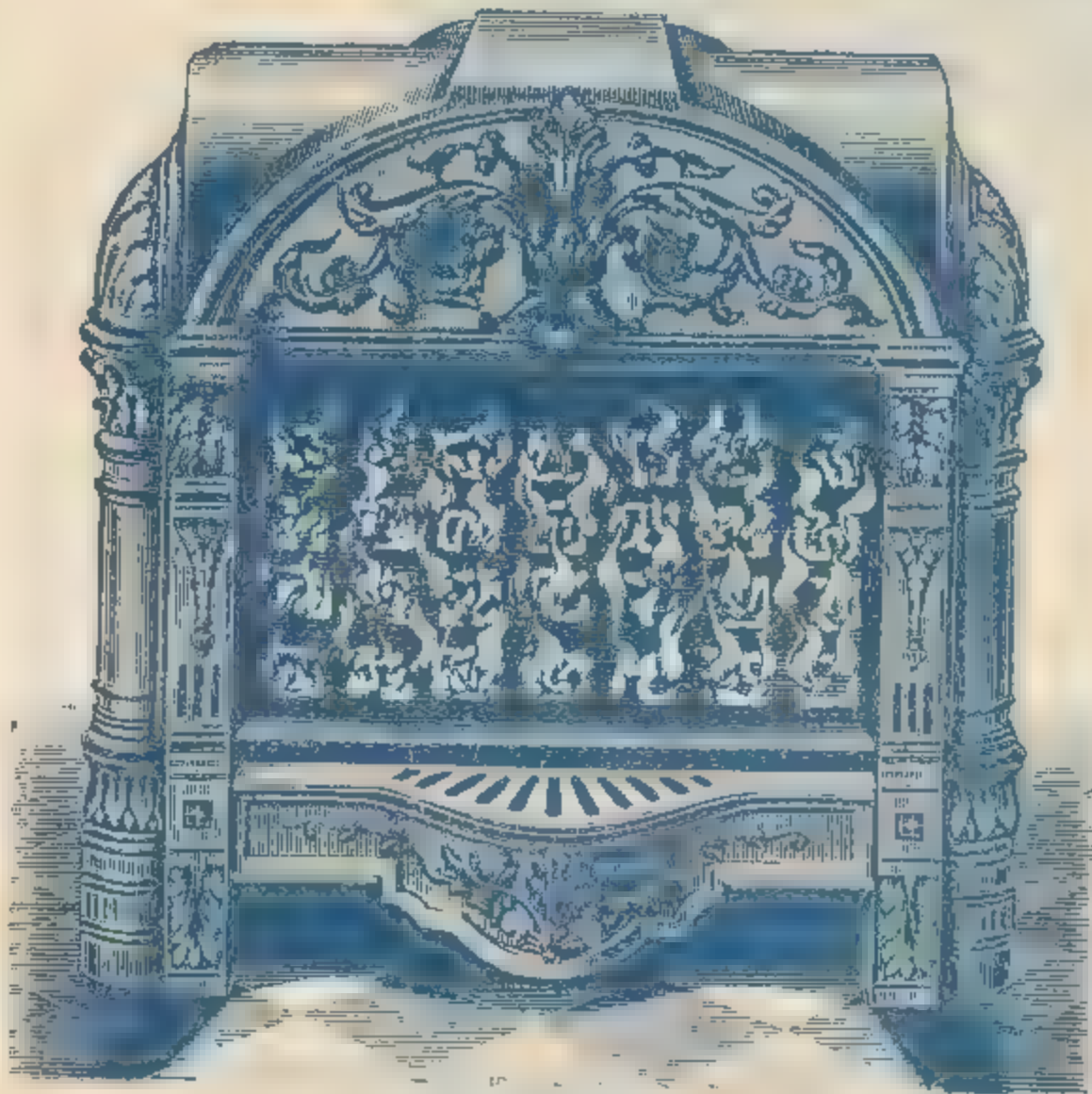
SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND
TILES ON RIGHT.

Like the "Queen" Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Descriptive	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consumption of Gas per hour when full on 10-10ths pressure	PRICE.		
							Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand-painted Tile panels.
B 1840 Metal Fire									
B2840 Ball Fire		30in.	21½ in.	8½ in.	18ft. sq.	15 c.ft.	55/-	15/-	20/-
B 1842 Metal Fire									
B2842 Ball Fire		36in.	25 in.	10 in.	20ft. sq.	20 c.ft.	65/-	20/-	30/-
B 1844 Metal Fire									
B2844 Ball Fire		36in.	27 in.	12 in.	20ft. sq.	24 c.ft.	75/-	20/-	30/-

Nickel-Plated Trivets, 2/- extra. All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B238.

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

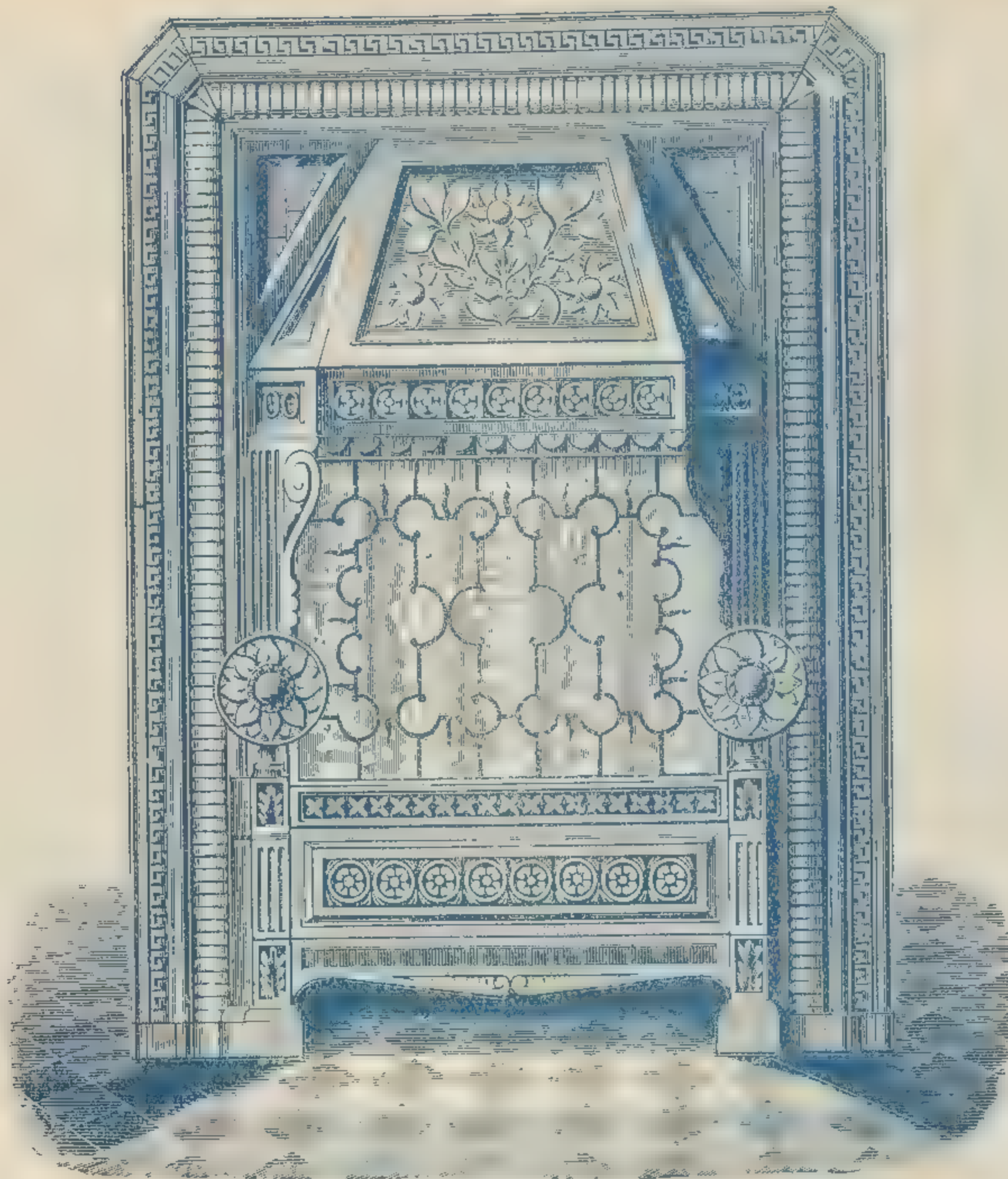
Height of Stove	...	...	...	...	20in.
Width of Stove	...	...	...	...	20in.
Width of Fire	...	...	...	...	12in.
Suited for Rooms about	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on tenths pressure	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	½ in.
Diameter of Flue	...	...	...	...	3½ in.

Price No. B238, METAL FIRE, } 50/- each.
,, No. B2238, BALL FIRE, }

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1861.

This design has obtained great popularity. It is specially arranged to stand in front of the Fire Grate, and, when so used, the open space of the Fire Grate should be closed with a piece of Sheet Iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. It is fitted with our silent burner, which can be connected from either the right or left hand side of Stove.

Size of Stove	29 in. high by 22 in. wide.
Width of Fire	12½ inch.
Suited for Room	about 20 feet square.
Gas Consumption per hour, when full on	35 cubic feet.
Bore of Gas-supply Pipe	1 inch.
Diameter of Flue	2½ inch.
Height from Floor to centre of Flue	23 inch

No.	Description of Stove.	Price.	Price, with Faience Tile, in Hood.
B1860	Metal Fire, Fine Cast	38/-	43/-
B2860	Ball Fire, Fine Cast		
B1861	Metal Fire, Polished and best finished, with Brass Dogs ...	48/-	53/-
B2861	Ball Fire, Polished and best finished, with Brass Dogs ...		

Special Nickel-Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1862.

Similar in construction to B1860 (see previous page), but a newer design.

Size of Stove	...	...	...	...	...	31 in. high by 22 in. wide.
Width of Fire	...	...	...	...	...	13 in.
Suited for Room	...	...	...	...	...	about 20 ft. square.
Gas Consumption per hour when full on	...	...	...	...	...	3.5 cubic ft.
Bore of Gas-supply Pipe	...	...	...	...	...	1 in.
Diameter of Flue	...	...	...	...	...	1 1/2 in.
Height from Floor to centre of Flue	...	...	...	...	...	23 in.

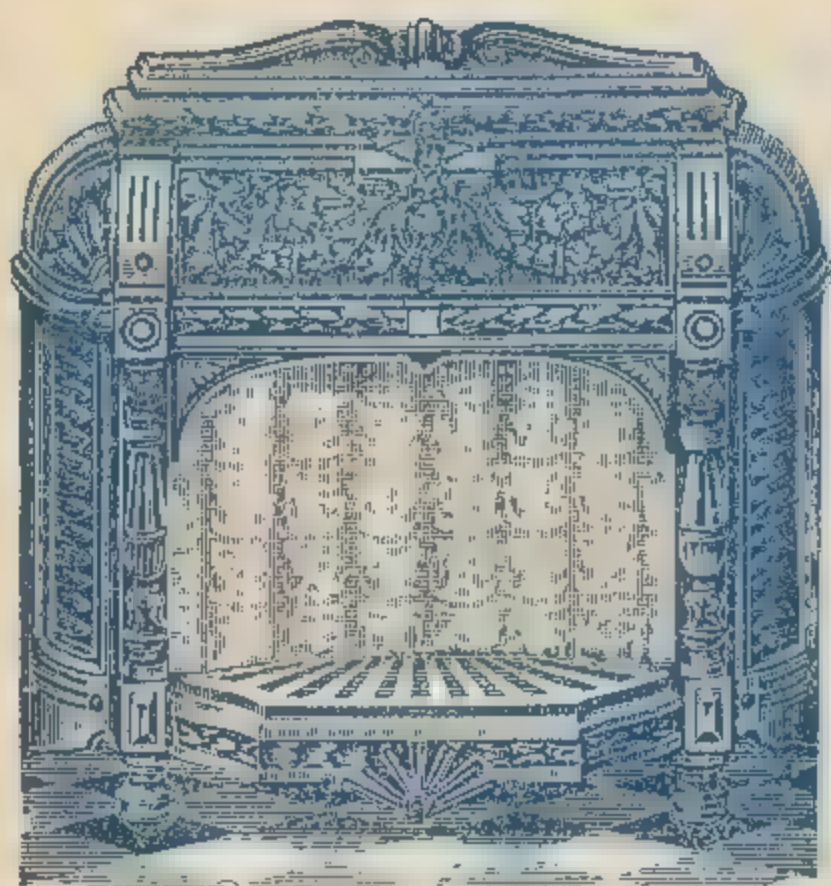
PRICE, without Trivet	...	...	...	...	...	£2 5 0
Fender for ditto, fitted with Faience Tile	...	...	...	...	...	0 11 0

Special Nickel Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

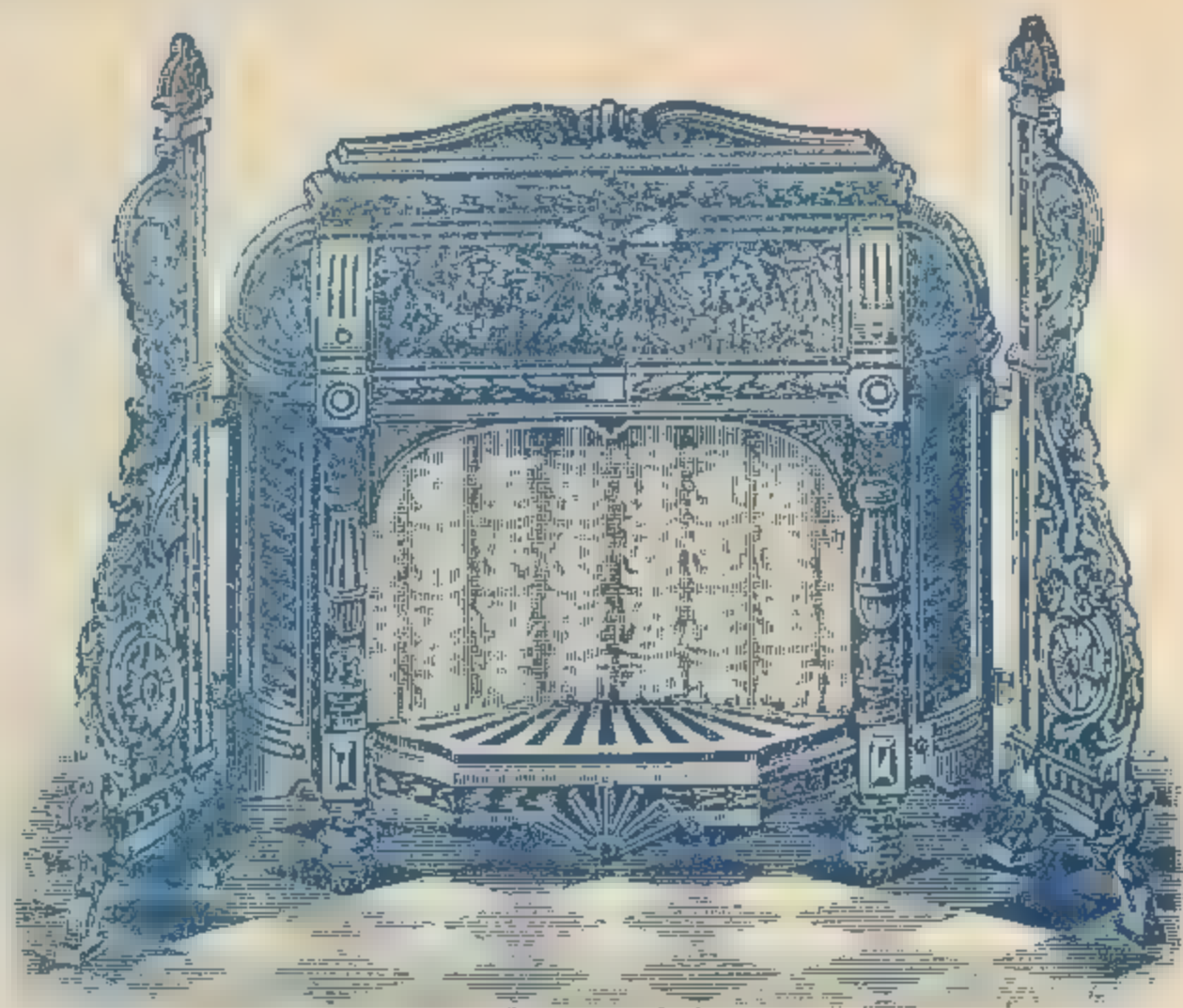
THE ABOVE STOVE IS GUARANTEED.

Special Kettle for the above :—Bright Tin, 1/6 ; Special strong quality 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1870, &c., without Side Dogs.

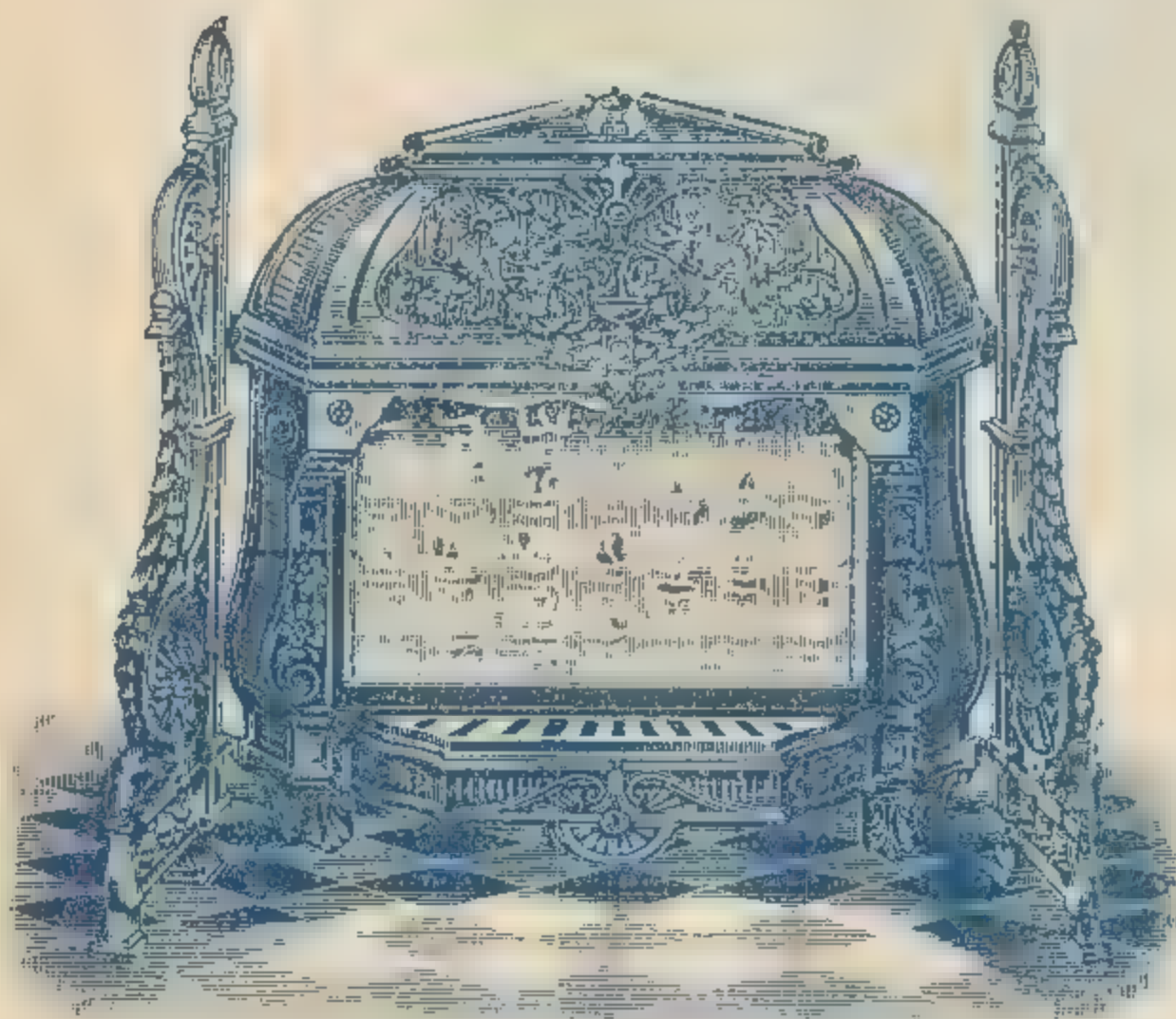


No. B1870, &c., with Side Dogs.

No. of Stove.	Width.	Height	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

THESE STOVES CAN BE HAD WITH BALL FIRE AT SAME PRICE.



No. B1882, &c., with Side Dogs.

No. of Stove.	Width.	Height.	Height With Dogs	Width of Fire.	PRICE.	
					Without Dogs.	With Dogs.
B1882	19½ in.	18 in.	25 in.	12 in.	33s. 6d.	40s.
B1886	22 in.	22 in.	25 in.	14 in.	40s.	46s. 6d.

Ground and Finished in Best Black, 5s. each extra.

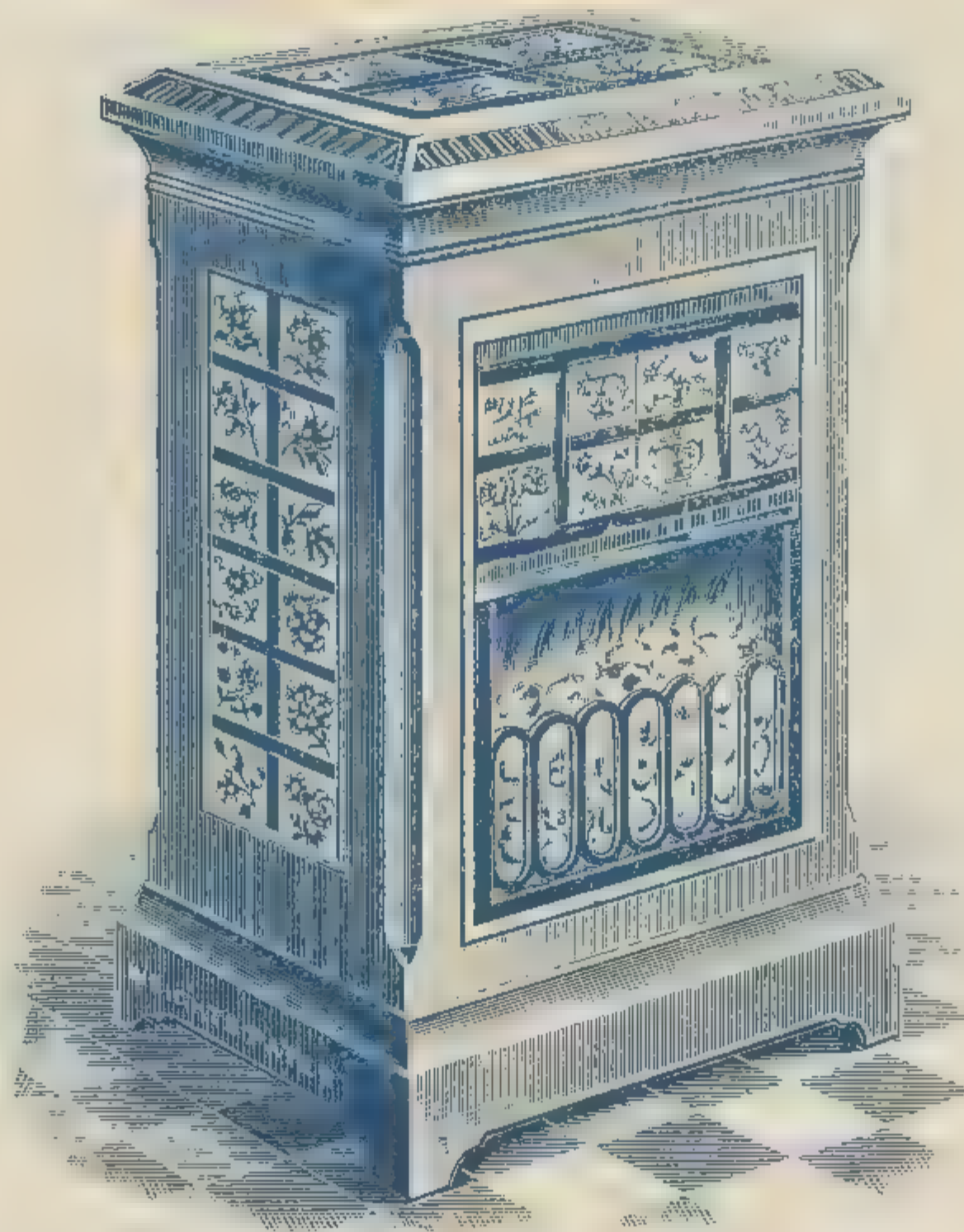
ALL THE ABOVE STOVES ARE GUARANTEED.

Stands for above see page 71.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S HALL GAS STOVE.

NEW DESIGN.



No. B2798

This Stove is fitted with Tile and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, as described on page 47, and the whole of the available heat is utilized before passing away by the flue.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22 inch.	16 inch.	32 inch.

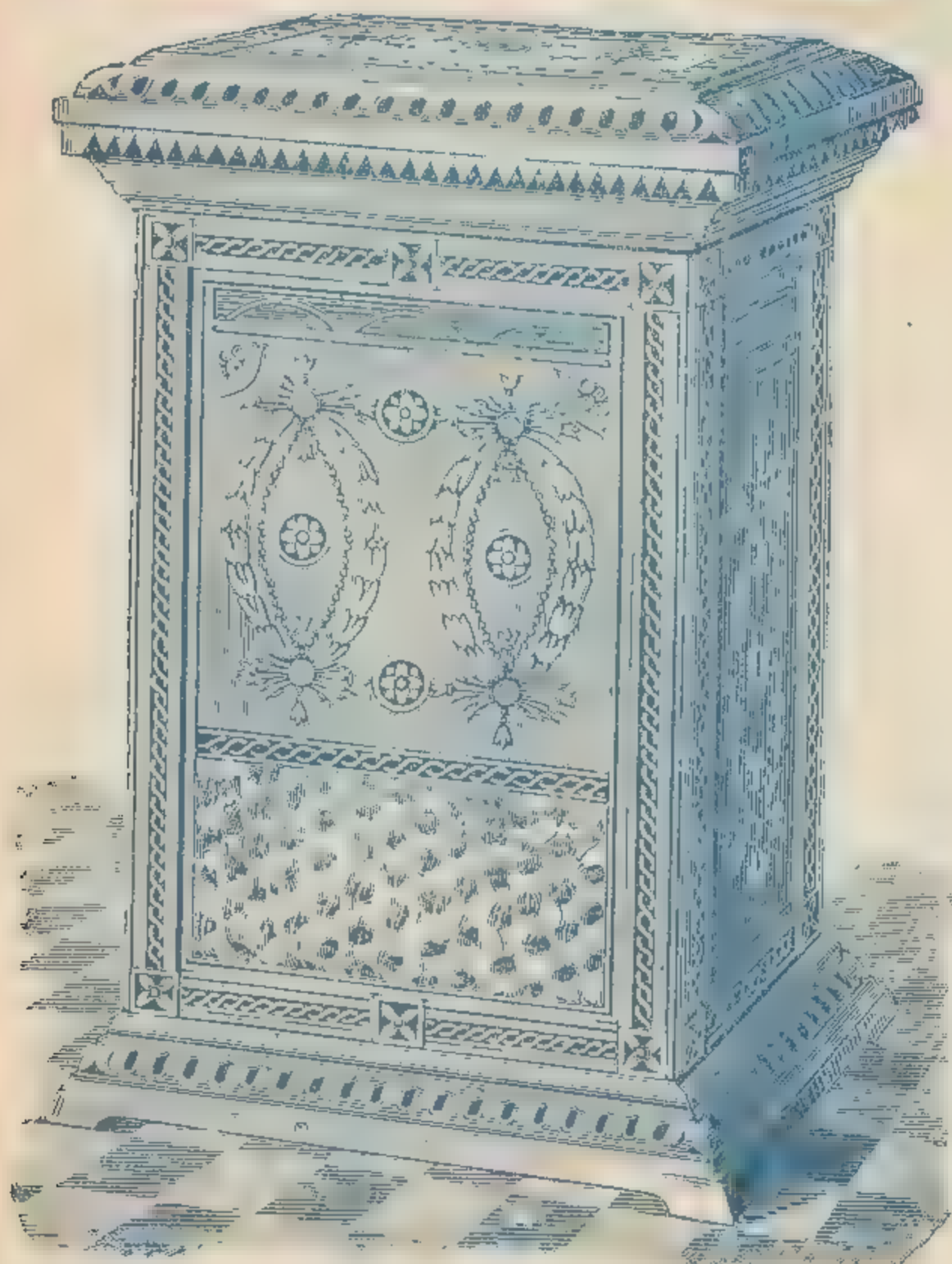
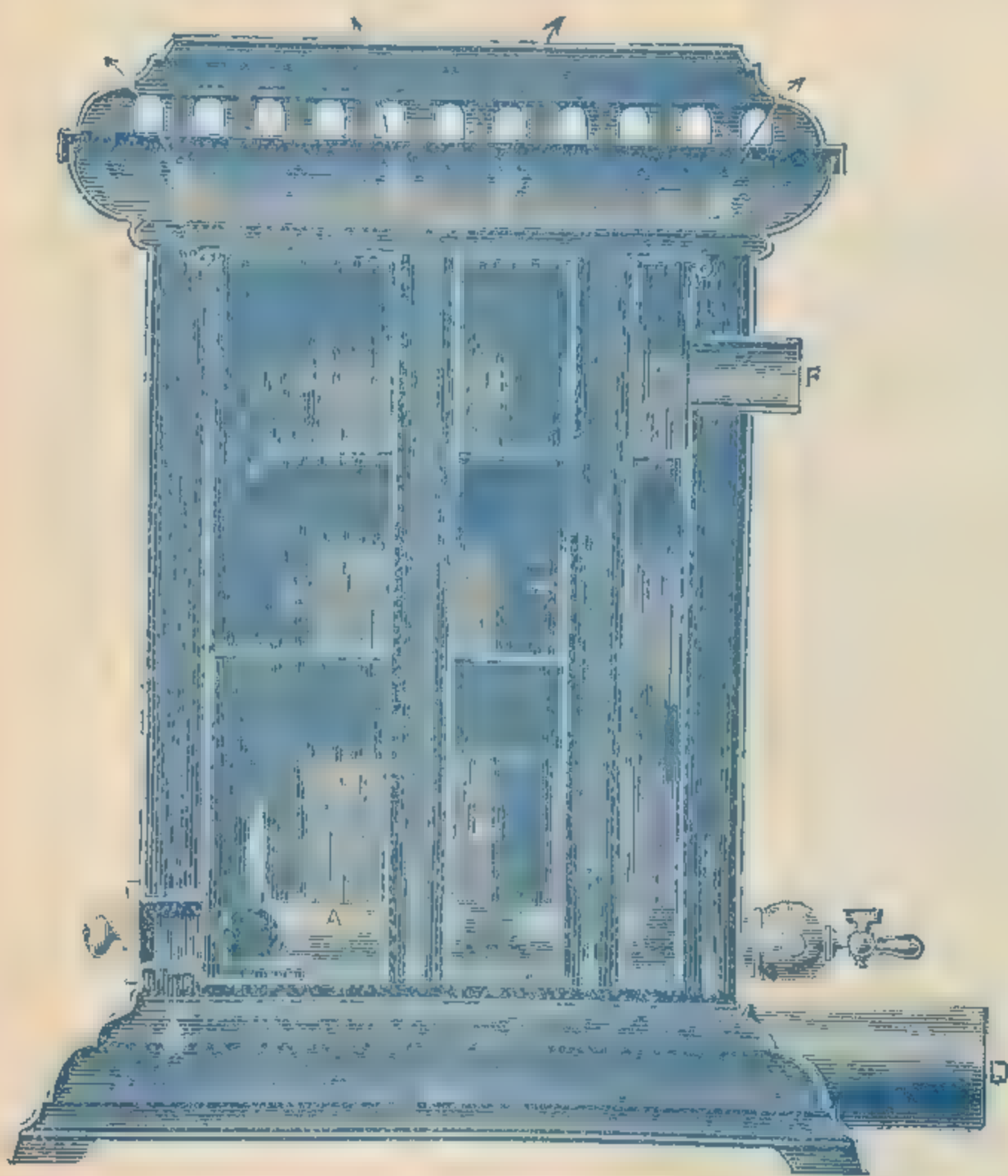
PRICE.

No. B2798.	Ordinary Finish, complete, with Ball Fire	...	...	£5 5s. 0d.
„	Best Finish, polished all over	...	...	£6 6s. 0d.

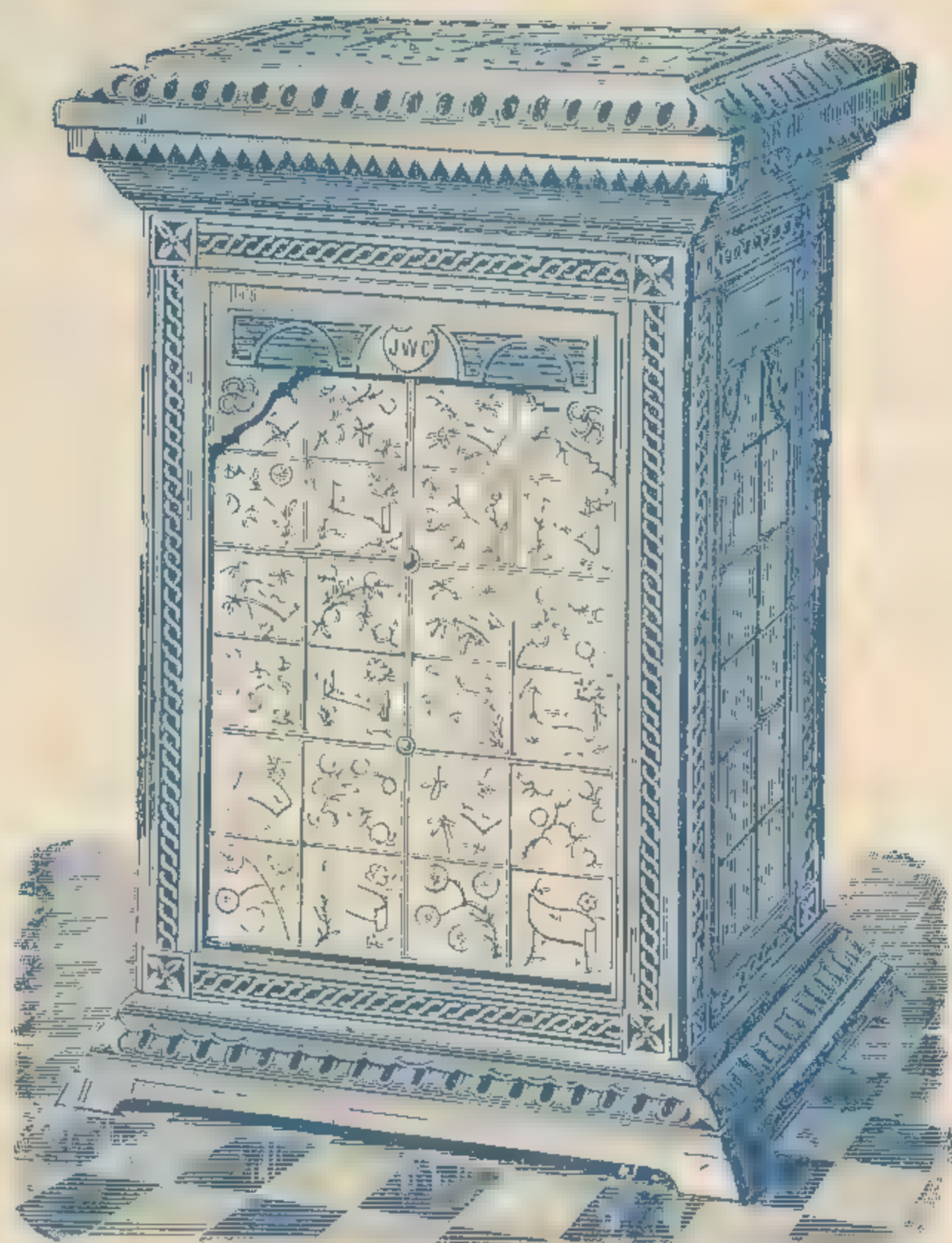
WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.

DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

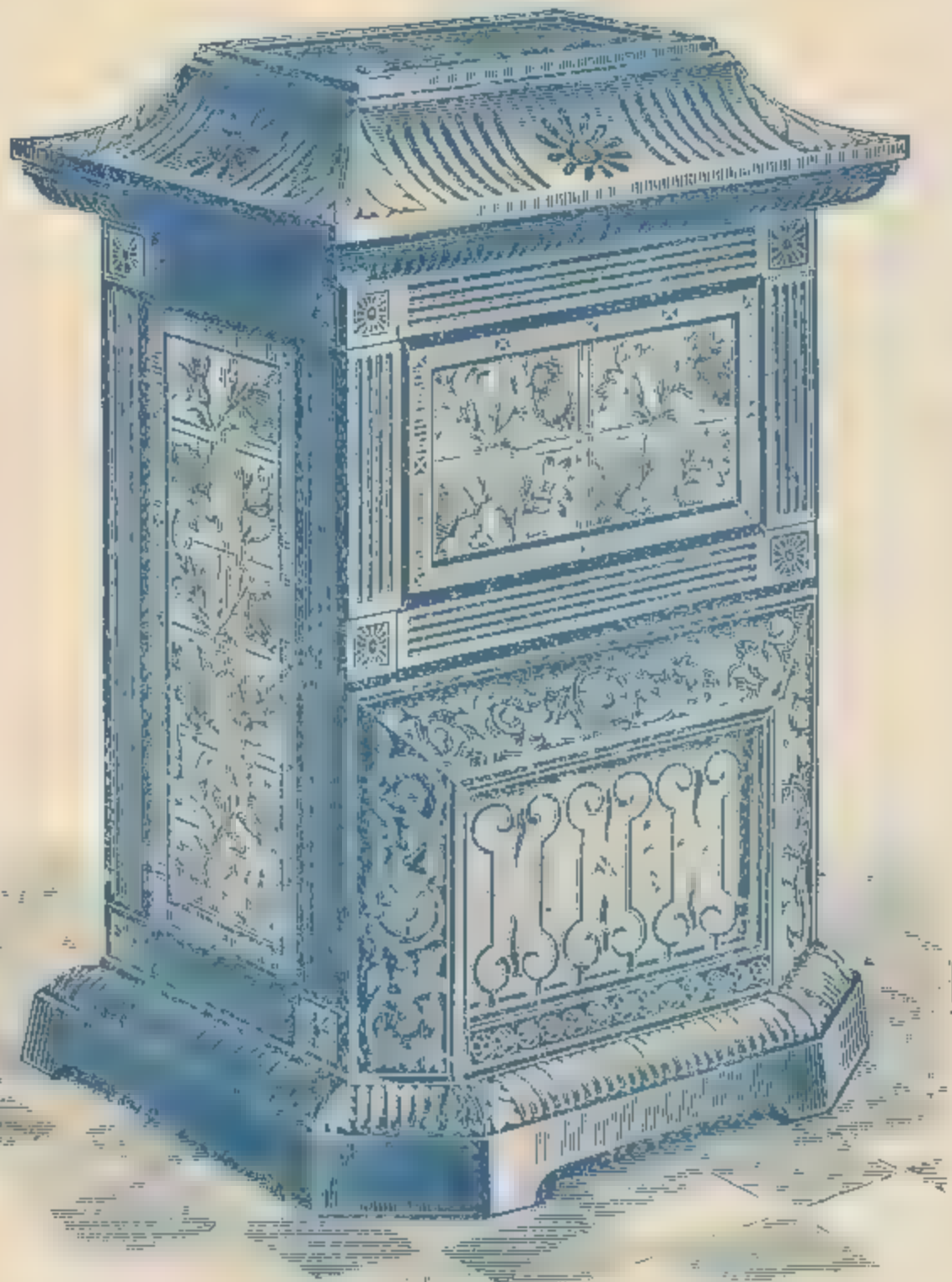


No. B794.— OPEN FIRE STOVE, Cast Iron.



No. B791. - CLOSE FIRE STOVE, fitted with Encaustic Tiles.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



No. B796

This Stove is similar in construction to those shown on previous page, but is superior in make, design, and finish. It is polished and best finished in Berlin Black, and fitted with Hand-painted Tiles.

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one, and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W FOSTER Engineer.

CLOSE FIRE STOVES.

No.	DESCRIPTION.	SIZE.			Effective Heating Surface, about	Gas Consumption per Hour	Bore of Gas supply Pipe.	Suited for Room	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.							
B784	Plain Sheet Iron Body	28in.	18in.	14in.	17 sq. ft.	12 cub. ft.	3 inch.	abt. 16 ft. sq	2½ inch	23 inch	£2 15 0
B786	Fine Cast	30in. x 18in. x 14in.			27 "	10 "	2½ "	20 "	2½ "	22 "	3 0 0
B790	Fine Cast	31in. x 21in. x 16in.			40 "	13 "	2½ "	25 "	2½ "	24 "	4 0 0
B791	Fitted with Encaustic Tiles	1in. x 21in. x 16in.			40 "	13 "	2½ "	25 "	2½ "	24 "	5 0 0

OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Metal Fire at same prices.

No.	Description.	SIZE.			Effective Heating Surface.	Gas Consumption per hour.	Bore of Gas supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.							
B788	Fine Cast	30in. x 18in. x 14in.			abt. 27 sq. ft.	10 cub. ft.	2½ inch.	abt. 20 ft. sq	2½ inch	22 inch	£3 0 0
B789	Fitted with Encaustic Tiles	30in. x 18in. x 14in.			" 27 "	10 "	2½ "	20 "	2½ "	22 "	3 10 0
B794	Fine Cast	31in. x 21in. x 16in.			" 40 "	13 "	2½ "	25 "	2½ "	24 "	4 0 0
B795	Fitted with Encaustic Tiles	31in. x 21in. x 16in.			" 40 "	13 "	2½ "	25 "	2½ "	24 "	5 0 0
* B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in. x 22in. x 18in.			" 45 "	15 "	2½ "	30 "	2½ "	23 "	6 6 0

* No. B796 can be had with NEW BALL FIRE. (See page 44.)



No. B1820

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

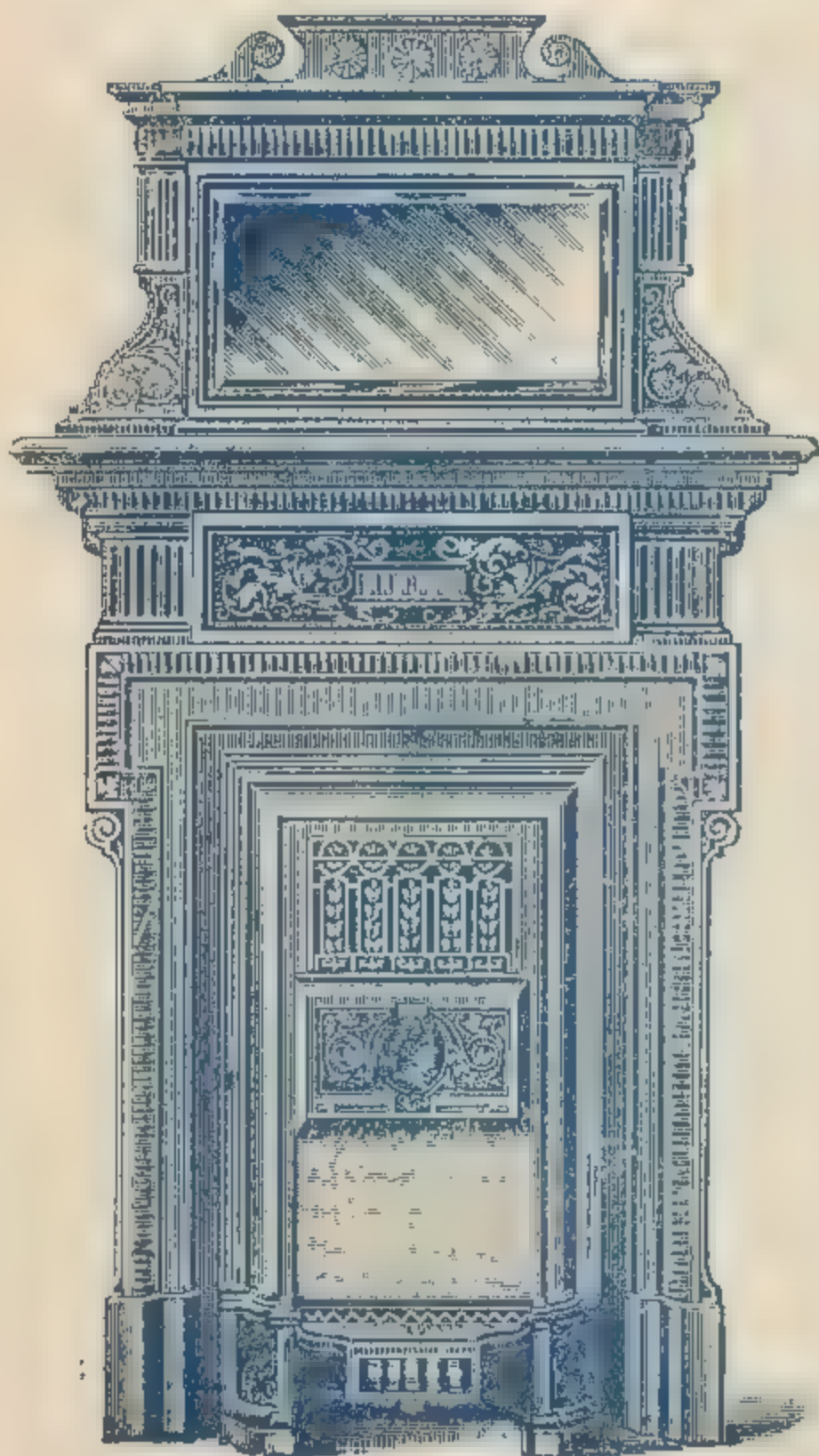
This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

						PRICE.	
	High.	Wide.	Deep.			Fine Cast.	Best Finish
B1819	28in.	19in.	7½in.	...	...	40/-	50/-
B1820	35in.	19in.	7½in.	...	...	47/6	57/6

Hot air arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, WITH MANTEL.

No. B1890.

Size.—70½ in. high by 39 in. wide by 8 in. deep.

		PRICE.	
		As Drawn.	With Mantel but without Overmantel.
With Mantel, Overmantel, &c., painted in colours and stoved, interior fine cast ...	...	£6 10 0	£4 10 0
Ditto, interior best finish ...	...	7 0 0	5 0 0

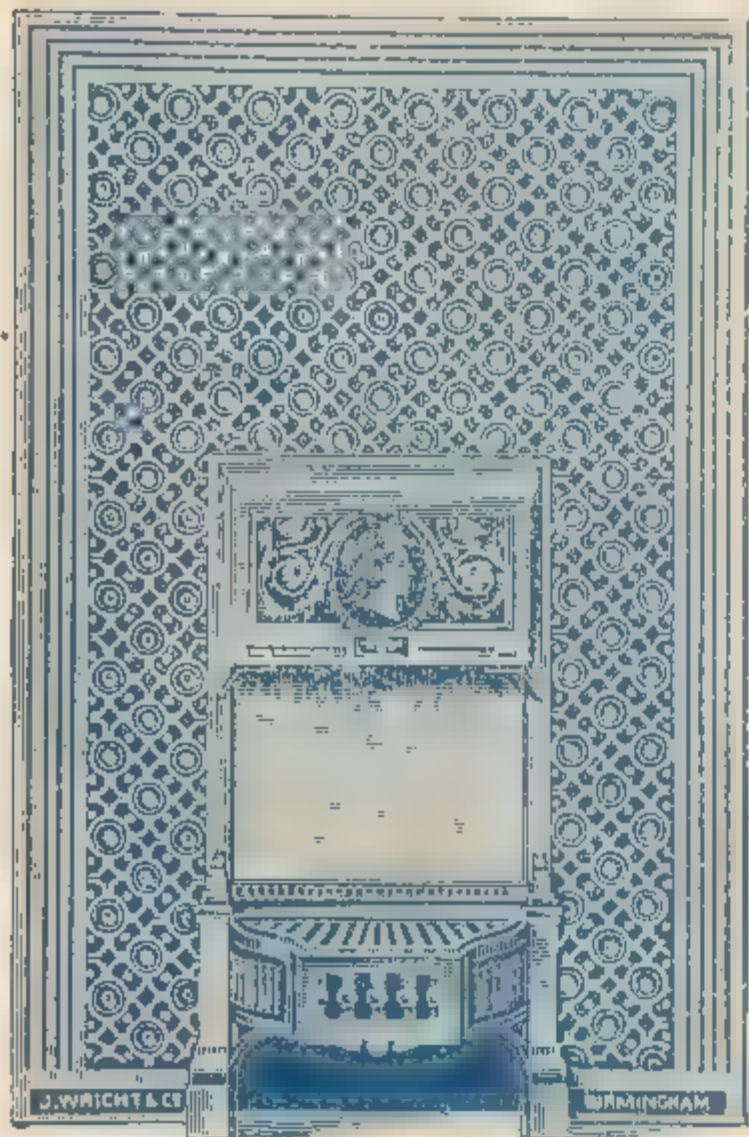
The above can be had with Ball Fire without extra charge.

The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

SIZE—22 x 36 in. or 24 x 36 in.

Fine Cast	...	...	...	£2	0	0
Best Finish	...	...	...	2	10	0

Can be had with Ball Fire. (See page 44.)



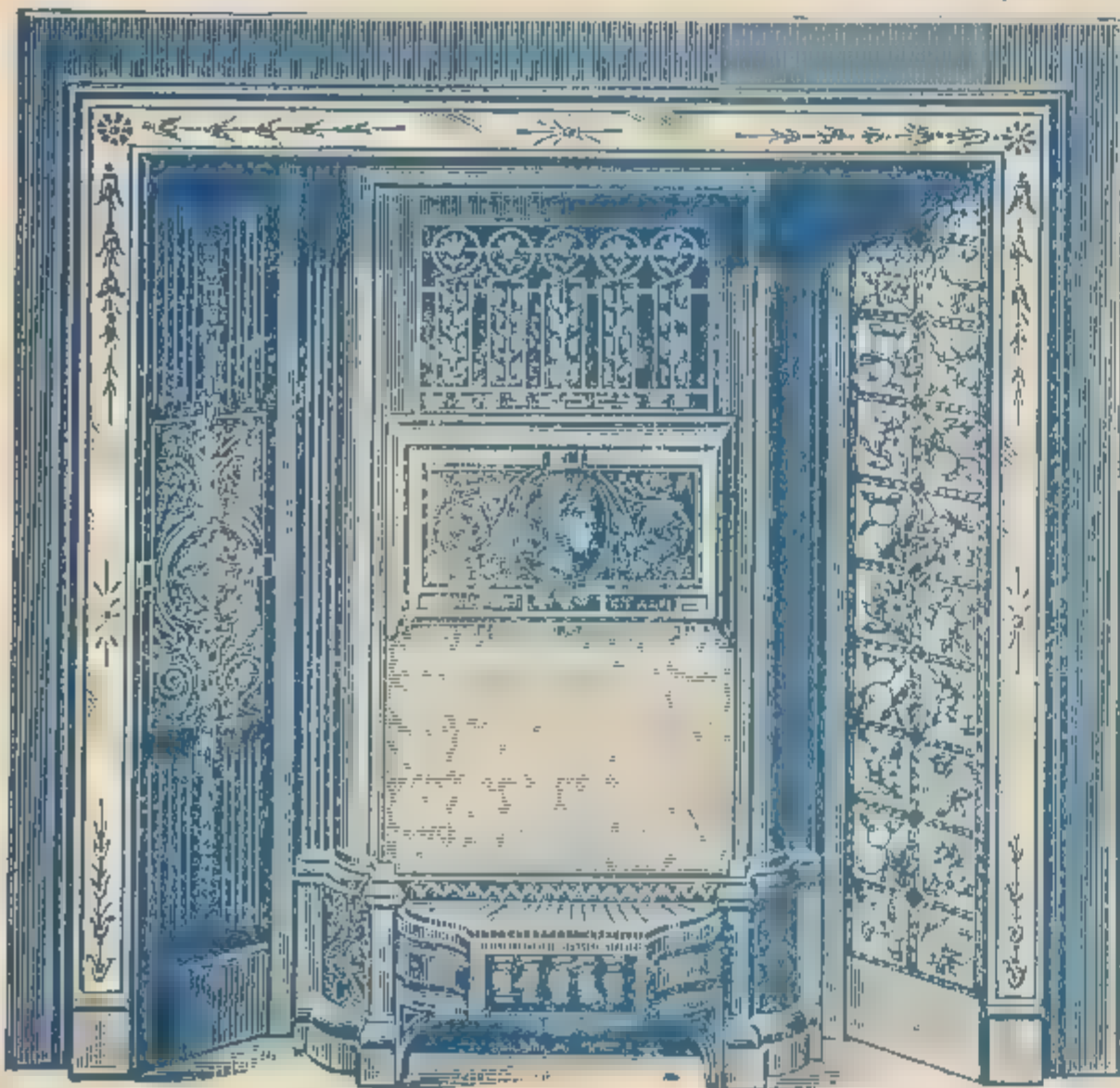
No. B1910.

Size : 31½ in. high ; 22 in. wide ; width of fire, 10 in.

Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

Can be had with Ball Fire. (See page 44.)

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT FIRE.



No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side.

PRICES—best finish.

With iron panels	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	5	15	0
With best hand-painted tile panels	...	...	...	...	6	15	0

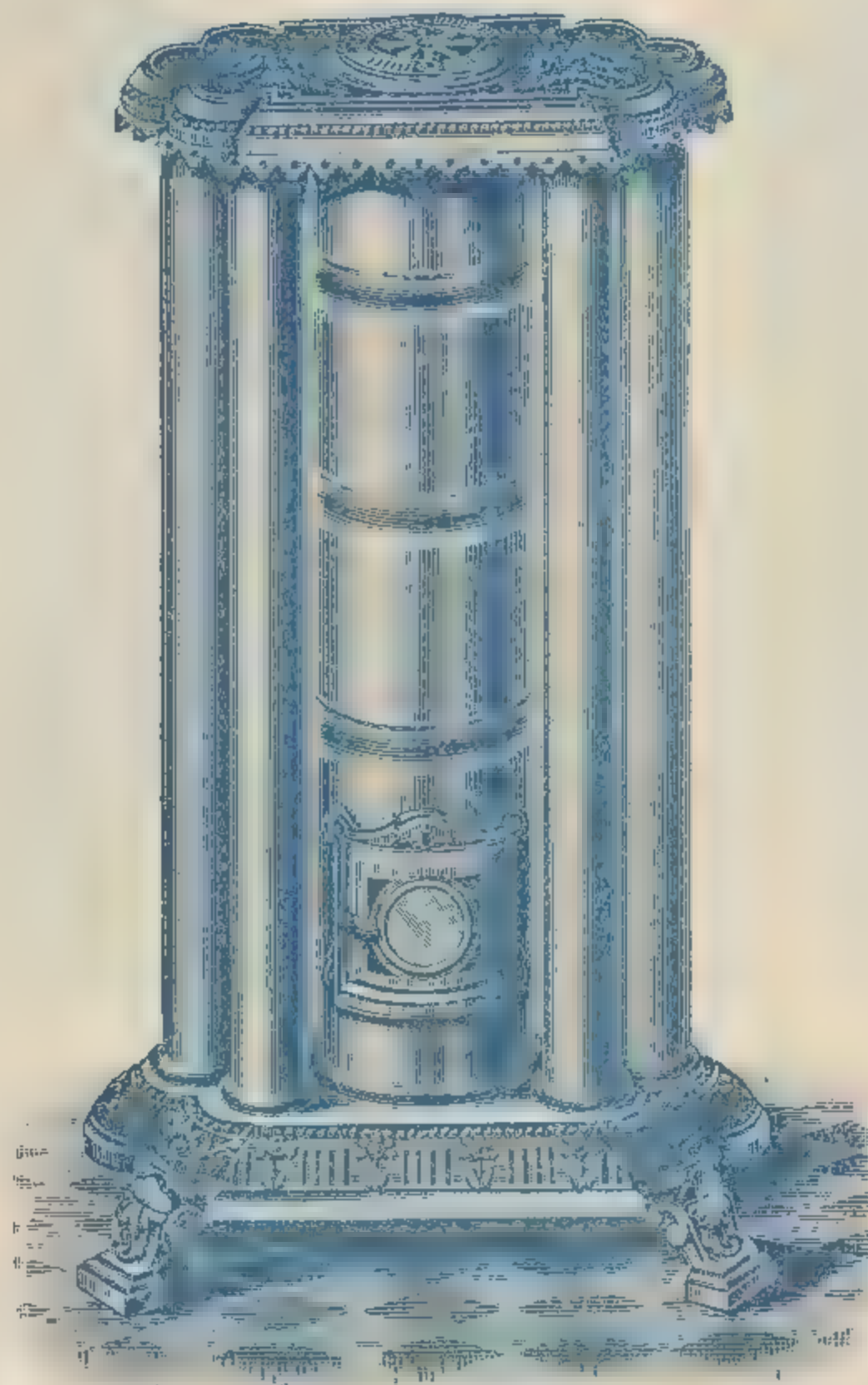
If fitted with Hot Air arrangement, 5/- each extra.

Can be had with Ball Fire. (See page 44.)

Size ... 38 x 36 in., or 40 x 38 in.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

	Height.	Width	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{8}$ in.	60/-

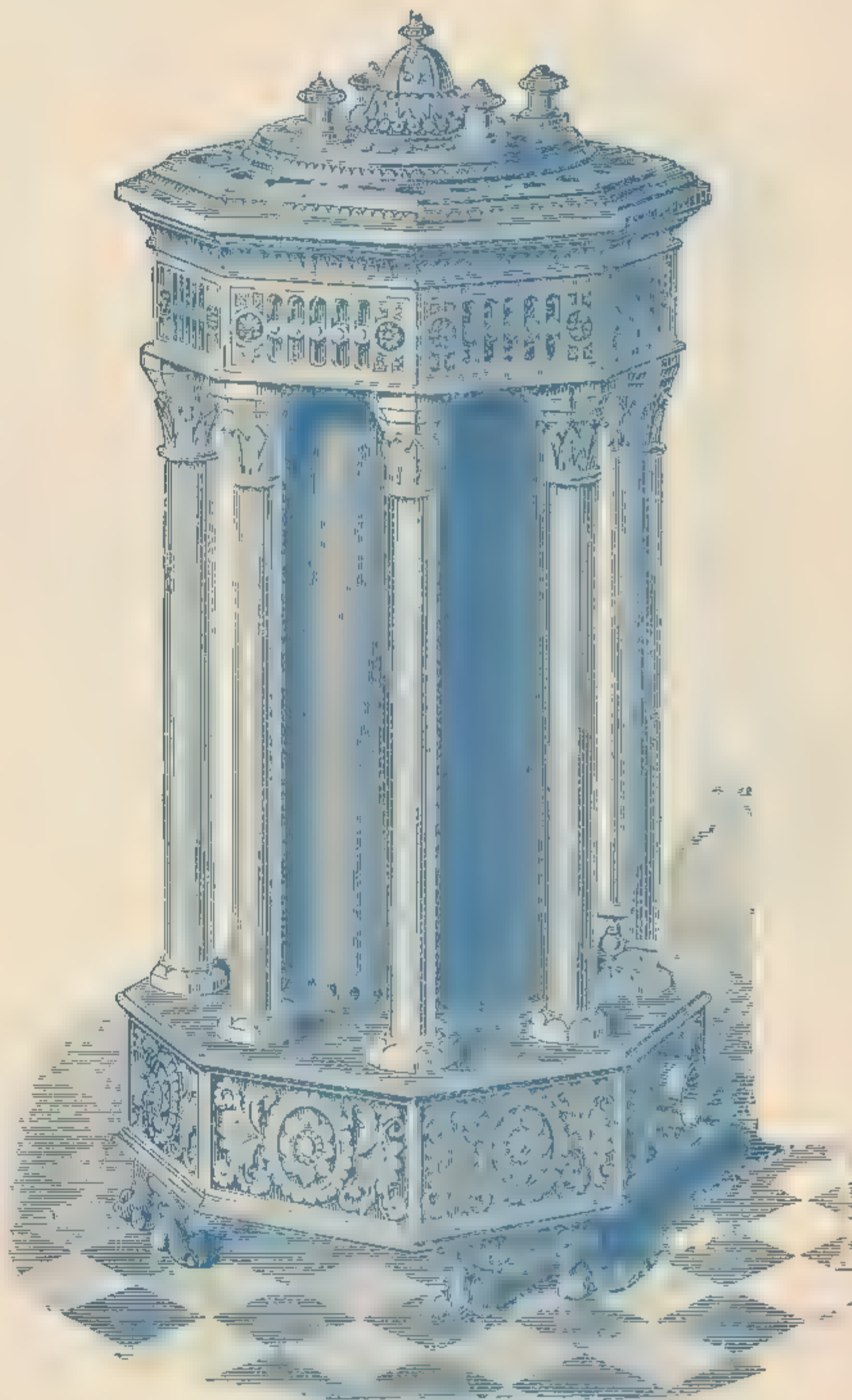
No. B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

WRIGHT'S "CONDENSING" GAS STOVES.

"THE IMPERIAL."



Reduced Section of B775.



No. B775.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B775.	45 in.	24 in.	30 cubic ft.	5 in.	150/-

THE "DUCHESS" INCANDESCENT GAS STOVES.



This is a very powerful Stove, suitable for halls, large buildings, &c. It is fitted with either our Metal or Patent Ball Gas Fire, and, as will be seen from the section, a large volume of pure air is heated in the tubes and thrown into the apartment, the whole of the products of condensation passing away through the flue.



SECTION.

	Height	Width.	Depth.	Width of Fire.	Gas Con s'mption per hour when on full.	Suited for Room about	PRICE.
No.	in.	in	in.	in.	ft.	sq. ft	
B31	34	21	20	12	24	18	£4 10s.
B32	46	28	27	17	30	24	£7 7s.

The Above can be had with
NEW BALL FIRE 4/- EXTRA

(See page 44).

WRIGHT'S TUBULAR VENTILATING STOVES,

SECURING PERFECT VENTILATION.



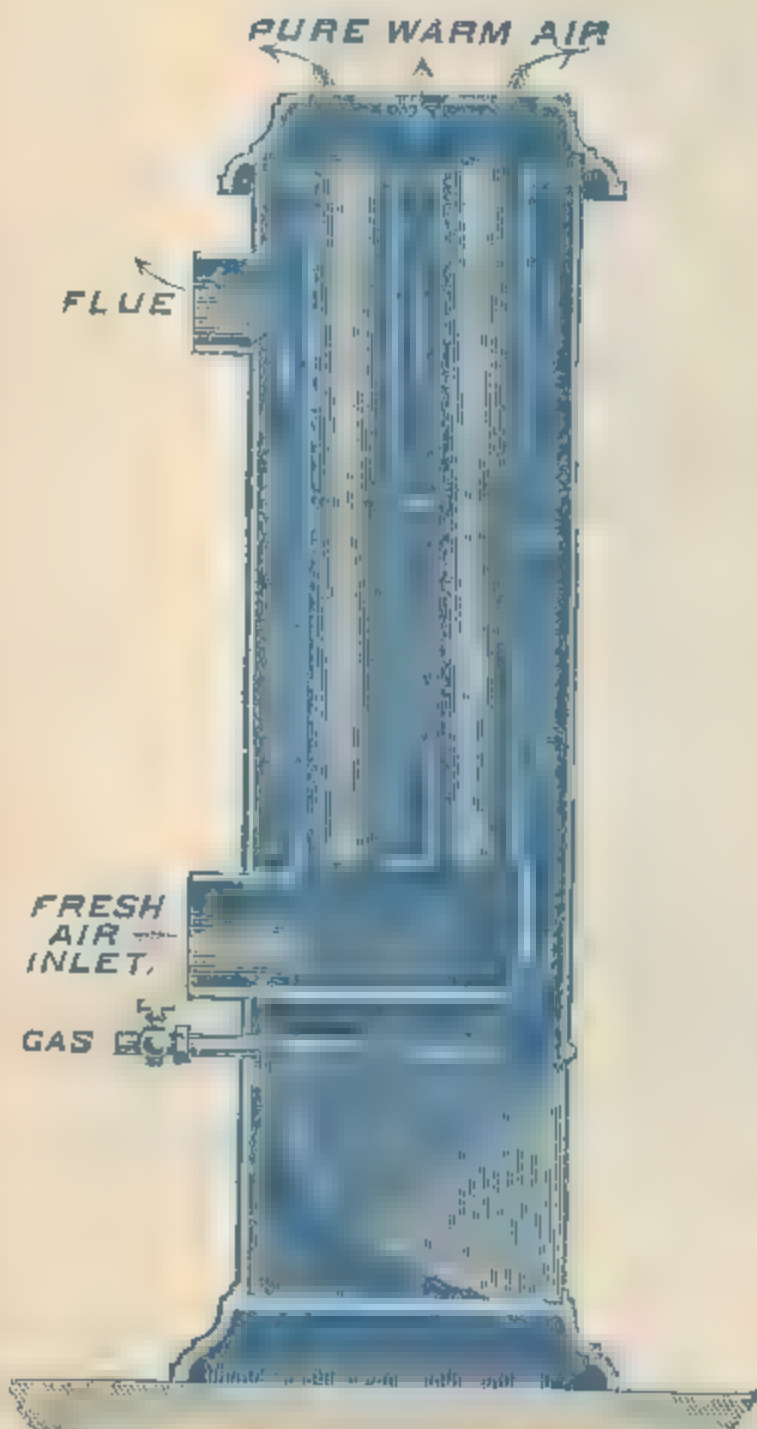
NEW PATTERN.

This is a great improvement on the old pattern Stove. It is a modification of our well known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired fresh air may be introduced from outside the apartment.

The Castings are polished, and Stove is finished in best black.

The Stove can be used either with or without a flue, but the latter is preferable.

It has an effective heating surface of 14 square feet, and is suited to heat a room of 14 ft. square.



SIZE over

30 inch high.

19½ inch wide.

PRICES Polished and Finished in Best Black only.

No. B773.—With Air Tubes of Strong Sheet-iron 22/- each.

No B774.—A Stronger Stove, with Air Tubes of Strong Drawn Wrought-iron... 25/- each.

WE STRONGLY RECOMMEND No. B774.

Cross Section.

WRIGHT'S "CHEERFUL" GAS STOVES.

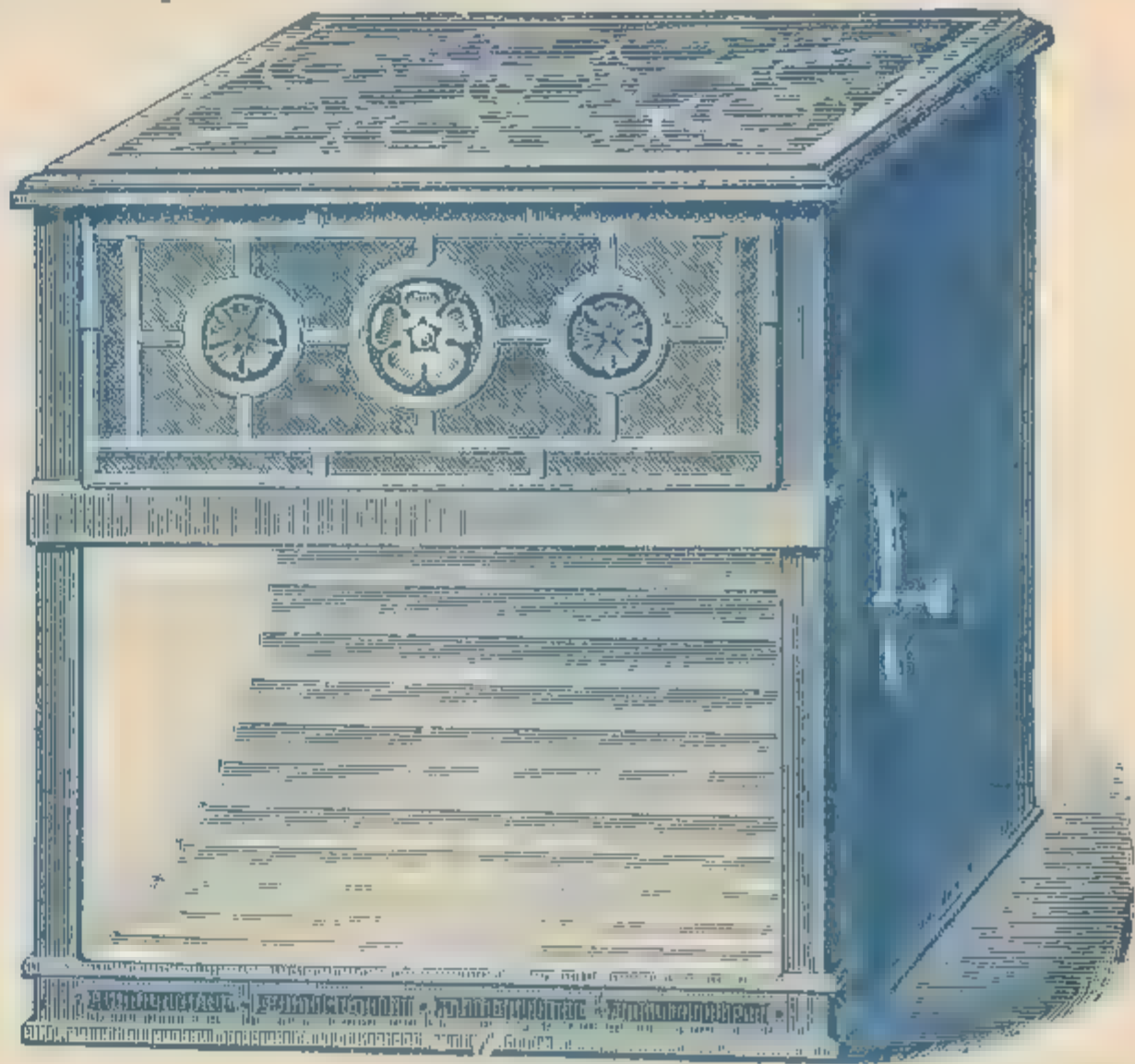
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ in.	...	10/6 each.
No. B4011	...	Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	...	15/- "
No. B4012	.	Size, $16 \times 15 \times 10\frac{1}{2}$ in.	...	22/6 "

A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high $\times$ 10 in. wide $\times$ $8\frac{1}{2}$ in. deep.	Price 13/-
No. B4014.	$13\frac{1}{2}$ in. high $\times$ $12\frac{1}{2}$ in. wide $\times$ $9\frac{1}{2}$ in. deep.	Price 18/-
No. B4015.	$16\frac{1}{2}$ in. high $\times$ 15 in. wide $\times$ $10\frac{1}{2}$ in. deep.	Price 26/-



No. B4025.

No. B4025.	—Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	—Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	—Height 18 in., width $17\frac{1}{2}$ in., depth 11 in.	2 0 0
No. B4028.	—Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	—Height 26 in., width 23 in.	3 5 0
No. B4035.	—Same as No. B4034, but with a boiling burner on the top	3 16 0

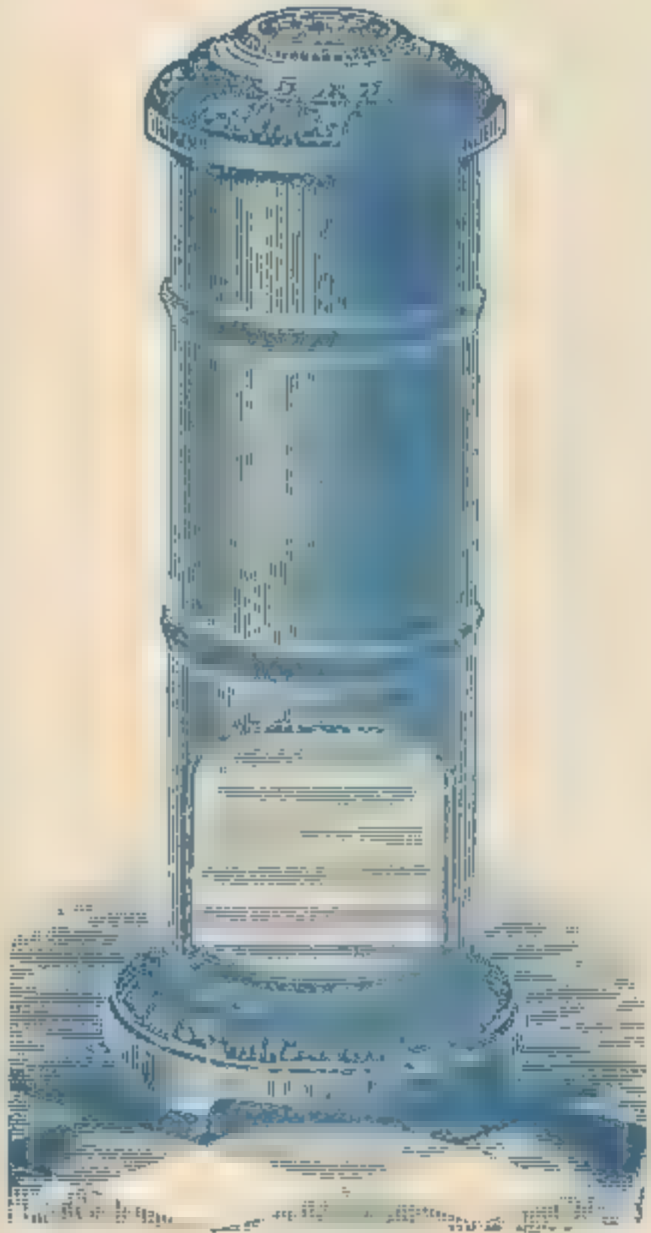


No. B4016.

In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

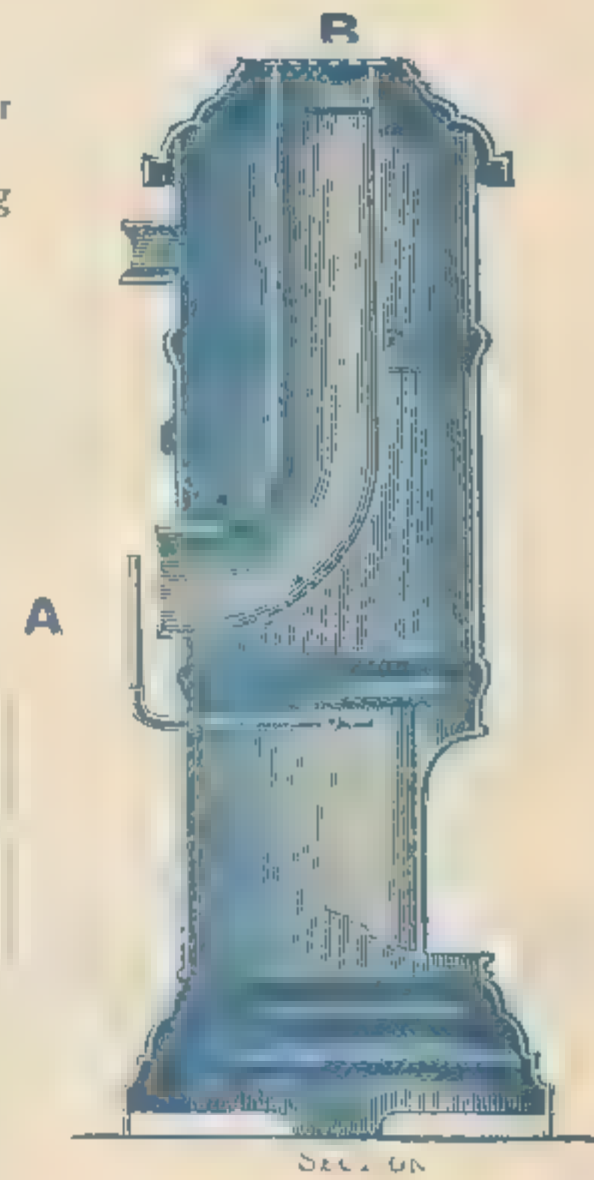
No. B4016.	21 in. high by $16\frac{1}{2}$ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S RADIATING GAS STOVES.



These Stoves give a good floor heat, radiated from the polished copper reflector. Pure air passes into the Stove at A, and after being warmed, passes into the room at B.

No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6



No. B4047.

These Stoves are recommended where no flue is obtainable as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/-

WRIGHT'S REFLECTOR GAS STOVE.

SUITABLE FOR
HALLS, HOTELS,
BARS, &c., &c.

NO FLUE IS
NEEDED WITH
THIS STOVE.



No. B4039.

Height, 31 inches.

Width at top, 23 inches.

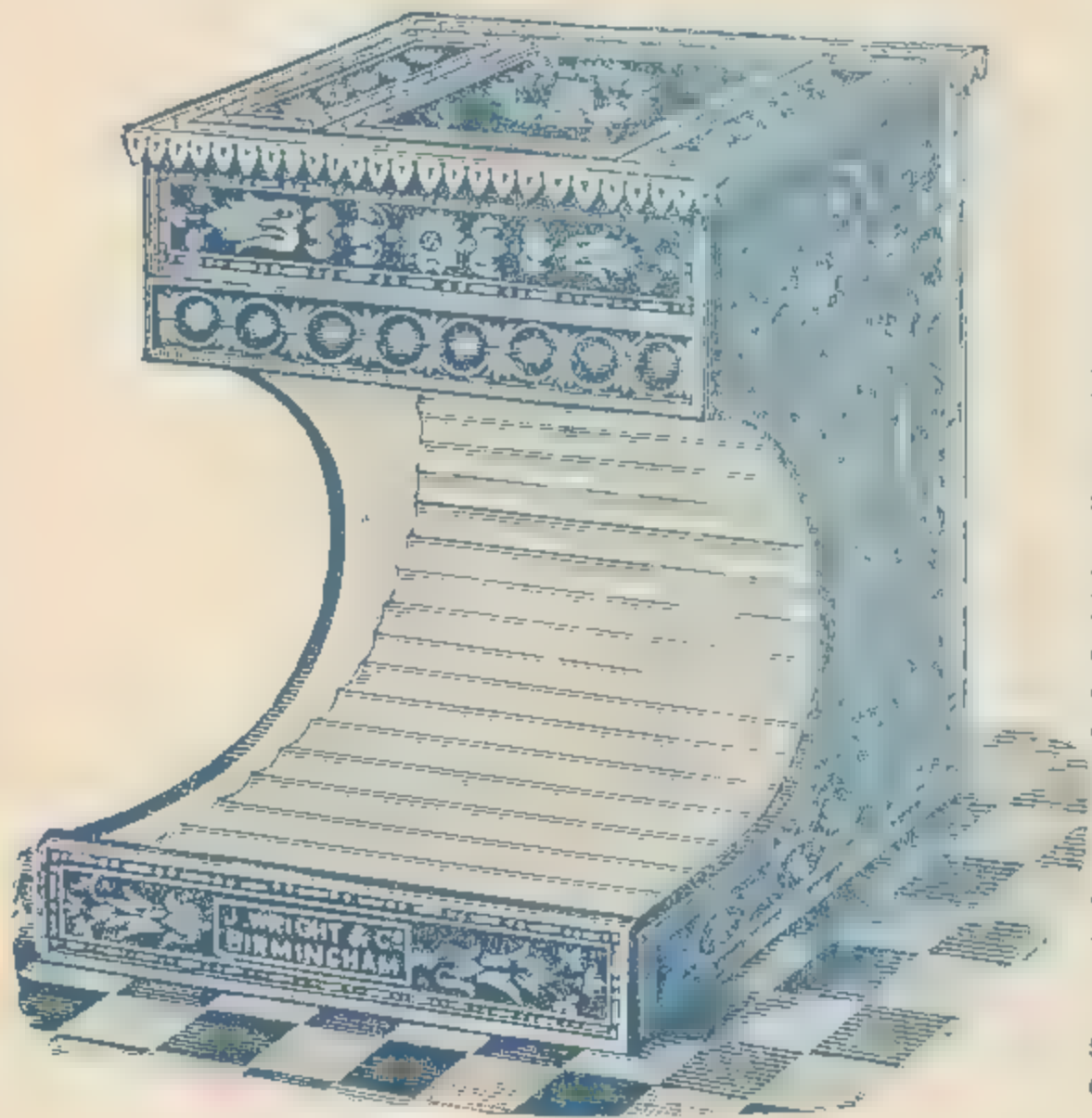
Width at base, 25½ inches.

PRICE ... £5 5 0

No. B4039.

WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.

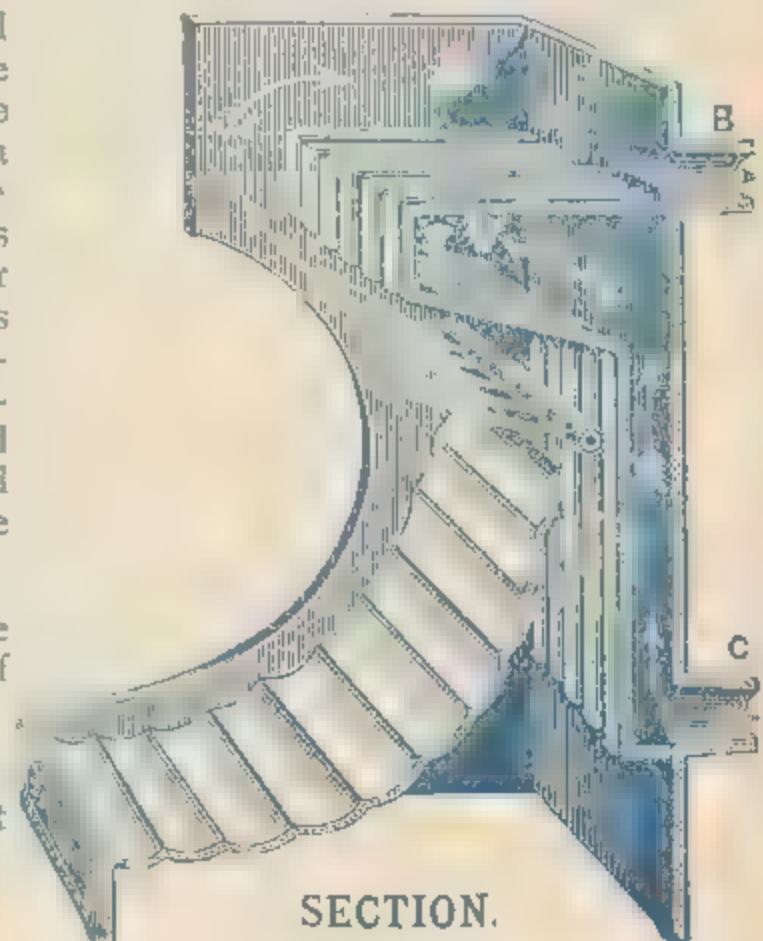


No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (c) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

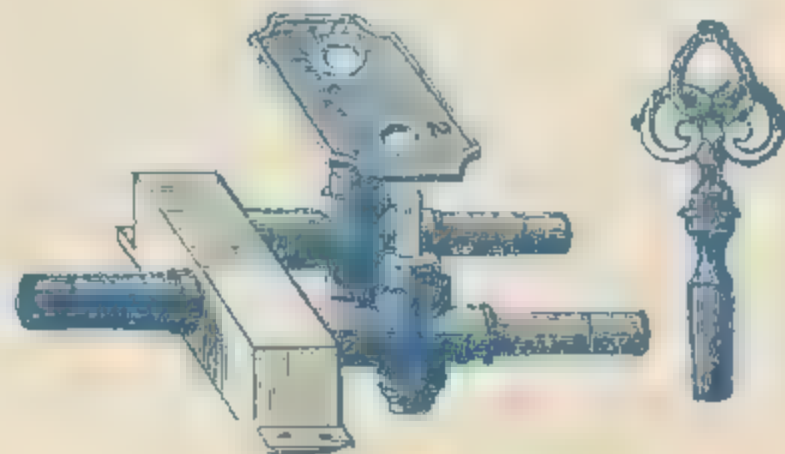
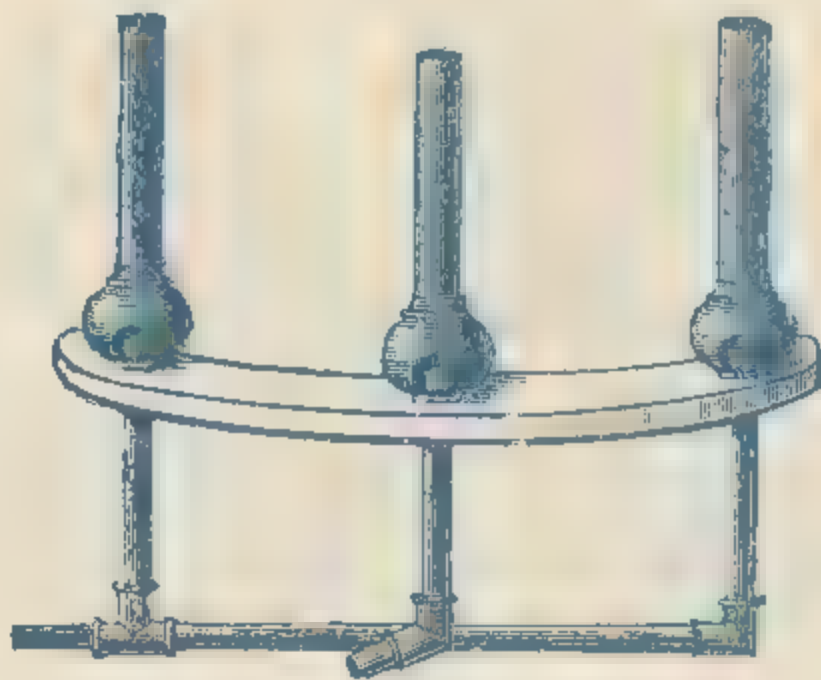
The Stove is made in two sizes, and will be found a most economical heater.



SECTION.

No.	Height.	Width.	Depth.	Price.
B4056.	16½ in.	14 in.	11½ in.	£1 10 0
B4058.	18½ in.	15½ in.	12 in.	2 0 0

WRIGHT'S PATENT GAS FIRES.



No. B716.—PATENT GAS FIRE, ready for fixing to grate, complete, with fuel and Cocks, Floor Plate, Key, &c., &c.

2-Burner,
16/-

3-Burner,
20/-

5-Burner,
25 -

WRIGHT'S BRACKET SUPPORT FOR HOLDING STOVES IN FRONT OF FIRE.

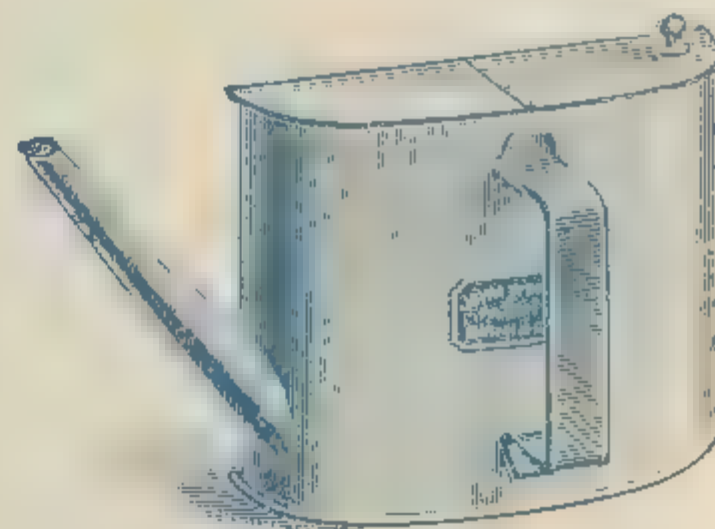


No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a cost of a few pence.

Price 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.

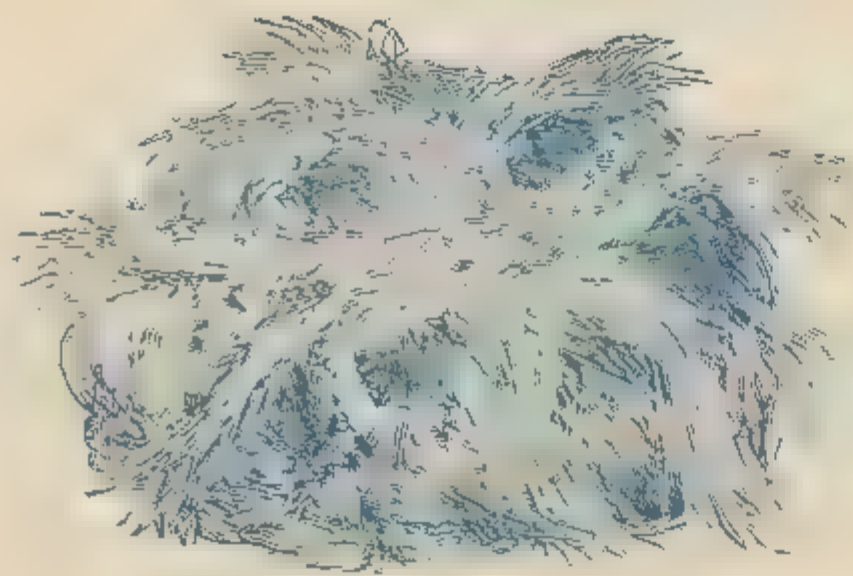


No. A14.

This Kettle is made in special form to stand on the trivets of our Gas Fires, presenting a large surface to the heat.

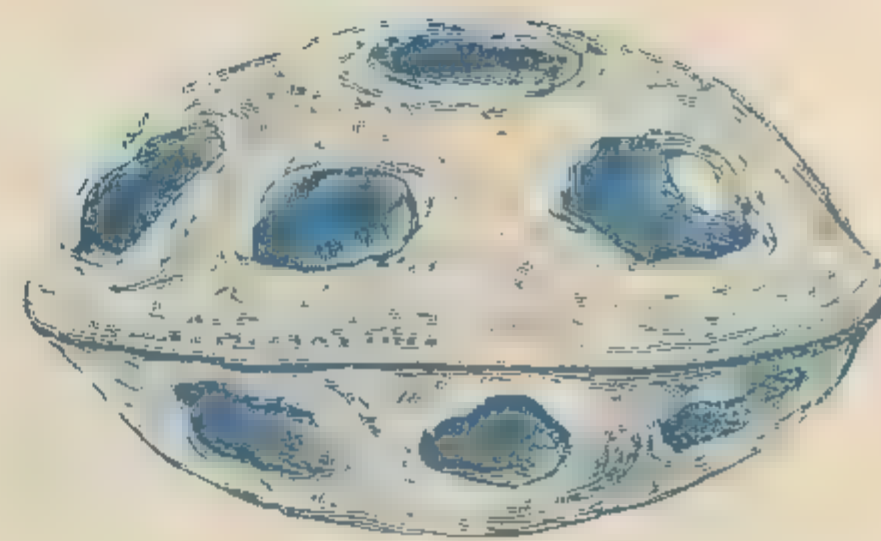
	2 pints.	4 pints.
Price, common quality, Tin...	1/6	2/3 each.
Price, best quality, Tin ...	2/3	3/3 ..
Price, best quality, Copper ...	—	—

WRIGHT'S PATENT FUEL FOR GAS FIRES.



ASBESTOS FUEL. No. B92.

Best Quality 6d. per lb.

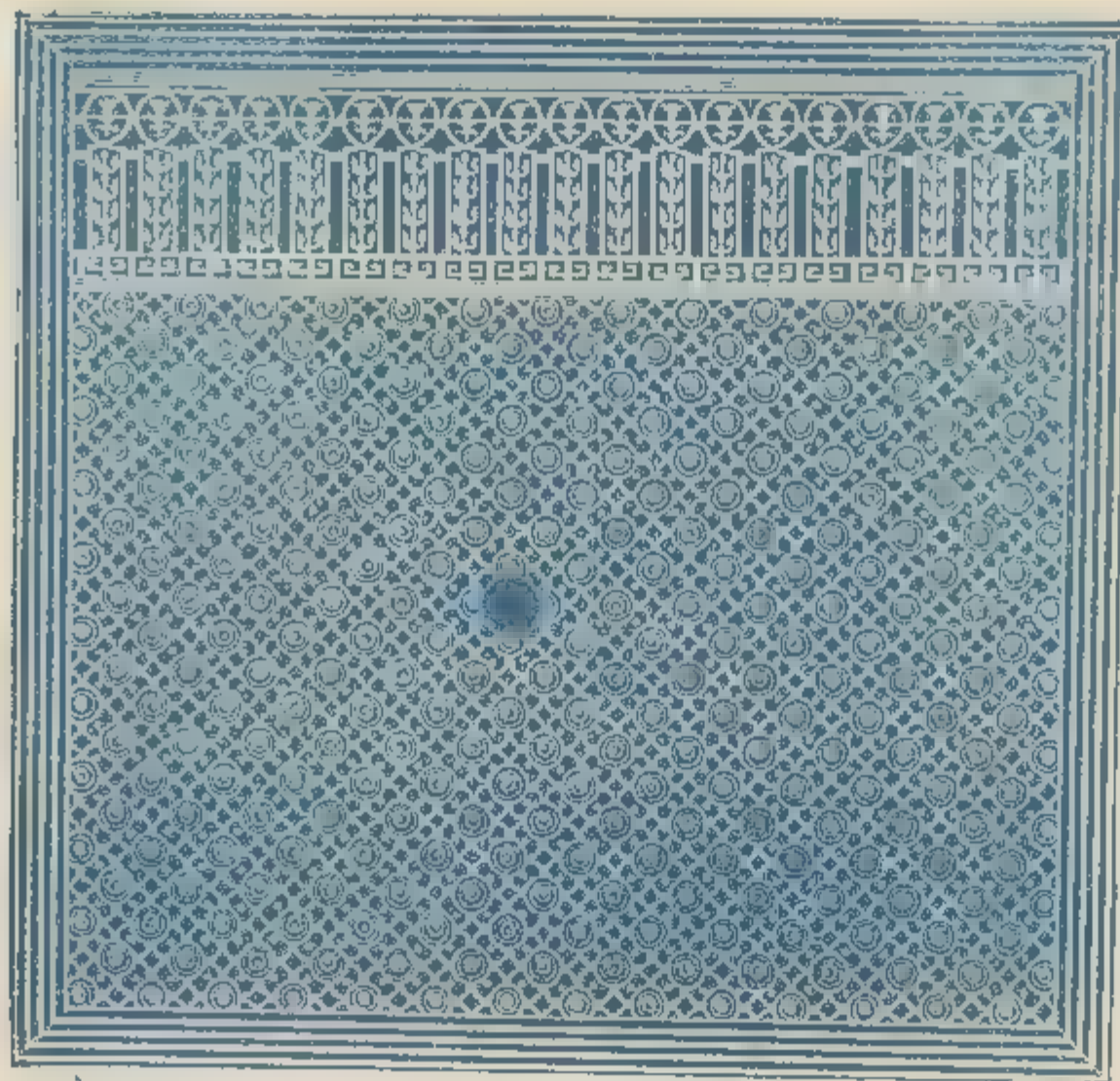


"EGG SHELL" FUEL. No. B93.

Per dozen pieces 1/-

SPECIAL QUOTATIONS FOR LARGE QUANTITIES.

WRIGHT'S ORNAMENTAL PANELS TO FILL UP SPACES IN GRATES.



No. B1800.

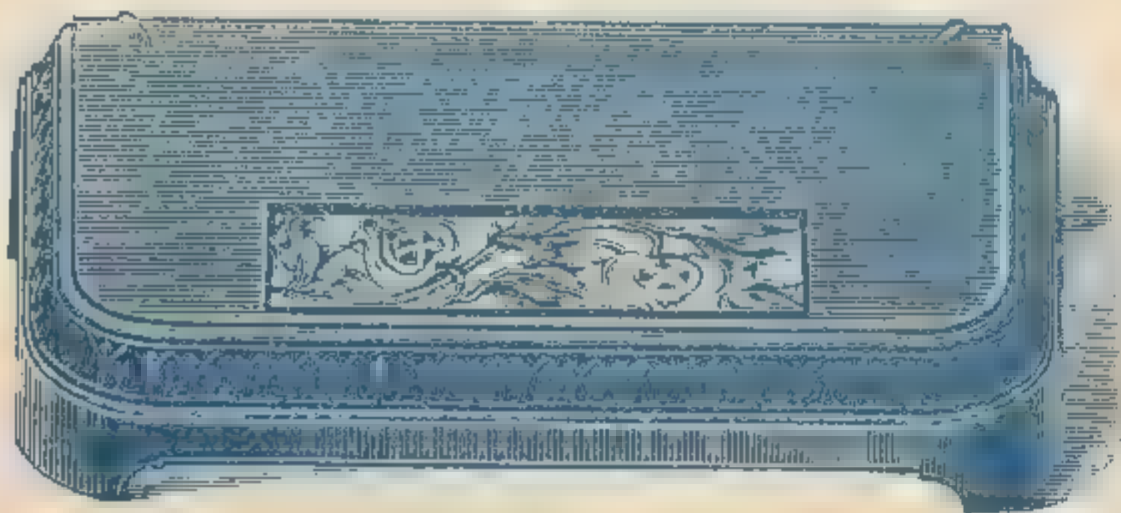
These plates supply a want which has long been felt for a back to fill in the opening of grates, against which a Gas Stove may stand without appearing an unsightly addition. They are made of the ordinary sizes of register grates, but can be made any special size at small cost. In addition to their use for the above purpose, they are made as heat economisers—the waste heat from the stove being utilized to heat pure air, which when warmed is discharged into the room.

PRICES, &c.

					Fine Cast.	Best Finish.
38in. x 38in. or 33in. x 40in.	...	...	...	...	£1 17 6	£2 5 0
32in. x 36in. or 30in. x 36in.	...	...	...	...	1 10 0	1 15 0
22in. x 36in. or 24in. x 36in.	...	...	...	...	1 5 0	1 10 0

Any of the above fitted with heat economiser, 10/- extra.

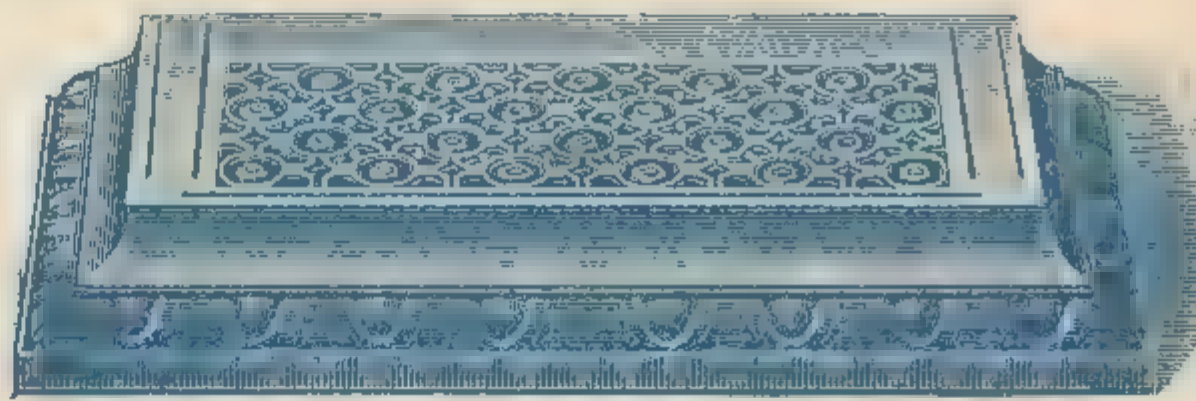
STANDS FOR GAS FIRES.



No. B1200.

FITTED WITH HAND-PAINTED TILES.

For B1209 B1205 B1850 B1852	...	7/- each
„ B1211 B1207 B1208	...	9/- „
„ B1870 B1871 B1213	...	11/- „
„ B1872 B1882	...	
„ B1860 B1861 B1862	...	



No. B1202.

	With Ornamental Cast-iron panel.	With Majolica Tiles.	With B s Hand- painted Tiles.
For B209 B211 B205 B207 B208 B209			
„ B1211 B1219 B1205 B1207	7/6	9/-	11/- ea.
„ B1870 B1871 B1850 B1852			
„ B1213 B1208 B1872 B213	9/-	10/6	12/6 „
„ B1860 B1861 B1862 B1874	10/6	12/6	16/- „

WRIGHT'S PATENT MULTITUBULAR GAS BOILER FOR HOT-WATER APPARATUS.

REQUIRING LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms,
Small Places of Worship, &c., &c

No. B80.

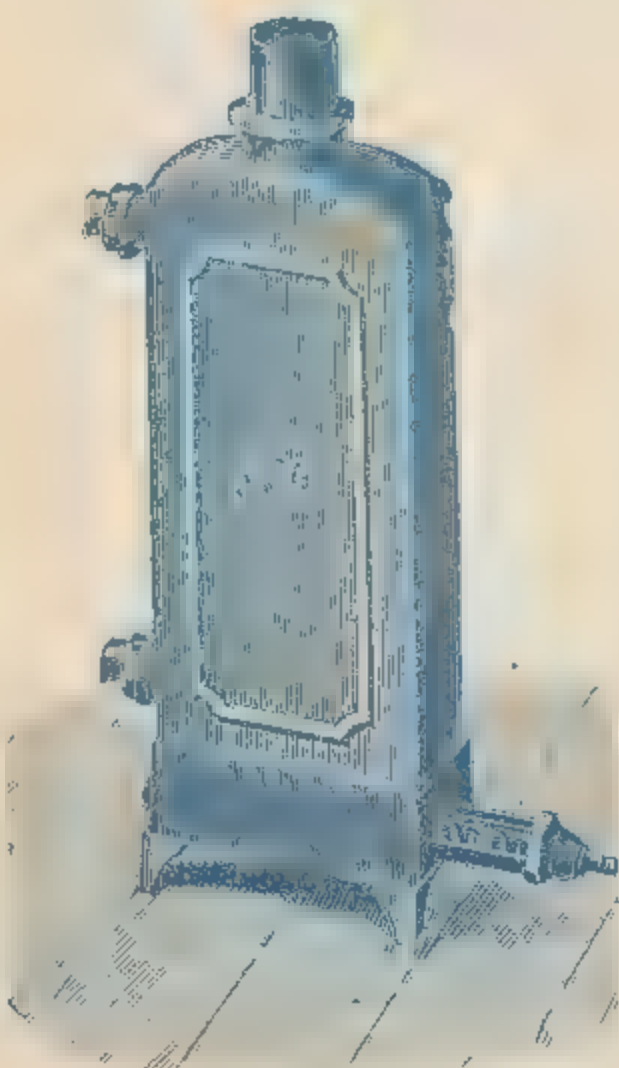
This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casing with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE 54/-

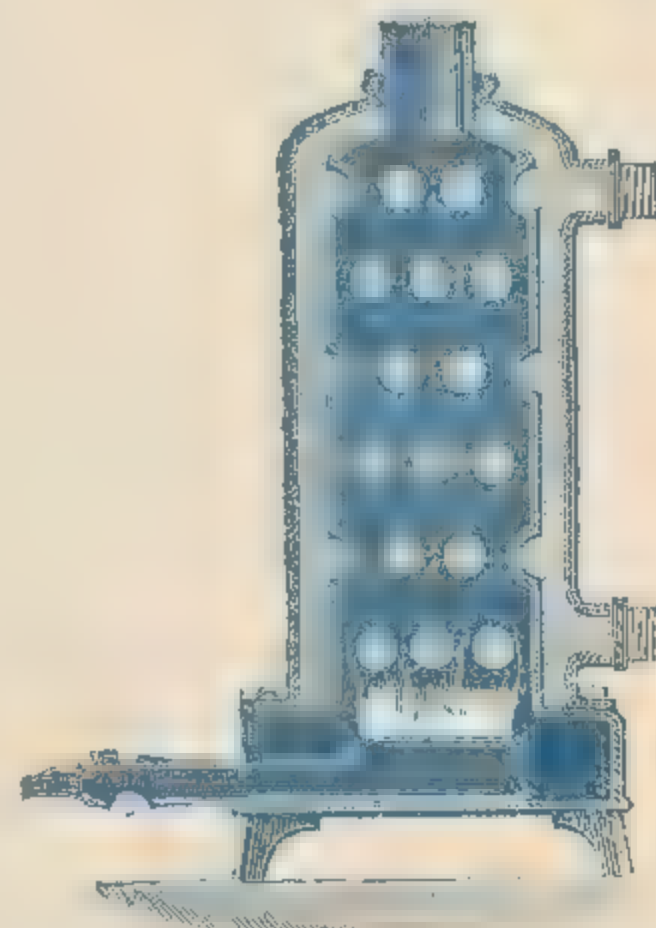
No. B81.—TWIN BOILER.

The twin Boiler is constructed on the same plan as No. 80, but of double the power. It has two separate Burners, and is so arranged that it can be used at half or full power. At full power it will heat as much as 200 feet of 2-inch pipe, or 100 feet of 4-inch pipe. The fittings are screwed for 1½ inch iron pipe.

PRICE £6.



No B80.



SECTION.

In selecting a Boiler it is never advisable to work it to its full power—it is far more economical to put in a larger boiler.

TESTIMONIALS.

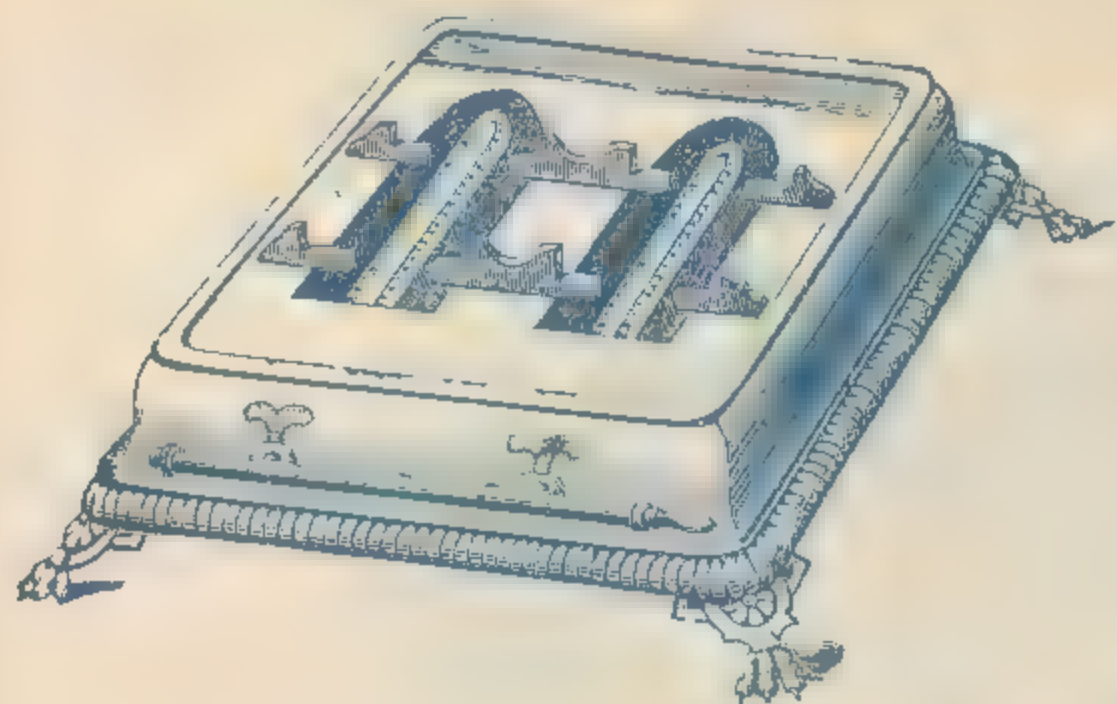
CHELTENHAM, Feb. 18th, 1889.

The Boiler answers my purpose very well, in fact, far beyond my expectations. It gives every satisfaction, &c. ; I shall be ordering another shortly.

E. MARTIN.

LONDON BRIDGE, LONDON, Feb. 23rd, 1889.—The Boiler works well. DEANE & CO.

WRIGHT'S GAS STOVES FOR HEATING HATTERS' IRONS.



No. B266.

For heating 1 Iron. Price 6/-.

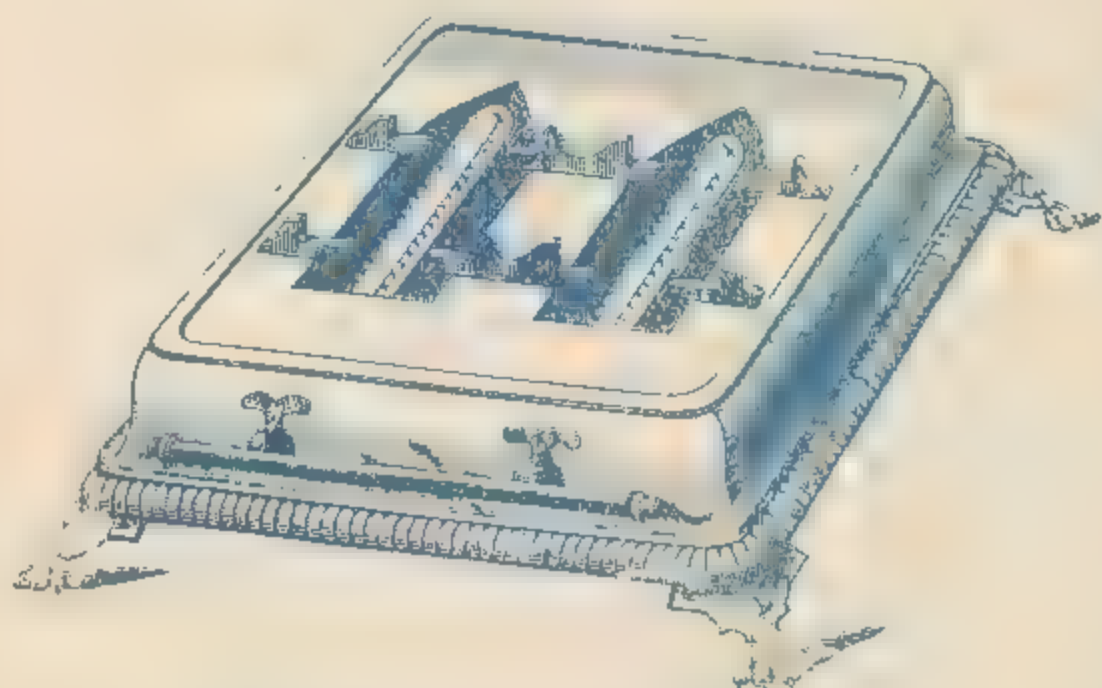
No. B267.

For heating 2 Irons. Price, 12/9.

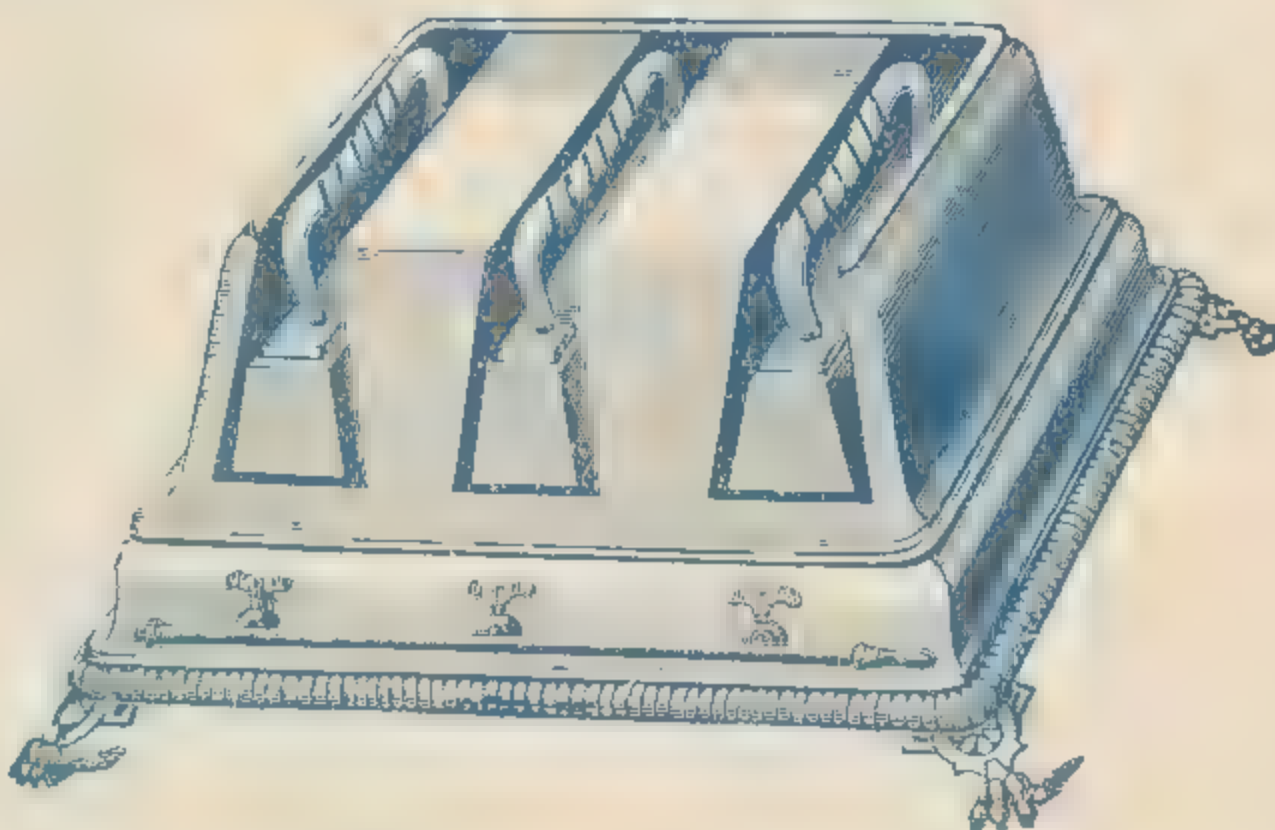
No. B268.

For heating 3 Irons. Price 18/-.

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.



No. B251.—To heat 2 Irons.



No. B258 —(shown with Hood) To heat 3 Irons.

PRICES.

STOVE only.

No		Small.	Large
B250	1 Iron	6	9/-
B251	2 "	12 9	17 6
B252	3 "	18	25/-
B253	4 "	24	34/-

STOVE with Hood.

No.		Small.	Large.
B256	1 Iron	9	13 6
B257	2 "	16 9	22 6
B258	3 "	24/-	34/-
B259	4 "	31 6	42 -

N.B.—The Small Size will take an Iron 7in. x 3in.

The Large Size will take an Iron 10in. x 3½in.



No. B247.

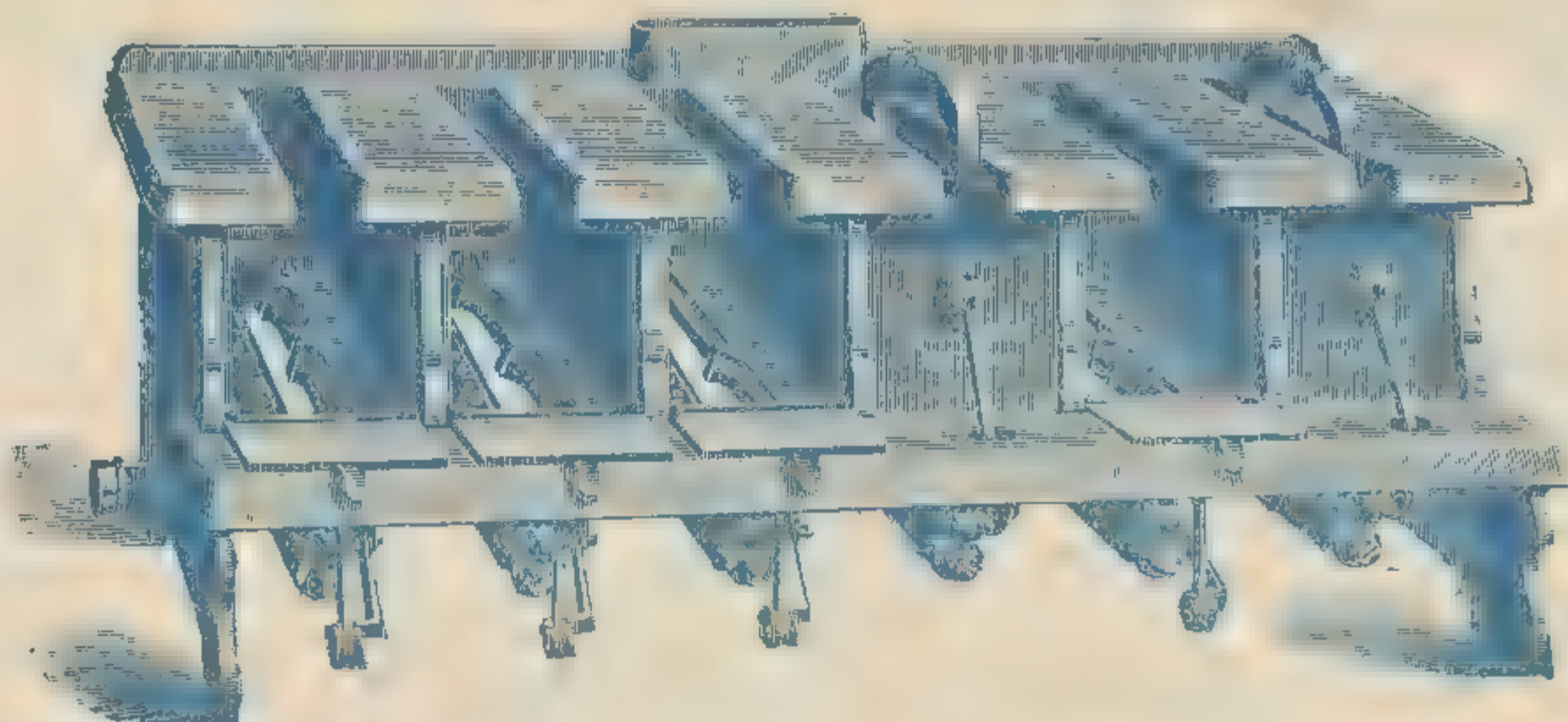
LAUNDRY IRON HEATER.

This Heater is made of sheet iron, and is intended to be used on a Gas Boiling Stove. It will heat four ordinary laundry irons at once, and as the flame does not come in contact with the polished surfaces of the irons they are kept perfectly clean.

Price 1 6 each.

WRIGHT'S AUTOMATIC TAILORS' GAS STOVE.

(Hamer's Patent.)



This Stove has been designed to meet a long felt want, viz. :—To curtail the consumption of gas except when the Irons are actually being heated. The operator places the Iron in one of the compartments, and the act of closing the door turns on the gas, which is ignited by a pilot light attached to the Stove.

To remove the Iron, the door has to be opened and the gas is automatically turned off. Thus it is impossible for the gas to be burning, however careless the workman, except when the Iron is actually being heated in the Stove. A very great saving of gas is thereby effected.

These Stoves are specially designed and constructed for rough and hard use in workshops.

			OUTSIDE MEASUREMENTS			PRICE.		
			High.	Wide.	Deep.			
B290	For	2 Irons	11 in.	× 13in.	× 18in.	£1	12	0
B292	For	3 „	11½ in.	× 17in.	× 18in.	2	2	6
B294	For	4 „	11½ in.	× 22in.	× 18in.	2	12	6
B296	For	6 „	11½ in.	× 32in.	× 18in.	4	0	0

Larger sizes made to order.

TESTIMONIAL.

Torquay, November 19th, 1890.

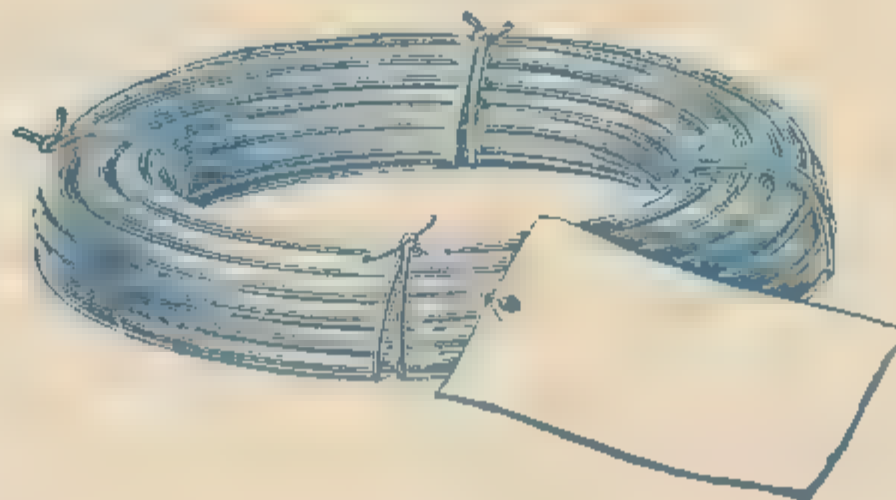
DEAR SIR,

The Gas Stove gives me every satisfaction. It is economical, heats the irons quickly, and it is impossible for the workmen to waste the gas when in use. I have every confidence in recommending it as a thoroughly practical Stove. I find on testing it by meter that I burn 1,480 feet in six days, working ten hours per day. I have eleven hands on full time, and the average consumption to keep these supplied with irons costs about 1d. per hour.

Signed, GEO. McMILLAN.

WRIGHT'S INDIA RUBBER GAS TUBE FOR USE WITH GAS STOVES.

**SOLID
RED RUBBER TUBE
WITHOUT WIRE.**

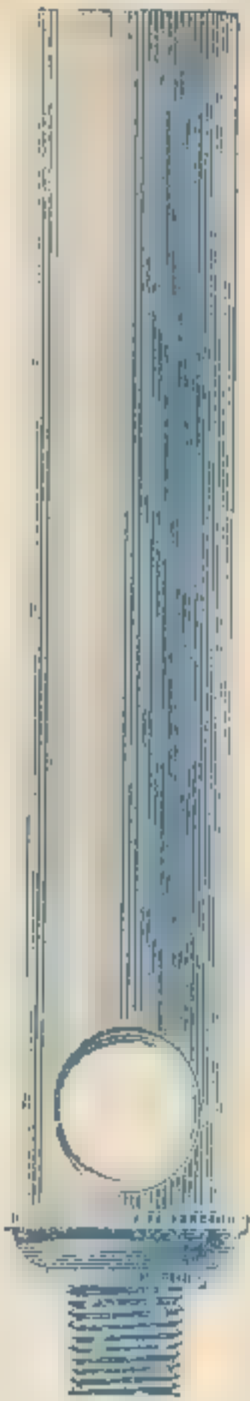


REDUCED PRICE.

1½ inch bore	3d. per foot.
2 inch „ „	4½d. „

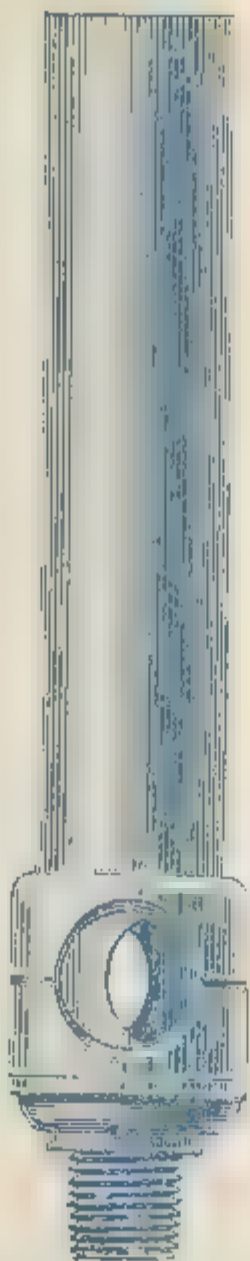
No. A042.

WRIGHT'S BUNSEN GAS BURNERS (BRASS).



No. B2408. *Non-Regulating.*

Price ... 3/4 in. ... 8d. each.
 " ... 1 in. ... 1/- "



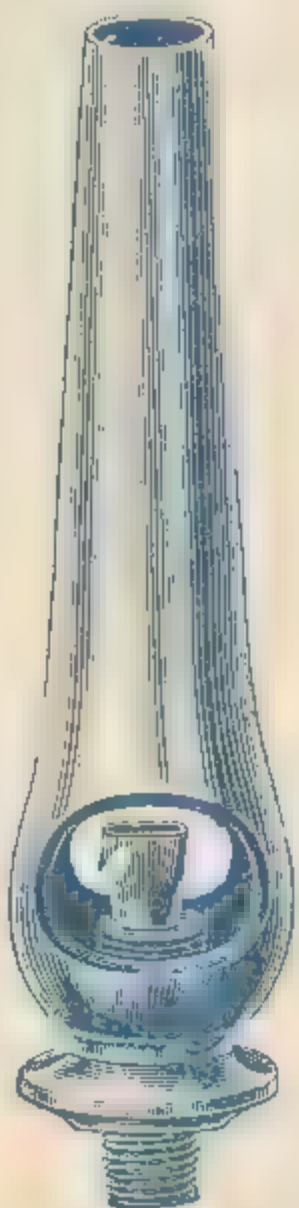
No. B2409. *Regulating.*

Price ... 5/8 in. ... 10d. each.
 " ... 3/4 in. ... 1/3 "



No. B2406.

Price ... 1/3 each.



THE

LONDON BURNER.

No. B2407.

Price ... 9d. each.



No. B2402, 2 1/2 in. long

Price ... 9d. each.

No. B2404, 3 1/2 in. long.

Price ... 1/3 each.



No. B2400.

3 in. high, 1 1/2 in. diameter.

Price ... 9d. each.

No. B2500.

4 in. high, 2 1/2 in. diameter.

Price ... 1/3 each.



No. B2441, with 16 Jets.

Price ... 2/- each.

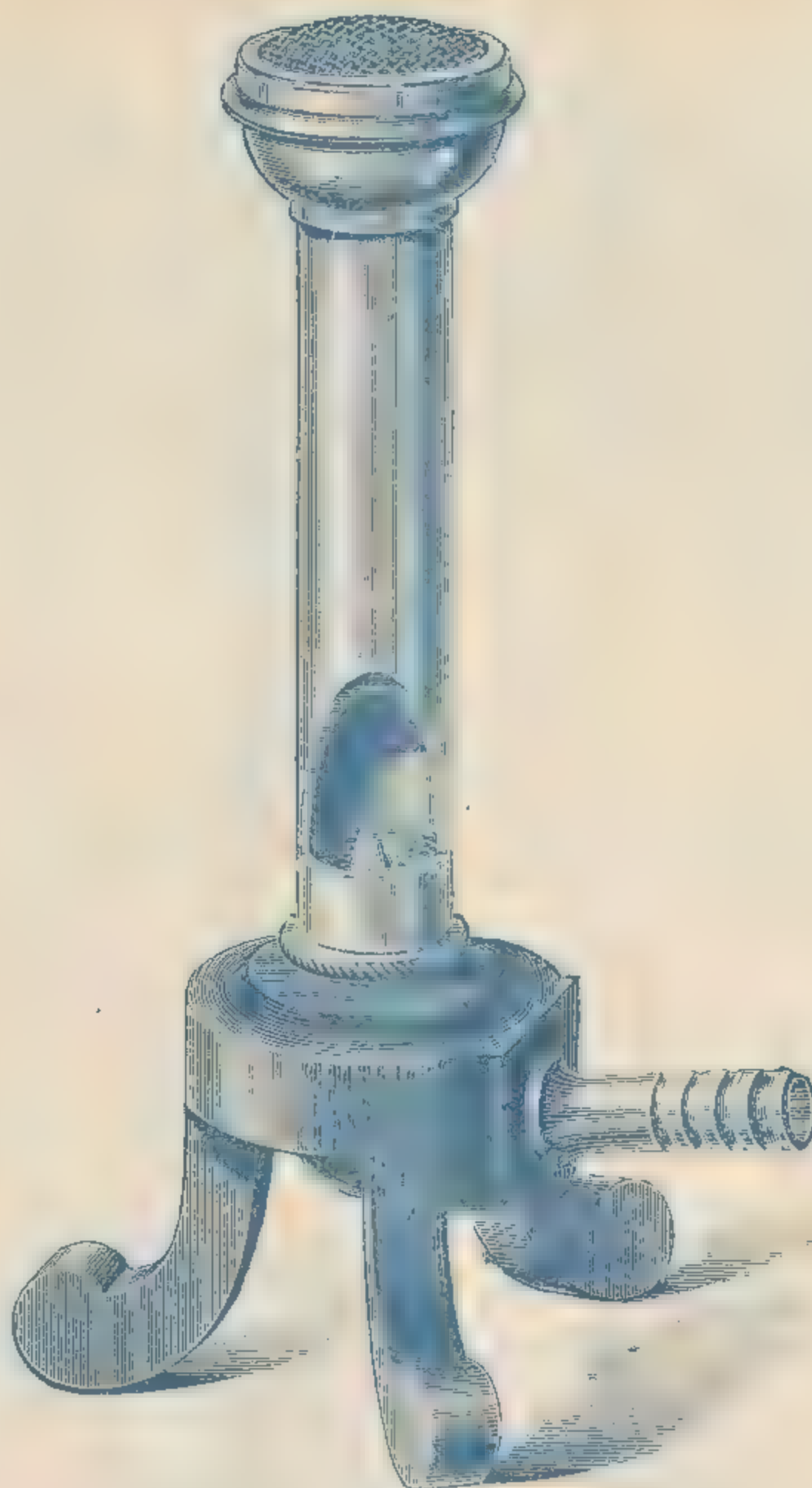
No. B2440, with 24 Jets.

Price ... 2/6 each.

WRIGHT'S SAFETY BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.



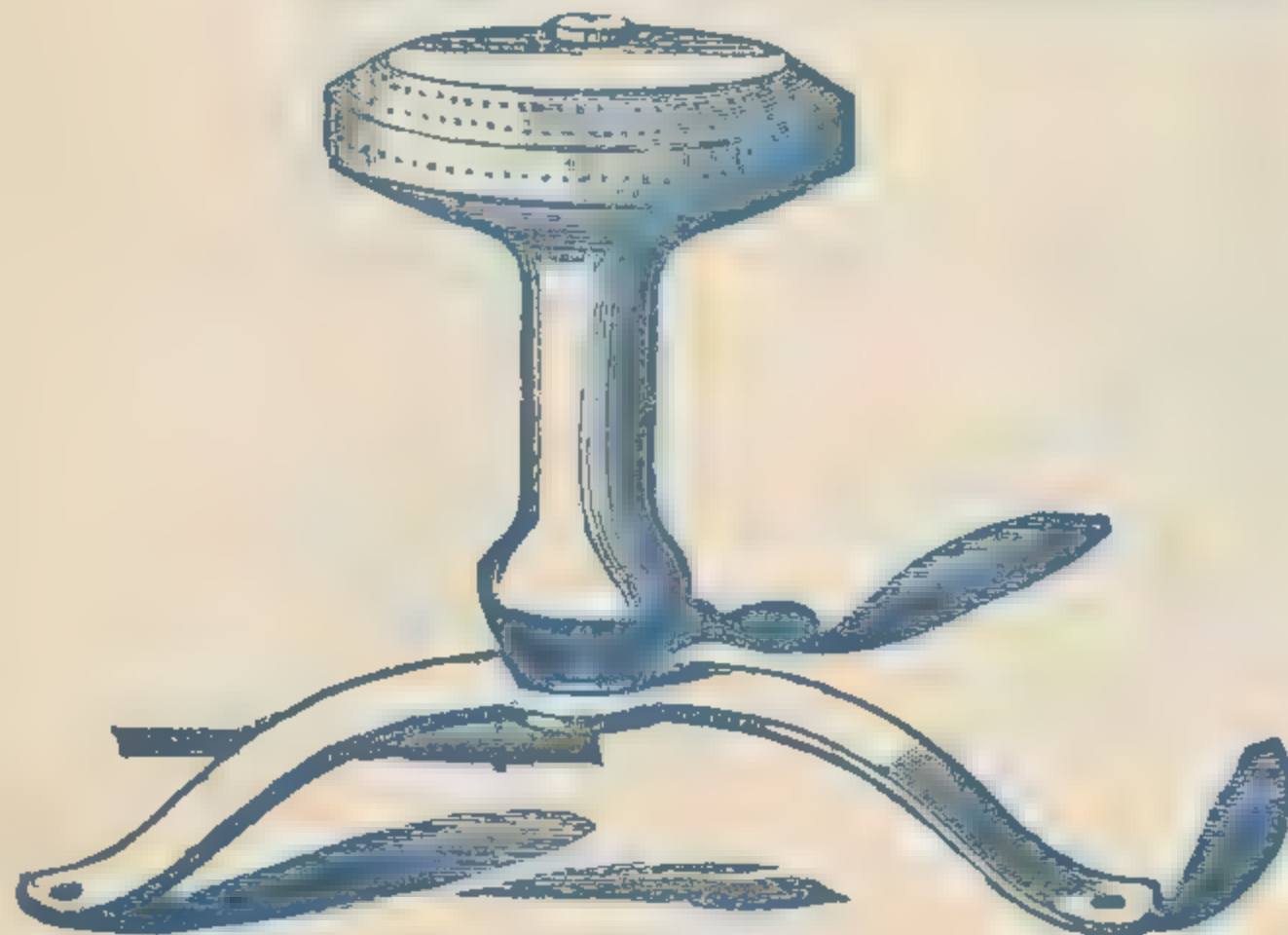
No. B2412, fitted on Iron Stand,
Price 3/6 each.



No. B2412
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being $1\frac{1}{4}$ inch diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).



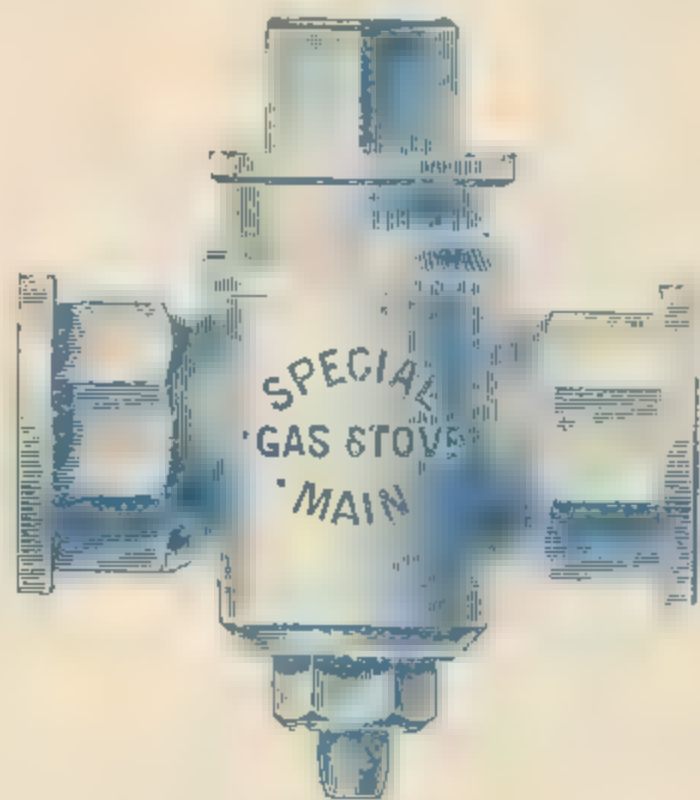
No. B2160.

No.	High.	Diameter.	Price, Burner only.	Price. With Brass Elbow, &c.
B2100	3½	2	1/-	1/6
B2120	5½	3	1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

* These prices include stand.

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

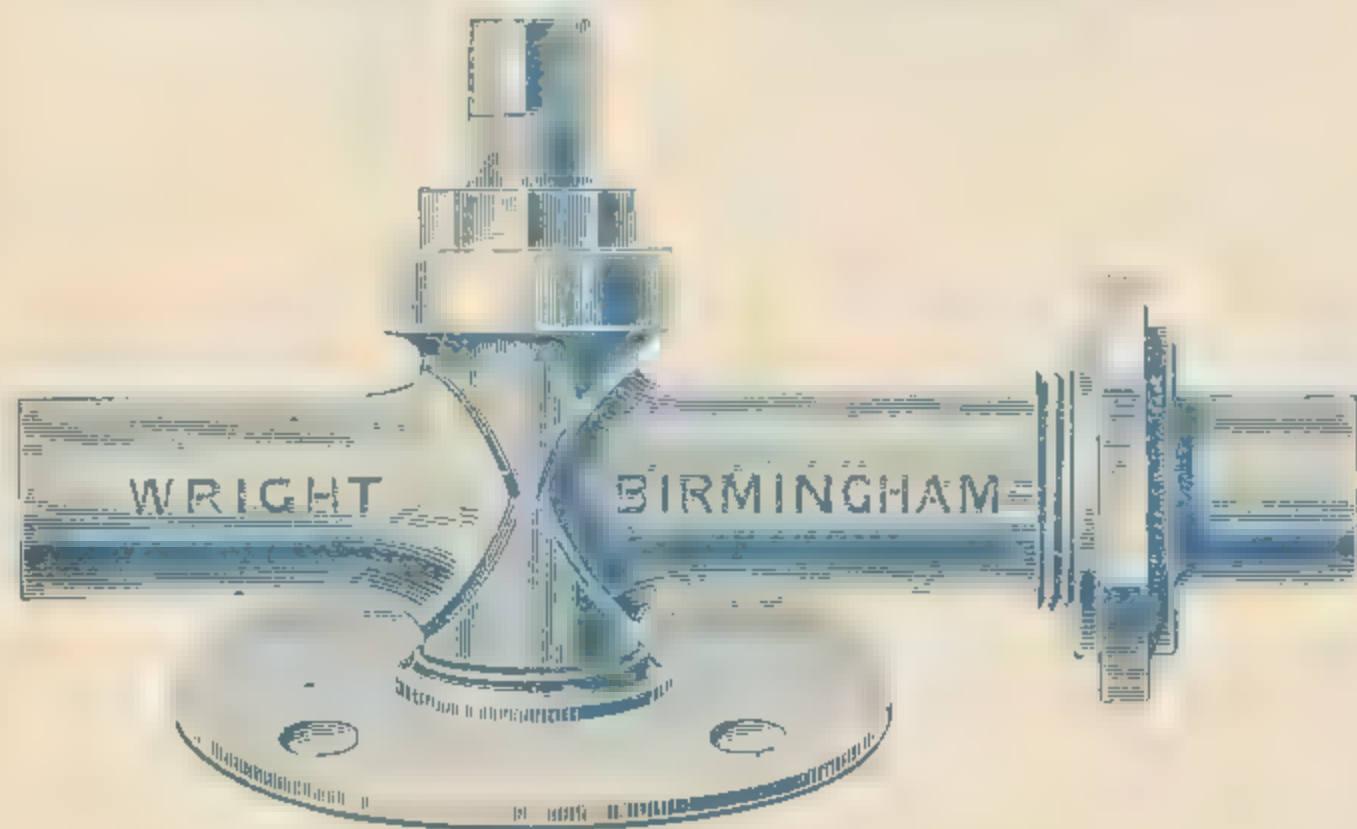


SPECIAL MAIN COCKS, for Gas Stoves

No. B350.

Sizes for Iron Tube	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2	incl.
PRICE	2 3	3 6	6	11	15	33 6	

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352.



This Tap can be used either under the floor or let into the wall.

	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
PRICE, Complete with Union and Key	...	...	...	3, 6	4, 6 6/- 7, 6 10/-



No. B353.



No. B354.

FLOOR PLATES for above

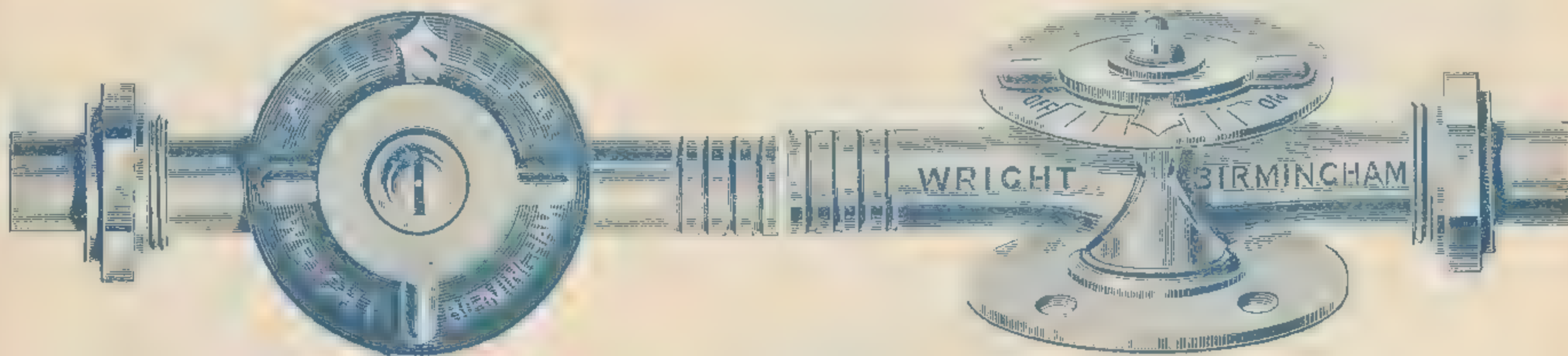
No. B353	...	...	1 -
No. B354, with lid	...	...	3, 6

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

DIAL GAS TAP, with Union.



No. B362.

SHOWING TOP VIEW.

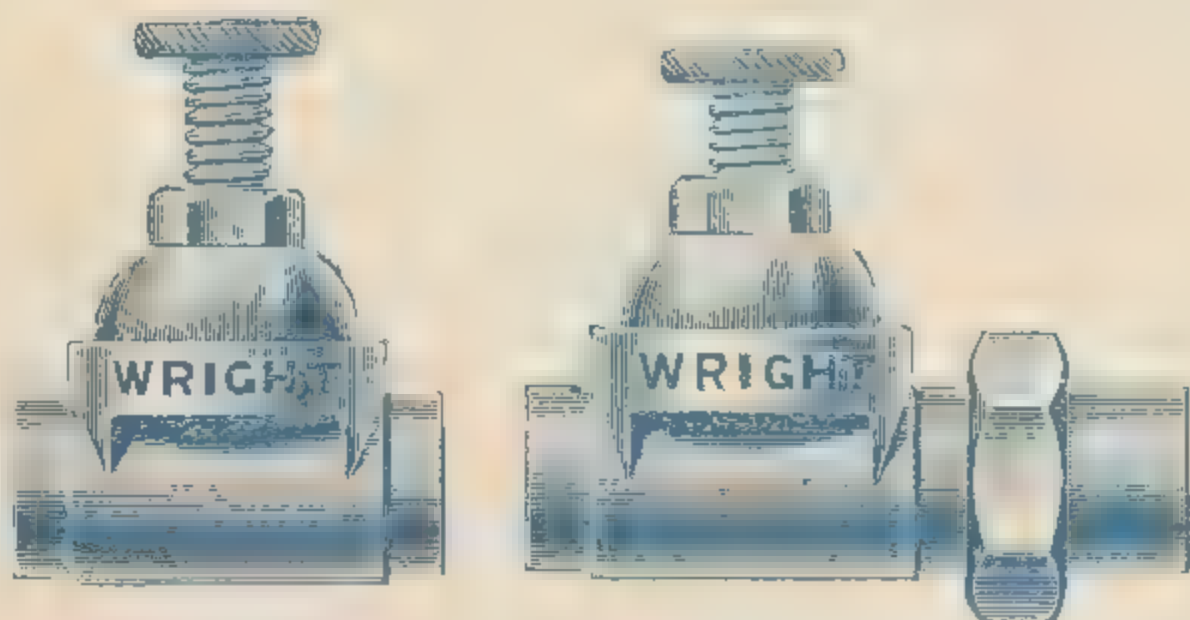
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch.
PRICE	3/6	4 6	7/6	10 -

WALL VALVE COCKS, for Brass Tube.



No. B360.

No. B361.

These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	...	...	...	2	2 2	2 3	4 3
No. B361. with Union	...	...	...	2 3	2 6	3/-	5 3

WRIGHT'S FLUE PIPING AND ELBOWS, SPECIALLY MADE FOR GAS STOVES.

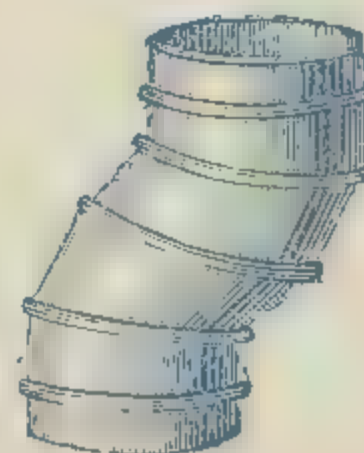
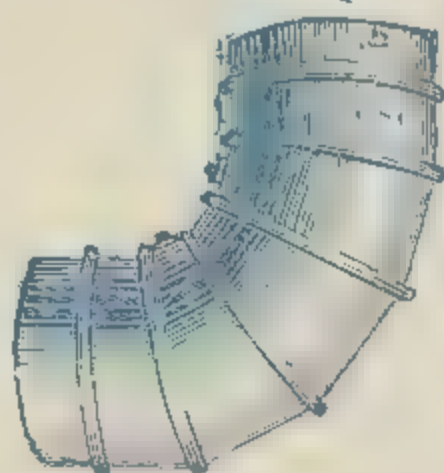
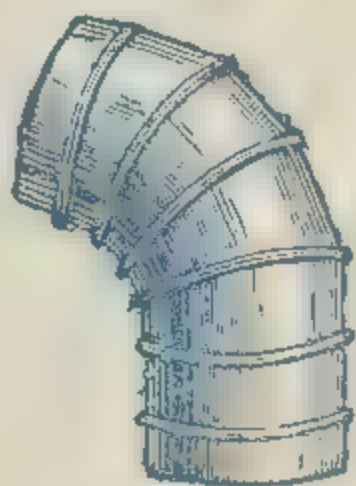
FLUE PIPING.—REDUCED PRICES.



No. B6000.

In Black Iron.									
In lengths of two feet ... per foot	2	2½	3	3½	4	4½	5	5½	6 inch.
	4½d.	5½d.	5½d.	6d.	7d	8d.	9d	10d	1s.
In Enamelled Steel.									
In lengths of two feet ... per foot	1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d.					
In Galvanized Iron, 50% more than Black Iron.									

PATENT ADJUSTABLE ELBOWS.

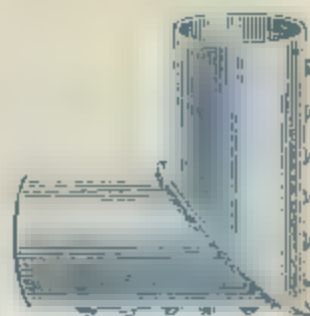


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6 in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOW MADE IN ENAMELLED STEEL.



No. B6002.

2	2½	3	3½ inch.
1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d. each.



NEW WORKS OF JOHN WRIGHT & Co., LIMD. INTERIOR VIEW OF FOUNDRY.



CATALOGUE

OF

GAS COOKING AND HEATING

APPARATUS,

ETC., ETC.

JOHN WRIGHT & Co., LIMITED,

GAS ENGINEERS,

ESSEX WORKS, ASTON, BIRMINGHAM.

Show Rooms:

Birmingham:—116, NEW STREET.

Show Rooms:

London:—103, CHEAPSIDE.

— Export Office:—J. A. BIRD, 120, Newgate Street, London. —

TELEGRAPH ADDRESSES:—EUREKA, BIRMINGHAM; INCANDESCENT, LONDON.

"COOKERY," not cleanliness, "is next to godliness." This is one of those great truths which our American kinsmen discover at such a rapid rate that EMILE DE GIRARDIN, who used to boast that he had "an idea a day," is not "in it" with his Yankee competitors. A recent "summer meeting" at Chataugue was devoted to Cookery, and a Mrs. EMMA P. EWING delivered her testimony with astounding emphasis and force. The orator, or oratrix, warming to her theme, declared that bad cookery is a foe to everything that elevates and ennobles, "whereas good cookery and Christianity aid and supplement each other." In a higher flight of rhetoric Mrs. EWING said "good cookery is indispensable to the highest type of Christian life, and everywhere makes for righteousness." In conclusion, this great preacher of a new creed said, with thrilling accents, "You may have a schoolhouse on every hilltop, a church in every valley, and a summer meeting in every county of every State in the Union, but you can't elevate the standard of Christianity to its topmost level until you elevate the character of your cookery." Bishop VINCENT, who was present, fervently exclaimed, "I say 'Amen!' to that." "I hope," he added, "the time will come when we shall train our boys to be judges of cookery, so that none may marry women who are bad cooks. Fried beef! Good Lord, deliver us! Weak coffee when you might as well have strong coffee, but that it wastes its aroma on the third floor of the house forty-five minutes before the breakfast bell rings! Heavy bread, or bread made light by artificial means! When shall we learn wisdom, and lay the foundation of good health and good morals and good order by a system of good cooking?"

Although the lady and the bishop put the case with somewhat eccentric emphasis there is more in what they say than appears at first sight. Good cookery does not necessarily go with excessive devotion to carnal comforts; the lightest eaters are those who are most fastidious as regards

the preparation of their food. They prefer a tit bit exquisitely cooked and daintily served to any quantity badly prepared. The men who are most the slaves of their senses are those who care little how their dinner is cooked so that they get enough of it.

If once young men adopted the resolution suggested by the bishop, and refused to marry any girl not a good cook, there might be a domestic revolution. The time now wasted over the novel or the piano would be devoted to the gridiron, the oven, and the roasting jack, and a subtle flavour of purer love and higher morality would breathe in this new religion of pots and pans. The apron of the cook would be the badge and banner of the dames of the new order, and little dinners would be the ritual of the Church. Men and women who bolt their food in the middle of the day and then hurry back to work do not dine at all, and cannot enjoy good cookery. They know little of the happiness of a meal partaken late, when "the cares of the day fold their tents like the Arabs, and as silently seal away," when the satisfied husband faces his wife and afterwards offers as a tribute to her cookery the incense of a quiet pipe enjoyed under his own roof-tree and assisting a secured digestion. It is herein that the bishop is justified: good cookery is next to godliness when it ensures matrimonial felicity and keeps husbands at home.

There was a time when religious teachers would have risen in wrath to hear these doctrines preached. They would have declared that a Christian should not care what or how he ate his dinner; he should take anything and be thankful, just as COLERIDGE told Mrs. GILLMAN that his cold tea was "better than he deserved." The preachers of good cookery, however, do not recommend that men should care too much for the things they eat. They contend that unless we live on nuts and fruit, like some extreme vegetarians, we must have our food cooked, and, if cooked at all, it ought to be done well. A saint

suffering from a stomach-ache because his beef was tough or his potatoes underdone is not more saintly for sufferings so induced. He is perhaps, indeed, provoked into mental irritation, or at least diverted from holy thoughts by his internal condition. The most religious man would naturally wish that his physical life should move on smoothly, leaving him more leisure and time for spiritual and higher things. Therefore he must admit that the sustenance necessary for life, be it little or be it much, should be presented in forms and ways easily assimilated. What religion or virtue can there be in heavy bread? Where is the higher morality in fried beef? Why should holiness be linked with weak or muddy coffee? Is wretched tea necessary to a good man's life? We cannot believe it. The missionaries who work most earnestly amongst the poor, conveying to them Christian help and consolation, are often worn out physically by a hard day's task. Why should they not have beautifully-cooked dinners and suppers instead of cold and unwholesome snatches of food? But the world is not all made of pious men. There are imperfect beings who have excellent tendencies, but are weak. They can be kept from dissipation and drink if their dinners are wholesome and refreshing; they may be driven to both by badly cooked food lying heavily upon them and impairing their digestion. "Good health, good morals, and good order" may then, as the bishop says, depend on the domestic cookery of the day. Our new Education Code supplies additional encouragement to the teaching of this branch of female education in our Board Schools; and in the course of time English and American women may become "only a little lower than the angels" if they all turn into first-rate cooks, and so make their fathers, brothers, and husbands good and holy men. Then the cook with white garments will be a kind of priest of the new dispensation, and in the uplifting of a familiar kitchen utensil as an object of adoration we shall at most witness a revival of the worship of PAN.

To insure good Cooking it is absolutely necessary to have a good Cooking Stove. A GAS COOKING STOVE. is now universally admitted to be better than any other kind of Stove for Cooking, and

WRIGHT'S ENAMELLED STEEL "EUREKA" GAS COOKER

TO BE

"THE BEST THAT IS MADE."

ECONOMY AND OTHER ADVANTAGES OF COOKING BY GAS.

Coal gas has long been familiar to all as an illuminant of our dwellings, public buildings, and streets, but its value as a cooking and heating agent has not been so fully realised. Vast numbers of persons are entirely ignorant of the great advantages it possesses over the grosser or solid forms of fuel. Its superiority over coal in respect of cooking and heating is as great as over oil or candles for artificial lighting. For culinary purposes it has been asserted by many eminent authorities, including the late M. Soyer and the late Dr. H. Letheby, M.A., to be the best of fuels. Considering the accumulation of evidence in its favour during the past fifty years, it is somewhat surprising that its merits for heating, and especially cooking purposes, have not been more generally recognised.

This want of knowledge and appreciation has no doubt been largely due to the apathy displayed by Gas Companies generally in bringing before the notice of their customers the merits of a commodity of which they were the producers. Doubtless, too, the absence of properly-constructed and efficient apparatus for the application of gas has retarded to a considerable extent its more general use. Another great drawback also was the heavy outlay incurred in the purchase of stoves. Consumers would naturally hesitate to expend, say £5 or more, on the purchase of a family gas kitchener, without the certainty beforehand that it would work in a satisfactory manner, and that they would like to continue the use of it. These objections, however, no longer exist where gas companies and corporations offer the public the most approved and efficient stoves on hire at a moderate rental. A good substantial gas kitchener, capable of doing the cooking for a family of ten or twelve persons, or to be used in addition to a kitchen range in a larger establishment, may now be hired from most gas companies at a rent of 2s. 6d. per quarter. Such a Stove, fitted with three rings of burners on the top, will cook in every variety of way. On the top, boiling, stewing, or frying can be done, while within the oven roasting of joints, the baking of puddings, cakes, pastry, and other things can be managed to perfection. By a little contrivance placed over the rings of gas on the top, they also serve admirably for ironing. Smaller stoves, but equally efficient in proportion to their size can be obtained at a cheaper rate. These stoves will wear for many years without needing repair, and are very easily cleaned. Those coated with enamel are specially recommended as being always beautifully clean and practically indestructible.

ADVANTAGES OF THE GAS RANGE.

FIRST, WITH REGARD TO THE FUEL USED, VIZ., GAS.—Its convenience can scarcely be over-estimated. It occupies no space, requires no labour in carrying or filling scuttles, &c., it is brought silently to our doors without entailing any labour, dust or dirt, and is easily conveyed to any or every part of the house, however remote. It is always ready at hand to be called into full service at a moment's notice, will burn for any length of time without attention, and can be extinguished in an instant.

SECONDLY, ITS CLEANLINESS.—Compared with coal or other forms of solid fuel, it is evident that gas is much more cleanly in use. In burning it leaves no debris in the form of cinders, ashes, or dust; there are no sooty flues or saucepans or smoky chimneys consequent on its use, and the chances of blackened hands or soiled dresses are thereby reduced to a minimum.

THIRDLY, TIME AND READINESS.—By simply turning a tap and applying a match the fire is at once in full force and ready for whatever is required of it. No time has to be expended in laying or lighting a fire, in building it up specially for cooking, or in attention to flues. Even for baking or roasting the gas may be lighted and the operation commenced almost immediately. At any hour, too, of the day or night, in the nursery or sick-room, should hot water be required, it may be obtained in a very few minutes. Infants' or invalids' food may also be prepared in an incredibly short space of time, thus proving a great convenience at unreasonable hours.

FOURTHLY, UNIFORMITY OF HEAT.—The heat throughout the oven is uniform. This, as every housewife or cook knows, is greatly to be desired. The result is that the joints of meat, puddings, or pastry are evenly cooked, never being scorched on one side while perhaps the other may be underdone. Pastry is thus browned to perfection without need of turning or other attention.

FIFTHLY, PERFECT CONTROL.—This point is also a great recommendation. The heat can be regulated at will to the greatest nicety, so that fast boiling or the gentlest simmering can be secured by the adjustment of a tap, while any degree of temperature can be maintained as long as desired. Hence, in the delicate preparation of jellies, preserves, or compotes nothing can be more suitable or convenient. In this respect the gas has decidedly the advantage of the coal range, which apparatus is frequently clumsy and unmanageable, and very uncertain in its action.

ECONOMY.

The question of economy is one of the greatest importance in connection with the use of gas ranges, and one that needs careful consideration. Time, labour, and attendance are all equivalent to money, and from what has already been pointed out, it is apparent that there is a considerable saving in each of these

respects. How much this amounts to is perhaps somewhat difficult to estimate with exactness, but from some reliable statistics which will be given hereafter, it will be seen to be something considerable. The economy in attendance on the cooking also must not be overlooked. For instance, joints suspended for roasting require no turning or readjusting and little or no basting; also whatever is baked need not be touched until it is done.

ECONOMY IN FUEL.—By the careful use of gas there is no doubt that a great saving in the cost of fuel is effected. It is only where wastefulness prevails that complaints have been made of the expense of gas stoves. In order to obviate this, consumers should exercise a strict supervision until habits of carefulness have been established. The gas should not be turned on until required, and turned off directly it is done with, otherwise economy may be superseded by extravagance. Some of our greatest authorities, after making careful experiments, have proved that our best gas ranges can fulfil all the necessary requirements for a family at less than half the cost of a coal range. It is estimated that the whole of the cooking for an average middle-class family can be done at an expense in gas not exceeding 4d. a day, and where joints are only roasted on alternate days, for 3d. per day; whereas to do the same amount of work in a coal range, including keeping in the fire during the intervals, would entail the consumption of about 1 cwt. of coals, costing, at 15s. per ton, about 9d. Taking this figure, viz., 9d. per day, it will be seen that the cost of fuel for a serviceable coal range is twice that of a gas range. The coal range is at a disadvantage in always being more or less on duty, whether required or not, and frequently from its not being under absolute and perfect control, as gas is, a full fire has to be kept up to do a very trifling amount of cooking. The gas range, on the other hand, needs only to be lighted the moment it is required, and turned off *the instant the work is done*.

ECONOMY IN FOOD.—Another very important element is the question of economy in the food cooked by gas, that is, the respective yield of meat cooked in gas and coal ranges. Dr. Macadam, of Glasgow, has given numerous detailed statements based upon practical experiments, showing that meat cooked in a coal range yields 80 per cent. of raw material, while in a gas range the yield is about 75 per cent. For example: a joint weighing 10 lbs. when cooked by a coal range yields 8 lbs. when done, but when cooked by a gas range yields 7½ lbs., thus showing a difference of ½ lb. in favour of the gas range. Though the difference may be due partly to the retention of a larger amount of watery vapour in the meat, yet at the same time the juices of the meat are more thoroughly kept in. Consequently, the gas-cooked meat cuts out better and goes farther to the extent of about 25 per cent. than the coal-cooked meat. Taking this economy of meat alone into account, the saving thereby effected would be ample to cover the cost of fuel, the proportionate cost of range and even part of the attendance thereon.

INDEPENDENCE IN REGARD TO SERVANTS.

Another consideration likely to be appreciated in the use of these stoves is the independence mistresses and heads of houses hold with regard to the services of their domestics. By their adoption, ladies and their daughters are enabled, in the absence of servants, to undertake their own cooking with the greatest ease. This would be difficult and often impossible to accomplish without the aid and facilities which the gas stove offers.

CONVENIENCE IN SUMMER.

In summer when little or no fire is required except for cooking, gas stoves are particularly appreciated by those who have had experience of their general convenience. A large fire in the summer time is undesirable for many reasons, even in the kitchen. It not only overheats the place, but entails a large amount of exhaustive work. Instead of having to light or relight the fire to prepare for different meals, or even for the sake of a little hot water, this can be obtained by the striking of a match, and when cooking is finished the gas and the heat can be shut off almost instantaneously, leaving the room comparatively cool and pleasant.

PREJUDICES AND ALLEGED DISADVANTAGES.

Persons have been prejudiced against the use of gas for roasting and baking, having an idea that the food so cooked either tastes of gas or is tainted or deteriorated in some way, and that consequently it is prejudicial to the health of those who eat it. This reminds one of the old idea that fish must be watery food because they live in water. Now nothing is farther from the truth. Gas would certainly be a good medium for cooking in our hospitals, if such were the case, whereas the fact is that all the food in the London and other hospitals, not only for patients but also for the medical staff and attendants, is cooked by gas. This fact and the circumstances that this mode of cooking has been repeatedly recommended by the leading medical journal, *The Lancet*, are surely sufficient evidence to prove that such a supposition is altogether without foundation—an absolute mistake.

No one thinks for a moment that a chop or steak is spoilt from being exposed to the fumes of a coal fire; why then should gas, which is purified fuel derived from coal, impart an unpleasant flavour or render meats unwholesome? For the sake of experiment, meats have been roasted and grilled by gas and coal fires, and afterwards submitted to the taste of prejudiced and most fastidious persons, and they have been quite at a loss to say by which process they were cooked.

ODOUR OF COOKING AND SMELL OF GAS.

Complaints have been made that in cooking by gas the odour of the cookery is diffused through the house; but with properly constructed stoves this need not occur. The oven is provided with a ventilating tube, leading to the chimney, which completely carries off the fumes of roasting or baking as well as the products of combustion from the gas. It is preferable, however, to fix a gas stove within or in front of an open fire-place, or to surmount it with a hood and ventilating pipe leading to the chimney, so that the odours arising from frying, stewing, &c., which are performed on the top of the stove, are prevented from escaping into the room. Even without a hood, if care be exercised to prevent overheating and burning of the utensils, the inconvenience will be practically overcome. This is a fault, however, to which indifferent and inexperienced cooks are very liable, even when using an open fire, thus causing unpleasantness and waste.

In lighting the atmospheric burners, *i.e.*, those which burn a blue flame, the gas should first be turned full on, and then regulated to the heat required; otherwise the gas is liable to "light back," *i.e.*, to light within the tube without mixing with the air, giving rise to imperfect combustion of the gas and causing the burners to smoke and smell. In this case the only remedy is to turn the gas off and relight it.

GENERAL INFORMATION AND STATISTICS REGARDING THE UTILITY OF GAS STOVES.

Recognising the merits of the best gas ranges, their use has been generally adopted in hospitals and other public institutions, in hotels, clubs, colleges, large business establishments, &c. In National Schools of Cookery and all the Branch Schools where cooking is taught, including the various School Boards, &c., gas stoves are used exclusively, and are invariably recommended by the teachers who demonstrate in all parts of the kingdom.

The opinions of our greatest authorities have been practically confirmed by the results obtained in these institutions.

At the London Hospital the daily cooking for 800 inmates is performed at a cost of 7s. for gas, while only three persons are employed to do the cooking and kitchen work. The stoves there after constant use for eight years have only needed repairing once. From a register carefully kept during the whole of this time the authorities are enabled to certify that the amount of waste has been considerably lessened by this system. They estimate that the saving of over £500 in meat alone has been effected, without taking into consideration the amount saved in fuel, labour, and time; while the annual saving of meat and fuel combined is no less than £400.

At Mr. Whiteley's business establishment in Westbourne Grove, London, where provision has to be made for 1,200 people, from 600 lbs. to 700 lbs. of meat are roasted daily for 5s. 3d., and 200 gallons of water boiled for tea at a cost of 10d., the annual saving amounting to £800.

The following may be taken as the average consumption and cost of gas for the daily meals of a family of eight persons:—

BREAKFAST—consisting of tea or coffee, ham and eggs, or chops, also toast, including hot water for washing up						20 Feet.
DINNER—6lbs. joint, pie, and milk pudding						35 "
Soup, fish, and vegetables						20 "
Hot water for washing up						15 "
TEA—Hot water						10 "

Total 100 Feet.

This, at the rate of 2s. 6d. per 1,000 feet, would cost 3d. per day, or when a joint is cooked only on alternate days the cost for each day would be something less.

Sufficient has been stated to justify the assertion that the conveniences of a gas stove are such that no household should be without one.

DESCRIPTION OF THE GAS RANGE.

For the purposes of description we select the "EUREKA" GAS COOKER, manufactured by Messrs. JOHN WRIGHT & Co., Limited, of Birmingham and London, which, after repeated tests by eminent gas engineers, has been pronounced "the best that is made," and to which have been awarded 8 gold medals, 24 silver medals, and 14 bronze medals.

They are constructed on the most approved principles by a judicious combination of best cast and wrought-iron and of strong steel plates, which can be had either galvanised or (what we strongly recommend) enamelled. They are also made entirely of cast-iron. Those made of galvanised plates are strong and well made, and, with careful use, will last for many years; and as they come somewhat less in price than those coated with enamel, they supply a demand where price is an object. Those composed of cast-iron, whilst the price is as low as those above-mentioned, are not recommended, as they are open to the same objections which all stoves made entirely of cast-iron are subject to, *v.z.*—

1st. They are liable to breakage.

2nd. They are not so cleanly.

3rd. An increased consumption of gas is necessary, as so large a body of metal loses the heat rapidly by conduction and radiation.

Some, however, prefer them made in this way, and they are, therefore, offered to the public.

Undoubtedly the best value is, however, secured in the Enamelled "Eureka" Cooker, which is not only (from its non-liability to corrosion) practically indestructible, but it is also far more easily cleaned than any other kind.

This enamel, the invention of a noted man in the scientific world, was purchased by the makers of the "Eureka" Cooker, and they are now in a position to offer to the public a Gas Cooking Stove that is indestructible, cleanly, and of good appearance. This enamel, like all other enamels, will neither chip crack, nor scale, and is entirely free from injurious properties.

The advantages over all other Cookers are therefore—

Greater Durability,

BEING PRACTICALLY INDESTRUCTIBLE.

Cleanliness:

It can be WASHED with SOAP and FLANNEL.

The "Eureka" Cookers are double-cased, and are jacketed on the sides, back, and door with a new and very efficient non-conducting material, by the use of which a saving to the extent of 50 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire-brick, over which the waste-heat passes, the brick thus becoming heated to a high temperature, and adding greatly to the efficiency of the oven. The consumption of gas being so small they will work at a lower pressure than any other Gas Cooker.

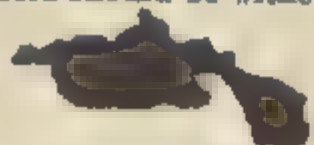
Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketed $\frac{3}{4}$ ths of an inch of the Silica), which at ten o'clock stood at 203 degrees Fahrenheit, had at two o'clock lost only 50 degrees of its heat.

The hot plate is formed of wrought iron bars, polished upon the top, which form a perfectly flat surface to receive saucepans and kettle, and, as the bars are loose, they can be instantly removed for cleaning, &c. The hot-plate being of wrought-iron cannot possibly be broken (as is so often the case where cast-iron is used) by water boiling over on to it whilst it is hot, and thereby causing sudden contraction of the metal.

Each Cooker is furnished with a most powerful grilling burner of novel construction, and which surpasses any burner yet introduced for the purpose. Both sides of a piece of bread can be toasted in $1\frac{1}{2}$ minutes. A pan and patent gridiron are also supplied.

Every Cooker, excepting Cookers made entirely of cast-iron, is now fitted (without extra charge) with Wright's Patent Gate Fittings. This is an arrangement by which the whole inside shelf supports are attached to a frame which can be lifted out from the oven, leaving the inside of the Cooker quite free from ledges for grease to accumulate. The whole Cooker and Fittings can thus be kept quite clean. If more room is required in the oven to roast a large joint, these fittings can be removed without trouble, there being an arrangement in the crown of oven for suspending the joint.

Hoods may be had fitted to the Stoves. These are useful where the Cooker cannot be fitted under a chimney breast. By their use all steam, smell of cooking vegetables, &c., is carried away through the flue attached to each Hood. The Plate Rack is also very convenient for warming plates, &c. Designs and prices are given on a later page.



THE "EUREKA" GAS COOKER.

Testimonials from Schools of Cookery, Board Schools, Colleges, &c.

Analytical Laboratory, Surgeons' Hall, Edinburgh,

15th July, 1885.

I have to report that I have carefully tested the *Enamelled "Eureka" Gas Cooker*, manufactured by Messrs. John Wright and Co., Essex Works, Birmingham, and find such to be a first-class cooking stove. The enamel is firmly attached to the metal, does not crack or splinter off under change of working temperatures, and whilst protecting the metal from rusting, admits of the stove being readily and thoroughly cleaned. I have further determined that the meat and other articles cooked in this stove are perfectly free from noxious vapours or taint of any kind, and are highly palatable and wholesome.

STEVENSON MACADAM, Ph.D.,

Lecturer on Chemistry.

MISS CAMERON, of Liverpool School of Cookery, says:—Your stoves are the best.

The School of Cookery, Cockermouth, April, 1888.

DEAR SIRs,—The "Eureka" Gas Cooking Stove which you supplied to the above school has been in every way most satisfactory. I have used the "Eureka" for some years in various centres for the purpose of conducting cooking classes, and always found it answer exceedingly well. It is easily kept clean and very simple to manage.—Yours truly, M. A. EVERARD,
Teacher of Cookery and Diplome of the Edinburgh School of Cookery.

11, Cedars Park, Walthamstow, 13th October, 1885.

DEAR SIRs—No words of mine could commend your stoves so highly as the results of my cooking with it.

Yours truly, M. A. COCKS,
Teacher of Cookery.

Town Hall, Buckingham, November 28th.

DEAR SIRs,—I did two lessons at Banbury on Monday, using only 50 feet of gas with one of your stoves. I should scarcely have thought it possible if an independent person (Mr. Thomas, gasfitter) had not taken the meter.

Yours obliged, M. A. COCKS,
Teacher of Cookery.

West End Training School of Cookery, Corporation Galleries,

2, Dalhousie Street, Glasgow, 3rd July, 1885.

GENTLEMEN,—After thoroughly testing your stoves, I have much pleasure in saying that I am much pleased with them and the improvements you have recently introduced in them. The oven works beautifully; the stove is strong and very well finished and the consumption of gas is small. On the whole I can very highly recommend your stoves as in every way fitted for family use.—Yours very truly, MARY BLACK,

West End School of Cookery, Glasgow.

Huntly, 24th June, 1885.

GENTLEMEN,—Having frequently used your Enamelled "Eureka" in my Cooking Lectures, permit me to congratulate you on its unrivalled merits. The enamel is both clean and durable, and the movable gate fittings upon which the oven shelves slides are most ingenious. Your double use at the top of the oven for (what is in other stoves) waste heat, is most economical. The open top underneath your admirable hot plate I much approve of, as it is so easily kept clean. These advantages, with the addition of its small gas consumption, confirm my opinion that it is the best cooker I know of.

Yours faithfully, M. W. BURDEN,

Holder of a First-Class Diploma from Mrs. Black's West End Training School of Cookery, Glasgow.

GENTLEMEN,—Permit me to congratulate you on the thorough satisfactory manner in which your improved "Eureka" Cooker worked during my Cooking Demonstrations at Canterbury and Whitstable Gas Apparatus Exhibitions, after a fortnight's daily work with them, roasting, toasting, grilling, baking, &c.; I consider them faultless. Your arrangement of movable shelf bars and

internal fittings is advantageous, as the cookers are so much more easily kept clean. I had each of the sizes fixed for my use, and have never had cookers give more satisfaction than those which you kindly lent me. In cases where meters were fixed, consumption was remarkably small. In my future cookery lectures in the country I shall endeavour to get your "Eureka," as I can thoroughly depend upon the working of it.

Believe me, gentlemen yours truly, MARIAN SMITHARD,
First-class Diplome from National Training School of Cookery, South Kensington; First-class Medallist from the Food Exhibition, Agricultural Hall, London.

National Training School for Cookery, South Kensington, S.W.,

12th May, 1882.

SIRs.—I enclose addresses, to which we shall be obliged if you will forward the Stoves. The Newark Stove gave the greatest satisfaction.

Signed, G. E. INCLEDON, *Secretary.*

National Training School for Cookery, South Kensington.

DUBLIN LECTURES—"The Stove has done well."

Signed, C. S. WILSON.

National Training School for Cookery, South Kensington,

May 18th, 1882.

I was delighted with your Stoves which I used at Newark and Grantham.

Signed, A. COURTNEY, *Staff Teacher.*

Birmingham, April 26th, 1881.

After having used your New Patent Lined Gas Cooker for a course of lessons, I am able to say it is one of the best I have ever seen. It retains the heat wonderfully and consumes very little gas, and I can thoroughly recommend it for family use. During my experience as a Teacher of Cookery in Liverpool, Norwich, Glasgow, &c., I have used a great variety of Stoves. You may refer any one to me respecting its working.

Signed, A. LUCAS,

First class Diplome and Teacher of Cookery.

Sutton, Surrey.

The lady from South Kensington, who is now giving a series of lectures here on Cookery, is very pleased indeed with the stove which I have lent her (your "Eureka"), and says she will recommend its adoption by the ladies attending her class.

Signed, FRANK MEAD.

July 1st, 1890.

GENTLEMEN,—I have much pleasure in freely giving a Testimonial for your "Eureka" Gas Cooker. It would be impossible to over-rate its many excellent points. The longer I use it the better I like it. It is simple to manage, economical in gas consumption, and one is always sure of results. In giving a Lecture on Cookery I can put the most delicate cake or pastry into the oven, go on with other dishes, explain and talk at the same time, and at a given moment open the oven door to find everything baked to perfection.

The grilling and toasting burner is perfect; chops, steak, fish, &c., being cooked in a very short time; a slice of toast is made in one minute. I should say that perfect freedom from any smell whatever is one of the advantages of the Eureka.

I am, gentlemen, yours faithfully, ISABEL THWAITES,
Cookery Lecturer, and Principal of the International School of Cookery, 71a, Bold Street, Liverpool.

Writing from Ruabon, June, 1887, Mrs. Thwaites reports:—

280 lbs. of meat were roasted in one 440 and two 425 Eureka Cookers, with the same weight of potatoes, and 38 very large rice puddings, were done in 5½ hours. Cost of gas about 2s. 3d. Over 300 people partook of it. General satisfaction and wonder was expressed.

Birmingham School Board, Feb. 2nd, 1883.

DEAR SIRs,—In answer to your enquiry respecting the five cooking stoves that you supplied for use in our Board Schools, I have much pleasure in saying that they have answered our expectations, and have

NOTE. The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

proved to be all that we could desire. Our teacher of cookery tells us that they are the best and easiest to work that she has ever used. As they have now been in use a considerable time, this testimony from the cookery mistress must be considered very satisfactory.—Yours faithfully,

GEORGE B. DAVIS, *Clerk to the Board.*

Aston School Board, Jan. 17th, 1883.

GENTLEMEN,—I have pleasure in stating that the "Eureka" Cooking Stove supplied by you to the Board, and which has been in use upwards of six months, gives the greatest possible satisfaction.

THOMAS GEO. PRATT, *Clerk.*

Walthamstow, Feb. 1st, 1881.

I have used your "Eureka" Cookers in my class, and have always found them very useful and satisfactory, and often recommend them to my friends.

Signed, A. M. GARDNER.

54, St. Paul's Road, Manningham, Feb. 11th, 1883.

SIRS,—I consider your gas cooking stove one of the best I have used; it bakes pastry and cakes well. I shall be glad to recommend it to my pupils and friends.—Yours faithfully,

CATHERINE M. SHARP, *Teacher of Cookery.*

112, Bath Row, Birmingham, Mar. 19th, 1883.

SIRS,—I may say I was glad to testify to the value of your gas stoves.—I am, yours faithfully, EMILY BRIGGS.

Lothian Bank, Dalkeith, N.B., October 8th, 1884.

SIRS,—Having used your enamelled "Eureka" Gas Cooker for the purpose of my cookery lectures, I am glad to be able to express my thorough appreciation of its efficiency. The arrangements with regard to the shelves and supports for same are most admirable, and the enamelling enables the cooker to be so easily kept clean, that it must be a great boon to all who have to use them. Then this enamelling being so durable, the stove may be in use for a very long period.

Yours faithfully, MATILDA LEES DODS,
First-class Diplome, South Kensington, London.

629, Wandsworth Road, April 24th, 1889.

GENTLEMEN,—Having had many years' practical experience in the use of Gas Cookers made by various makers, I can confidently recom-

mend your Patent Enamelled Steel Eureka as far superior to any gas stoves I have ever used. It is more cleanly to use, and with your patent removable gate fittings is easily kept clean. The construction and ventilation of the interior ensures the greatest perfection in roasting, and as a pastry oven, I have no hesitation in stating it has no equal. I attribute these splendid results solely to your enamelled steel plates, and can safely assert that I have never seen the slightest flaw or crack in the enamel of any one of your stoves, although I have used hundreds of them all over the kingdom, and prefer to have them fixed for all my lectures, as the stove can be thoroughly depended upon for everything—rendering cooking by it a pleasure. I have one of your latest improved cookers fixed in my own house, the new grill of which is the quickest and best for chops, steaks, toast, &c., that I have yet seen. Your enamelled Eureka gas cooker could not have a stronger advocate than

Yours faithfully, MARGARET PAGE.

*First-class Diplome, South Kensington,
Authoress of "Aid to Good Cooking."*

Mrs. M. G. PAGE, 629, Wandsworth Road, S.W., in her book entitled "Aid to Good Cooking," says:

"I have used the enamelled 'Eureka' gas cooker constantly at my public demonstrations, and found it superior to all other gas stoves in its work and cleanliness."

Mrs. M. TURNBULL, of Saltburn-by-the-Sea, writes, November 30th, 1888:—

"I have cooked with all kinds of stoves at my lectures, but never had one to equal the 'Eureka.'"

Mrs. PHILLIPS, 110, Bury New Road, Higher Broughton, Manchester, writes, February 24th, 1889:—

"Being a teacher of and lecturer on cooking, I must say the 'Eureka' is the best cooking stove I have used as yet. I gave a six days' lecture at Cheetham Hill, and although I made over forty different dishes, not one of them was spoilt."

Mrs. M. BOTT, Midland School of Cookery, 154, Coventry Road, Birmingham, writes, Dec. 27th, 1888:—

"I have used your 'Eureka' gas cooker for two years and nine months, for teaching, with perfect satisfaction."

Testimonials from Gas Engineers.

The British Gas Light Company, Limited,

Sculcoates, Hull, 16th September, 1884.

GENTLEMEN,—I am very pleased to inform you that the 625 "Eureka" Cooking Stoves we have had from you, and now in use, are giving our customers every satisfaction. We have now a steady enquiry for your cooking stoves.

Yours very truly, A. DOUGALL.

Corporation of Coventry Gas Department, May 9th, 1887.

GENTLEMEN,—I have much pleasure in giving you particulars of test made with one of your No. 420 "Eureka" Cooking Stoves, during a course of lectures on Cookery by Gas given here the last week in April, viz.: 25th to 29th. The work done: joint of beef, 7lbs., potatoes, 2lbs., Haricot beans, 1 bread pudding, 1 Yorkshire pudding, 8 Cornish pasties; time taken, 1 hour 50 minutes; gas consumed, 34 cubic feet; cost of gas, 3/ per 1,000, 1 1/3d., a little over 5 farthings; quality of cooking—well done. Certified by

G. WINSTANLEY, *Assoc. M. Inst., C.E., Manager.*

Crystal Palace District Gas Company, Lower Sydenham, S.E.,

14th May, 1874.

DEAR SIRS,—I am glad to state that the use of gas cooking and heating stoves has been a complete success here. We have several hundreds in use in our districts. We also find it advantageous to let our stoves at a small rental, and have now 275 stoves at rent. The Stoves you make I can with confidence recommend, having so many in use and giving satisfaction.

I am, dear sirs, yours faithfully,

MAGNUS OHREN.

Corporation Gas Department, Newcastle, Staffordshire.

Jan. 22nd, 1885.

GENTLEMEN,—The Enamel "Eureka" Cookers have given entire satisfaction to those who have had them in use. They are easily kept clean and do not rust, and they also do their work with less gas than the old stoves.

Yours faithfully, W. WINSTANLEY.

Dukinfield, Denton, and Haughton Gas Works, Sept. 2nd, 1882.

DEAR SIRS,—I may say that I have found the cooking stove all I could wish for and can recommend it strongly to my friends.

Signed, HARRISON VEEVERS.

Gas Works, Camborne, June 21st, 1882.

DEAR SIRS,—The "Eureka" you sent me I put in my house, and have much pleasure in stating that it is highly satisfactory.

Signed, SAMUEL WHEAR.

Wellingborough Gas-light Co., Limited, 6th June, 1884.

The No. 410 "Eureka" just to hand. Am much pleased with it. Send three more as soon as possible, with the two No. 415 now on order.

S. H. KIMBELL, *Secretary.*

Corporation Gas Works, Blackburn.

The Gas Cooker supplied by you gives great satisfaction, and cooks everything well.—Signed, W. THOMPSON,

Secretary.

Borough Accountant's Office, Gas Works, Middlesborough.
Your New "Eureka" Gas Cooker, lined with your patent Non-

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market

THE "EUREKA" GAS COOKER.

conductor, works most satisfactorily. It is economical in the consumption of gas for the work done, and is a great success.

Signed, THOS. HALLAM, jun.,
Borough Accountant.

Queenstown Gas Company, Queenstown, Nov. 11th, 1880

DEAR SIR,—The Little Cooking Stove you sent me answers well. It is really the most convenient thing that could be in any house. I have shown your Cooking Stove to several.

Signed, A. G. SEYMOUR, *Chairman.*

Borough Accountant's Office, Middlesborough, 6th May, 1882.

DEAR SIR,—The Chairman of the Gas Committee reports very favourably of the Cooker, and the consumption of gas for the first few weeks' work only reaches 600 cubic feet. He has a large family and general servants, and I think the result will prove altogether favourable.

Signed, T. HALLAM.

Pickering, 31st Oct., 1881.

GENTLEMEN,—The "Eureka" Gas Cooker is liked exceedingly. It works very well.

Signed, JAS. D. WHITEHEAD.

Gas Works, Bradford, Wilts., January 16th, 1885.

DEAR SIR,—Respecting your Enamelled Gas Cooker, our customers, one and all, seem pleased with them. In fact, they have told me they would not be without them.

I remain, yours, &c., H. GRAVETT, *Manager.*

Lymm Local Board, Lymm, near Warrington,
Gas Works, 15th April, 1889.

GENTLEMEN,—I have great pleasure in stating that having had experience with over 300 of your Enamelled "Eureka" Cookers, I have never found any of the enamel deteriorate in any way. And the working of the "Eureka" Cookers in general has always given me every satisfaction, especially the double 420 I got from you last summer, could not possibly be any better. I have had to deal with other makers which caused an endless number of complaints when all fixed in one town, and I have taken scores out and replaced with yours, when every satisfaction has been given.

Yours truly, ARTHUR GRAHAM.

Wellingborough Gas Light Company, Limited,
11th April, 1889.

GENTLEMEN,—I am perfectly satisfied so far with your enamelled plates for Eureka linings. We have not had a single instance of any chipping, burning or corrosion of them.

Hired stoves, as you are aware, often get very unfair usage and bad cleaning, or none at all; and we often found the galvanized linings so burnt that the zinc had all gone, and corrosion soon started. The enamel has saved all that. I have a stove in my own house that has done all our cooking since September, 1884, and the plates are now precisely as new.

Yours faithfully, S. H. KIMBELL.

Gas and Water Works, Carlisle,
April 11th, 1889.

GENTLEMEN,—I shall have no hesitation in favourably replying to any enquiries respecting your Enamelled Cookers, which any firm or individual may address to me.—Yours faithfully,

J. HEPWORTH, *Engineer.*

Testimonials from the Trade.

I, Great Quebec Street, London.

Referring to your New Gas Cooker, lined with patent Non-conductor, we have great pleasure in telling you that in our estimation it is the best Gas Cooking Stove yet introduced by any maker. It is well made and properly ventilated, and we may say that they give great satisfaction wherever we have fitted them. We do not think you can make a greater success as far as economy of gas is concerned.

Signed, WHITEHEAD & CO.

Cross Street, Northgate, Wakefield.

I have put the 492 Cooker into use in my house, and can say that for roasting meat, baking puddings, bread, pastry, etc., it is as near perfection as possible.

Signed, JOHN BROOKE.

Smethwick Local Board,

Gas Department, 15th April, 1889.

GENTLEMEN,—With regard to your Enamelled "Eureka" Gas Cookers, I have great pleasure in testifying to the general satisfaction they have so far given to both ourselves and our customers. We have now had them in use for over seven years, during which period I do not know of one single complaint against the durability and cleanliness of the enamelling.

Yours faithfully, W. B. SMITH.

Pembroke Dock and Town Gas Co., Limited,

April 12th, 1889.

DEAR SIR,—“Re Enamelled Eureka Cookers.” I can say that having had several years' experience in the selling and letting of Gas Cooking Stoves, I think your "Eurekas" for cleanliness, good workmanship, and durability quite equal, if not excel, any other stoves sold.—Yours truly,

JNO. SILCOX, *Manager.*

Morecambe Gas and Light Company.

Market Street, Morecombe,

15th April, 1889.

GENTLEMEN,—We have now let out on hire your "Enamelled Eureka Cookers" for over four years and have never had one returned through any fault of the Cooker, although we have exchanged several for larger sizes.

The Cookers give every satisfaction. The enamel is not affected by the heat, is durable, and easily cleaned.—Yours truly,

W. DUFF.

Corporation Gas Works, Engineer's Office, Birkenhead,

15th April, 1889.

GENTLEMEN,—In reply to your inquiry, I may say your enamelled "Eurekas" have been in active use here for about four years.

The enamel, I consider, is a great success; stoves brought in after three years' use show very slight indications of wear and tear, in fact the only distinguishing mark is that the enamel near the burners has undergone a change in colour, but still retaining a hard and glass-like surface, equal to the surrounding enamel. In refixing your stoves after a service of three years, no repairs have been found necessary.—Yours faithfully,

T. O. PATERSON.

Francis Street, Halifax, January 3rd, 1885.

DEAR SIR,—Respecting the enamelled "Eureka" Gas Cooker supplied to us in July last, we have pleasure in stating that it gives great satisfaction. It has been in constant use, and after careful examination it seems as good as when we got it; not a crack or flaw can be seen in the enamel, which very much improves the appearance and cleanliness of the cooker. Considering the usefulness, the durability, and the comparatively small cost of the cooker, it is everything that could be desired.—We are, yours truly,

JONAS DRAKE & SONS,
Gas Engineers.

2, Albion Terrace, Horsham, 25th February, 1889.

GENTLEMEN,—I am pleased to say your Stoves are highly-spoken of, and very much appreciated in this town.—Yours faithfully,

E. D. SAPEY.

East Street, Bridport.

We yesterday received annexed, which we have pleasure in forwarding to you:—"Mrs. Temple" has pleasure in being able to speak most highly of the Gas Cooker furnished by Messrs. Cox and Son."

Signed, H. COX & SON.

291, Waterloo Road, Manchester.

The "Eureka" Cookers you have supplied to me are the best finished apparatus I have seen. I find the jacketing reduces the consumption of gas very much.

Signed, JOHN WEST.

41, Great George's Street, and 37, Lowerhead Row, Leeds.

GENTLEMEN,—The last cooker you supplied me with has given

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

my customer the greatest satisfaction. I consider it about the best finished apparatus of the kind I have yet seen.

Signed, T. J. HUGHES.

Sunderland, March 7th, 1882.

Re EXHIBITION.—GENTLEMEN,—Your stoves have received a certificate of merit, which will be sent to you as soon as the Judges' names are attached. Madame W. Gothard, the Cookery Lectress, likes your "Eureka" very much.

Signed, GEO. HUDSON.

Malvern.

The New Gas Cooker I purchased from you answers admirably, and gives every satisfaction.

Signed, GEORGE BIRD.

Dorchester.

The Gas Cooker you supplied us with answers very well indeed.

Signed, CROKER & CO.

Bradford.

The last Cooker we had from you with double lining answers very well.

Signed, DENTON & CHAMBERS.

42, Frankfort Street, Plymouth, July 16th, 1887.

The large Range I fixed at Popham and Radford's answers admirably, and gives great satisfaction.

Signed, W. W. ELLIOTT, Gasfitter.

42, Frankfort Street, Plymouth.

GENTLEMEN,—The "Eureka" Stove answers beautifully.

A dinner for 50 people at the Plymouth and Western Counties Liberal Club, was cooked splendidly, in honour of the visit of Mr. Jesse Collings, last week. There were nine entrées and removes, besides dessert, and only two ordinary boiling Stoves (gas) were used in addition.

W. W. ELLIOTT.

Testimonials from Users.

King Street Barracks, Aberdeen, June 25th, 1885.

I have much pleasure in giving the highest testimony with the fullest confidence as to the superiority of Messrs. John Wright and Company's Gas Stoves over every other gas stove I have ever used; and during my long and varied experience as *chef de cuisine* I have tried many stoves of different makers. I use them invariably at my cookery classes, as I find they consume considerably less gas, are easily cleaned, and kept clean, for the simple reason they never get dirty like other stoves I have used; and, in fact, they please me so well that I have great pleasure in recommending them to any who may require the best of gas stoves at a moderate price.

T. POSSETTI, *Chef de Cuisine.*

348, Blackburn Road, Accrington, March 22nd, 1887.

GENTLEMEN,—I have pleasure in stating that the Gas Cooking Stove I purchased from you at the Exhibition last year has given complete satisfaction. No one could imagine the convenience it affords and the amount of work in cleaning which it saves. We do all cooking, baking, &c., in it; the dishes are beautifully cooked, and we would not now be without the stove on any account. The saving in coal and cleaning almost equals the extra cost of gas. I would recommend your "Eureka" Stoves to every householder.—Yours truly,

E. WOOLLEY.

Blackburn, April 2nd, 1886.

GENTLEMEN,—The "Eureka" Cooker has been a great boon to us, and we would have had one much earlier had we known its usefulness.—Yours truly,

D. E. FIELDING.

Holly Bush, Shear Brow, Blackburn, March 31st, 1886.

DEAR SIR,—I have much pleasure in saying that we have had one of your Gas Cooking Stoves in use for the last three years; during that time it has given the greatest satisfaction. Although we have a very good fire range in the house, it has never once been used for cooking purposes since we got your stove.—Yours truly,

ARTHUR R. GRADWELL.

St. Anne's-on-the-Sea, 2nd May, 1887.

GENTLEMEN,—Mrs. Leach is well pleased with your "Eureka" Gas Cooker, and would be sorry to be without it.

Yours truly, DANIEL LEACH, *Plumber.*

Rugby, July 16th, 1881.

GENTLEMEN,—I have great pleasure to inform you that the three "Eureka" Cooking Stoves you have supplied me with answer beautifully, and my customers are thoroughly satisfied with the work they do.—Yours truly,

S. F. SPENCER, *Ironmonger.*

Skinnersgate, Darlington, August 29th, 1882.

DEAR SIR,—The Eureka Stove has given every satisfaction and is working well with our ordinary day pressure.—

Yours truly, ROBT. SMITH, *Plumber.*

3, Market Place, Leek, December 5th, 1887.

GENTLEMEN,—The "Eureka" Cooking Stove has given every satisfaction. I had it for cooking in the hot weather only, but it works so well that we have almost given up cooking in the kitchen range.—Yours truly,

M. CARDING, *Plumber, &c.*

31 and 33, Manchester Street, Oldham, June 14th, 1883.

GENTLEMEN,—I induced one of my friends, a doctor, to try your "Eureka" Cooker, and it has proved highly satisfactory in every way. It cooks, boils, broils, and bakes first-rate. I shall consequently have confidence in pushing its sale.—Yours truly,

T. TAYLOR.

Walsall, 14th June, 1890.

GENTLEMEN,—I have very great pleasure in recommending your "Eureka" Gas Cooker. It has come up to all my expectations regarding it, and possesses all the good qualities you claim for it. Being economical, cleanly, and free from smell, it ensures a cool kitchen, a good-tempered cook, and a dinner in half-an-hour at any time.—Yours truly,

WILLIAM OLIVER,

L.R.C.P., and S.E., &c.

Fernville, Mayfield Road, Whalley Range,

April 17th, 1885.

Mrs. Schofield is exceedingly well pleased with the Cooking Stove, "Eureka." It fully answers her expectations, or even goes beyond it. She does most of her cooking with it now, and expects to do all in the hot weather. She finds that it cooks well and expeditiously. No waiting for the oven to be heated, nor heat thrown away when the oven has done its work. There is nothing from boiling the kettle and eggs and vegetables, toasting the bread, frying the bacon, grilling the chops, roasting the potatoes, baking the bread, or roasting the joints, or even heating the irons for ironing, that it does not do well. In fact, the "Eureka" Cooking Stove is one of the greatest acquisitions in a household that can possibly be desired if properly attended to.

ALFRED SCHOFIELD,

Rector of St. James's, Manchester.

Morningside Villas, St. Anne's-on-the-Sea,

April 26th, 1887.

GENTLEMEN,—The Gas Cooker you supplied to me near two years ago, is giving entire satisfaction. Since then our ordinary oven has not been used. It answers well for either bread, pastry, or cooking meat; in fact, we should not like to be without it. Those who have not tried one can form no idea of the many advantages to be derived from them.—Yours truly,

M. CLEGG.

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

Grove House, Walker, near Newcastle, Feb. 11th, 1886.

Mrs. RENNOLDSON has had over two years' experience with Gas Cooking Stoves, and has used them for all purposes, including the baking of bread, cooking all sizes of joints of meat, &c., &c. She has always had the most perfect satisfaction with such in every respect, and would be exceedingly sorry to go back to the ordinary coal fire, with all its trouble, discomfort, dirt and extravagance, and from experience she considers Wright's "Eureka" to be far the best.

Blenheim Villa, Torrington, June 18th, 1885.

DEAR SIRs,—Respecting the "Eureka" Gas Cooking Stove I had from you, I have much pleasure in stating that it gives me every satisfaction. It is certainly superior to an ordinary oven for cooking either meat or pastry. It is only fair to tell you I was rather prejudiced against Gas Stoves, fearing there would be an unpleasant taint, but one day's use quite dispelled the idea.—Yours faithfully,
M. MALLET.

8, High Street, Bideford, June 20th, 1885.

DEAR SIRs,—We are very much pleased with the "Eureka" Gas Cooker. As a cooking apparatus it certainly possesses many advantages over those heated by coals, and I believe more economical if properly attended to; but the one great advantage is that the food cooked by it is very superior, the natural juices of the meat being retained in a much greater degree than when cooked in the ordinary way, and the shrinkage is much less.—Yours faithfully,
J. S. FARLEIGH.

10 and 11, Lemon Street, Truro, 13th March, 1886.

"GENTLEMEN,—I have much pleasure in stating that, after nearly two years' use of the "Eureka" Gas Cooking Stove, I am perfectly satisfied with it. There is no doubt whatever *that it saves a vast amount* of labour and trouble, whilst the cooking is superior to that with the ordinary coal fire. As to the all important question of cost: after carefully comparing the gas and coal accounts with those of previous years, I find *there is an actual saving* of a few shillings a year since we had the Gas Stove.—I am, Gentlemen, yours faithfully,
R. I. NEWBY.

Duchy Wharf, Truro, Feb. 22nd, 1886.

GENTLEMEN,—I have found the "Eureka" Cooker everything described—economical, efficient, clean, and simple; nothing can be more handy, and at the same time really an ornament to the kitchen. With two years' daily use it is as clean and perfect as when first had; has never wanted any repair, and has given pleasure to all using it.—Yours truly,
J. COOPER FURNISS.

Fen'scowles House, Scarborough, April 7th.

LADY FIELDEN is happy to report most favourably on her Gas Cooker; she has a B440, and it has proved most satisfactory.

Oldbury, July 18th, 1883.

GENTLEMEN,—The Gas Stove (Wright's) that you supplied and fitted up for me at my house at Ashton, I am highly pleased with. It cooks remarkably well, and from its cleanliness, economy, and absence of external heat, it is greatly appreciated.—Yours very truly and obliged,
HENRY COLE, M.R.C.S.E.

29, High Street, Stratford-on-Avon, March 13th, 1884.

DEAR SIRs,—The Gas Cooking Stove supplied by you about two years ago has given every satisfaction, and it would be difficult to induce us to return to the old-fashioned range. The stove is cleanly in use, requires very little attention, and possesses all the advantages which its makers claim for it. I confess that I was prejudiced at first against gas stoves, thinking that the meat cooked by them would have an unpleasant taint, but that prejudice, I may say, was entirely removed by a short acquaintance with Wright's Gas Cooker. I consider that Stove one of the best in the market.—Yours truly,
EDWARD FOX.

39, Vicarage Street, Walsall, June 12th, 1890.

To Messrs. J. Wright & Co.

Gentlemen,—In reference to your "Eureka" Gas Cooking Stove, No. 410, we have great pleasure in testifying to its great utility in the

home, as a saving of labour, fuel, and dirt, and quickness in completing the food ready for the table. We had always been led to understand, time past, that the smell while in use was very disagreeable, and that it caused the food to taste of it; but such we have not found the case at present, and the bread, &c., when baking in the oven has an aroma that is very gratifying to the keen sense of smell. We have not had it long yet, so cannot really say what the difference is by way of cost in coal, &c., but even if it comes to the same, the time, trouble, and labour saved will above repay us. Considering the small space it occupies for the work it accomplishes, we feel we would not be without it again, and consider it a most useful, convenient, and simple invention.

Believe me, I remain, yours faithfully,

A. T. PAGE.

4, Bank Square, Southport, August 18th, 1885.

GENTLEMEN,—I have very great pleasure in announcing to you the usefulness of the "Eureka" Gas Stove with which you supplied me. It gives every satisfaction. The cooking that it does is often praised by my boarders as being far superior to that done by coal, especially pastry, which it bakes very light. My cook can testify from experience that the cooking may be done with one quarter the work required by coal. I shall have very great pleasure in showing and explaining the working of the Stove to anyone who may like to call and see it.—I remain, yours respectfully,

MRS. BENTLEY.

58, Bath Street, Southport.

SIRs.—After hesitating for a long time, I determined to try one of Wright & Co.'s No. 415 Gas Cookers, and have found it successful beyond all expectations, everything being cooked sweeter than in the old oven. I have it fixed in the back kitchen, the advantages being that I have no walking backwards and forwards; no bad odours going all over the house; can use the kitchen as a sitting-room; can cook dinners for two families more easily than one formerly; have no soot dropping into the pans; save one-half in fuel, and have not to stand before a large fire. I would not be without one now upon any consideration.—Yours respectfully,
E. A. JONES.

8, Irish Street, Whitehaven, April 13th, 1889.

SIR,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one of your "Eureka" Cooking Stoves in my kitchen, and although I have had nearly thirty years' experience of housekeeping, I never before possessed any apparatus to compare with it in utility and comfort. The management required is so simple that a child could understand it, the trouble of cooking is reduced almost to nothing, and my only wonder is how I ever did without it. I have also one of your Gas Fires in my bedroom, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bedrooms at any rate) to everyone.—I am, Sir, your obedient servant,
J. CORRIE.

Cockermouth Local Board, 6th March, 1889.

DEAR SIR—I thought it might be useful to compare the cost of cooking and lighting in the ordinary way with coals and gas, and of using a Gas Cooker (the "Eureka") in summer instead of fire, the lighting being the same, and coals used occasionally. I bought my cooker in the early part of 1888, and I find that my payments in 1887 were for coals £7 9s. 8d., gas £4 6s. 9d., together £11 16s. 5d. For 1888, coals cost £5 17s. 3d., gas, £5 19s., making together £11 16s. 3d., showing an increase in gas, but the total unchanged. In the hot summer days our house was always pleasantly cool, and amongst the females I noticed an absence of the usual worry and heat generally found in connection with a kitchen fire, and I would not like to suggest the idea of doing without it now, and have to spend my days amongst them afterwards.—Yours truly,

JOHN FEARON.

NOTE.—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

THE "EUREKA" GAS COOKER.

Derwent View, Fitz Road, Cockermouth,

April 9th, 1889.

GENTLEMEN,—With reference to the efficiency of the "Eureka" Cooker which we had from you I have to say it has now been in use for about a year, and that it has done all that has been claimed for it. The meat is better cooked, bread and pastry better baked with half the trouble; the flavour of the meat is much better, cooked in the Gas Stove, so much richer and more juicy, and when cold it retains the juice and flavour. The same may be said of anything done over the grill, or the bread from the oven—all is much sweeter. The only fault I hear is, that anything done by your gas stove

is so good that greater quantities are consumed. And to add to this, it is ready for work in a moment. No soot smoke, or ashes; no sweeping of chimneys, black leading of grates, and the daily cleaning up of fireplace; all is kept tidy. All this labour is saved, in addition to better cooking, at a cost of no more than coal. I may say there are about fifty "Eureka" Cookers in Cockermouth, and those who have them say they could not do without, as they could never think of returning to the old-fashioned fireplace and oven.

I am, gentlemen, yours truly, WILLIAM McQUHAE.
Chairman, Gas Committee.

Testimonials from Hotel and Restaurant Keepers, Workhouses, &c., &c.

International Exhibition, Edinburgh, 4th October, 1886.

I have much pleasure in recommending the public to the various qualities of Gas Stoves produced by Messrs. John Wright and Co., as the most useful and best Gas Cooker I ever used. My long experience of various makers has led me to decide they are by far superior to any. Among hundreds that I have used, your Stove exceeds any for cleanliness and economy of gas.

CHARLES T. BAPTISTE,

Present Chef to Messrs. Ritchie's Cafe and Dining Rooms,
Also late Chef to some of the leading Hotels, and Dining Establishments, &c.

Caledonian Hotel, Nottingham, Oct. 16th, 1882.

I have one of J. Wright and Co.'s "Eureka" Gas Cookers in use, and am delighted with it. I find that I can cook a dinner for forty persons at the small cost of threepence—or one hundred cubic feet of gas. I cannot speak too highly of it.

W. J. RORKE, Proprietor.

Angel Hotel, Peterborough, Feb. 13th, 1883.

DEAR SIR,—I am pleased to state that the Double Gas Stove you supplied to me in May last answers my purpose for cooking in every respect. It will roast, bake, boil, and grill perfectly, if managed with ordinary care.—Yours respectfully,

J. CLIFTON.

Rowe's Dining Rooms, Falmouth, August 9th, 1884.

GENTLEMEN,—I have had one of the "Eureka" Gas Cooking Stoves at the above establishment over twelve months, and cannot speak too highly of it. We can cook a joint, poultry, or tarts, in about one-third less than the usual time required in any ordinary stove, perfectly free from dirt or any smell, and at one half the cost of coal, and it is so simple that a child might use it.—Yours very respectfully,

W. H. ROWE, Proprietor.

Coffee and Dining Rooms, Market Street, Newmarket,

7th June, 1885.

DEAR SIR,—The "Eureka" Gas Stove you supplied me with gives great satisfaction. Since it was fixed, two months ago, it has been in daily use, and has cooked 162 stones of meat, all the pastry, puddings, eggs, &c., and done all the boiling and frying required in the above establishment.

I have a separate meter fixed for the Stove, which I have carefully watched, and find that the cooking is done much cheaper and with less labour than with an ordinary fire. The stove is very cleanly, and quite free from any offensive smell.

You can make any use you like of this, and any person wishing to see my stove at work may do so, as I think the advantages obtained by using the "Eureka" Gas Cooker cannot be too widely known.—Yours respectfully,

HENRY DEER.

King's Arms Hotel, Morecambe, 28th April, 1886.

SIRS,—Having used your "Eureka" Gas Cooker for some time, I can bear testimony as to its efficiency for roasting large and small joints, baking bread and pastry, also for readiness and cleanliness in use.

By the aid of your "Eureka" Gas Cooker I was enabled to provide dinner for 878 at the Conservative banquet held in the winter gardens last February, and received the special thanks of the Committee for the manner in which all the food was cooked.—Yours truly,

W. LONGMIRE.

The Royal Hotel, Falmouth, 15th August, 1884.

GENTLEMEN,—I am very pleased to say that the large "Eureka" Gas Stove supplied to me last year has proved far more successful and useful than my best anticipations led me to expect. I find it, at early morning or late at night, most valuable, and the roasting excels, in my opinion, any apparatus I have seen.

I can also say that I find it very economical considering the price of gas here (3s. 9d. per 1000).—I am, Gentlemen yours truly,

RICHD. CARTER.

Bradford Coffee House Company, Limited,

Bradford, November 24th, 1887.

GENTLEMEN,—The whole of the cooking at the Royal Café at the Royal Yorkshire Jubilee Exhibition, recently held at Saltaire, was done with your Gas Cooking Stoves. There was accommodation for 500 persons in the establishment. The stoves answered their purpose most admirably. The various dishes were perfectly cooked, and the chef and his staff gave the stoves unqualified praise.—I am, yours truly,

J. BENTLEY,

Secretary and General Manager.

20, Bennett's Hill, Birmingham, April 4th, 1887.

GENTLEMEN,—The Enamelled "Eureka" Gas Stoves, Nos. 415 and 425 of your manufacture, that we used in the Town Hall for HER MAJESTY'S LUNCHEON, on the occasion of her visit to Birmingham on the 23rd ult., answered the purpose admirably in every way.—Yours truly,

LISSITER AND MILLER.

The Union Workhouse, Rugby, Sept. 25th, 1884.

DEAR SIR,—I cannot speak too highly of the Gas Cooker you supplied to this Institution, the working of it is so simple and inexpensive that I am sure it only requires to be known to be appreciated. I am thoroughly satisfied that the more generally it is used, the better, in Institutions like this. I have much satisfaction in expressing my opinion that the apparatus is in every respect exceedingly well adapted for the important purpose for which it is employed, and possesses the rare merit of accomplishing all that the makers claim for it.—I am, Sirs, yours faithfully,

GEO. COOK, Master.

NOTE—The above are a few of the numerous unsolicited testimonials received in favour of this Cooker, proving it to be the best in the market.

WRIGHT'S PATENT ENAMELLED STEEL "EUREKA" GAS COOKER.

THESE COOKERS HAVE

RECEIVED

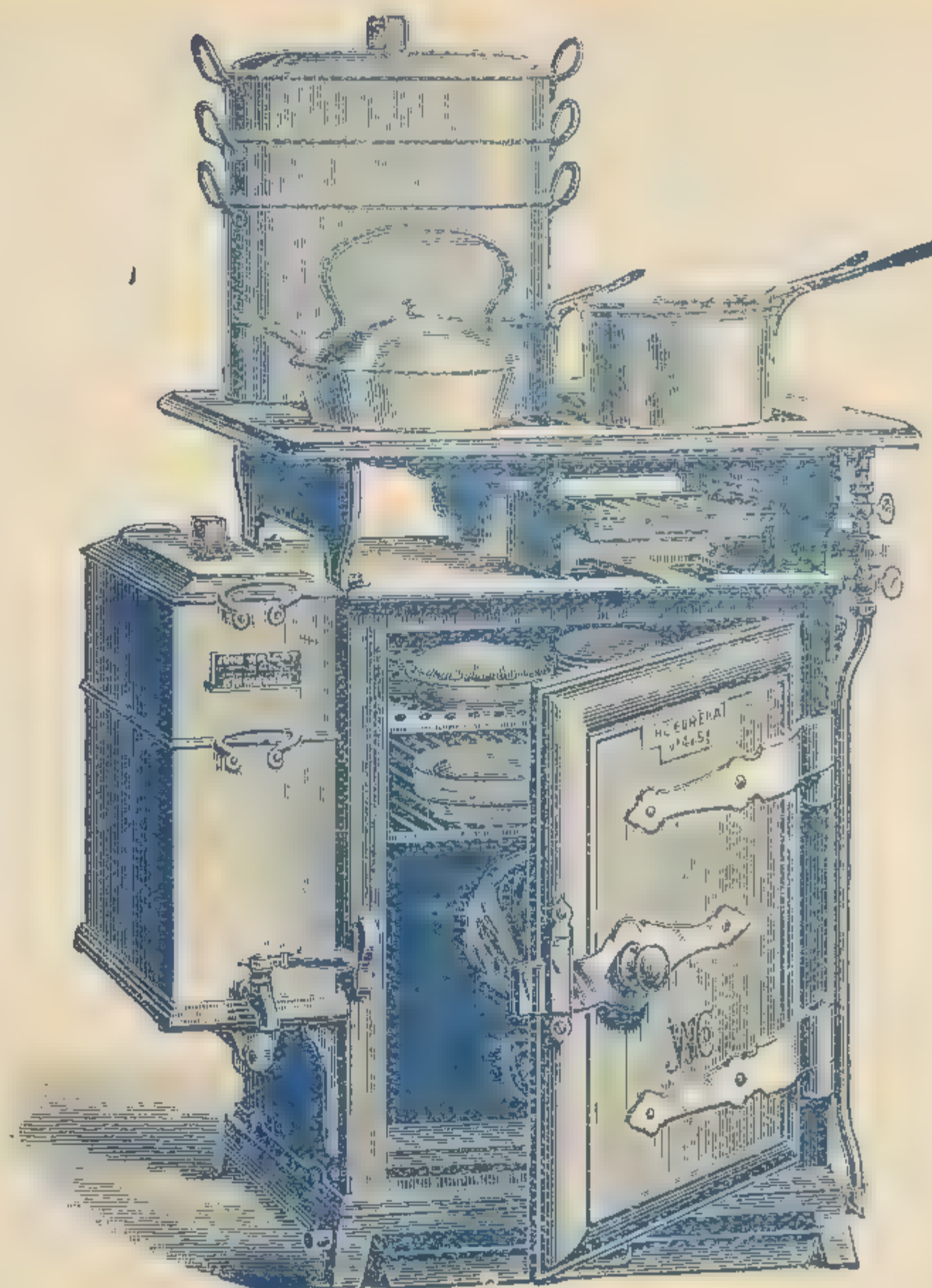
8 GOLD MEDALS

24 SILVER MEDALS

AND

14 BRONZE MEDALS;

A larger number than have been
awarded to any other Cooker.



Over 60,000

"EUREKA" COOKERS

are now in daily use,

and giving the greatest

satisfaction.

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No of Burners on Hot Plate.	Will cook for approximately	Approximate cost of Gas per hour at 3 s per thousand.	Prices.*			Prices Enamelled Steel		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.	£	s.	d.
405	12 in.	12 in.	22 in.	18 in.	15 in.	3	4 persons.	2d.	4	4	0	4	14	6.
407	13 in.	13½ in.	24 in.	20 in.	18½ in.	4	6 "	2d. 3-6-2	4	14	6	5	6	6.
410	14½ in.	14½ in.	25 in.	22 in.	20 in.	4	9 "	1d. 4-0-11	5	15	6	6	10	0.
415	16 in.	15 in.	28 in.	24 in.	22 in.	5	12 "	1½d. 4-15-8	6	16	6	7	13	6.
420	17½ in.	16 in.	28 in.	26 in.	23½ in.	5	15 "	2d.	7	17	6	8	17	6.
425	17½ in.	19½ in.	28 in.	27 in.	25½ in.	6	18 "	2½d.	8	18	6	10	0	0.
440	20½ in.	19½ in.	30½ in.	31 in.	26 in.	7	25 "	3d.	12	0	0	13	10	0.

* The prices in this column are for Cookers made of cast iron, or galvanized steel plates. Those composed of enamelled steel are strongly recommended, and are the cheapest in the long run, the cast iron being more liable to breakage. In every case, unless otherwise specified, the Enamelled Steel Cookers will be sent.

The boiler and utensils shown in drawing are not included in above prices.

Prices of BOILERS AND STEAMERS (strong Copper and tinned inside), extra to Cooker (see also page 34, &c.)

For No.	405	407	410	415	420	425	440 Cooker.
	65/-	65/-	65/-	70/-	70/-	75/-	80/-

ENAMELLED INTERIOR FITTINGS.

Many of our customers have asked that the interior fittings, (i.e., the loose sets of shelf slides, shelves and grid shelves inside oven) might be supplied Enamelled, this rendering the whole of the oven most cleanly and durable. To meet this requirement we are now prepared to supply these parts Enamelled at the following prices extra to the Cooker:—

For No.	405	407	410	415	420	425	440 Cooker
The whole of interior fittings (except tin pan) Enamelled	9/-	10/-	11/-	13/-	14/6	16/-	22/6 per set.

DESCRIPTION OF COOKER.

Wright's Patent "Eureka" Cookers, after repeated tests by eminent Gas Engineers, have been pronounced "the best that are made."

They are made of Cast and Wrought Iron, and the bodies are formed of the best steel plates, coated with a pure and very beautiful enamel lately invented. This enamel will neither chip nor crack, and is perfectly pure. By it the Cooker is not only easily kept beautifully clean, but it is rendered practically indestructible.

They are double cased and are jacketted on the sides, back, and door, with a new and very efficient non-conducting material, by the use of which a saving to the extent of 40 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire brick, over which the waste heat passes. The brick thus becomes heated to a high temperature, and adds greatly to the efficiency of the oven.

The consumption of gas being very small, these Cookers will work at a lower pressure than any other.

Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketted with $\frac{3}{8}$ ths of an inch of the Silica) which at 10 o'clock stood at 203 degrees Fahrenheit, had at 2 o'clock lost only 50 degrees of its heat.

The Hot-plate is formed of steel bars, polished upon the top, which form a perfectly flat surface to receive sauce pans and kettle, and as the bars are loose they can be instantly removed for cleaning, &c. The Hot-Plate being of steel it cannot possibly be broken (as is so often the case where cast iron is used) by water boiling over on to it whilst it is hot, and thereby causing sudden contraction of the metal.

In point of finish these Cookers are unequalled, and they are mounted with bright polished fittings.

SPECIAL ADVANTAGES OF THE "EUREKA" COOKER.

4. 14 6
3 6 4
3 6 4
- 1st. — **THEY ARE THE MOST ECONOMICAL**—as is proved by the Coventry and other tests (see page 17) the smallest consumption on record.
- 2nd. **THEY ARE THE MOST EFFICIENT**.—Steps have been taken to secure the opinions of several hundred users of the Stoves (both in public institutions and private families), and in all cases where valuable suggestions have been made, they have been immediately carried out, so that at the present time the "Eureka" is everywhere pronounced the best Kitchener extant.
- 3rd. — **THEY ARE THE MOST CLEANLY**—all interior fittings being removable, and the pans so arranged that anything being upset or boiling over is collected by them. All Cookers are now fitted with Wright's Patent Gate Fittings without extra charge.
- 4th. — **THEY ARE THE MOST SIMPLE**.—Our principal aim has been to combine **simplicity** with **utility**. As at present arranged any servant can readily understand their manipulation, as by the turn of the tap the heat can be regulated to the greatest nicety. The shelves are so arranged that they can be placed at different heights to suit bread, pastry, meat, &c.
- 5th. — By a new arrangement (Wright's Patent) in the top of the oven the waste heat is made to do double duty, and a better top heat is secured—a most important point for light pastry, &c.

TESTIMONIAL.

International Exhibition, Edinburgh, Oct. 2nd, 1886.

GENTLEMEN,—I have now used one of your improved "Eureka" Gas Cookers, in conjunction with three of Fletcher's, for the last five months, and have much pleasure in giving my testimony to yours as being the best and most useful Gas Stove I have ever used. I can safely say, without fear of contradiction, that I have done more work, and better, with your one stove, than with two of Fletcher's combined.

I will now tell you wherein your Stove is superior to all others I have ever used. First, the oven I consider the pink of perfection. I can cook, and do cook every day, from 100 to 150 lbs. of meat with ease and safety, without even looking in the oven until the time is up. Now, I used to consider this was unattainable until I used the "Eureka."

I find also it is one of the best Pastry Ovens for its size I have ever used, and with regard to its cooking accommodation, it has only to be seen in operation to show its capabilities over all others, as there is a uniform heat all over. I have shown it now to a good many practical Chefs, and their verdict is the same. Your Hot Plate on top is a perfect gem, for when our rush of cooking is over for the day, I can take down the Hot Plate and make scones, muffins, crumpets, &c., and it does them splendidly. Now all this combined in one little Stove is simply marvellous, and with less consumption of gas than either a "Waddle and Main" or a "Fletcher." And if any of my future or past employers are going to use gas *versus* coal, I shall certainly recommend them to get a "Eureka."

I am, Gentlemen, yours respectfully,

DAVID MACNAUGHTON, *Chef de Cuisine.*

P.S.—I may mention that the space between the oven and top is a most perfect grill, far and away before the sliding grill as it is called, as yours is always ready for action.

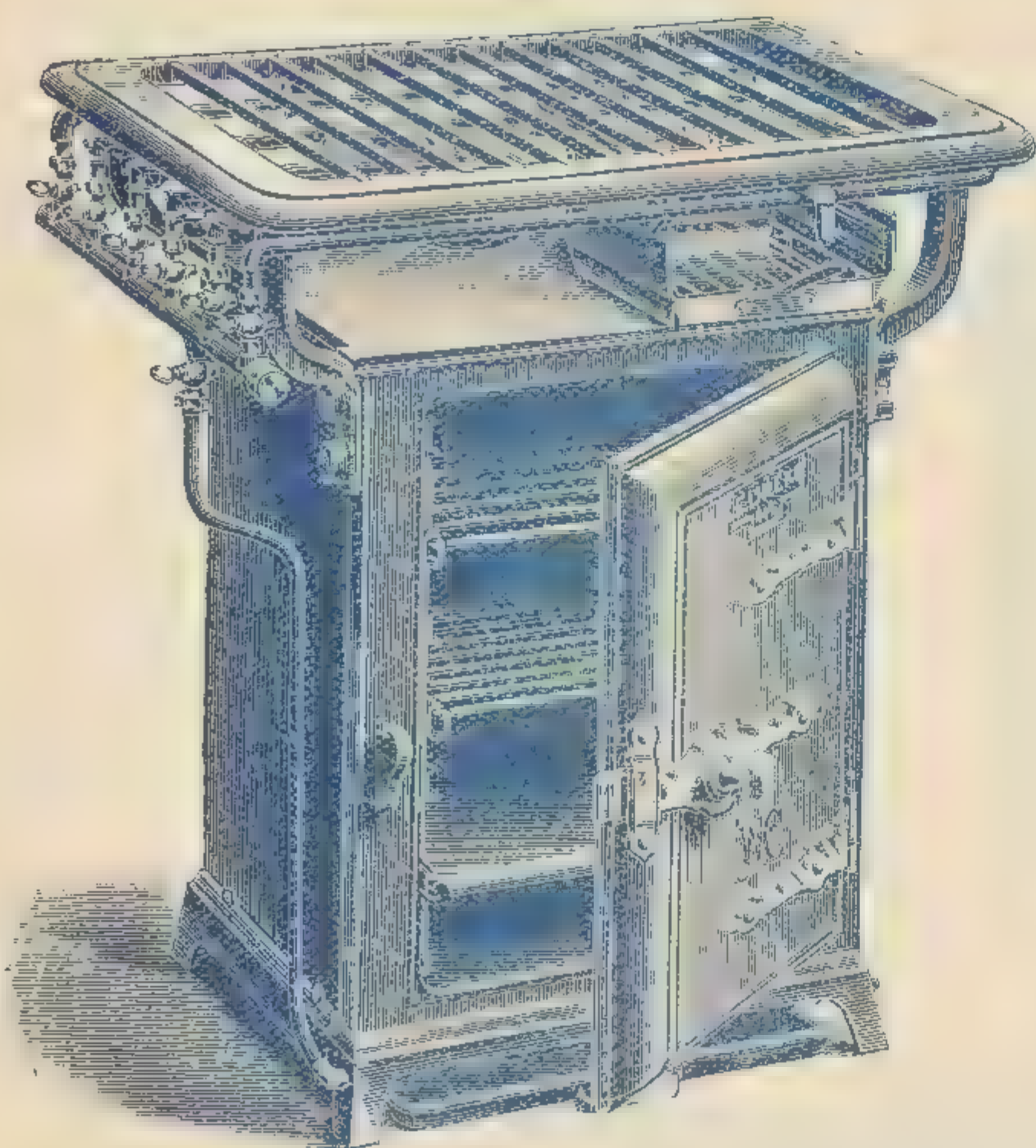
EXTRACT from the "WEST HAM COURIER," March 13th, 1891.

"During the past week an exhibition of Gas Cookers has been held at the Emmanuel Institute, Romford Road, Forest Gate. On each day practical lectures in cookery have been delivered by Mrs. Page and her assistant, and the utility of gas for cooking purposes was most aptly and amply illustrated. The advantages of cooking by gas over cooking by coal are very great. There is no stoking, nor smoke and dust; any degree of heat may be had and maintained; a kettle or saucepan may be kept boiling or simmering without any watching, and it is so easy to boil up anything, without the usual coaling, stoking and dust, that cooking by a gas cooker is not any trouble compared with a kitchener. Then again, the consumption of gas is merely nominal. There is no doubt that the superiority of Wright's "Eureka" Gas Cooker was most clearly and unmistakably shown. These cookers have a number of advantages not possessed by any other make. They consume less gas. They are lined with the best steel plates coated with enamel that will neither chip nor crack, and can be kept perfectly clean without any trouble as they do not absorb any burnt fat, which in ordinary cookers is anything but pleasant. We speak from experience in these matters, as all our cooking has been done by gas for the past ten years. The first cooker that we had was a 'Leoni,' and the next was a 'Fletcher.' We have just had a new 'Fletcher' fixed, but had we seen the Eureka first, that would have been the Cooker chosen in preference. The 'Fletcher' cookers no doubt are very good ones, and up to recently we have always recommended them, but we see such great advantages in the 'Eureka' Cooker over all others, that we consider them far superior. This opinion is not theoretical, but practical, after ten years of cooking by gas. As an illustration of the possibility of cooking anything at the same time, we might mention that onions, herrings, beef, custards and bread were all cooked at the same time and in the same cooker, and neither one tasted of the other. This clearly shows the advantages of the Eureka over other Gas Cookers.

Once a Gas Cooker is used it will always be used."

WRIGHT'S "EUREKA" GAS COOKER.

COLONIAL PATTERN.



These Cookers are constructed on the most approved principles,
by a judicious combination of
Best Cast and Wrought Iron and of Strong Steel
Plates

ENAMELLED.

SPECIAL ADVANTAGES to be gained by using the
"Eureka" Gas Cooking Stoves, lined throughout with Patent
Enamelled Steel Plates: -

Most Economical in consumption of gas.
More cleanly to use than any other stove.
The oven a regular uniform heat.
Perfection in roasting or baking.
No unpleasant smell of burnt fat or grease.

The "EUREKA" has been awarded, in competitive tests,
Seven Gold, Twenty-four Silver, and Fourteen Bronze Medals,
a larger number of awards than any other Cooker.

Over 60,000
"EUREKA" GAS COOKERS
ARE NOW IN DAILY USE.

This Cooker has been brought out by us specially to suit the wants of the Colonial Market. One of our principals has specially visited the Colonies with the object of obtaining the necessary information to enable us to offer a Gas Cooker which will meet the special requirements of the Colonies, and we confidently place before you this Cooker as answering every requirement. As will be seen by the drawing, the hot plate is made specially large, with an extra number of boiling burners, and with a specially large griller for chops, steaks, &c.

Every part of the Cooker is made specially strong and of the very best material, and all parts are interchangeable.

Special attention is also paid to the packing of these Cookers, so that they may arrive at their destination free from breakage and at as small a cost as possible.

TESTIMONIAL.

Mr. R. C. BISHOP, Secretary, Christchurch (N.Z.) Gas Co., says: "Your Enamelled 'Eureka' Cookers are giving unqualified satisfaction."

SIZES AND PRICES.

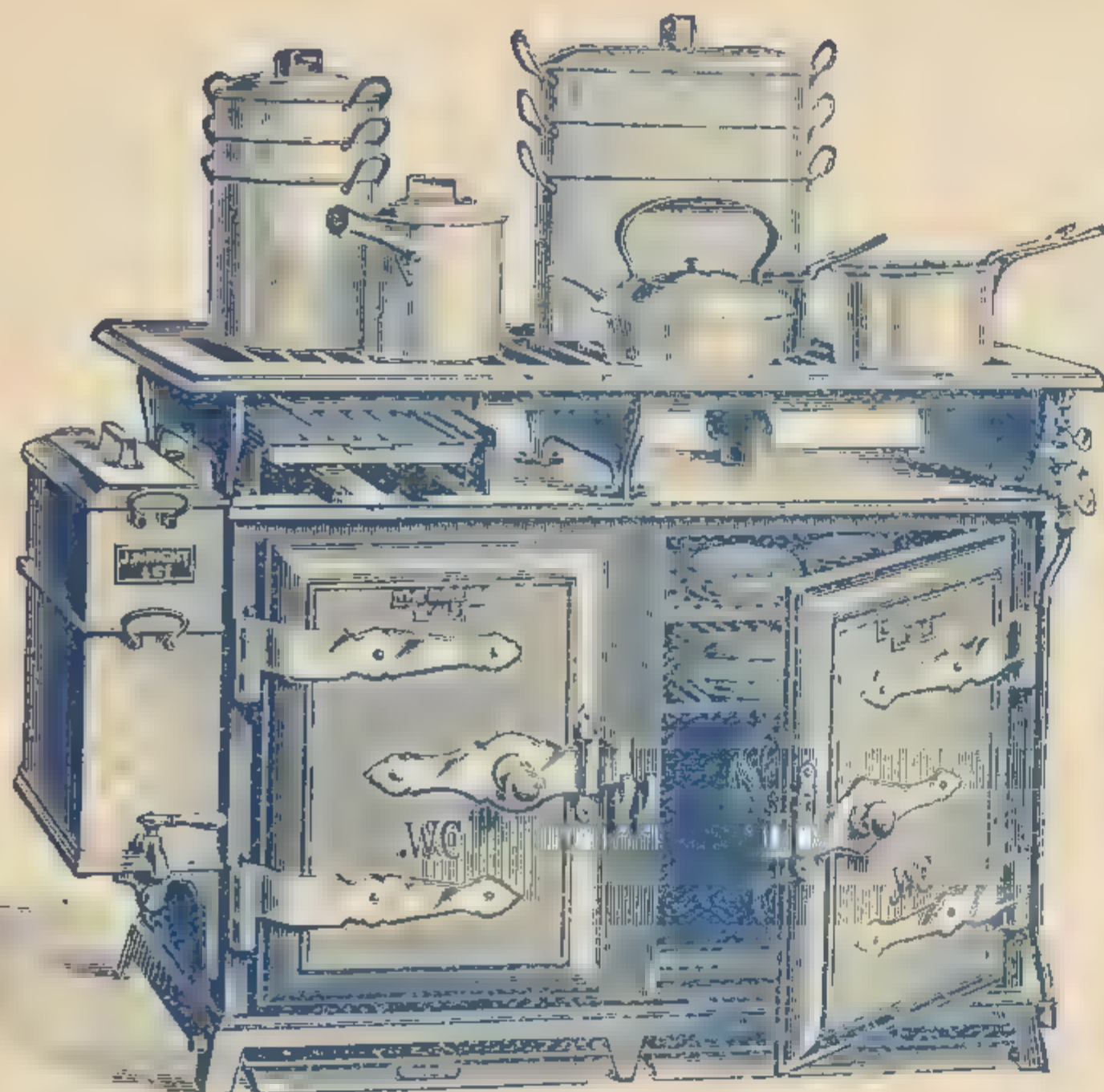
No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will Cook for approximately	Approximate cost of Gas per hour at 1/- per thousand	Price.		
	WIDE	DEEP.	HIGH.	WIDE.	DEEP.				Enam.	Steel	
405	12 in.	12 in.	22 in.	24 in.	17 in.	4	4 persons.	1½d.	5	14	6
407	13 in.	13½ in.	24 in.	27 in.	20 in.	5	6 "	1½d.	6	6	6
410	14½ in.	14½ in.	25 in.	29 in.	22 in.	6	9 "	2d.	7	10	0
415	16 in.	15 in.	28 in.	31 in.	23½ in.	7	12 "	3d.	8	13	6

ENAMELLED INTERIOR FITTINGS.

The whole of interior fittings, viz., shelves, grids, shelf slides, &c. (except tin pan) Enamelled ...

For No. 405	407	410	415
9/-	10/-	11/-	13/- extra.

WRIGHT'S PATENT "EUREKA" DOUBLE COOKING RANGES.



Any number of these Ovens can be fitted side by side, forming one continuous Range and Hot Plate. They can also be had in larger sizes.

If desired, the whole oven space may be thrown into one, thus providing one large oven instead of two smaller ones.

PRICES.

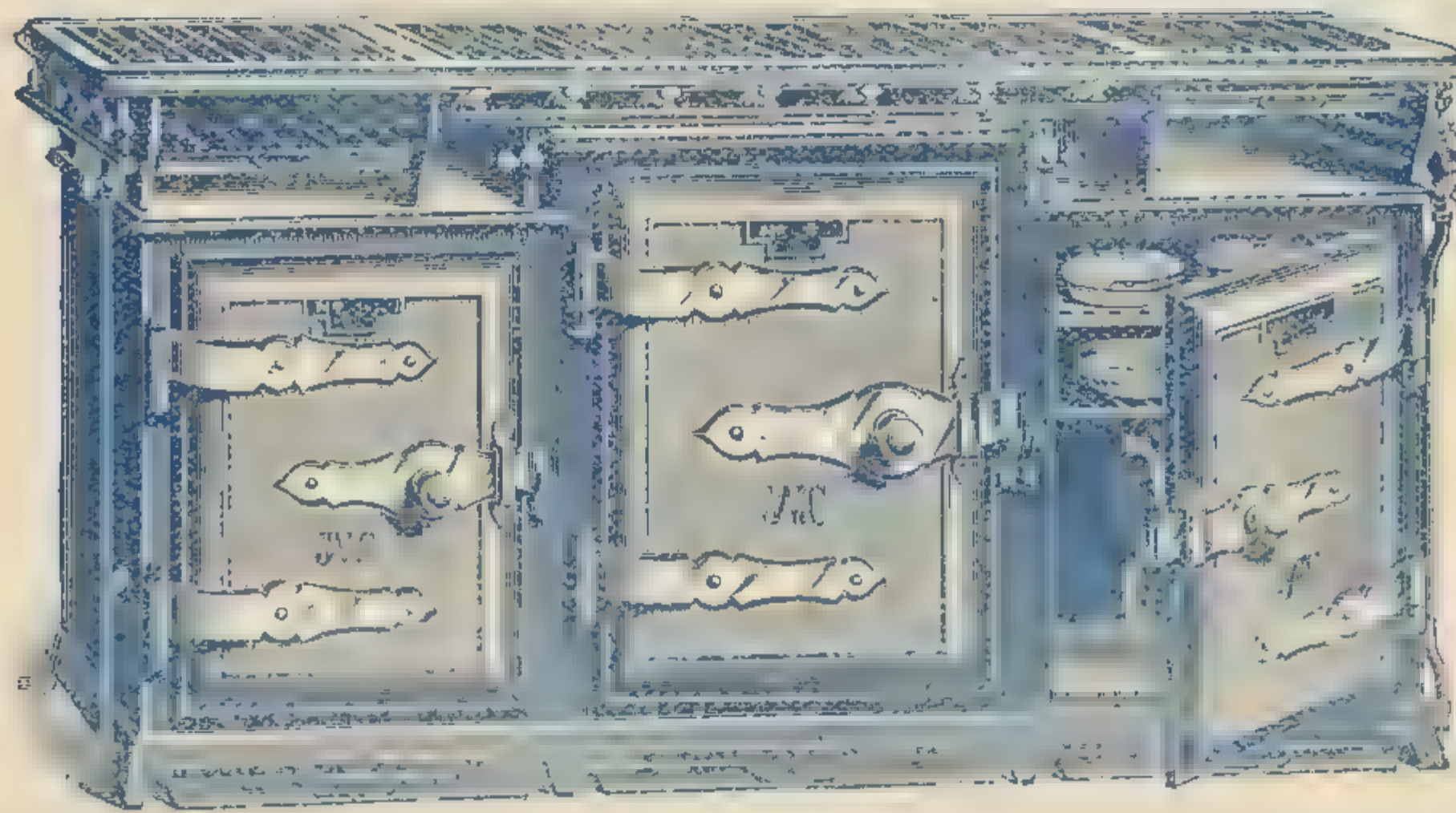
The Boilers and Utensils shown in drawing are not included in the Prices.

No.	Inside Dimensions of each Reaster.	Hot-plate.	No. of Burners on Hot plate.	Prices *	Prices, Enamelled Steel.
	Two Ovens each.			£ s d	£ s d
Double, 415	13½ × 17 × 25	33 × 21	6	15 0 0	16 17 6
Double, 420	16 × 17 × 28	44 × 24	8	18 0 0	20 5 0
Double, 425	17½ × 19½ × 28	48 × 26	11	20 0 0	22 10 0
Double, 440	20½ × 19½ × 30½	52 × 26	12	25 0 0	28 0 0

* The prices in this Column are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run.

Boiler and Utensils shown in drawing are not included in above prices.

WRIGHT'S PATENT "EUREKA" TREBLE COOKING RANGE.



These Cookers are now made in Ranges, with large and small ovens combined.

The engraving shows the central oven (20½ in. × 19½ in. × 30½ in.), with an oven (each measuring 17½ in. × 19½ in. × 28 in.) on either side of it—forming a splendid Range with large Hot Plate, suitable for Hotels, Restaurants, etc., etc.

Price, with Galvanized Steel Sides £35 0 0

Price, with Enamelled Steel Sides, inside and out 40 0 0

These can be supplied in extra finish, Stove enamelled, if required, at a small additional cost.

For description of the "Eureka" Cooker, see page 18.

OFFICIAL TESTS

OF THE "EUREKA" GAS COOKER.

Showing the unequalled results in quality and economy obtained by the "Eureka" Gas Cooker over any other Gas Cooker.

COVENTRY GAS CO.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 407.

Work done... { Leg of Mutton,
Piece of Beef,
1½ lbs. of Sausage, } 18 lbs.

Time taken ... 1 hour 51 min.

Gas consumed ... 21 4-10 cubic feet.

Cost of Gas, at 3s. 6d. per 1,000 ... Three farthings.

Quality of Cooking :—Well done.

Certified by T. D. PRUDAY, Late Chef, Reform Club,
London.

NEWCASTLE-UNDER-LYME CORPORATION.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 410.

Work done ... { Leg of Mutton, 7½ lbs.
Three 2 lb. Loaves. }

Time taken ... 1 hour 15 min.

Gas consumed ... 20 cubic feet.

Cost of Gas, at 3s. 6d. per 1,000 ... Three farthings.

Quality of Cooking :—Excellent.

Certified by W. WINSTANLEY,
Gas Engineer.

TENBY TEST.

MAY 20th, 1886.

FIRST—JOHN WRIGHT & CO.

SECOND—(BEST OF OTHER COMPETITORS).

LEG OF MUTTON ROASTED.

Weight of Meat, raw	8lbs. 2oz.	8lbs. 1oz.
" " cooked	6lbs. 8oz.	6lbs. 7oz.
Dripping	13oz.	13oz.
Actual loss	13oz.	13oz.
Loss per cent.	10%	10%
Time occupied	2 hours	2 hours
Gas consumed	20 2-10 feet...	23 5-10 feet

Certified correct, ALFRED H. BROOKMAN, Manager.

From the above it will be seen that WRIGHT'S ENAMELLED "EUREKA" COOKER consumed from

15 TO 20 PER CENT. LESS GAS

THAN ANY OF ITS COMPETITORS.

These favourable results are due to the ENAMELLED STEEL PLATES, of which the "Eureka" Cooker is composed, and which act as reflectors, while the competing Cookers, being constructed of Cast Iron, absorb the heat.

It will thus be seen that by using Wright's Enamelled Steel "Eureka" Cooker

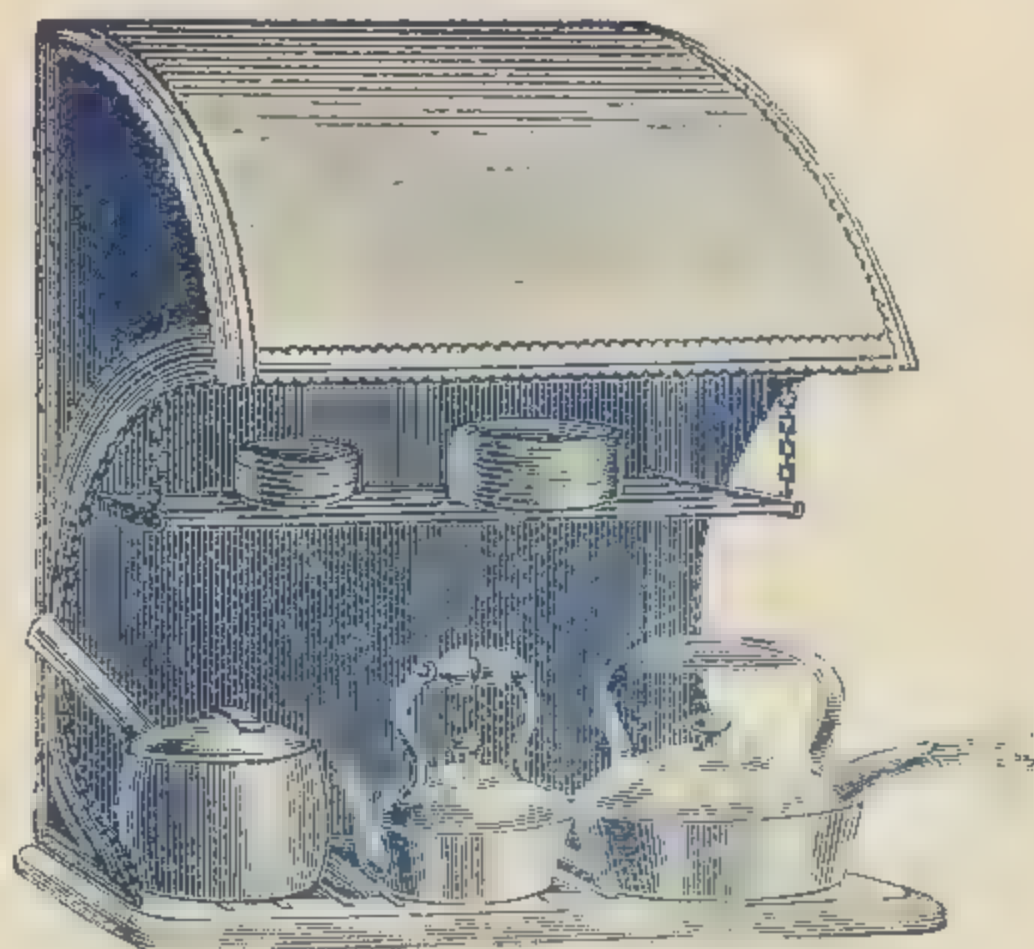
A SAVING OF 3/- IN THE £

Is effected as compared with other makes.

WRIGHT'S PATENT HOOD AND PLATE RACK.

FOR ATTACHING TO THE "EUREKA" COOKERS.

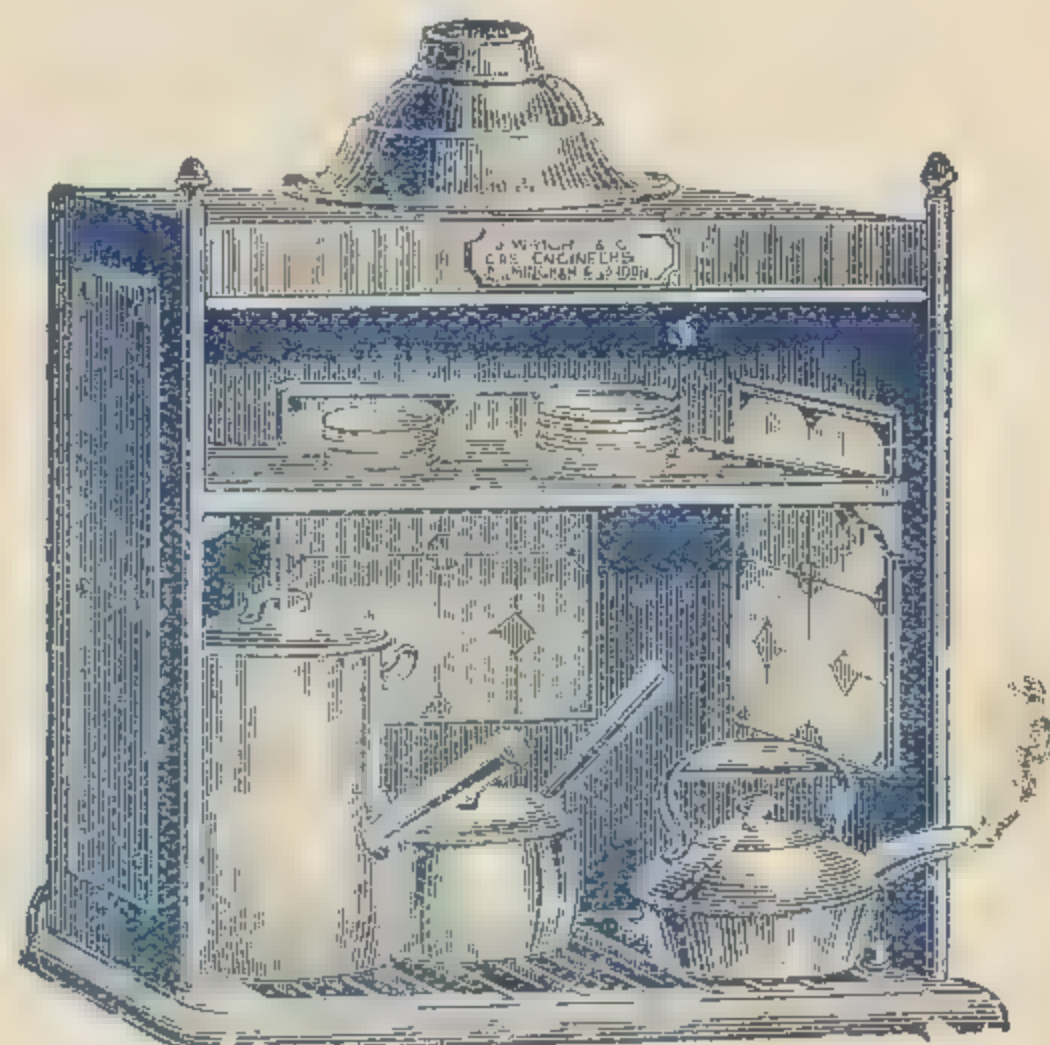
These are useful where the Cooker cannot be fixed under a chimney breast. By fitting them on to the top of the Cooker, steam, smell of boiling vegetables, &c., is collected, and carried away by the flue.



No. 1 Hood.

PRICES EXTRA TO COOKER.

For No	407	Cooker	...	...	...	£1	13	6
"	410	"	...	...	...	£1	13	6
"	415	"	...	...	...	£1	13	6
"	420	"	...	...	...	£1	16	0
"	425	"	...	...	...	£1	16	0
"	440	"	...	...	...	£1	18	6

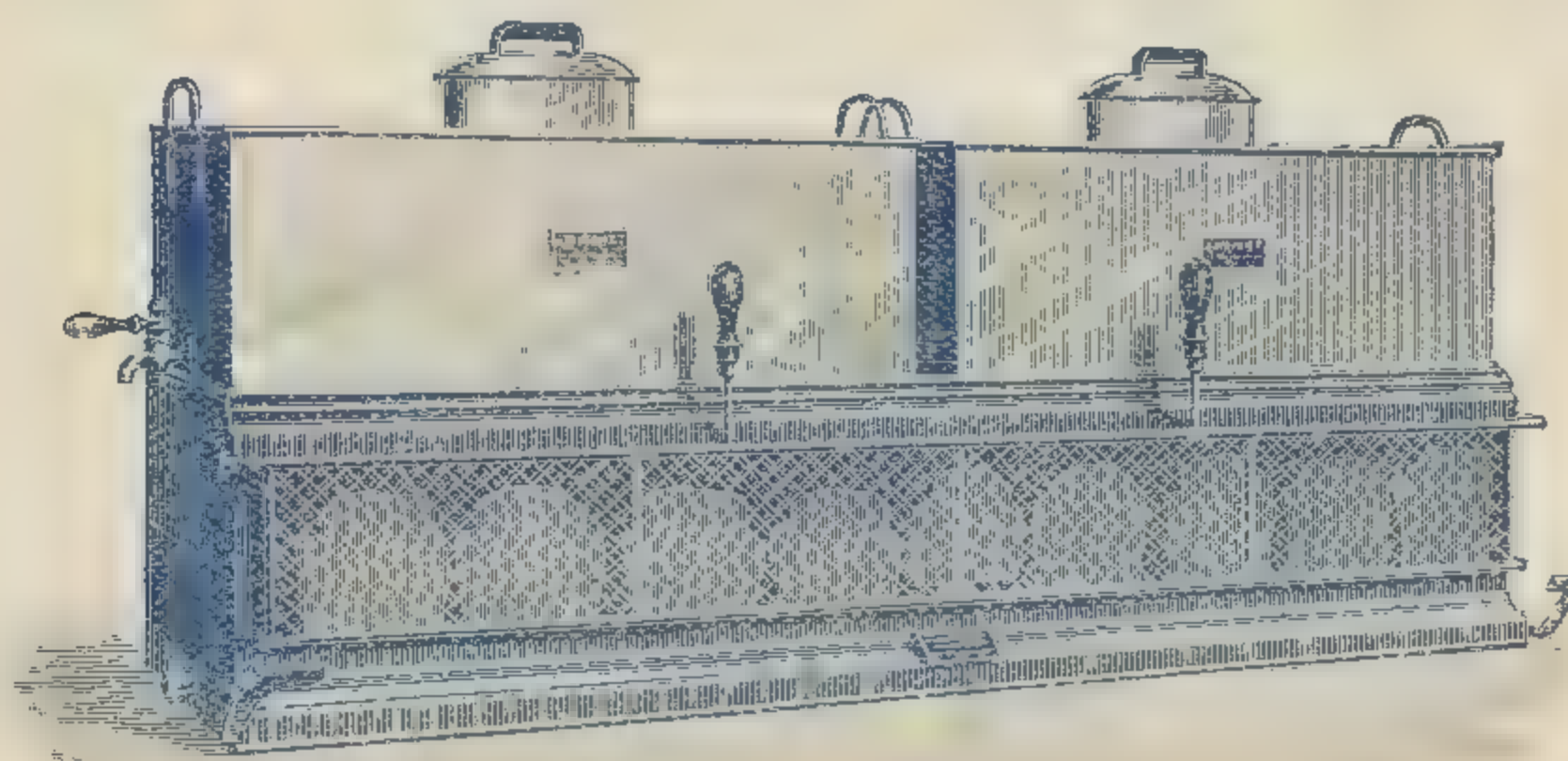


No. 2 Hood, with White Tiles.

PRICES EXTRA TO COOKER.

For No.	410	Cooker	...	...	£2	9	6
"	415	"	...	...	£2	9	6
"	420	"	...	...	£2	12	0
"	425	"	...	...	£2	12	0
"	440	"	...	...	£2	14	0

SPECIAL TOASTER AND WATER BOILER.



SPECIALLY CONSTRUCTED FOR
MALVERN HYDROPATHIC ESTABLISHMENT, BUXTON.

This is an adaptation of our Patent Metal Gas Fire for rapidly toasting large quantities of Bread. The waste heat is employed to boil water in the copper vessels on the top.

PRICES ACCORDING TO SIZE.

WRIGHT'S GAS COOKING OVEN.



SPECIALLY CONSTRUCTED FOR
ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.

PRICES ACCORDING TO SIZE.

TESTIMONIALS

MESSRS. JOHN WRIGHT & CO., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Baking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.

County Asylum, Gloucester, August 23rd, 1890.

F. HURST CRADDOCK,

Medical Superintendent.

Greenwich, London, S.E., August 22nd, 1890.

DEAR SIRS,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year, has served its purpose in every respect well.

Yours truly,

THOS. DINWIDDY.

MESSRS. JOHN WRIGHT & CO., LTD.
Essex Works, Birmingham.

WRIGHT'S GAS HOT CLOSETS.

These Hot Closets are similar to Gas Cookers, but without Hot Plate on the top. They are lined with Patent Non-Conductor, by means of which the room is kept cool, and a saving of gas effected.

SINGLE OVEN HOT CLOSETS.



SINGLE OVEN HOT CLOSET.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE. ENAMELLED STEEL.		
	WIDE.	DEEP.	HIGH.	£	s.	d.	£	s.	d.
2405	12 in.	12 in.	22 in.	3	0	0	3	7	6
2407	13 in.	13½ in.	24 in.	3	5	0	3	15	0
2410	14½ in.	14½ in.	25 in.	3	10	0	4	0	0
2415	16 in.	15 in.	28 in.	4	10	0	5	2	6
2420	17½ in.	16 in.	28 in.	5	0	0	5	15	0
2425	17½ in.	19½ in.	28 in.	5	10	0	6	10	0
2440	20½ in.	19½ in.	30½ in.	7	10	0	8	10	0

DOUBLE OVEN HOT CLOSETS.

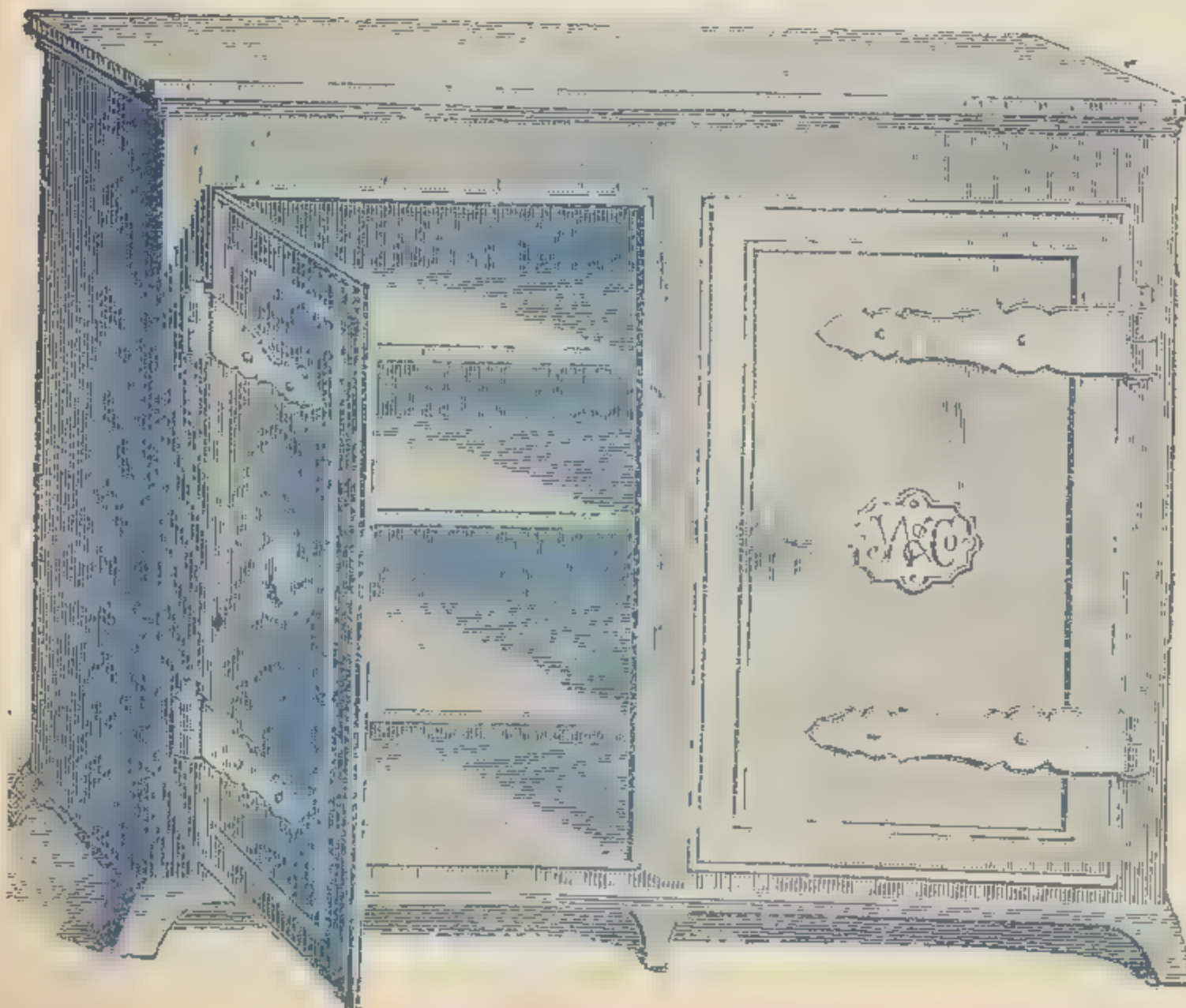
These are similar to the sketch, but are double ovens fitted with folding doors.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE ENAMELLED STEEL.		
	Two Ovens each.			£	s.	d.	£	s.	d.
Double 2415	13½ in.	17 in.	25 in.	10	0	0	11	10	0
" 2420	16 in.	17 in.	28 in.	11	10	0	13	10	0
" 2425	17½ in.	19½ in.	28 in.	12	0	0	15	0	0
" 2440	20½ in.	19½ in.	30½ in.	17	0	0	20	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

* The prices in these columns are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run. Unless specially ordered to the contrary they will be sent in Enamelled Steel.

CHEAP HOT CLOSETS.

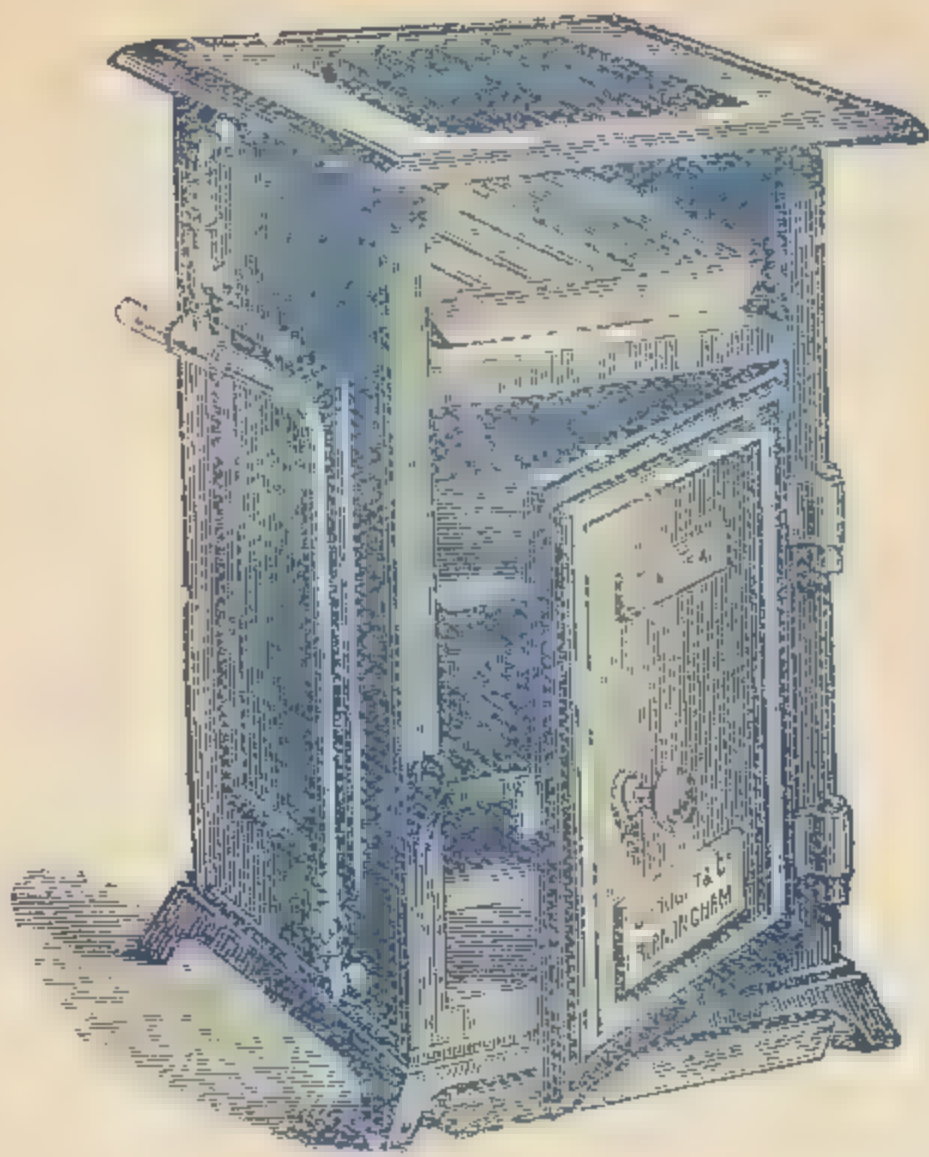


These are a cheaper form of Hot Closets, and are constructed of cast-iron frame work, with sheet iron sides, and are not lined with Non Conductor.

No.	INSIDE DIMENSIONS		PRICE.		
	WIDE.	DEEP.	£	s.	d.
66	22 inch	24 inch.	6	0	0
67	36 inch	24 inch.	12	10	0
68	54 inch	26 inch.	18	0	0
69	60 inch	26 inch.	22	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

WRIGHT'S "ARTISAN" GAS COOKER.



No. 1400.

The "Artisan" Gas Cookers have been introduced to meet the demand for a form of Cooker cheaper than the "Eureka," but of thoroughly substantial make. They are made of Cast-iron, with fire-brick crown to oven, not jacketed with non-conducting material, and are confidently recommended. They are, however, of course, not so economical as the "Eureka" Jacketed Cooker.

In the ovens, meat can be roasted, or bread, pastry, cakes, &c., baked perfectly, whilst on the top is an arrangement for boiling and broiling.

No.	Inside Dimensions of Roaster.			No. of Boiling Burners.	Price.		
	High.	Wide.	Deep		£	s.	d.
490	20	12	10½	1	1	5	0
1400	15½	10½	11	1	1	17	6
1402	19	10½	11	2	2	2	0
1404	21	12	11½	2	2	15	0
1405	20	12	12½	3	3	7	6
1407	22	13	14½	4	3	17	6
1410	23	15½	15½	4	4	17	6
1415	23½	16½	16½	4	5	17	6
1420	23½	17½	17½	5	6	17	6

2-15
3-12

WRIGHT'S "BACHELOR" GAS STOVES.



No. 490.

This is a very compact Cooker for small families, and is substantially made, having cast-iron front, door and top, with polished fittings. It has a single oven heated by gas inside. Each Stove has a boiling burner on the top.

No.	Size of Oven.			Size of Roaster.			Outside Dimensions.			Price.		
	High	Wide	Deep	High	Wide	Deep	High	Wide	Deep	£	s.	d.
490	15	9½	8	20	12	10½	20½	12½	11	1	5	0



No. 58.

These are very compact Cookers for small families, and are substantially made, having cast-iron front, door and top, with polished fittings. They have a roaster below the burner, and an oven above it, the one burner heating both compartments. Each Stove has a boiling burner on the top.

No.	Size of Oven.			Size of Roaster.			Outside Dimensions.			Price.		
	High	Wide	Deep	High	Wide	Deep	High	Wide	Deep	£	s.	d.
54	6½	9½	7½	6½	9½	8	19½	12½	11	1	5	0
58	9	9½	9½	8	9½	10	24	15½	14	2	5	0

Polished copper reflectors are supplied, which fit into the Roaster and convert the Roaster when not in use into a heating stove.

Price for No. 54 extra ... 6s. 0d.
" " 58 extra ... 8s. 6d.



No. A4100.

WRIGHT'S PATENT GAS HOT PLATE. (WITH GRILLER.)

The hot-plates of the "Eureka" Cookers are supplied as shown or without the stands. Each hot-plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

SIZES AND PRICES.

No.	Sizes.			No. of Burners.	Price without Stand.			Price with Stand.		
	High	Wide	Deep		£	s.	d.	£	s.	d.
A4100	30	22	20	4	2	5	0	2	15	0
A4150	30	24	22	4	2	10	0	3	0	0
A4200	30	26	23½	5	3	10	0	4	0	0
A4250	30	27	25½	6	4	0	0	4	15	0
A4400	30	31	26	7	4	10	0	5	5	0
A4415	30	40	21	8	5	0	0	6	0	0
A4420	30	44	24	10	6	10	0	7	10	0
A4425	30	48	28	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S HOTEL BREAKFAST COOKER.

No. A925.

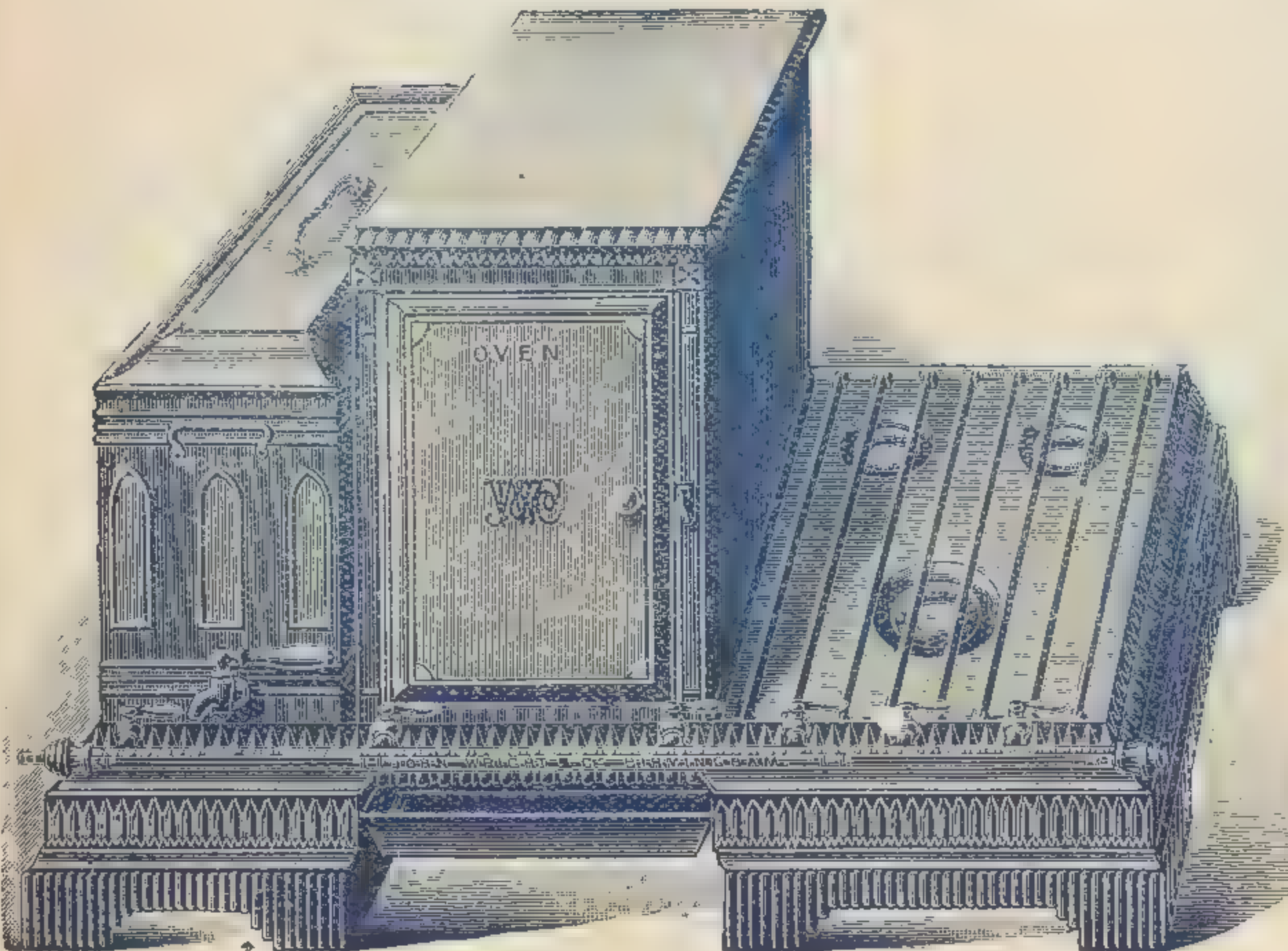
The drawing represents a most complete arrangement for Hotel Breakfast Cooking, or for Restaurants, Confectioners, or Coffee Houses.

The Apparatus consists of Water Boiler, Griller for chops, steaks, bacon, toast, &c.; Oven heated by waste heat from griller; and gas rings for boiling, &c. Further boiling accommodation may be had, if desired, by removing the oven or boiler, both of which are portable.

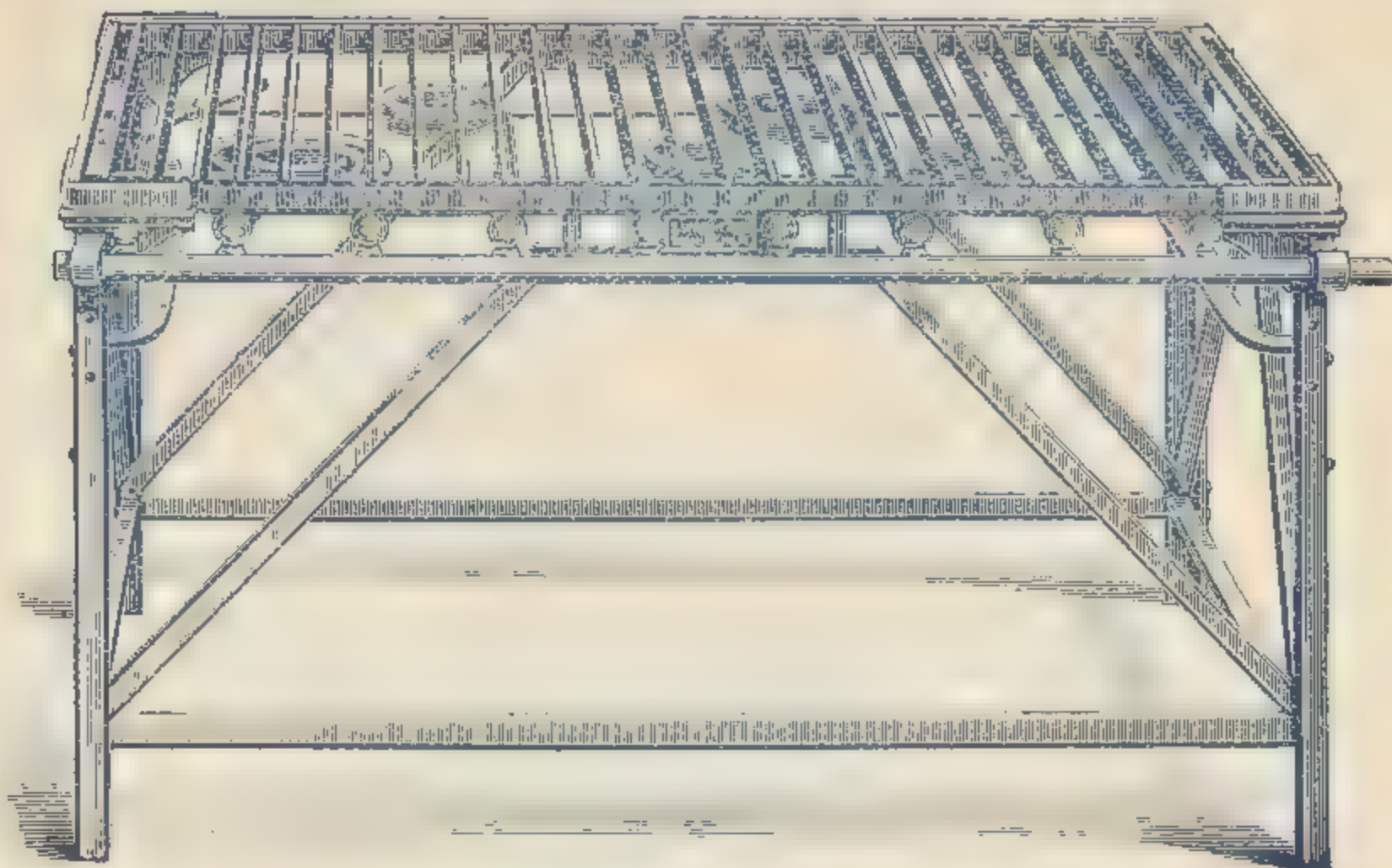
The oven is 17½in. deep x 12in. wide x 18in. high, and is heated by two powerful burners, the deflected heat from which serves the toaster or griller, shown below the oven. The boiler, containing 6½ gallons, is of strong polished copper, tinned inside and fitted with draw-off tap.

Size over all :
46in. wide x 26in. deep x 24in. high.

Price complete £6 16 6



WRIGHT'S GAS HOT PLATE.



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

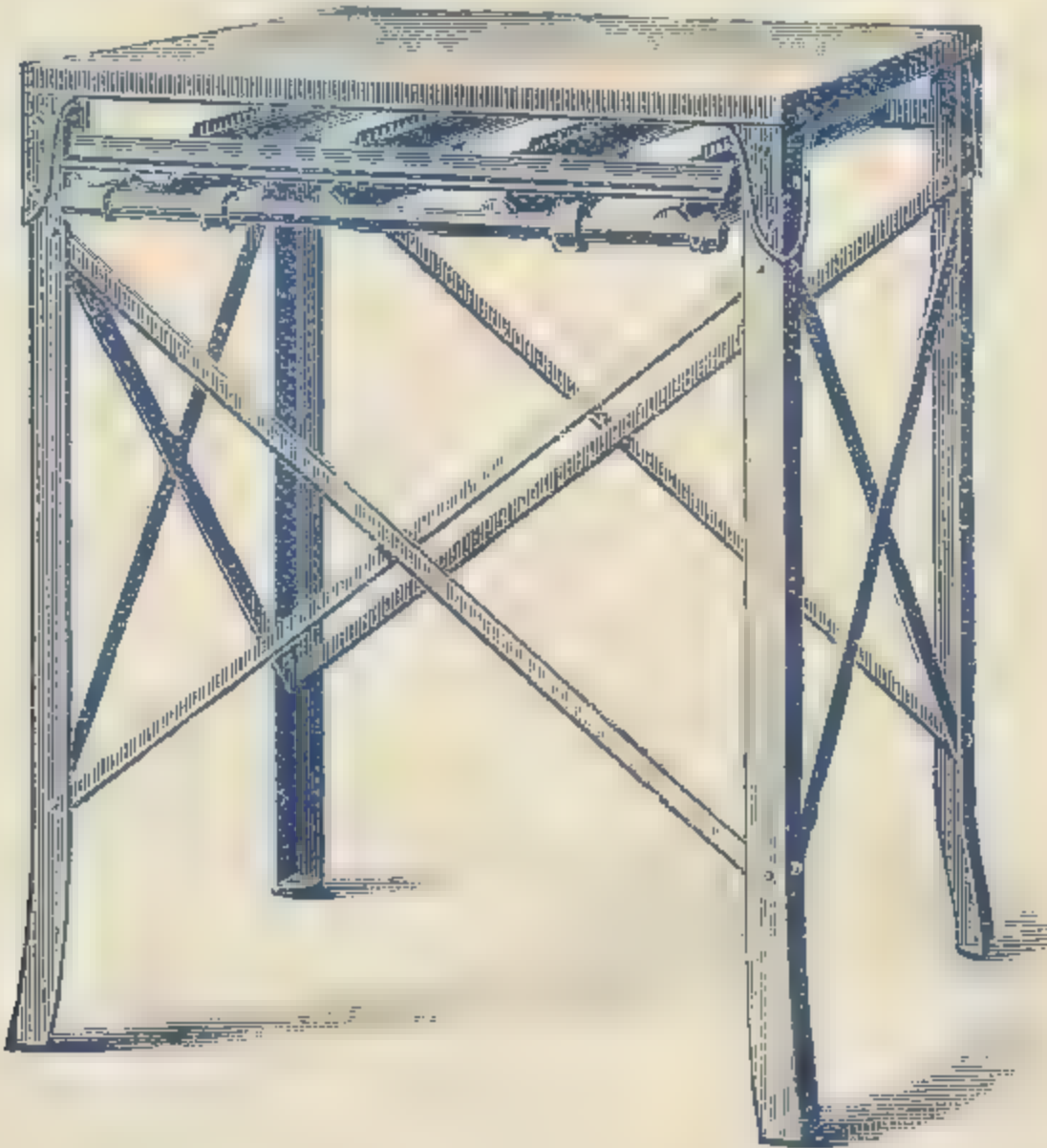
TESTIMONIAL.

Dear Sirs,—The Hot Plate, we are pleased to inform you, admirably meets our requirements, and gives great satisfaction.
 25, Corporation Street, Birmingham, March 22nd, 1889.
 Yours truly, PATTISON & CO.

PRICES ACCORDING TO SIZE.

WRIGHT'S GAS HEATED MUFFIN PLATE

(Suitable also for Lacquering Stove).



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

Gentlemen,—The Muffin Stove [you made for us a short time ago is working Satisfactorily. I can recommend it for similar work elsewhere.
 Yours truly, p.p. THE BIRMINGHAM COFFEE HOUSE CO., LIMITED,
 Birmingham, August 30th, 1887.
 S. E. SHORT, General Manager.

PRICES ACCORDING TO SIZE.

WRIGHT'S GAS HOT PLATES.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size 23in. by 12in. ... Price 31/6 each.



No. B934.

Fitted with four ring burners. Size 24in. by 18in.

Price 28/6 each.



No. B935.

Fitted with five ring burners. Size 24in. by 18in.

Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. ... Price 37/- each.

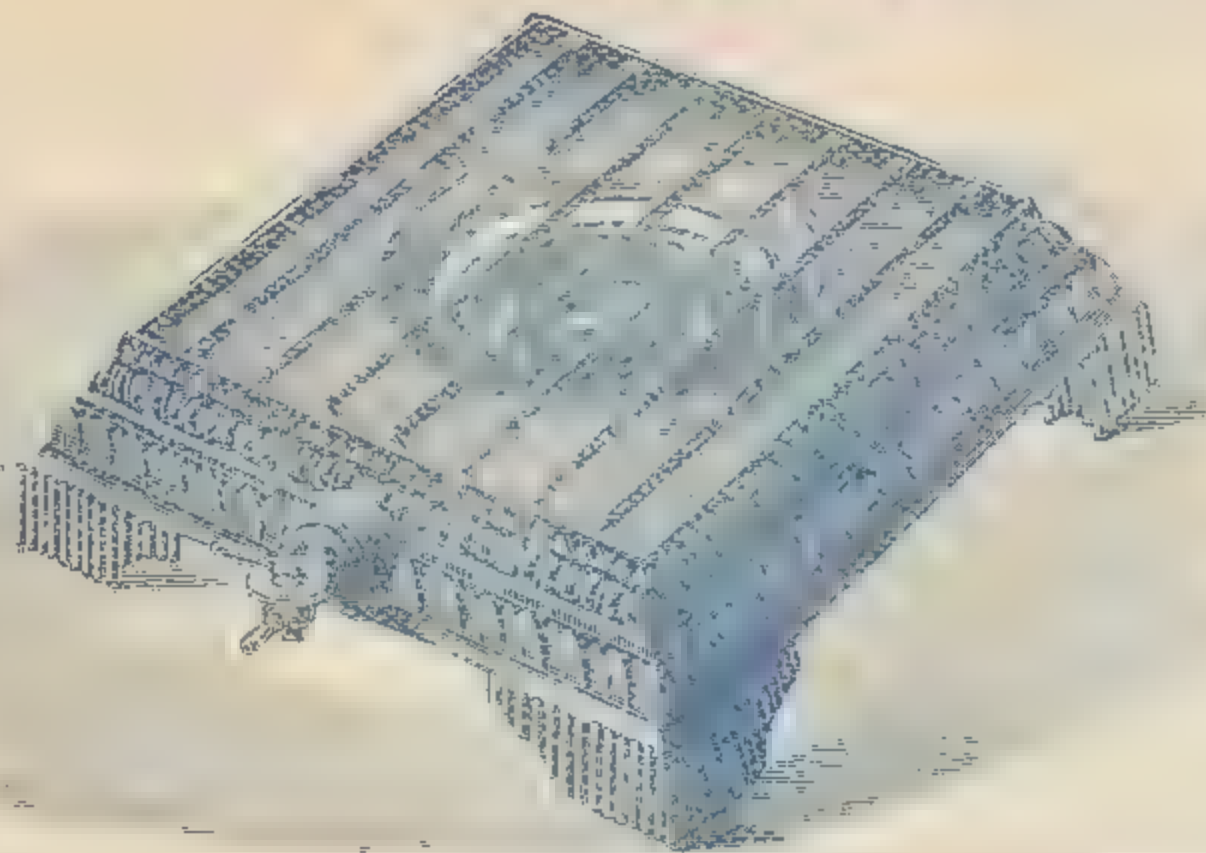


No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. ... Price 43/6 each.

WRIGHT'S GAS HOT PLATES.

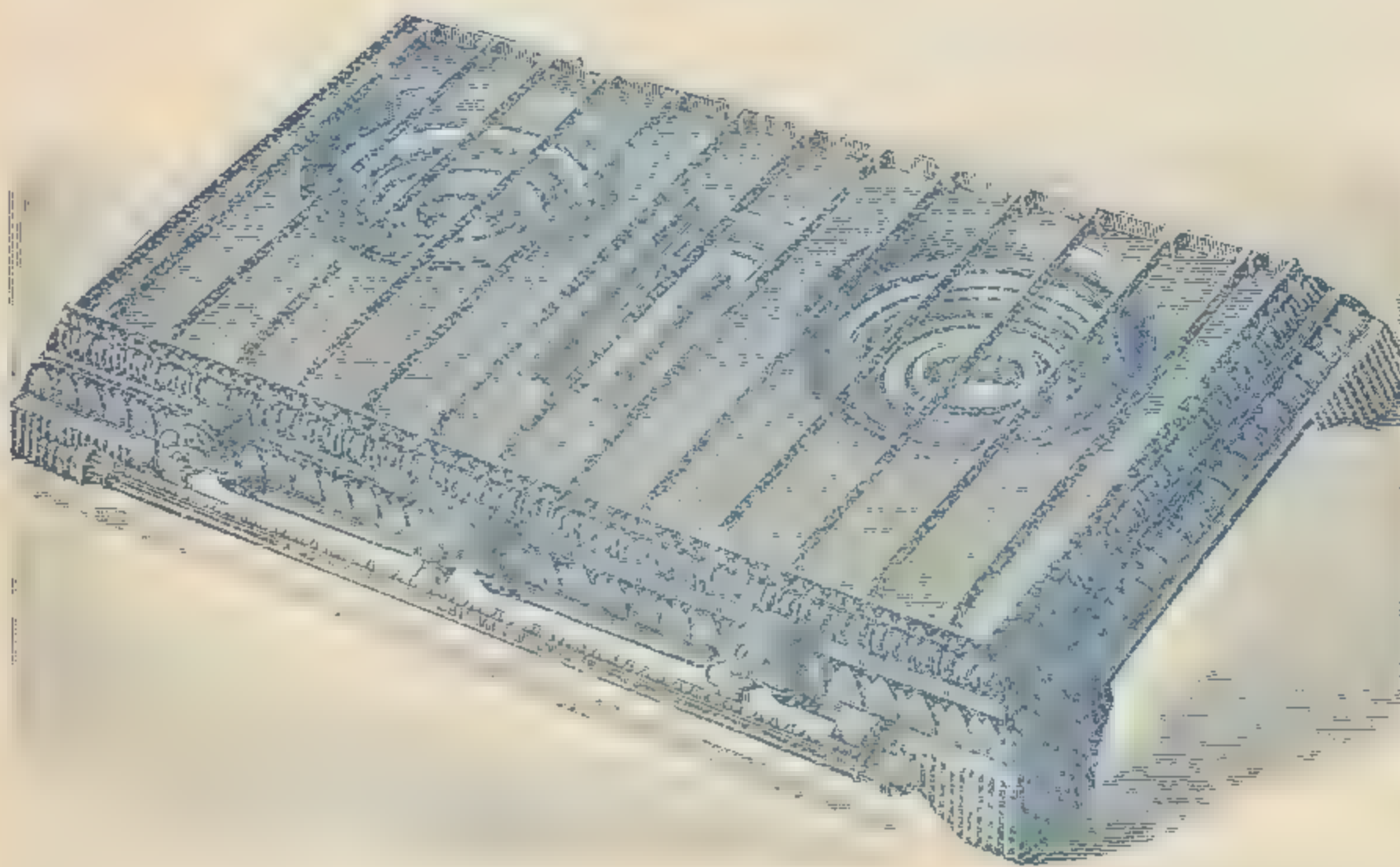


No. B920.

This is a most powerful arrangement of Concentric Burners, each of which has a separate Gas supply. The Gas Tap is so arranged that it will give four different results, according to the position in which the lever is turned. Thus:—

- 1st—The small Burner *only* may be turned on.
- 2nd—The larger Burner *only* may be turned on.
- 3rd—Both Burners turned on.
- 4th—Gas shut off.

Size 17in. long x 18in. wide x 5in. high. Price ... 32/-

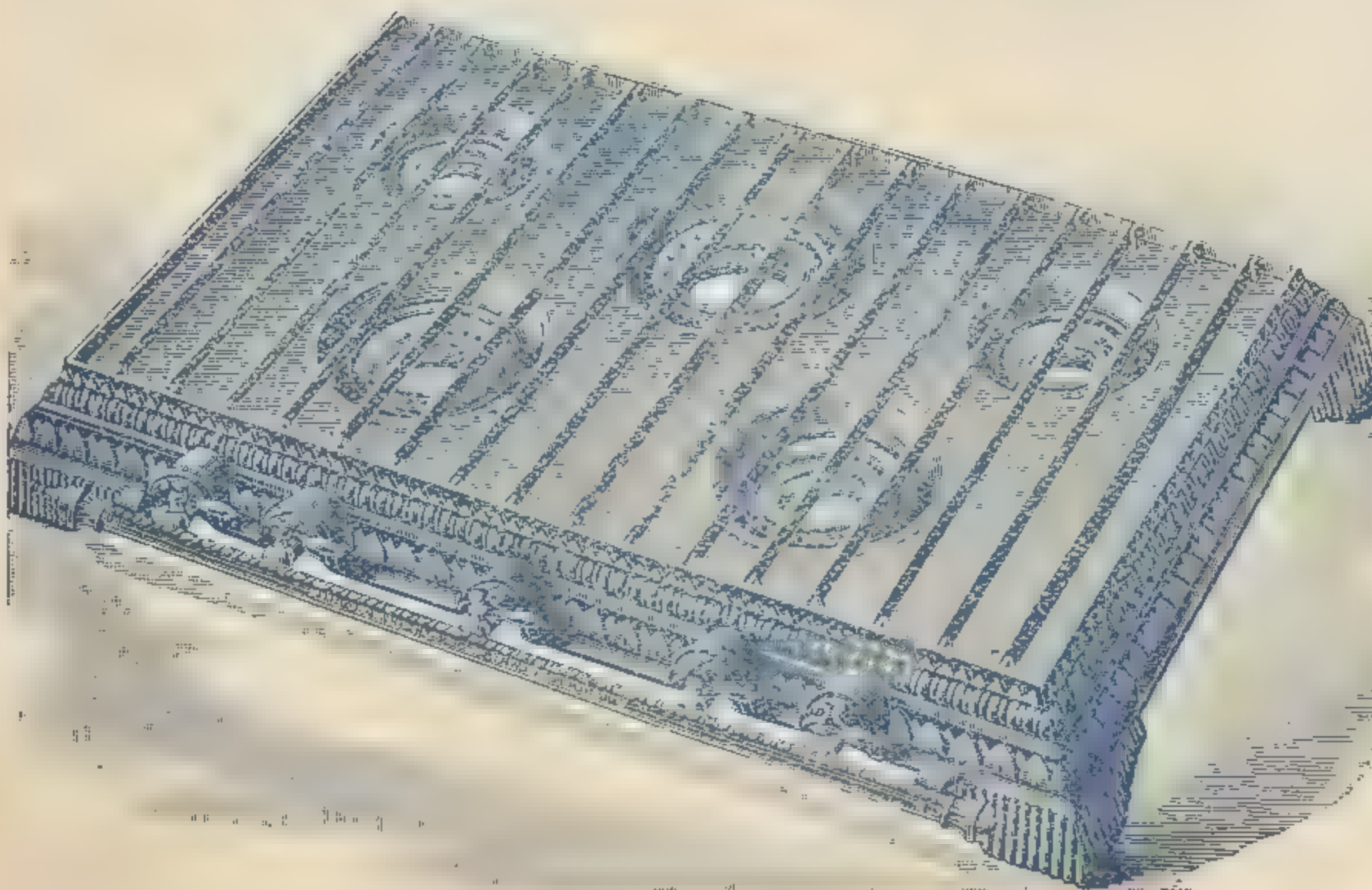


No. B921.

No. B921 is fitted with two Concentric Burners and one straight Burner (five burners in all), and with special taps as described above.

Size 34½in. long x 19½in. wide x 5½in. high.

Price 52/-



No. B922.

No. B922.—A large Hot Plate, with five powerful ring burners.

Size 34½in. long x 22½in. wide x 5½in. high.

Price 67/-

WRIGHT'S GAS BATHS.

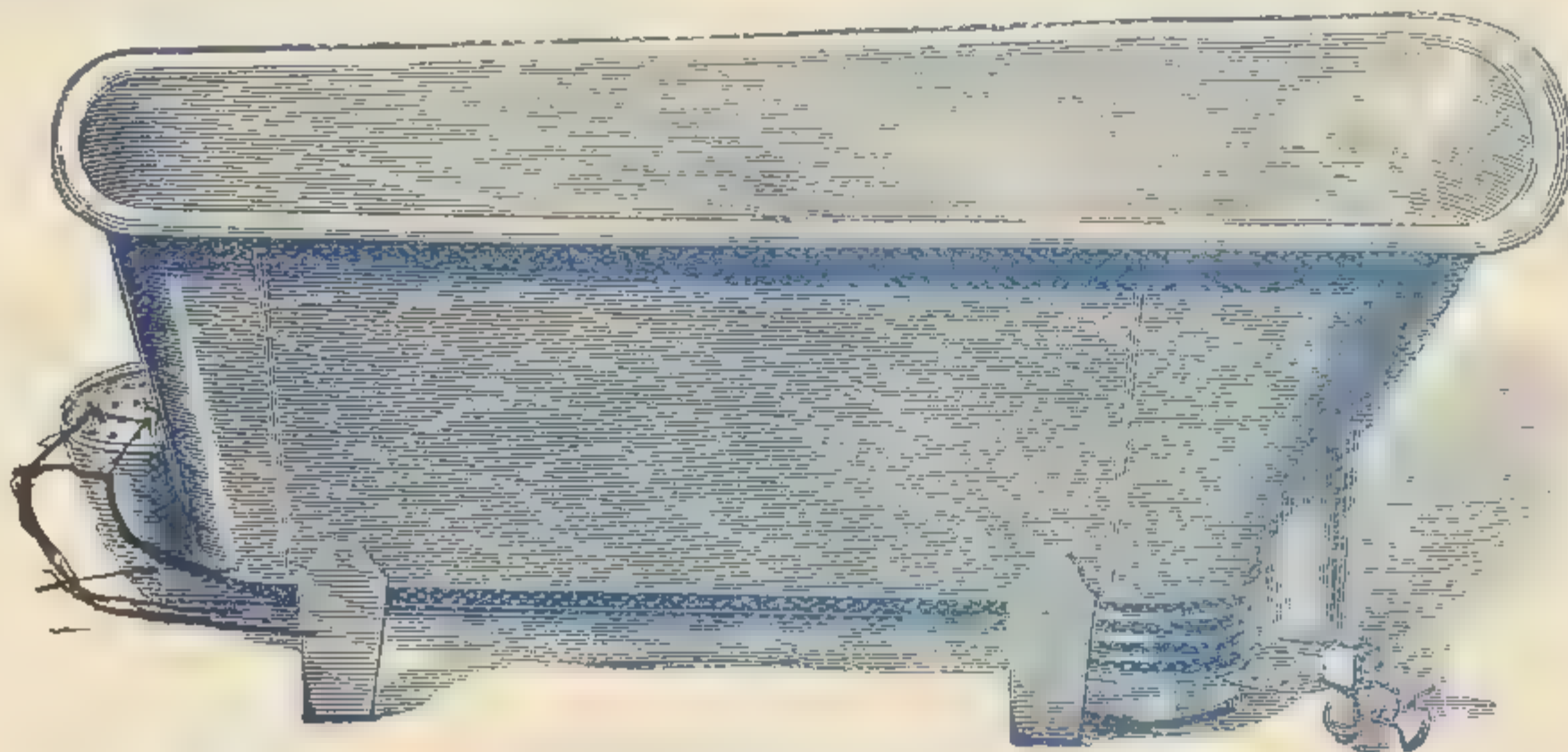
Heated by Gas in forty-five minutes at a cost of 2d.—Gas at 4s. per 1,000 feet.

The report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute on Gas Baths, says:—

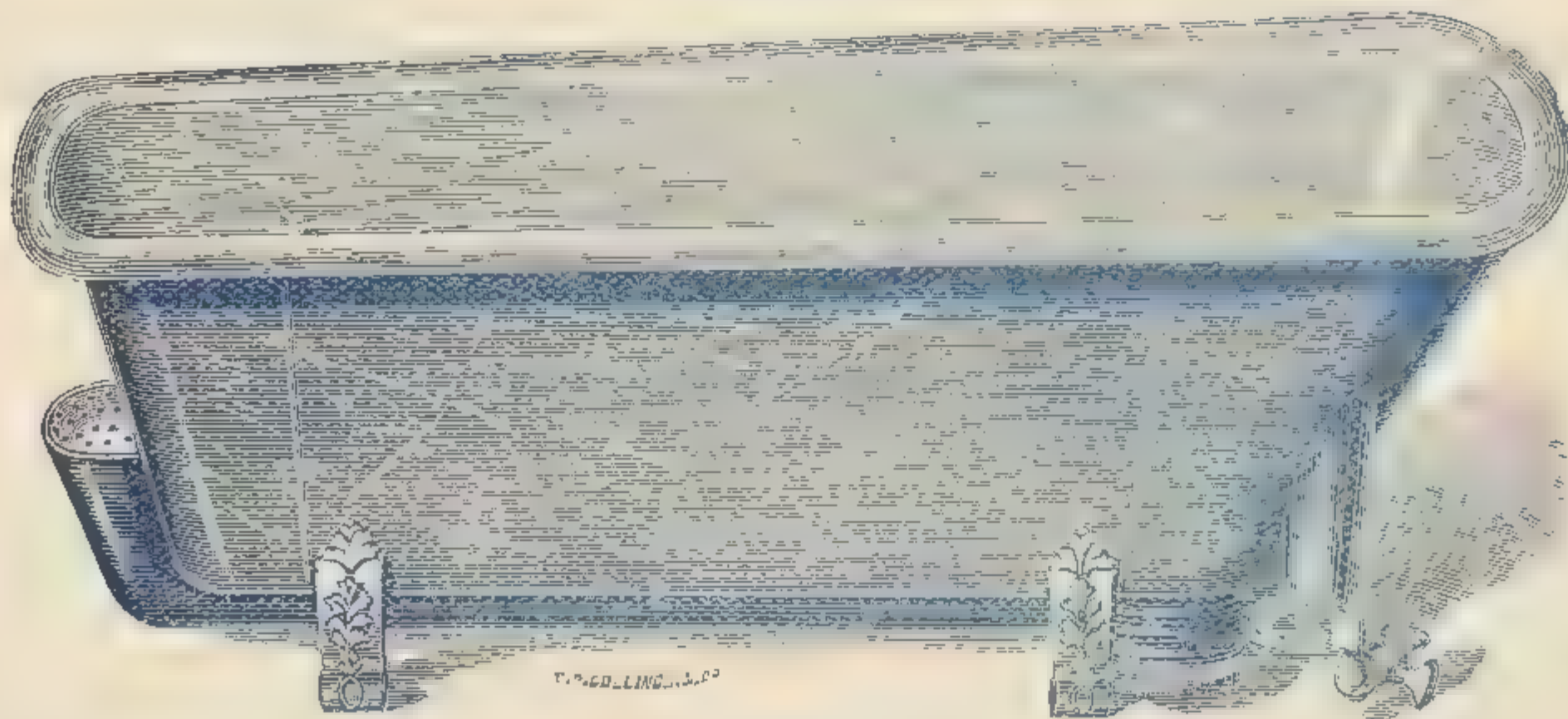
"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June 2nd, 1885, relating to the foregoing Report on "Wright's Gas Baths."

"The results of these tests are all very satisfactory showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost less than a penny for gas. The percentage of heat utilised is very high, being respectively 82.9, 84.4, 87.3, and 98.4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A701 or A702.



No. A704 or A705.

TESTIMONIAL

The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

Yours respectfully, J. LAWTON.

26, Eastbank Street, Southport, August 27, 1888.

PRICES.

No. A700—5ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c. ...	£5 0 0
No. A701—Same as No. A700, but stronger, and with more powerful burner, &c. ...	£6 0 0
No. A702—Same as A701, but with Copper Bottom ...	£7 7 0
No. A704—5ft. 6in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes ...	£9 9 0
No. A705—5ft. 6in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with connections for Supply, Waste Pipes, &c. ...	£14 0 0

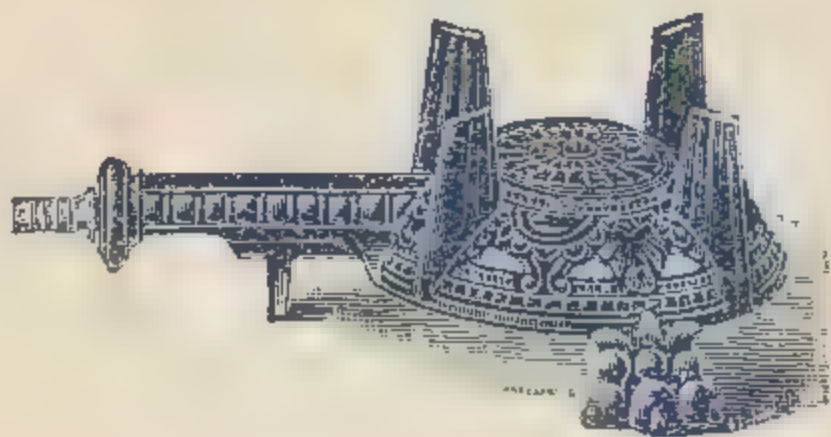
WRIGHT'S PATENT RAPID HEATING BATHS.

A patented arrangement can be supplied with any of the above Baths, by means of which 8 inch of water (a full bath) can be raised to 105 within 20 minutes.

Extra to price of Bath ... 30/-

best measurements of rolling was
 latter in small Books -

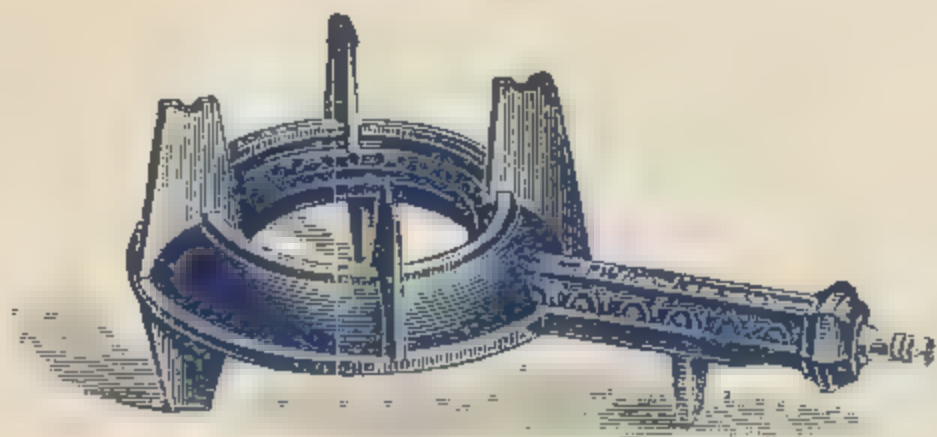
WRIGHT'S GAS BOILING STOVES.



No. B427. (REDUCED PRICE.)

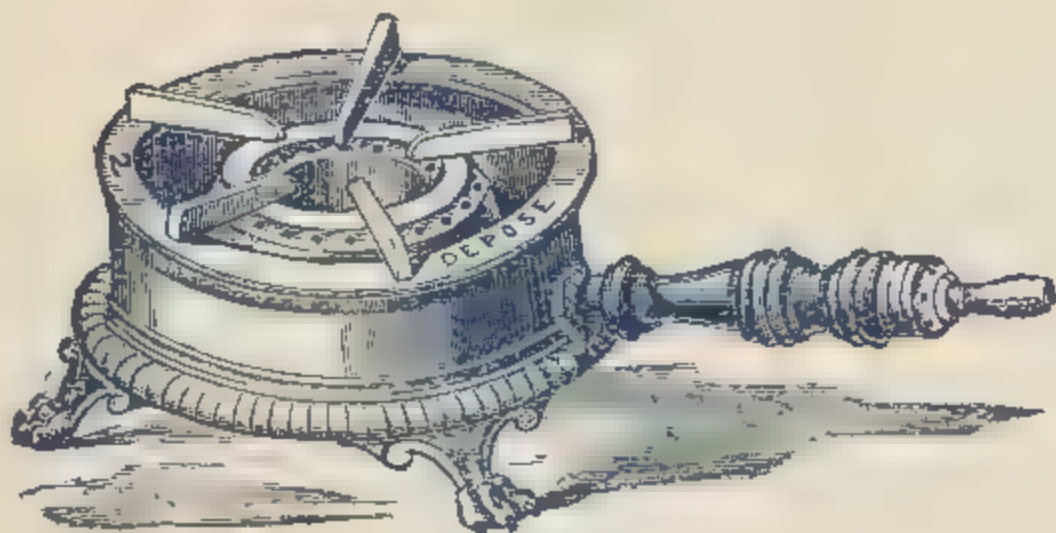
An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

Diameter	...	4½in.
Price	...	1/-



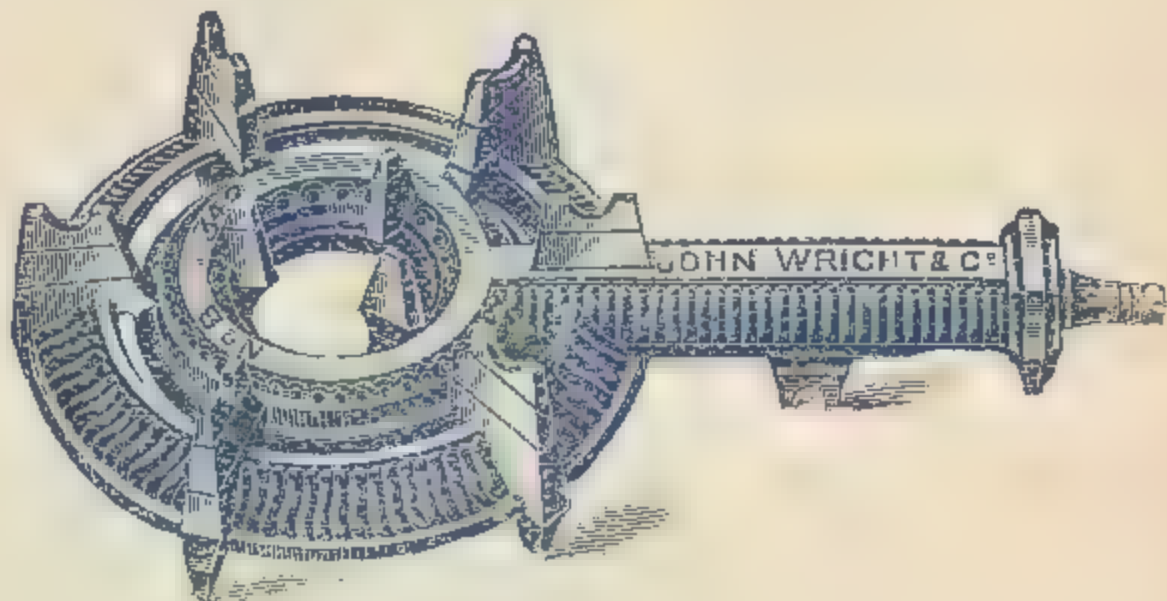
No. B320.

A cheap, strong Stove, cast in one piece, 6in. diameter .. 1/6



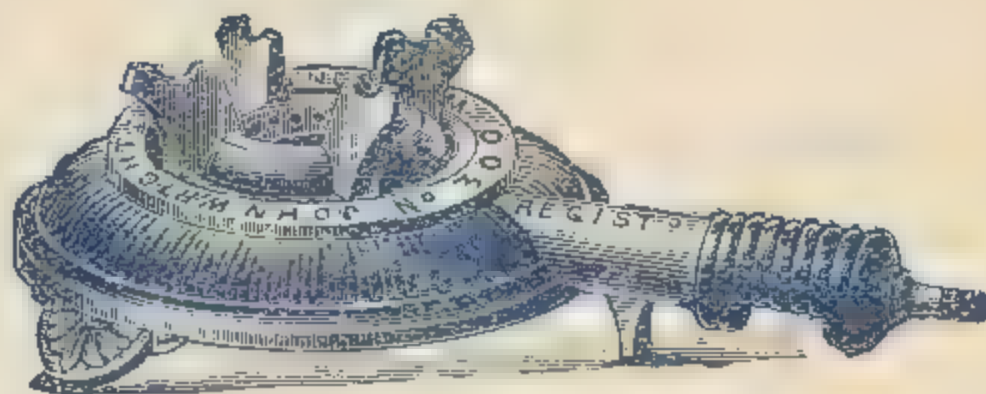
DEPOSE STOVES.

			s.	d.
No. B1	..	6½in. diameter	...	2 6
No. B2	...	7½in. ,,	...	3 3
No. B3	..	8in. ,,	...	4 3
No. B4	...	9½in. ,,	...	5 3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 31) and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

			s.	d.
No. B341	...	5½in. diameter	...	1 9
No. B342	...	7in. ,,	...	2 6
No. B343	...	9in. ,,	...	3 6

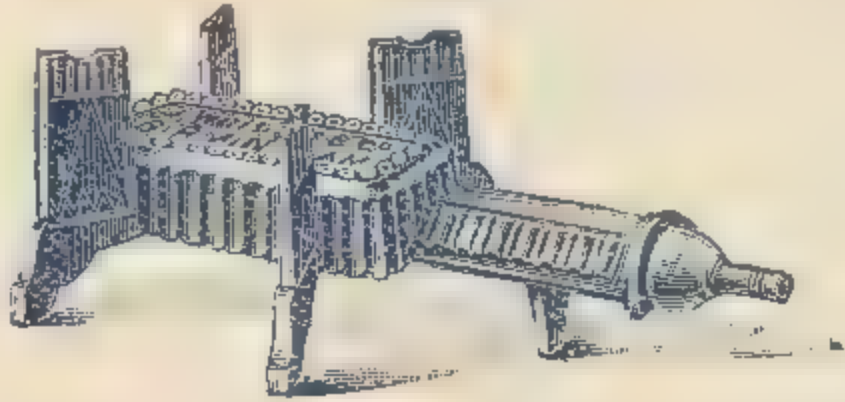


No. B300.

			s.	d.
No. B300	...	6½in. diameter	...	1 9
No. B302	...	7½in. ,,	...	2 9
No. B304	...	8½in. ,,	...	4 6
No. B306	...	9½in. ,, with double ring burner	6	9

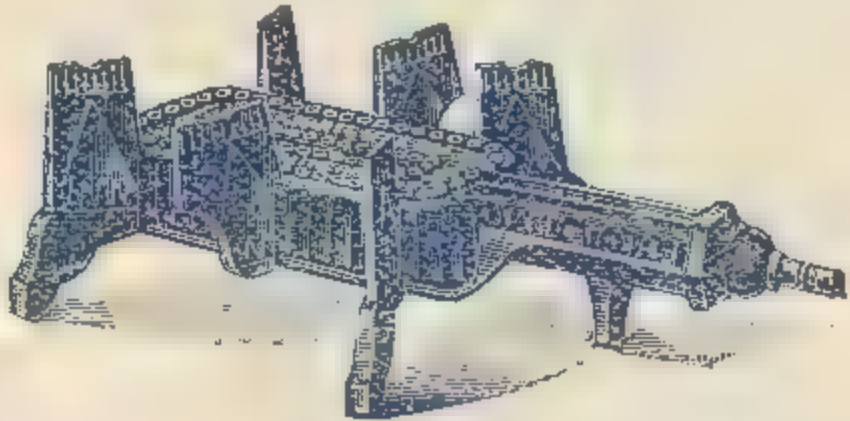
WRIGHT'S GAS BOILING STOVES.

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

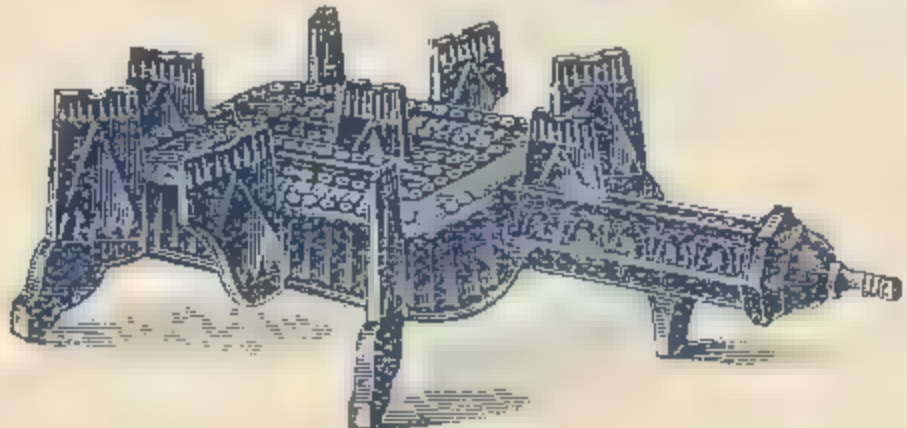


No. B309. Size, 8½in. long × 5in. wide. Price 1/9.

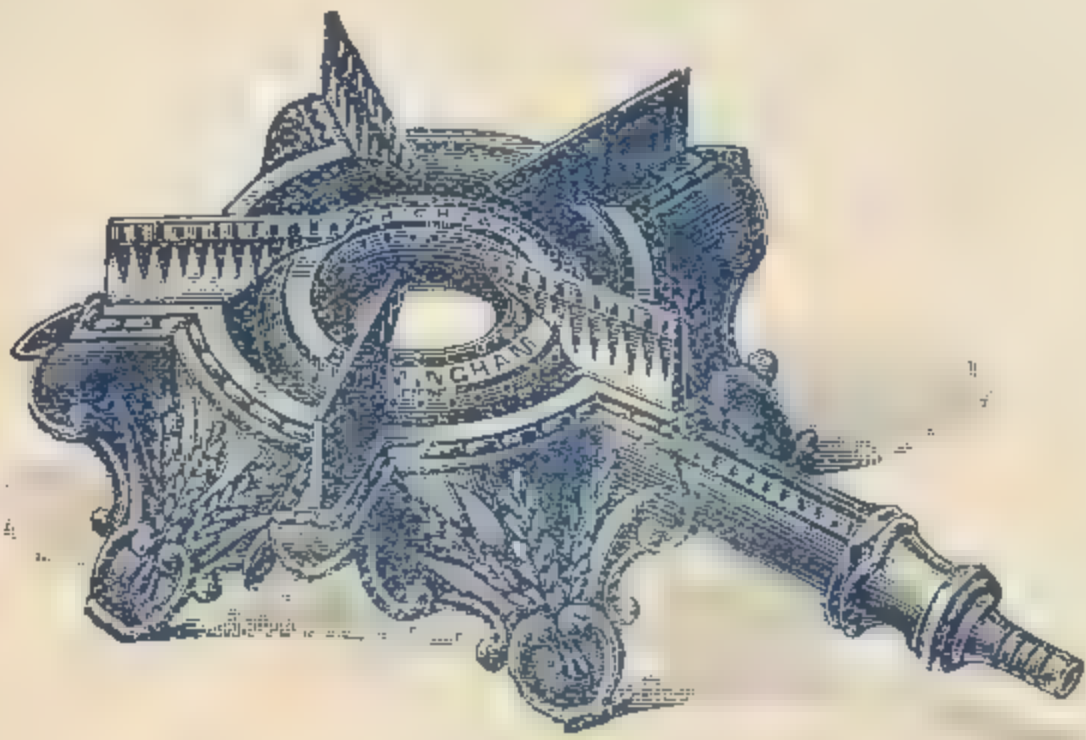
No. B310. Size, 10in. long × 6in. wide. Price 2/-.



No. B312. Size, 12½in. long × 6½in. wide. Price 3/6.



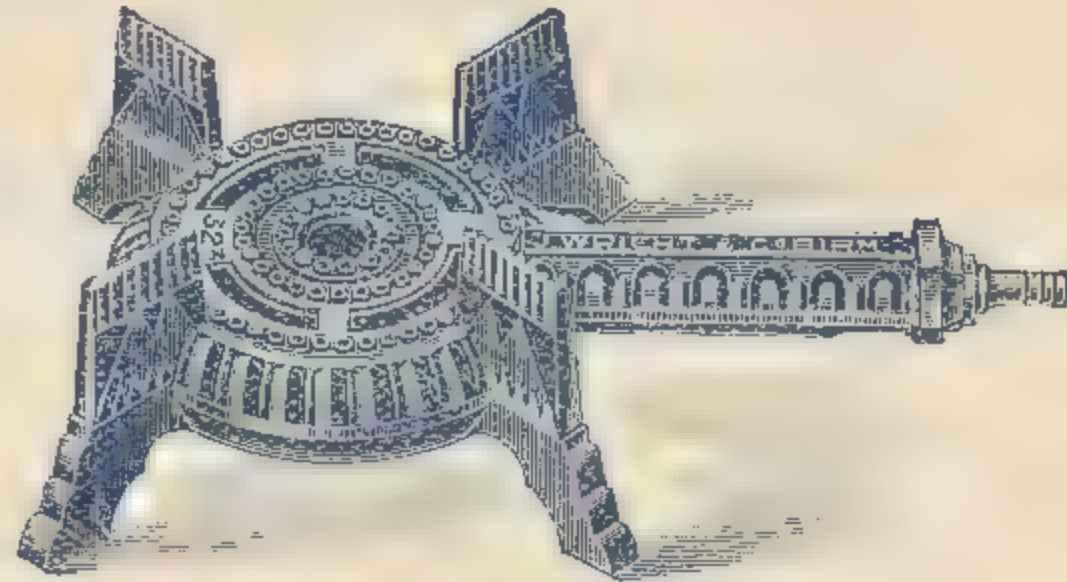
No. B314. Size, 12½in. long × 8in. wide. Price 5/9.



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Height.	Price s. d.
No. B315 ...	6½in.	3in.	3 0
No. B316 ...	8in.	3½in.	4 0
No. B317 ...	9in.	4½in.	5 0

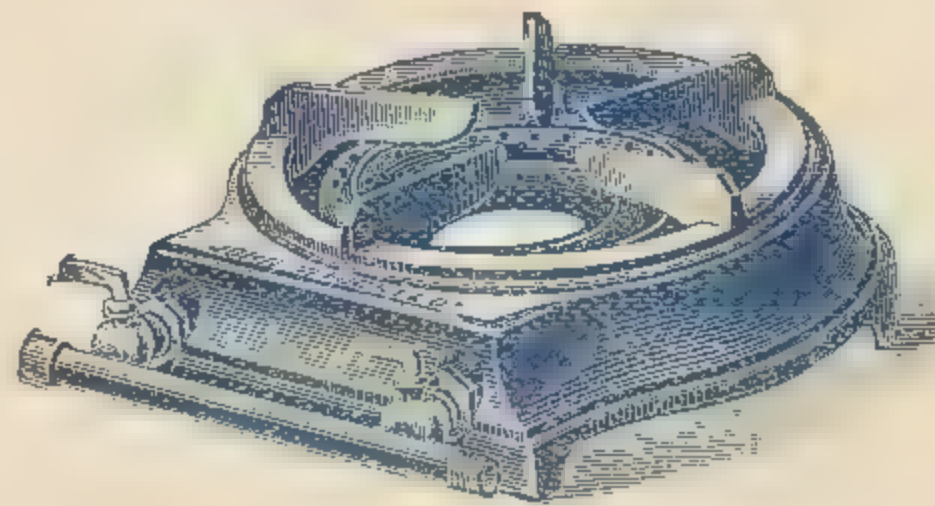


THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

	s.	d.
No. B321. 7in. diameter	2	6
No. B322. 8½in. "	4	0
No. B323. 11in. "	5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring	15 feet per hour.
Outer ring	25 " "
Total	40 " "

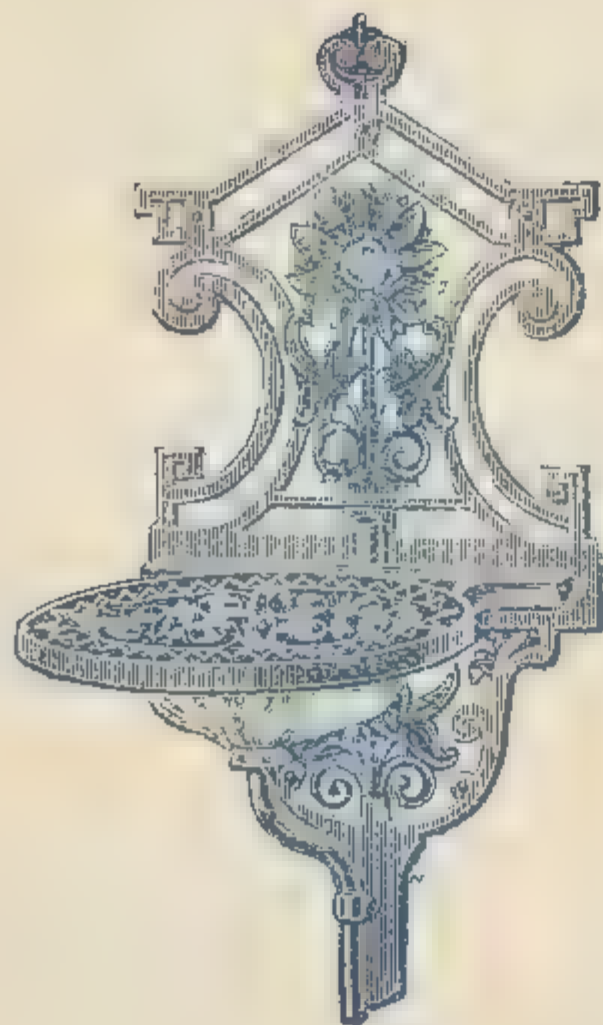
Diameter 12in.

Price 14/-

WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED.)



No. B330



No. B332.

The above will be found a very useful arrangement. They have been introduced by us to supply a long-felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first-rate design and finish.

No. B330.

Price	...	...	...	...	...	...	...	...	4/6 each.
-------	-----	-----	-----	-----	-----	-----	-----	-----	-----------

No. B332.

Price	...	...	...	...	...	...	...	...	5/6 each.
-------	-----	-----	-----	-----	-----	-----	-----	-----	-----------

TESTIMONIAL.

Gas Works Office, Pontlottyn, *via* Cardiff, 19th October, 1891.

GENTLEMEN,

The Wall Gas Brackets are to hand. I have tested one this morning and am very pleased with results. They are well made, decidedly cheap, and a conveniently useful article for the purpose for which they are intended.

Yours very truly, THOMAS ACLAND, Manager and Secretary.

WRIGHT'S WATER HEATERS.

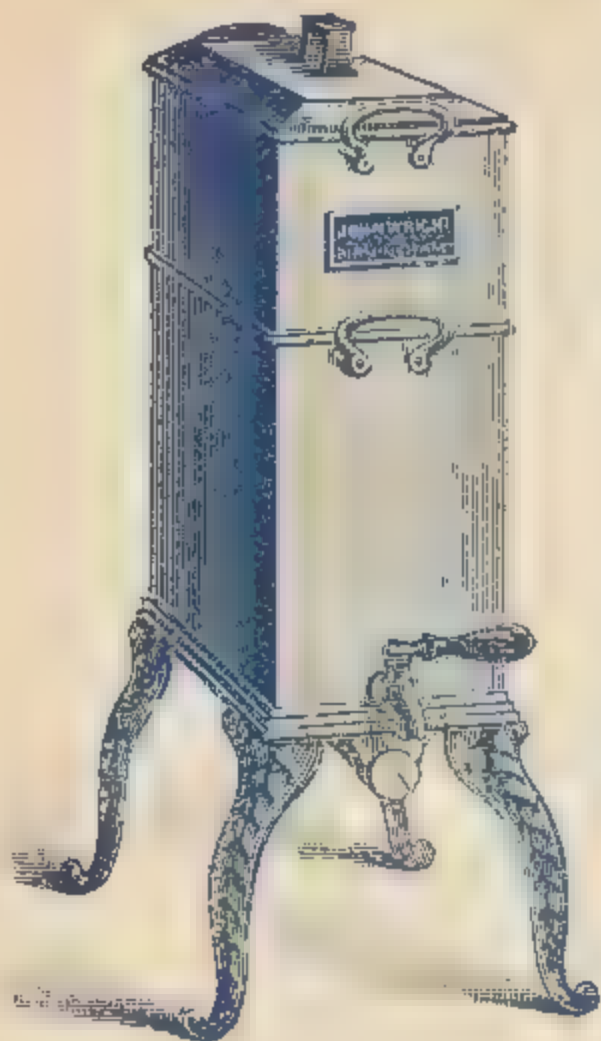
Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

COMBINED BOILER AND STEAMER.



A1002.

(MADE OF STRONG COPPER.)

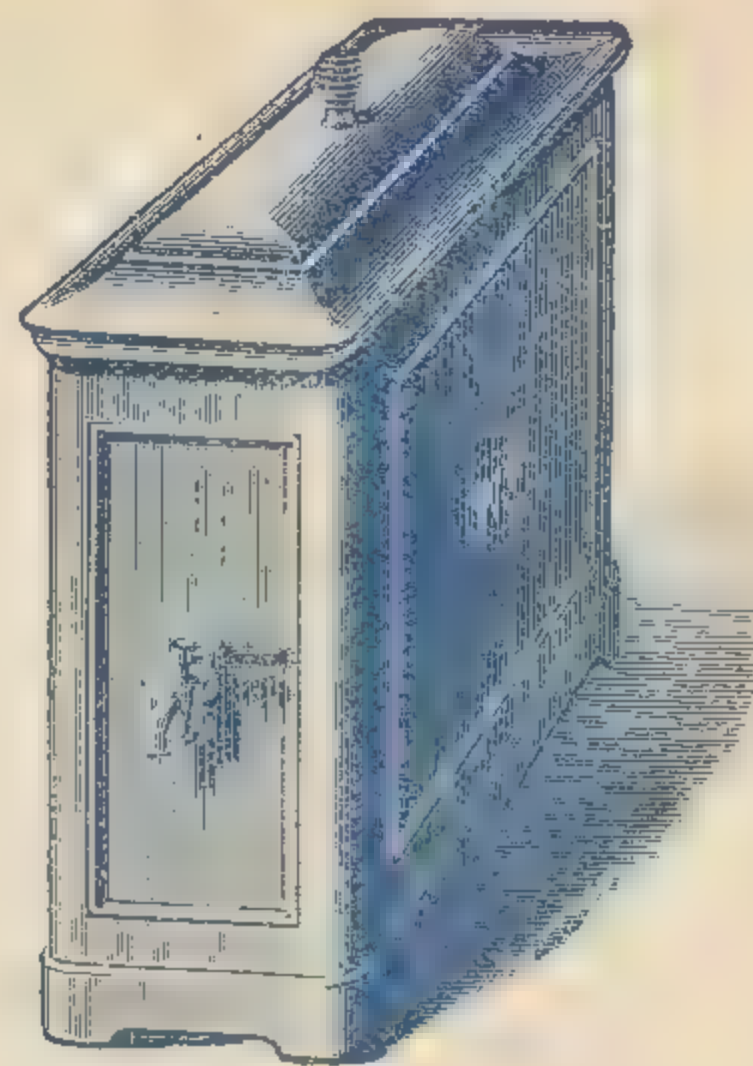
This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

	Sizes complete.			Capacity of Boiler.	PRICE.		
	Long	Wide	Deep.		£	s.	d.
A1002	12 in.	by 6 in.	by 16½ in.	3 gallons.	3	5	0
A1004	14 in.	by 6 in.	by 16½ in.	3½ "	3	10	0
A1006	16 in.	by 6½ in.	by 17½ in.	4½ "	3	15	0
A1008	20 in.	by 7 in.	by 18 in.	6 "	4	0	0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker.

For No. 405 407 410 415 420 425 440 Cooker,
65/- 65/- 65/- 70/- 70/- 75/- 80/-

WRIGHT'S WATER BOILER.



No. B711.

This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

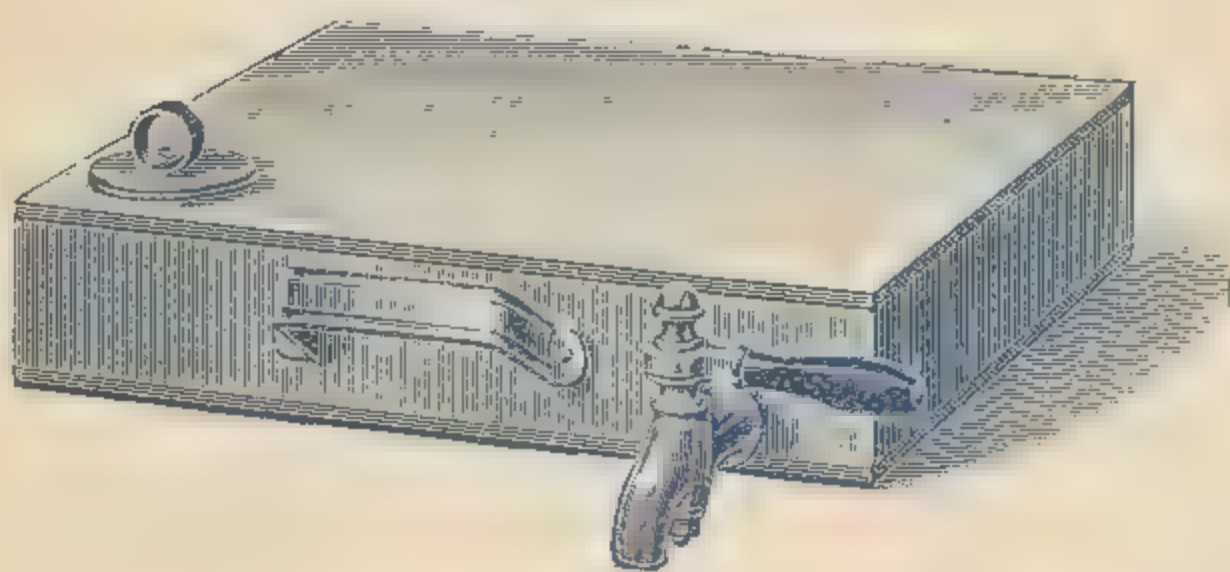
It is not a rapid heater and from the comparatively small consumption of gas it may with safety be used in a bath room.

PRICES OF SEPARATE BOILER:—

4 gallons	...	...	...	£2 10 0
9 "	...	...	...	£4 0 0
13 "	...	...	...	£5 15 0

WRIGHT'S COPPER WATER BOILER.

HEATED BY WASTE HEAT FROM COOKER, MADE IN POLISHED COPPER AND TINNED INSIDE.



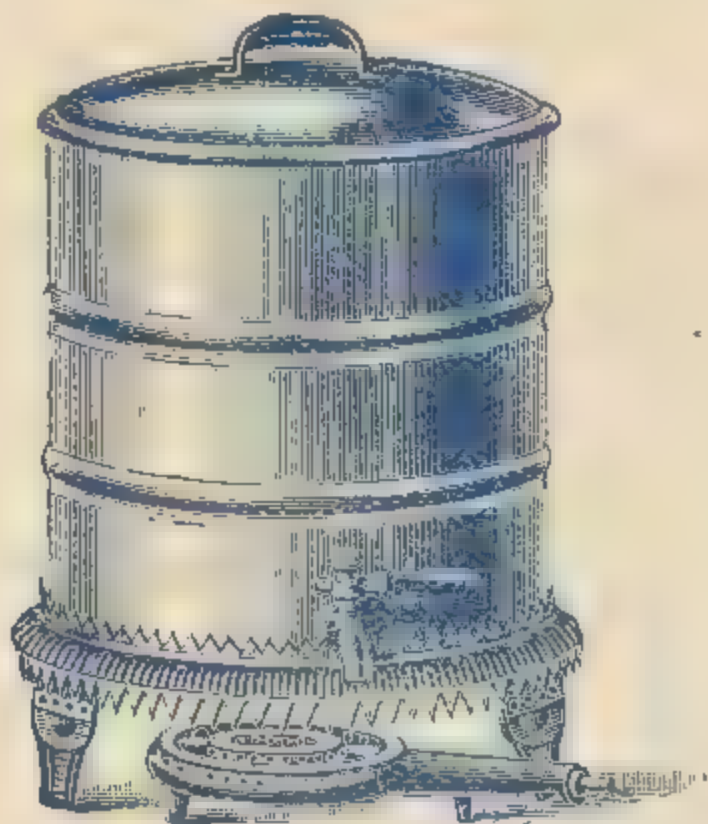
No. A1003.

For use with Cooker	Capacity.		Price.
	About	Gal.	
No.			
405	1	"	30/-
407	1½	"	
410	1½	"	
415	2	"	35/-
420	2½	"	
425	3	"	40/-
440	3	"	

This Water Boiler is made to fit on to our Eureka Cooker (see page 12). It fits into the space between top of Oven and Hot plate, and is heated by the waste heat from crown of oven. Thus, during the time that the meat, &c., is being cooked in the oven, a sufficient supply of warm water for washing up, &c., is being obtained in the water boiler, and without any extra expenditure of gas. The boiler is made in strong copper and polished.

WRIGHT'S "SIMPLEX" WATER HEATER.

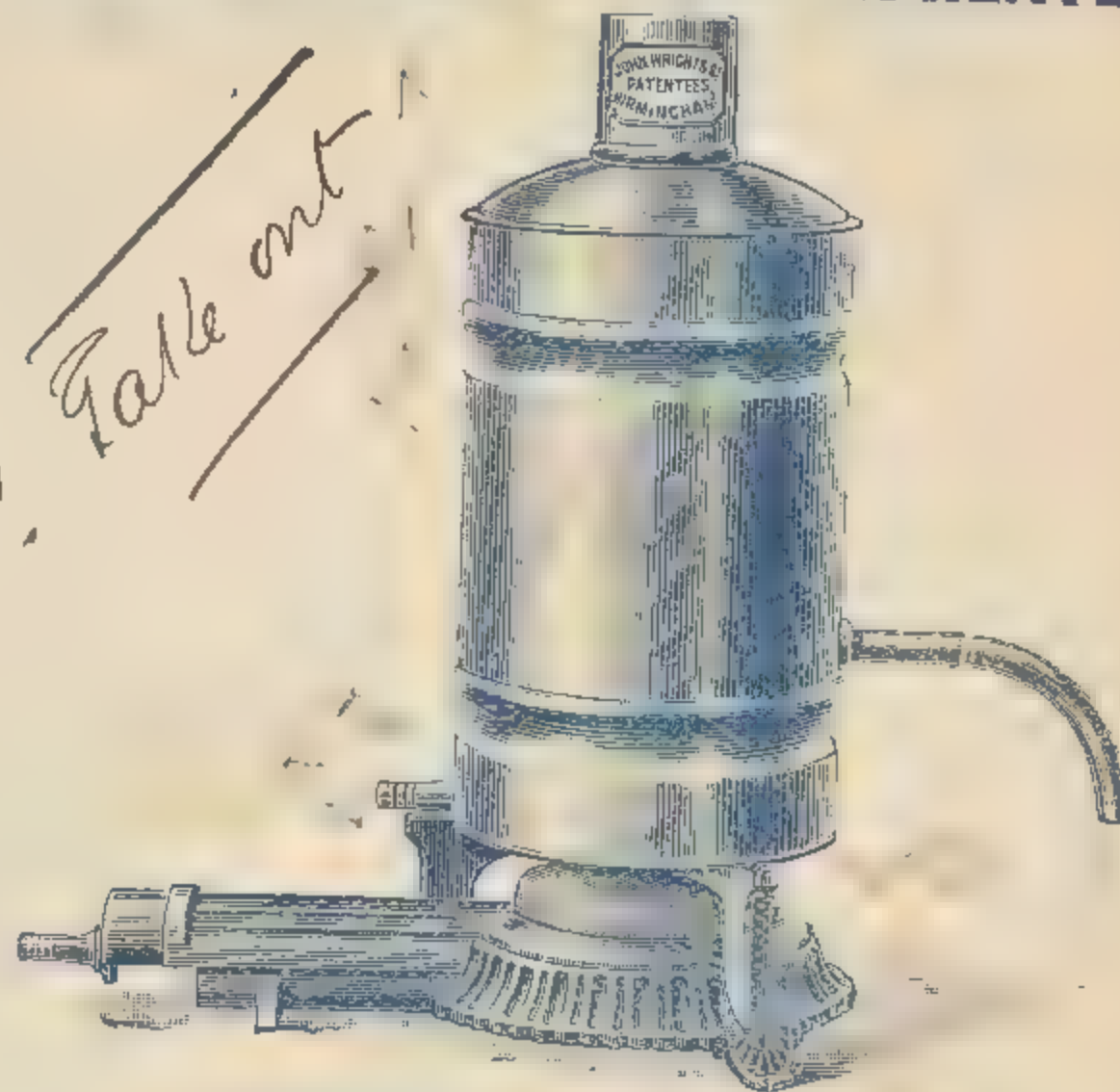
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 galls.	16 galls.
Price, in Galvanised Iron, complete with burner	37/6	50/-
Ditto, in stout copper, tinned inside	45/-	70/-

WRIGHT'S "INSTANTANEOUS" WATER HEATER

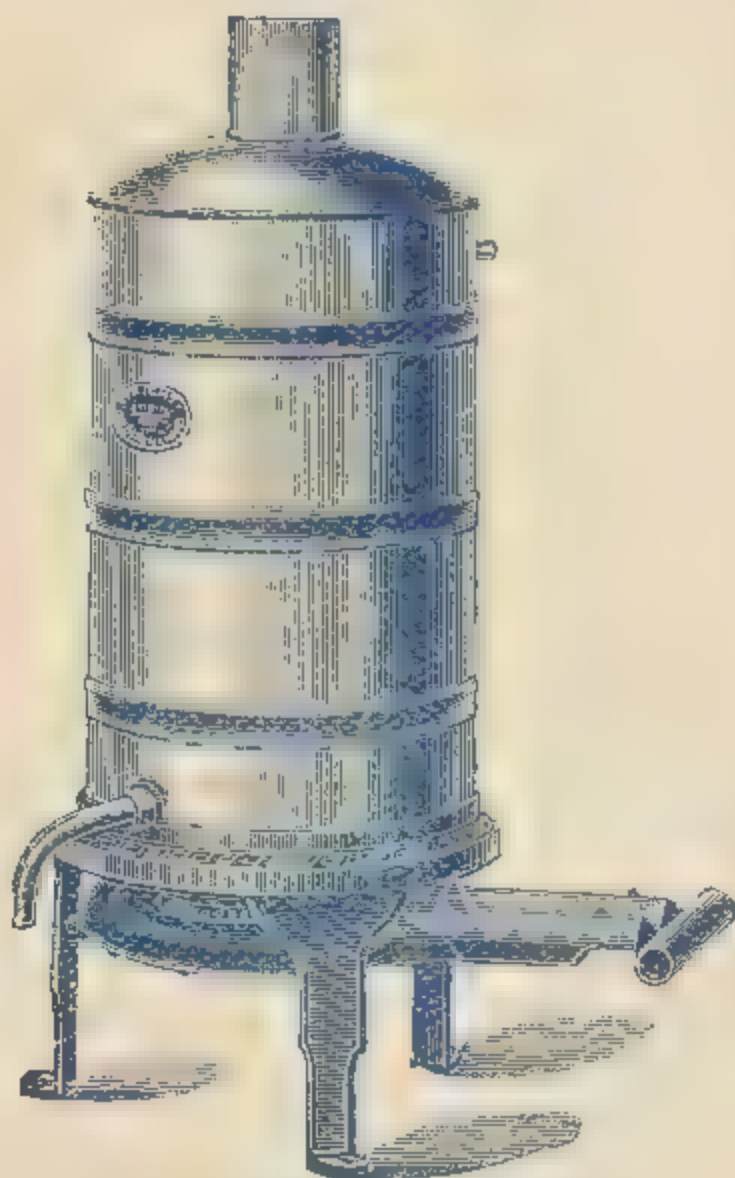


No. B1030.

This is a cheap form of Heater, suitable for delivering a small stream of hot **pure** water. In it the products of combustion do not come into contact with the water. It is suitable for lavatories, or for shaving, &c. It will deliver a stream of water at the rate of 20 gallons per hour, at a temperature of 110° Fahr., or small quantities at a correspondingly increased temperature. Gas consumption, 40 feet per hour.

Price complete 35/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

The Heater is now made with straight legs, so as to take up as little room as possible.

No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

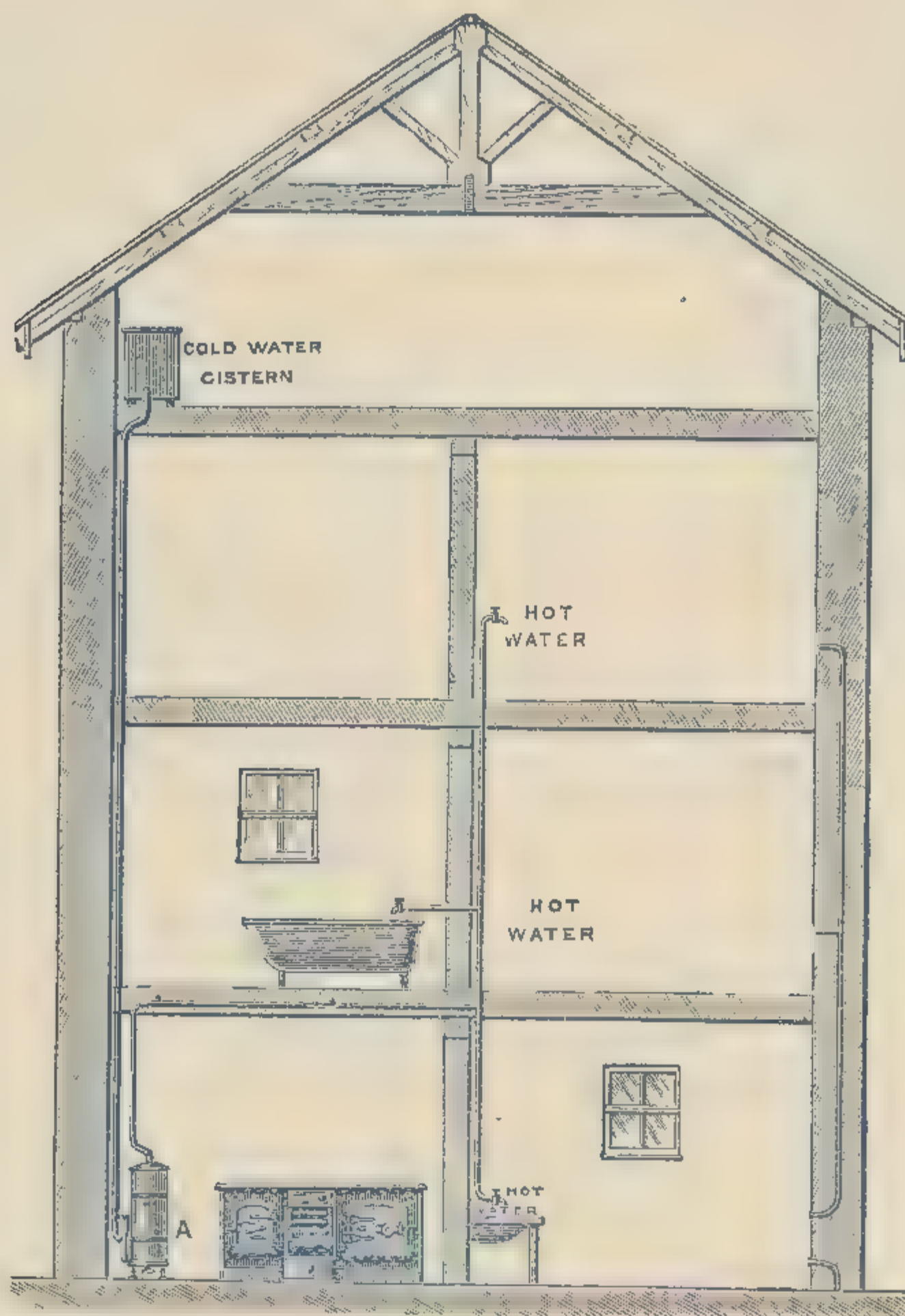
Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING CYLINDER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



The above drawing shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described on next page.

The heater A shows the complete apparatus. Should Hot Water be drawn from any tap, no matter how far from the heater, cold water from the cold water cistern will replace the hot water drawn off, and acting on the valve the gas will at once be turned on till the cold water is raised to the desired temperature, when it will be automatically cut off. For full description see next page.

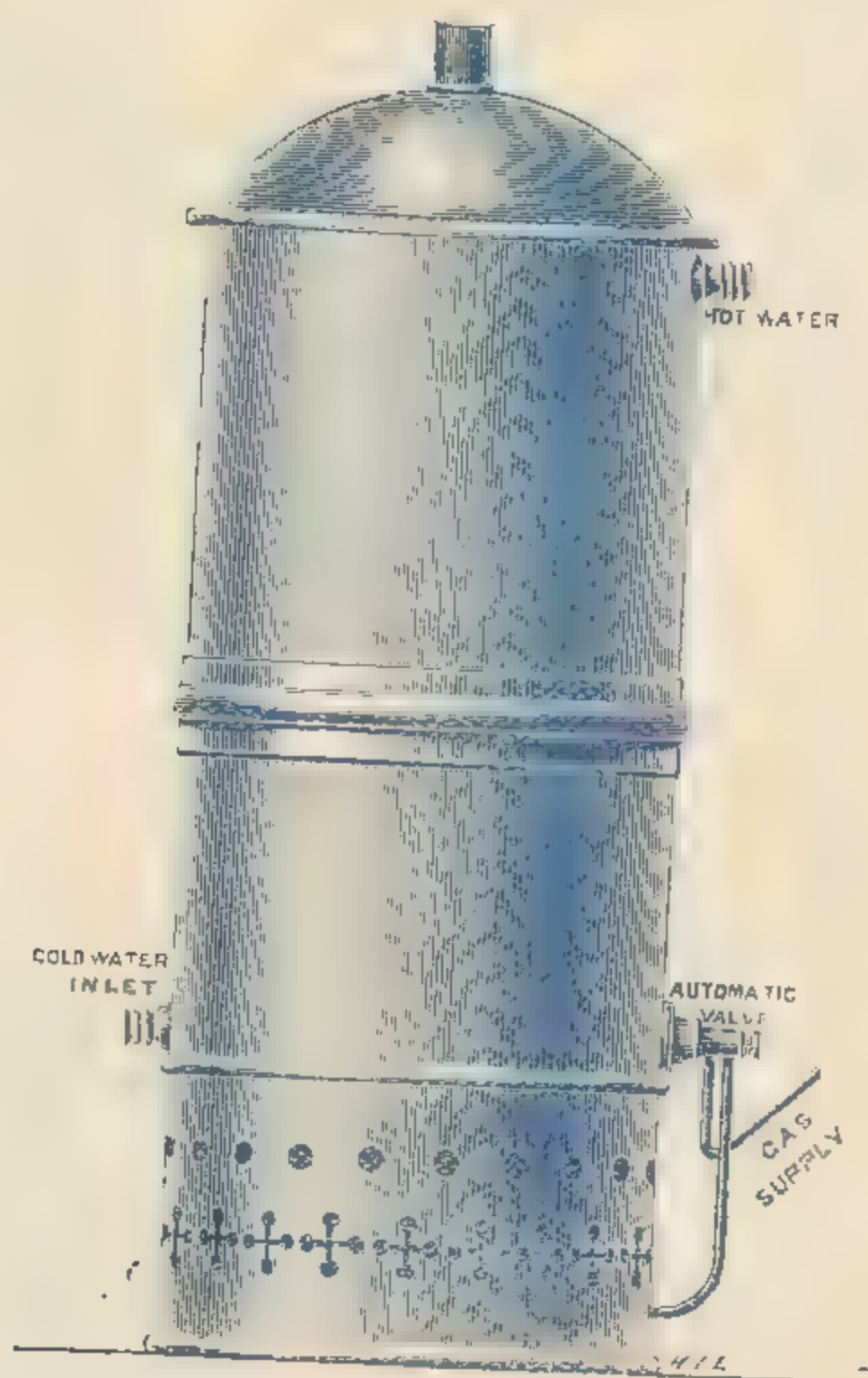
We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any Instantaneous Water Heater.

The advantages of this system, as compared with Instantaneous Water Heaters, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use—whereas even in the largest Instantaneous Heaters a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an Instantaneous Heater.
- 3rd.—Very large gas pipes must be put in to supply the Instantaneous Heaters—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in Instantaneous Heaters is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING CYLINDER.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



This heater is designed to deliver hot water by means of pipes to any part of a house (see section on opposite page). The apparatus consists of a multitubular boiler and a strong rivetted galvanized steel cistern (tested), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator (see page 80), which automatically shuts off or turns on the supply of gas as the temperature of the water rises above or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 30 lbs per square inch.

HEIGHT, 4 feet.

DIAMETER, 16 inches.

No. A1024.—Price, complete with Patent Valve

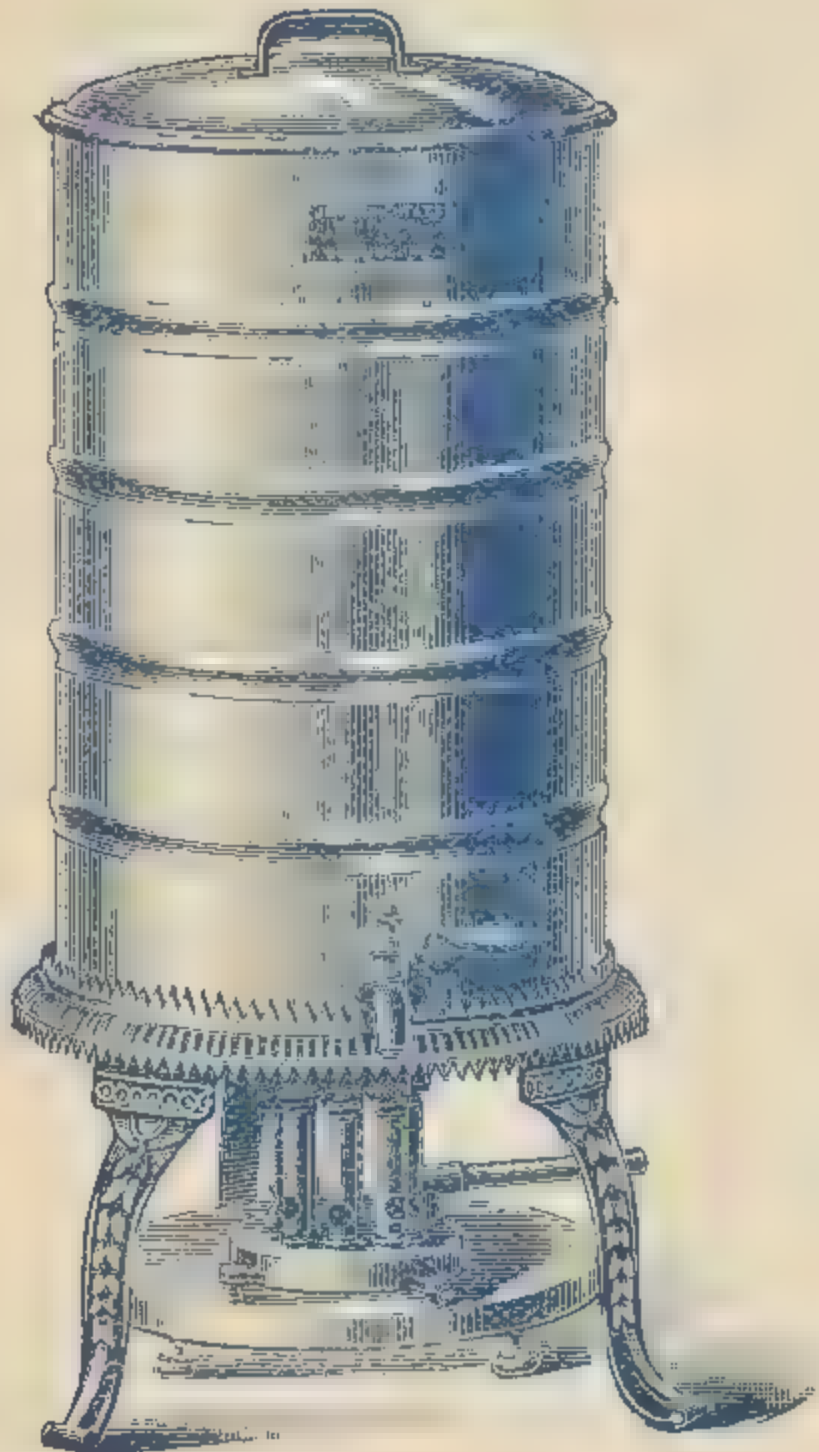
... ..

~~£6 6s. 0d.~~

7. 10 0.

?

WRIGHT'S PATENT MULTI-CELLULAR RAPID BOILER.



This Boiler is designed to meet a want, experienced not only in Bath Rooms, but in Kitchens, Restaurants, Coffee Houses, Lavatories, &c., for an efficient Boiler that will, in a few minutes, supply a large body of hot water, of any temperature up to boiling point. It is made of stout Copper, tinned inside, and will heat water to the boiling point at the rate of **one gallon in five minutes**, being quicker than any other similar Water Boiler made.

From the bottom of the Boiler a large number of cells project, each being full of water, and exposing a large heating surface to the direct action of the flame. A full supply of gas is necessary, and in no case should the pipe be less than $\frac{1}{2}$ inch.

It is made as drawn, with a single case, but this having no flue is not suitable for bath rooms unless they are very thoroughly ventilated. It is also made double-cased with flue, and in this form it heats more rapidly, and may safely be used in any room.

PRICES.

		No. B1020. 8 Gal's.	No. B1022. 16 Gal's.
Complete with Burner		£4 0 0	£6 15 0
Ditto, but with double case and flue		£5 0 0	£8 15 0

WRIGHT'S PATENT MULTI-CELLULAR RAPID KETTLE.



No. B13.

This Kettle is similar in principle to Wright's Multi-cellular Boiler.

It is designed to meet a want experienced in Restaurants, Coffee Houses, Lavatories, &c., and many other places where, in a few minutes, a supply of hot or boiling water is required.

It is made of stout Copper, tinned inside, and with a sufficiently powerful burner will boil water at the rate of

1 GALLON IN 5 MINUTES,

being quicker than any other similar Kettle made.

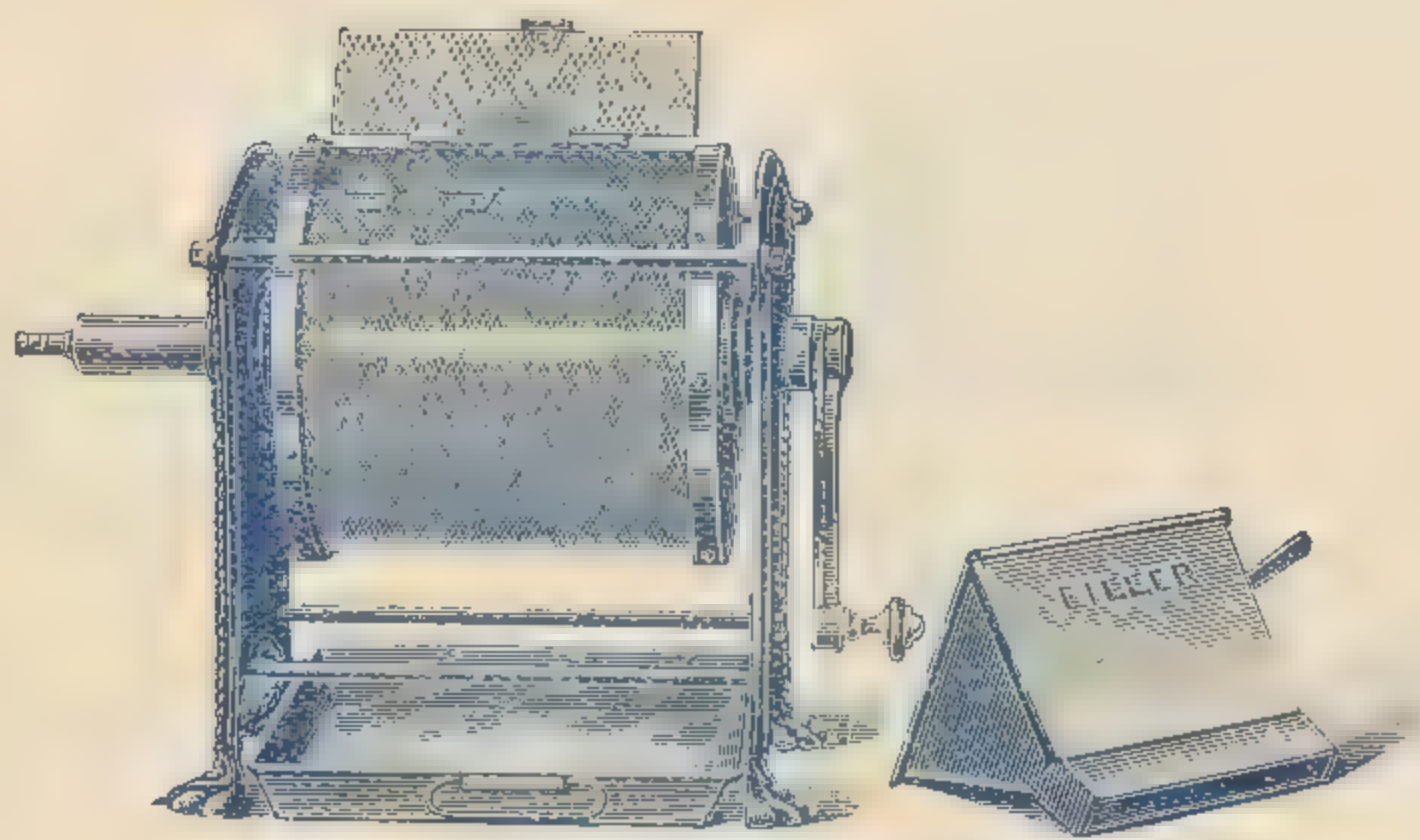
From the bottom of the Kettle a large number of cells project, each being full of water and exposing a large heating surface to the direct action of the flame. To obtain the best results a full supply of gas is necessary.

PRICES.

	Each,
2 Quart	19/-
3 " " " " " " " "	25/-
4 " " " " " " " "	27/6
5 " " " " " " " "	32/6

? Do we make these now

WRIGHT'S COFFEE ROASTERS.

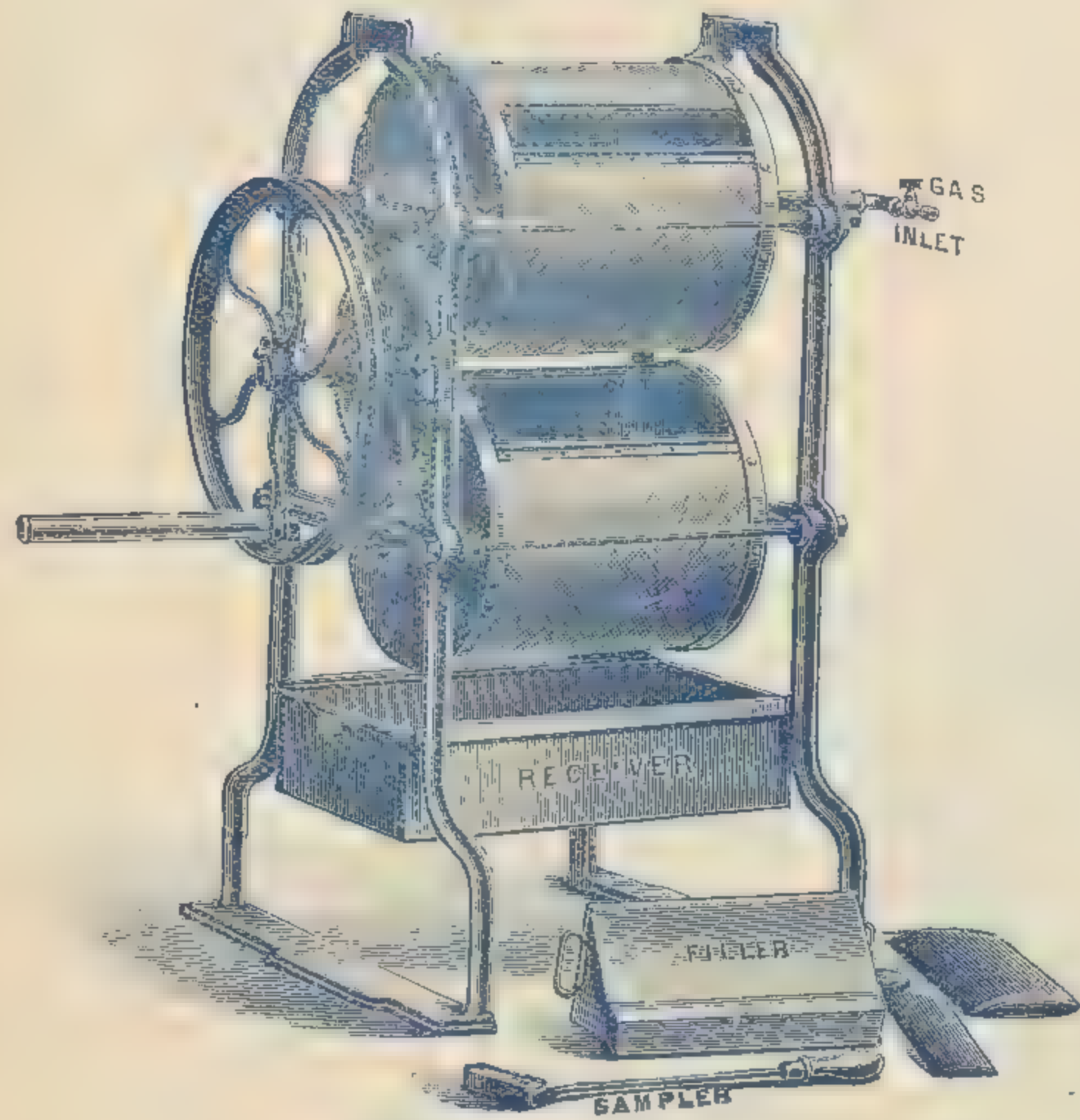


Nos. B2000 and B2002.

These Apparatus have been proved to be the most perfect Coffee Roasters that have yet been made. They are so simple that a child can use them, and with very little practice the berries can be roasted to a nicety, and of an even colour throughout. The berries are brought directly into contact with the flame—this having been proved to give the best results, the berries retaining their natural aroma better than when roasted in a closed cylinder. They are made in various sizes, suitable for domestic or hotel use, or for the trade. Coffee should be roasted only shortly before it is used, as it loses a large portion of its aroma if kept. No household should therefore be without one.

The berries are placed in the roasting cylinder and the gas lighted; the door of cylinder is then closed and the cylinder revolved with sufficient speed to keep a constant stream of berries falling through the flame. Samples may be taken at intervals with the Sampler, but with very little experience the most perfect roasting will be accomplished without the necessity of taking samples.

In order that the berries may retain their finest aroma, they should, on the completion of the roasting, be cooled as quickly as possible. In the two smaller sizes, where tray coolers are provided, this is best accomplished by emptying the berries into the tray, and keeping them in motion by shaking for a few minutes. Where Cylinder Coolers are provided, as in the larger sizes, the opening in the roasting cylinder should be brought opposite to the opening in the Cooler, and the doors being removed the berries will fall into the latter; which being closed, and rapidly revolved, the berries are quickly cooled.



Nos. B2004 and B2006.

PRICES.

		ROASTER.	COMPLETE WITH COOLER
No. B2000	1-lb. size	£0 17 6	£1 1 0
„ B2002	3-lb. „	1 10 0	1 15 0
„ B2004	7-lb. „	3 5 0	6 0 0
„ B2006	14-lb. „	5 0 0	8 0 0

WRIGHT'S COOKING UTENSILS.

Specially adapted for Gas Cooking Stoves.

N.B. —There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, and with the wearing parts of strong Copper. They are well finished, and are specially made for standing really hard work.



No. A12 Kettle.

With Copper Bottom.

2 Pints	...	...	2/6 each.
3 "	...	...	3/- "
4 "	...	...	3/9 "
6 "	...	...	4/9 "
8 "	...	...	5/3 "
10 "	...	...	5/9 "



No. A9 Kettle.

With Copper Sides and Bottom.

3 Pints	...	...	3/9 each.
4 "	...	...	4/3 "
6 "	...	...	4/9 "
8 "	...	...	5/3 "
10 "	...	...	6/3 "
12 "	...	...	7/- "



No. A106.

EXTRA STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

				Steamers and Saucepans complete.
1 Quart	...	...	...	4/9
2 "	...	...	...	5/6
3 "	...	...	...	7/-
4 "	...	...	...	8/-
5 "	...	...	...	9/6
6 "	...	...	...	10/6

By removing the top compartment this Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS, With Copper Bottoms and Draw-off Cocks with Ebony Handles.



No. A108.

3 Gallon	...	12/-
5 "	...	14/-
7 "	...	16/6

STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers. A joint or Poultry is placed in the compartment (B) into which the steam enters through holes near the top.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.



PRICES..

No. A100.—16-inch long, 28/6

No. A101.—18-inch " 34/6

No. A102.—23-inch " 42/6

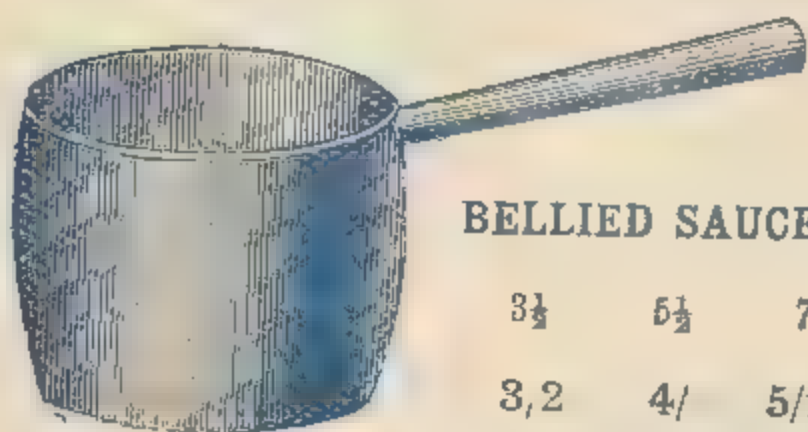
ENAMEL STEEL COOKING UTENSILS.

These Utensils are confidently recommended for use with Gas Stoves. They are light, cleanly, durable, and not liable to chip.



No. B15. SAUCEPAN, with Lip and Tin Cover.

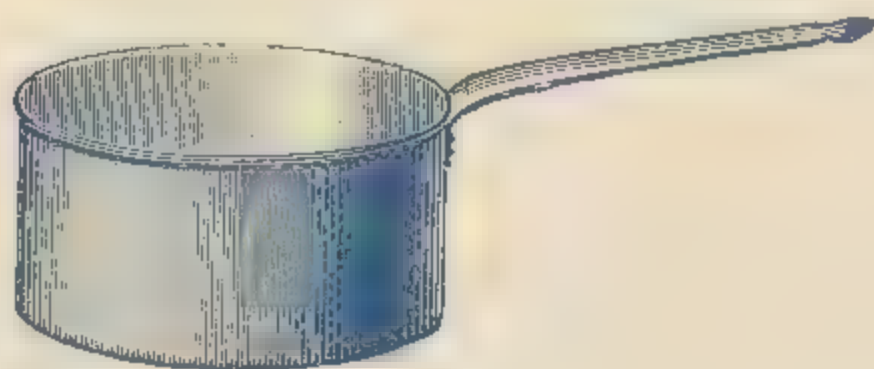
4½	5½	6-inch.
1/1½	1/6	1/11



No. B16.

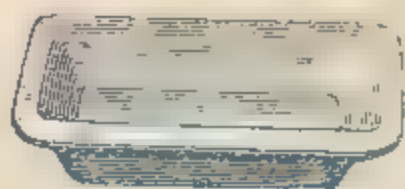
BELLIED SAUCEPAN with Tin Cover.

3½	5½	7	9	13 pint.
3/2	4/	5/1	6/3	7/6



No. B17. STEWPAN, with Tin Cover.

2	3	5	6	8	11	13 pint.
1/9	2/3	2/9	3/6	4/6	5/9	6/9



No. B20. PIE DISH.

10	12	13½ inch.
1/8	2/-	2/10

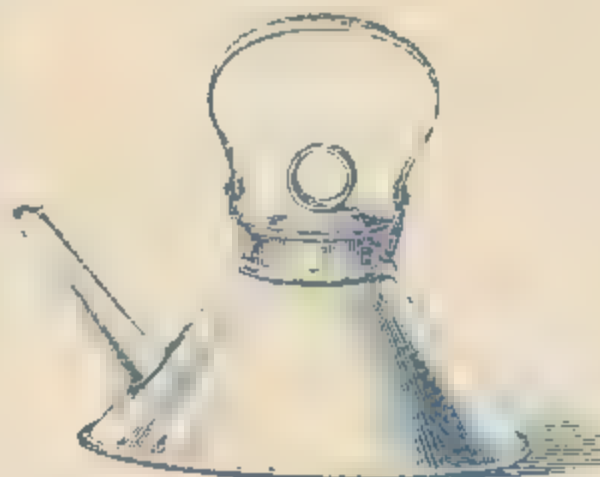
All the Utensils in above column are of ENAMELLED STEEL.

TIN UTENSILS.



No. A6.—This Kettle is intended for those who require a cheap Kettle. It necessarily is not so well finished or so strong as the more expensive ones.

1 Pint ...	9d. each.
2 " ...	11½d. "
3 " ...	1/1 "
4 " ...	1/4 "
6 " ...	1/8 "



No. A7.—This is a new and cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint ...	1/- each.
4 " ...	1/6 "



No. A10.—This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart ...	2/3 each.
3 " ...	3 - "
4 " ...	3/9 "
5 " ...	4/9 "



No. B21. TINNED WIRE BASKET, for Frying Fish, &c.

7 inch to fit No. 17 Stewpan, 6 pint, 1/9 each.
8 inch to fit No. 17 Stewpan, 8 pint, 2/- each.

STRONG COPPER KETTLE.



No. A11.—This Kettle is of extra strength and very superior finish.

2 Pint ...	3/6 each.
3 Pint ...	5/- "

GAS FIRES AND GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the "best Gas Fires ever made." In the NEW MODELS several improvements have been introduced, and the designs are such as will harmonise with any style of decoration, and are of superior finish. The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top. There is absolutely no smell, and nothing to get out of order. Should any part of these stoves be damaged they can be renewed at the cost of a few pence.

Most of the following patterns can be supplied either with Fibre Asbestos Fire, Metal Fires, or Patent Incandescent Ball Fire, the latter being the one that we most strongly recommend. (See following pages.)

All our Metal Fires are supplied with our patent brick canopy in the hood, which economises heat which would otherwise be wasted.

In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron, leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.—EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

A FEW RECENT TESTIMONIALS RESPECTING WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.,

17th September, 1890.

GENTLEMEN,—The Stove supplied was one of the old patterns. I did not like it, as fumes escaped through ornamental brass work on top. I returned same and purchased one of your Gas Fires, "The Queen." They are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves, two at Norwich Road, and two at my Pharmacy as above.—Yours faithfully,

J. JAMES, *Chemist to the Queen.*

24, Trafalgar Square, South Kensington,

September 26th, 1890.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves (the Queen). She has four, and the saving in servants here is enormous, besides other expenses. She will be pleased at any time to show them to intending purchasers if a post card is sent the day before.—I am, Gentlemen, Yours obediently,

FLORENCE A. PRESTON.

58, Thistlewater Road, Lower Clapton,

September 23rd, 1890.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.—I remain, Yours truly,

W. SYER.

84, Lombard Street, London, E.C.,

20th September, 1890.

DEAR SIR,—We have used, during the past winter, your Metal Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.

—Yours truly,

C. CANZIANI & CO.

41, Sutherland Street, Pimlico, S.W.,

October 3rd, 1890.

DEAR SIR,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.—Yours very truly,

F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.,

September 24th, 1890.

DEAR SIR,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.—I am, faithfully yours,

GEORGE RODDIS.

3, Henry Road, Finsbury Park, London, N.

September 23rd, 1890.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results, I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.—Yours respectfully,

ALEX. MULLORD.

<u>Coal Fire lighted</u>	-	3-0 o'clock, Thermometer 38
	4-15	" 39
	4-30	" 40
	5-0	" 42
	6-0	" 43
	8-0	" 45
Same heat continued after.		

<u>Gas Stove Fire lighted</u>	4-15 o'clock, Thermometer 51
	4-30 " 54
	4-45 " 55
	5-0 " 56
	5-15 " 58
	5-30 " 60
Same heat continued after.	

142, Strand, London, W.C.,

September 23rd, 1890.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.—We are, Gentlemen, Yours faithfully,

H. GAZE & SON.

8, Irish Street, Whitehaven, April 13th, 1889.

Sir,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which *warms every corner of my room*; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.

WRIGHT'S PATENT BALL FIRE STOVES.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire.

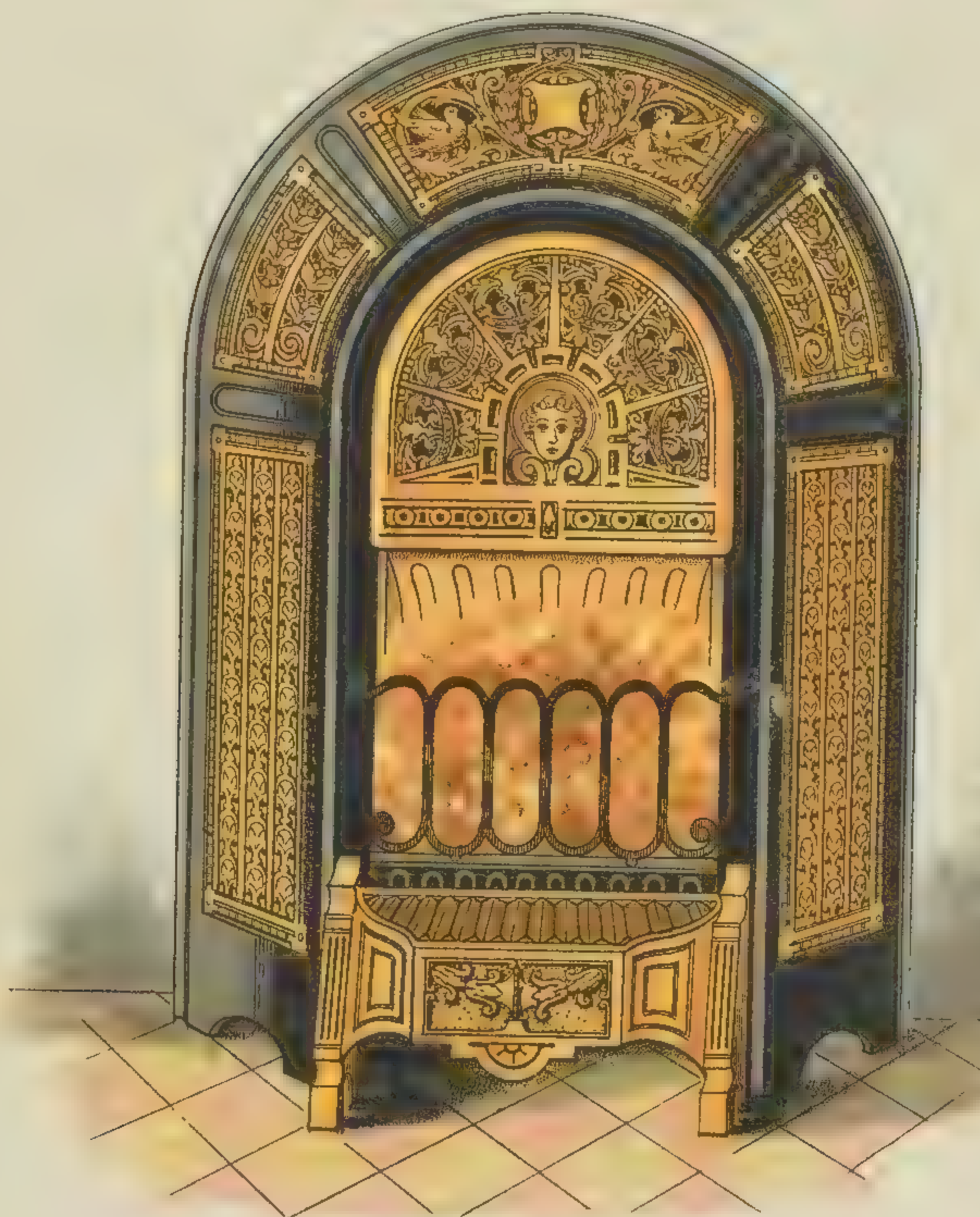
By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 45).

THE FOLLOWING STOVES CAN NOW BE HAD FITTED WITH OUR NEW BALL FIRE WITHOUT EXTRA CHARGE.

				Shown on Page	When Fitted with Ball Fire, the Stove will be called	PRICE With Ball Fire complete.
No.	B47 ...	...	...	46	... B2047 ...	...45/-
"	B48 ...	...	...		... B2048 ...	...55/-
"	B49 ...	...	...		... B2049 ...	...65/-
"	B1850 ...	...	...	48	... B2850 ...	...18/-
"	B1852 ...	...	...		... B2852 ...	...23/-
"	B1209 ...	...	...		... B2209 ...	...16/-
"	B1211 ...	...	...	49	... B2211 ...	...21/-
"	B1213 ...	...	...		... B2213 ...	...26/-
"	B1845 ...	...	...		... B2845 ...	...27/6
"	B1846 ...	...	...	51	... B2846 ...	...35/-
"	B1847 ...	...	...		... B2847 ...	...40/-
"	B1219 ...	...	...		... B2219 ...	...18/-
"	B1821 ...	...	...	52	... B2821 ...	...24/-
"	B1823 ...	...	...		... B2823 ...	...30/-
"	B1825 ...	...	...		... B2825 ...	...35/-
"	B1840 ...	...	...	53	... B2840 ...	...55/-
"	B1842 ...	...	...		... B2842 ...	...65/-
"	B1844 ...	...	...		... B2844 ...	...75/-
"	B238 ...	...	...	54	... B2238 ...	...50/-
"	B1860 ...	...	...		... B2860 ...	...38/-
"	B1861 ...	...	...		... B2861 ...	...48/-
"	B1862 ...	...	...	55	... B2862 ...	...45/-
"	B1870 ...	...	...		... B2870 ...	...20/-
"	B1871 ...	...	...		... B2871 ...	...26/6
"	B1872 ...	...	...	56	... B2872 ...	...33/6
"	B1874 ...	...	...		... B2874 ...	...40/-
"	B796 ...	...	...		... B2796 ...	126/-
"	B1819 ...	...	...	60	... B2819 ...	...40/-
"	B1820 ...	...	...		... B2820 ...	...47/6
"	B1890 ...	...	...		... B2890 ...	...90/-
"	B1900 ...	...	...	61	... B2900 ...	...40/-
"	B1910 ...	...	...		... B2910 ...	...38/6
"	B1830 ...	...	...		... B2830 ...	100/-
"	B31 ...	...	...	64	... B2031 ...	...94/-
"	B32 ...	...	...		... B2032 ...	151/-



WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Quality O.

Quality P.

Quality R.

No.	Height	Width	Width of Fire	Best Finish with Three Top Panels Best Vict. Bronzed	Best Finish with Sides, Top, and Canopy, Best Victoria Bronzed	The whole Stove Best Victoria Bronzed
B 2047	Inches 29	Inches 20	Inches 8½	59/-	74/-	104/-
B 2048	30½	22½	10	71/-	£6/6	119/-
B 2049	31½	25½	13	84/-	99/-	134/-

Fenders for above as shown on sketch. Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 18s. 6d.

Illustration shows No. B. 2047, quality P. at 74/- With Fender, 16/6 extra.

The prices of above Stoves have all been reduced 4/- each.

GARDNER & GODFREY, LITH BIRM^M

WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Quality S.

No.	Height	Width	Width of Fire	The whole Stove Electro Bronzed in Gold and Silver
B 2047	Inches 29	Inches 20	Inches 8½	119/-
B 2048	30½	22½	10	134/-
B 2049	31½	25½	13	149/-

Fenders for above : Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 18s. 6d.

Illustration shows No. B. 2047, quality S. at 119/- without Fender.

GARDNER & GODFREY LITH BIRMINGHAM

The prices of above Stoves have all been reduced 4 - each.

WRIGHT'S PATENT INCANDESCENT BALL FIRE,

WITH HEAT ECONOMISER.



Reduced Section showing arrangement for utilizing waste heat.

THE "QUEEN" STOVE. "The Best that is made."

TESTIMONIAL.

41, Binfield Road, Clapham, S.W., January 16th, 1891.

MESSRS. JOHN WRIGHT AND CO., LD.

DEAR SIRS,—Your two "Queen" stoves duly received in excellent order. I forebore to write until I had given them a good trial. I am glad to be able to say they are in every way a charming addition to the house, they give out an excellent amount of perfectly pure warmth, quite free from smell or discomfort of any kind. One is in my bedroom and the other in a corner of the hall, whence, when lighted, it sends in a continuous stream of pure warm air into the hall and staircase, affecting the temperature even at the top of the house and obviating to a great degree the cutting draught previously found when the sitting room doors were open.

As to the "Eureka" Gas Cooker, which we have just established, my servants cannot say too much in praise of it, they have entirely abandoned an excellent kitchener in its favour, and quite to my surprise find quite warmth enough even in our exceptionally large kitchen, and during this extremely cold weather, if they keep, say, a kettle of water boiling over one of the burners. The cooking from it, by quite inexperienced hands, is better than from our coal oven, and the maids appear to be at no trouble whatever in gauging either the heat or time required for cooking, and this stove again is remarkably free from any smell while in full use.—I am, dear sirs, yours faithfully,

SPENCER. C. HARRY.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE QUEEN," (NEW DESIGN).



Showing Stove with Fender and
with Tile Side Panel (Metal Fire).



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

The great success attained by our "Queen" Stove has induced us to get out a still more beautiful design (as shown above), and we can confidently recommend this Stove as by far the best in the market, both as regards design, finish, heat produced, and general effectiveness.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only. For prices, &c., see opposite page.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE "QUEEN."

SIZES.					PRICES.						
No.	Description.	Height	Width.	Width of Fire.	M quality. Best Finish Stoved and Polished.	N quality. Ditto, with Tiled Side Panels *	O quality. Best Finish with three Top Panels Best Victoria Bronzed.	P quality. Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	R quality. The whole Stove Best Victoria Bronzed.	S quality. The who'e Stove Electro Brassed and relieved in Silver.	T quality. With Tiled Side Panels and 3 Top Panels Best Victoria Bronzed. *
		Inches.	Inches.	Inches.							
B47	Metal Fire	29	20	8½	45/-	57/6	55/-	70/-	100/-	115/-	67/6
B2047	Ball Fire										
B48	Metal Fire	30½	22½	10	55/-	67/6	67/-	82/6	115/-	130/-	79/6
B2048	Ball Fire										
B49	Metal Fire	31½	25½	13	65/-	77/6	80/-	95/-	130/-	145/-	92/6
B2049	Ball Fire										

* Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5 - extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Fenders for above as shown on Sketch. Berlin Blacked, 6/6 each. Best Electro Bronzed, 16/6.

Special Nickel-Plated Trivet 2/- each extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT FIRES.



No. B1850.

This Stove, tapering from front to back, is specially constructed to fit into the fire place of Ordinary Register Grates, the bars being removed where practicable. All Stoves are fitted with two nozzles, one on the top and one at back, either of which may be used at pleasure.

PRICES.

No.	Description.	High.	Wide.	Deep.	Price.
B1850	Metal Fire ...	16 inch	11 inch	5 inch	18/-
B2850	Ball Fire ..				
B1852	Metal Fire ...	16½ inch	13 inch	5 inch	23/-
B2852	Ball Fire ...				

Nickel-plated Trivet, 2/- extra.

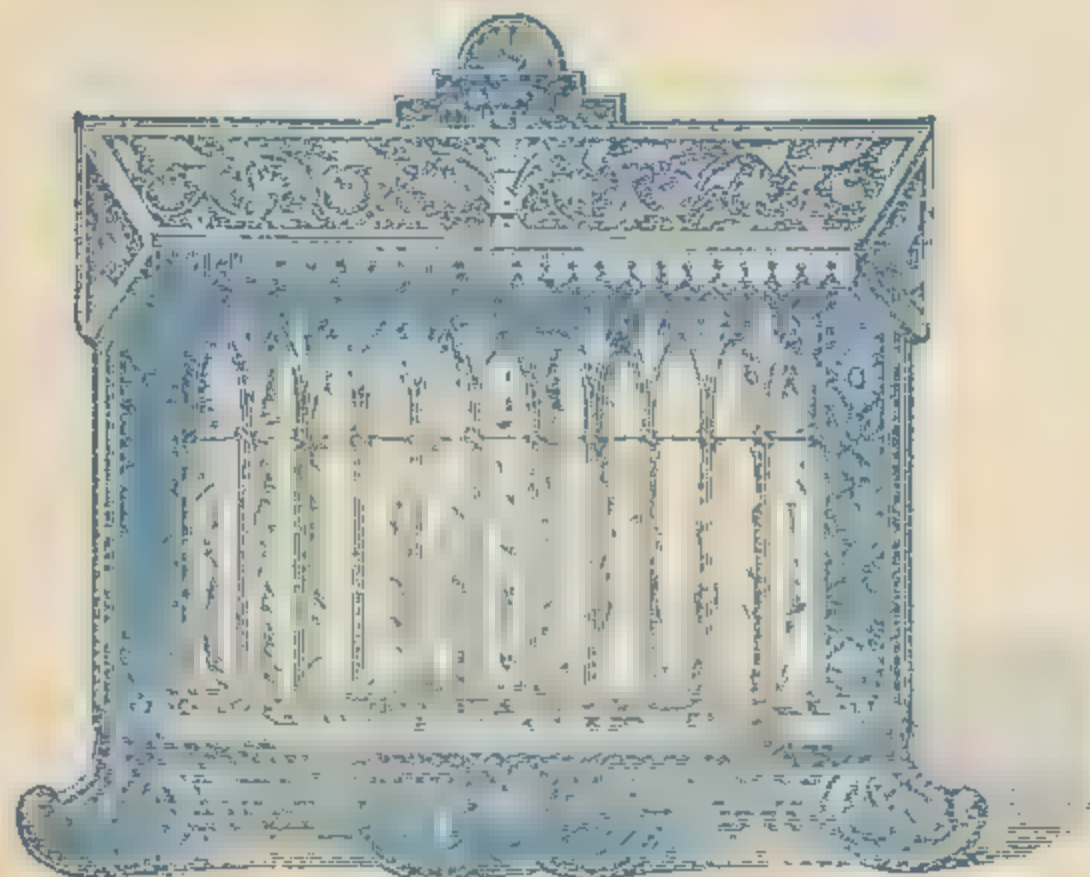
All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.



No. B205.

No.	Description.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on.	Bore of Gas Pipe required.	PRICE Complete with Nickel-Plated Trivet.
B205	In Asbestos ...	13½ in.	12½ inch	7 inch	12 ft. sq.	10 c. ft.	¾ inch	10/6
B1205	In Metal Gas Fire							
B207	In Asbestos ..	15½ in.	14½ inch	9 inch	14 ft. sq.	18 c. ft.	½ inch	15/6
B1207	In Metal Gas Fire							
B208	In Asbestos ..	17½ in.	17 inch	10 inch	16 ft. sq.	20 c. ft.	½ inch	21/-
B1208	In Metal Gas Fire							

(This pattern is made with Asbestos Fire only.)



No. B200.

No.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on at 1 in. pressure.	Bore of Gas Supply Pipe.	PRICE Complete with Nickel-Plated Trivet.
B200	16½ inch	14½ inch	9 inch	14 ft. sq.	18 c. ft.	½ inch	11/6
B201	18½ inch	15½ inch	10½ inch	16 ft. sq.	20 c. ft.	½ inch	15/-
B202	21 inch	18 inch	13½ inch	19 ft. sq.	24 c. ft.	½ inch	20/-

In all cases in this book the Gas Consumption is reckoned at a pressure of ten-tenths.

ALL THE ABOVE STOVES ARE GUARANTEED.

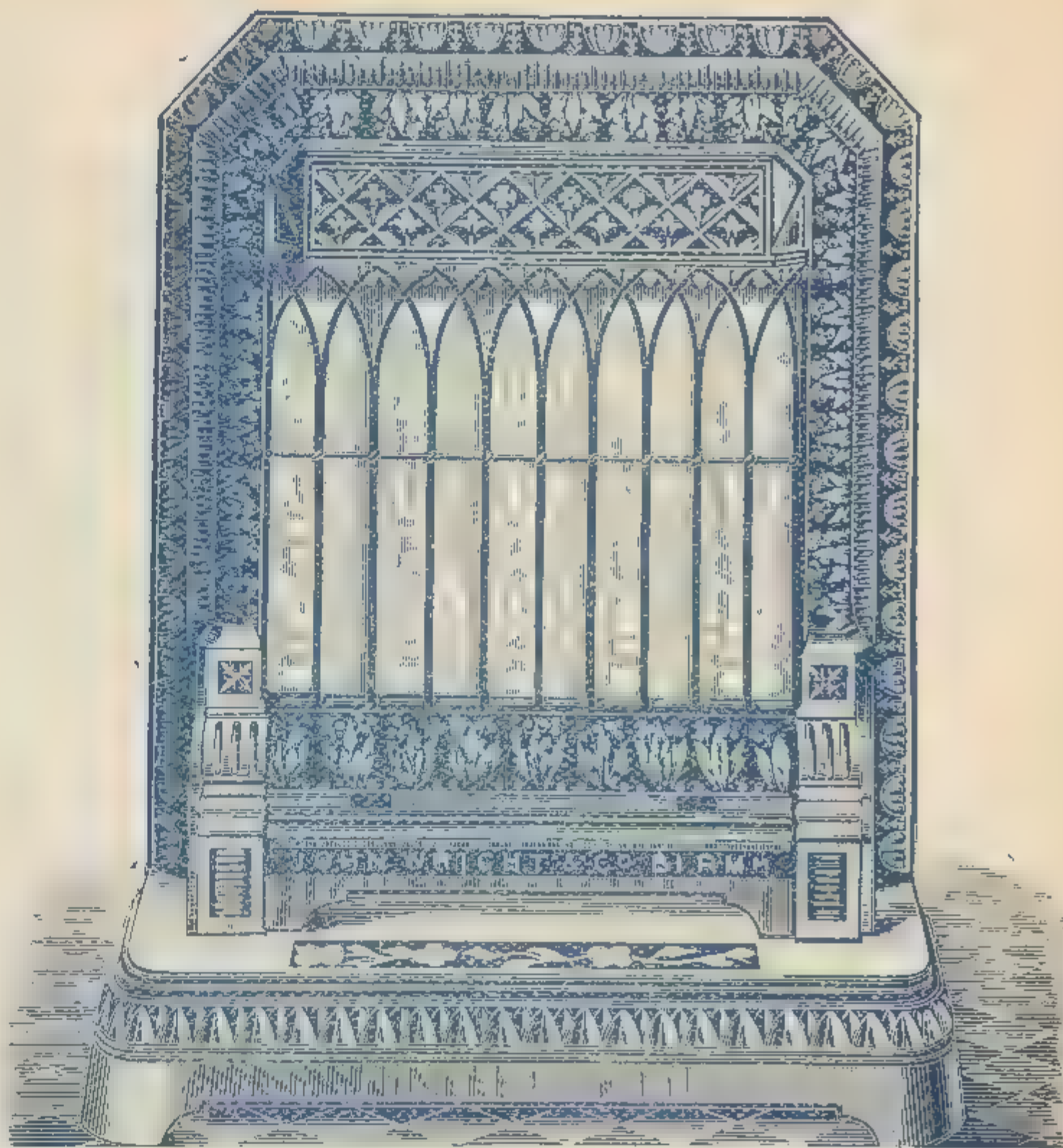
Stands for any of above see page 71.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2209. (Ball Fire).



No. B1211. (Metal Fire). Shown on Stand.

The design is chaste, suitable for sitting rooms, bedrooms, libraries, offices, &c. The gas can either be connected from right or left hand side, there being no unsightly projections of the burner at the side.

No	Description.	Width of Stove.	Height.	Height, with Fender.	Width of Fire.	Suited for Room (about)	Gas consumption per hour when full on.	Bore of Gas-supply Pipe.	Diameter of Flue.	Height from floor to centre of Flue.	PRICE, without Trivet.	Stand for ditto, fitted with Faience Tile.
B209	Asbestos Fire	13½ in.	15½ in.	19 in.	8½ in.	16 ft. sq.	24 c. ft.	½ in.	2½ in.	13½ in.	16/-	7/-
B1209	Metal Fire											
B2209	Ball Fire											
B211	Asbestos Fire	15 in.	17 in.	20½ in.	10 in.	18 ft. sq.	26 c. ft.	½ in.	3½ in.	14½ in.	21/-	7/-
B1211	Metal Fire											
B2211	Ball Fire											
B213	Asbestos Fire	17½ in.	19 in.	22½ in.	12 in.	20 ft. sq.	30 c. ft.	½ in.	3½ in.	16½ in.	26,-	9/-
B1213	Metal Fire											
B2213	Ball Fire											

Special Nickel-Plated Trivet, 2s. extra. All Stoves will be sent out complete with Trivet, unless ordered specially to the contrary.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above:—Bright Tin, 1/6; Special strong quality, 2/6. See page 70.

Stands for above see page 71.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

NEW PATTERN.



No. B2859

This Stove is of somewhat similar design to our No. B1860, which has had so large a sale. But it is smaller, and the flue is made lower, so as to fit more readily in front of an ordinary grate.

The Stove has a beautiful Faience Tile in Hood, and it is also fitted with our Majolica Fender. It is made only with our Patent Ball Fire.

No B2859. Size 27 in. high $\times$ 20 in. wide

PRICE, best finish only, polished all over and Berlin blacked, with Tile in Hood, and with Ball Fire, complete, 38/-

55
15

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



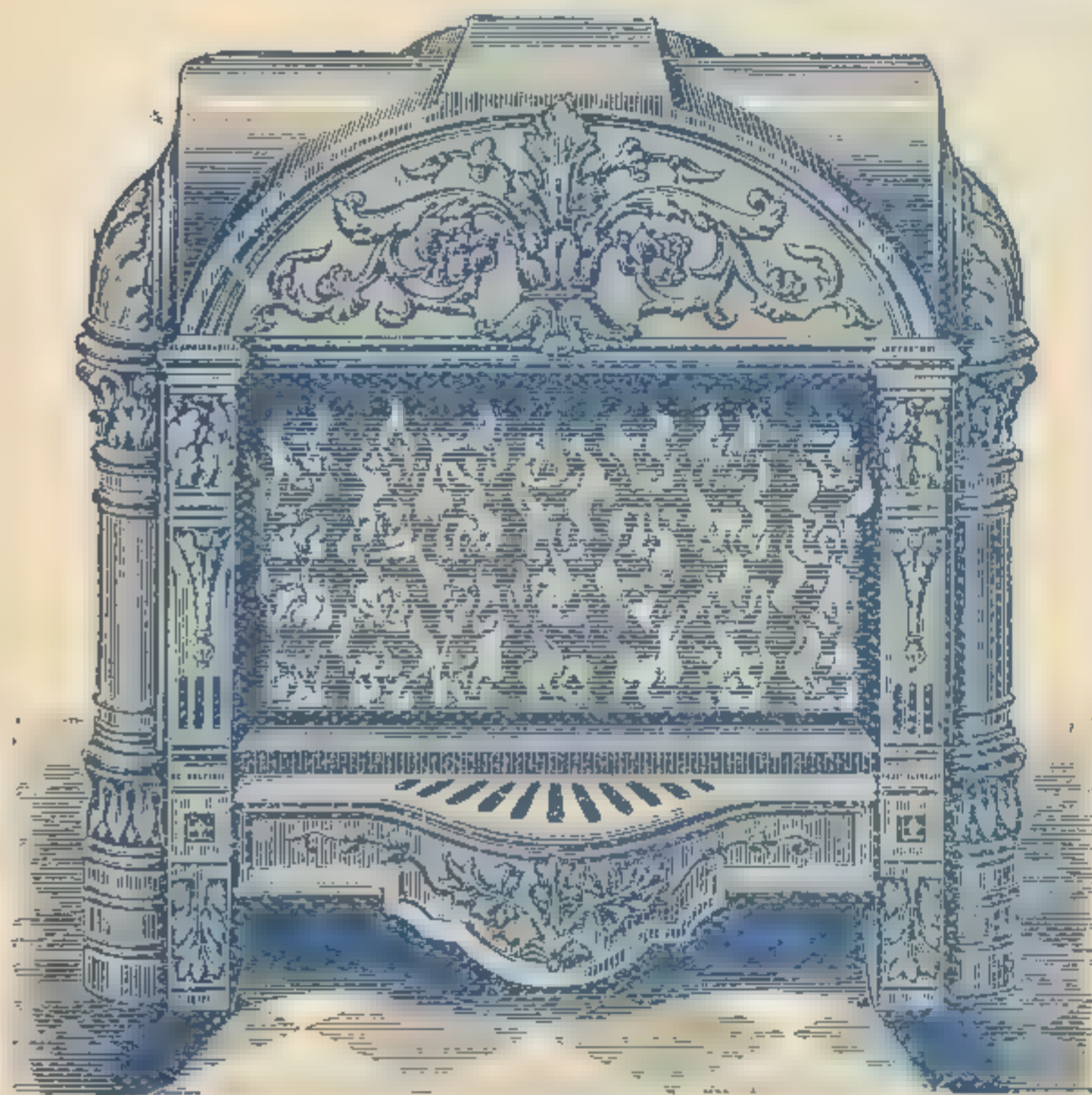
SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND
TILES ON RIGHT.

Like the "Queen" Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Description	Height of Stove	Width of Stove	Width of Fire	Suited for Rooms (about)	Consumption of Gas per hour when full on 10-10ths pressure	PRICE.		
							Best finish, with iron panels.	Best finish, with tile panels.	Best finish, best hand-painted tile panels.
B1840	Metal Fire	30in.	21½ in.	8½ in.	18ft. sq	15 c.ft.	55/-	15/-	20/-
B2840	Ball Fire								
B1842	Metal Fire	36in.	25 in.	10 in.	20ft. sq	20 c.ft.	65/-	20/-	30/-
B2842	Ball Fire								
B1844	Metal Fire	36in.	27 in.	12 in.	20ft. sq	24 c.ft.	75/-	20/-	30/-
B2844	Ball Fire								

Nickel-Plated Trivets, 2/- extra. All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B238.

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

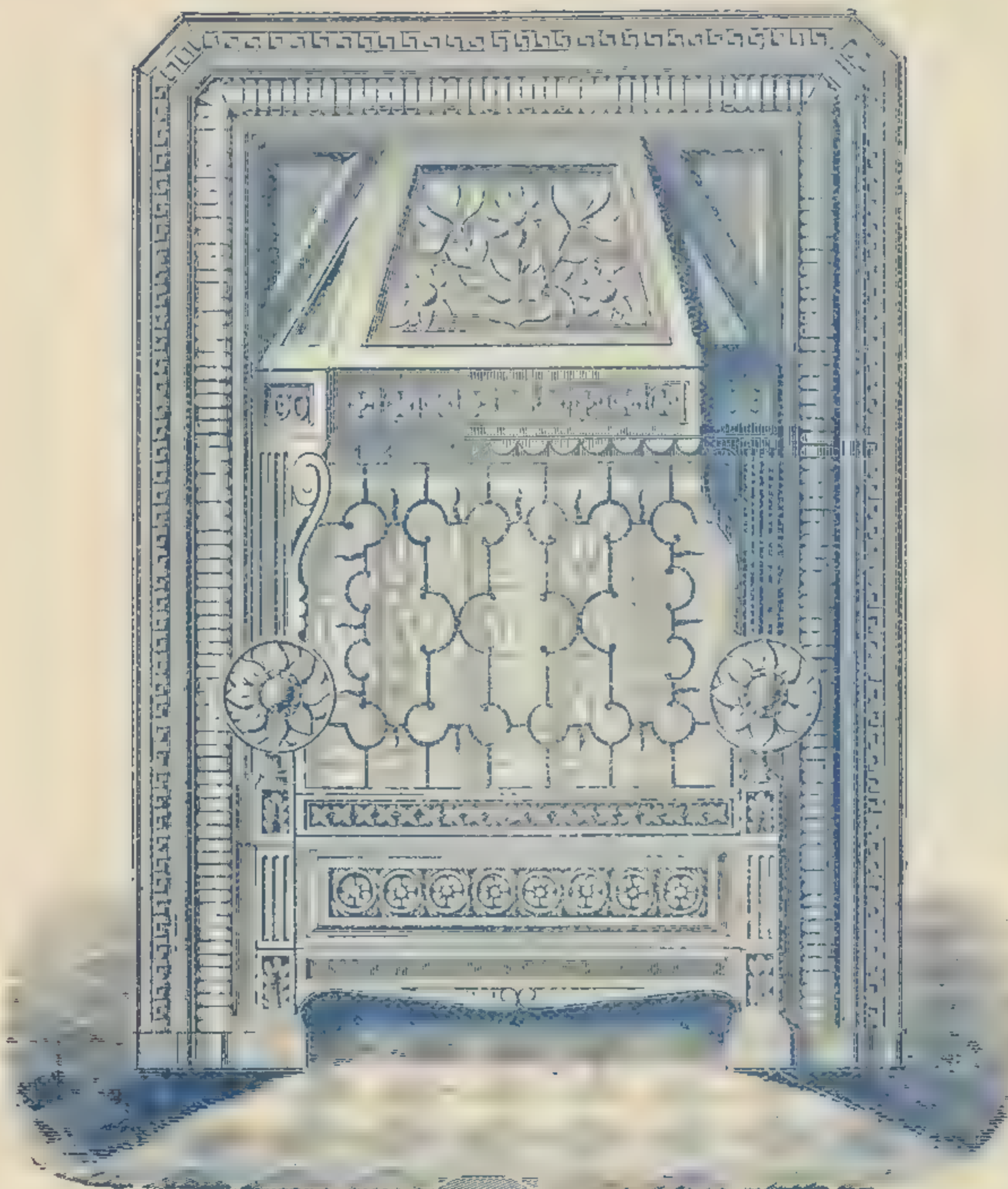
Height of Stove	...	...	...	...	20in.
Width of Stove	...	...	...	...	20in.
Width of Fire	...	...	...	...	12in.
Suited for Rooms about	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on ten-tenths pressure	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	½ in.
Diameter of Flue	...	...	...	...	3½ in.

Price No. B238, METAL FIRE, } 50/- each.
,, No. B2238, BALL FIRE, }

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1861.

This design has obtained great popularity. It is specially arranged to stand in front of the Fire Grate, and, when so used, the open space of the Fire Grate should be closed with a piece of Sheet Iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. It is fitted with our silent burner, which can be connected from either the right or left-hand side of Stove.

Size of Stove	...	29 in. high by 22 in. wide.
Width of Fire	...	12½ inch.
Suited for Room	...	about 20 feet square.
Gas Consumption per hour, when full on	...	35 cubic feet.
Bore of Gas-supply Pipe	...	½ inch.
Diameter of Flue	...	3½ inch.
Height from Floor to centre of Flue	...	23 inch.

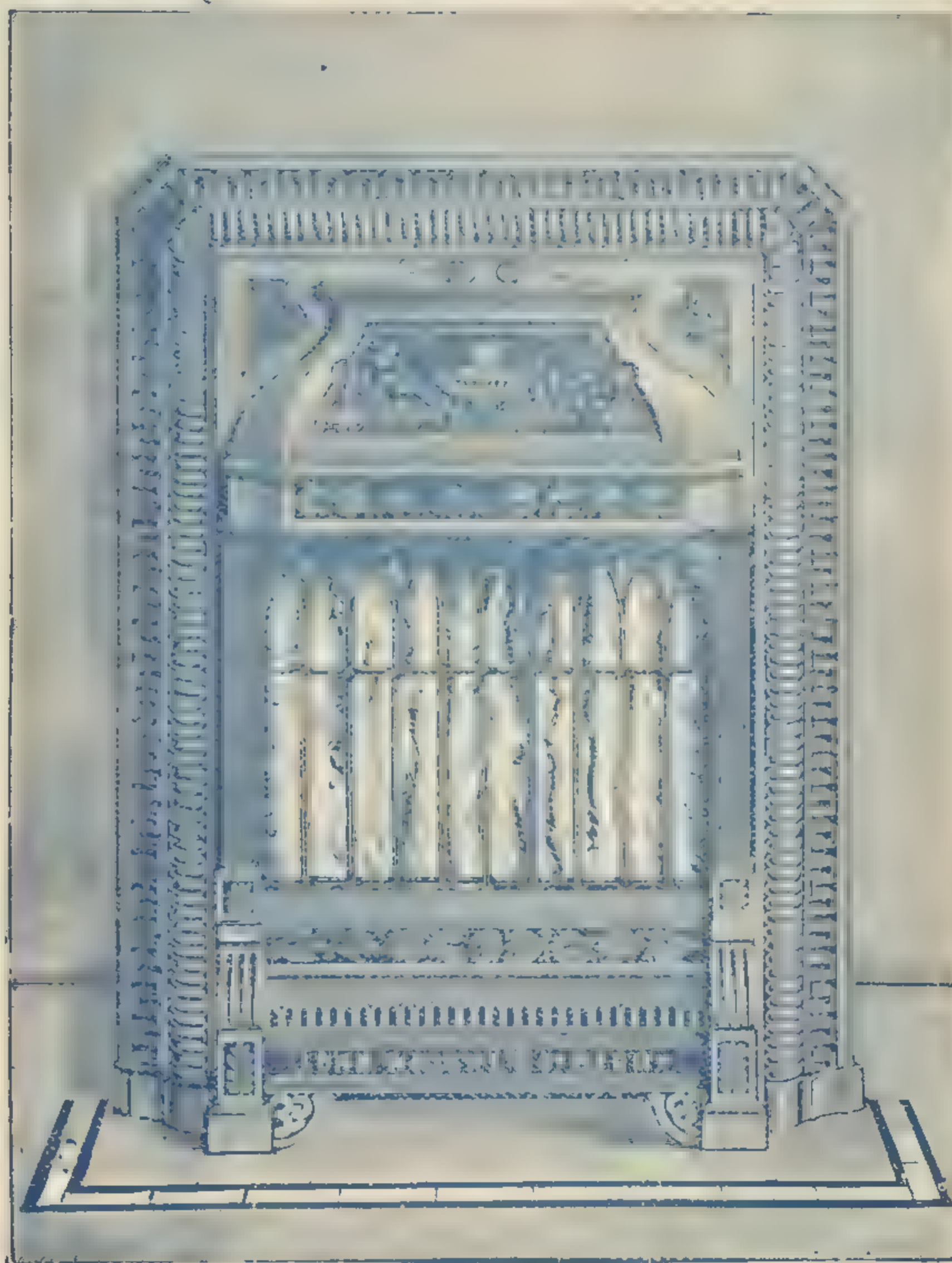
No.	Description of Stove.	Price.	Price, with Faience Tile, in Hood.
B1860	Metal Fire, Fine Cast ...	38/-	43/-
B2860	Ball Fire, Fine Cast ...		
B1861	Metal Fire, Polished and best finished, with Brass Dogs ...	48/-	53/-
B2861	Ball Fire, Polished and best finished, with Brass Dogs ...		

Special Nickel-Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1862.

Similar in construction to B1860 (see previous page), but a newer design.

Size of Stove	...	...	...	...	...	31 in. high by 22 in. wide.
Width of Fire	...	...	...	...	...	13 in.
Suited for Room	...	...	...	...	...	about 20 ft. square.
Gas Consumption per hour when full on	...	...	...	...	...	35 cubic ft.
Bore of Gas-supply Pipe	...	...	...	...	...	$\frac{1}{2}$ in.
Diameter of Flue	...	...	...	...	...	$3\frac{1}{2}$ in.
Height from Floor to centre of Flue	...	...	...	...	...	23 in.

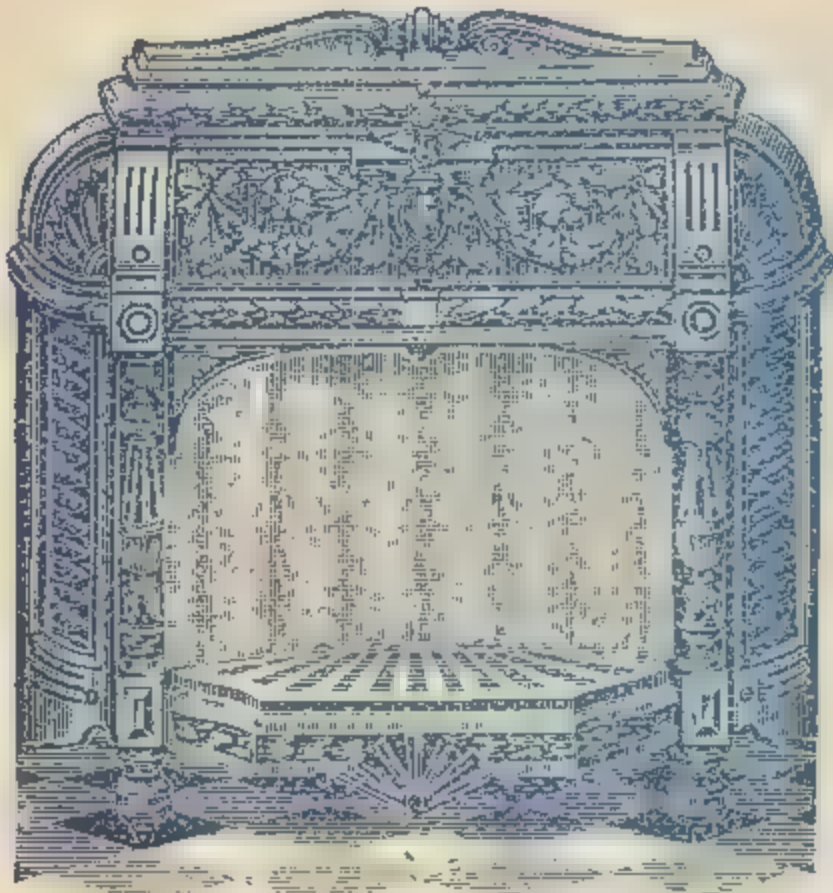
PRICE, without Trivet	...	...	...	...	...	£2	5	0
Fender for ditto, fitted with Faience Tile	...	...	...	...	...	0	11	0

Special Nickel Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless ordered specially to the contrary.

THE ABOVE STOVE IS GUARANTEED.

Special Kettle for the above :—Bright Tin, 1/6 ; Special strong quality 2/6. See page 70.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1870, &c., without Side Dogs

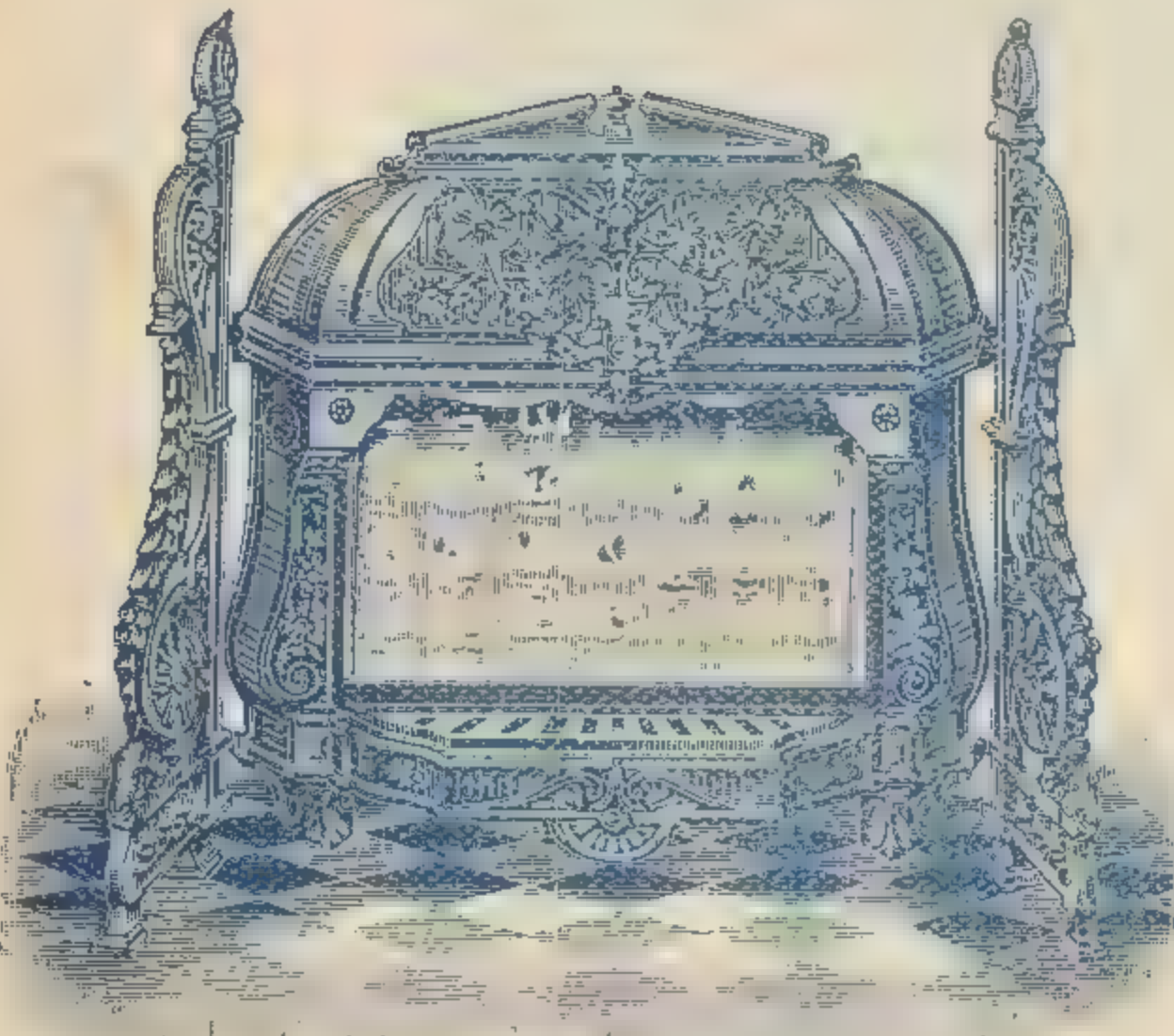


No. B1870, &c., with Side Dogs.

No. of Stove.	Width.	Height	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

THESE STOVES CAN BE HAD WITH BALL FIRE AT SAME PRICE.



No. B1882, &c., with Side Dogs.

No. of Stove.	Width.	Height.	Height With Dogs	Width of Fire.	PRICE.	
					Without Dogs.	With Dogs.
B1882	19½ in.	18 in.	25 in.	12 in.	33s. 6d.	40s.
B1886	22 in.	22 in.	25 in.	14 in.	40s.	46s. 6d.

Ground and Finished in Best Black, 5s. each extra.

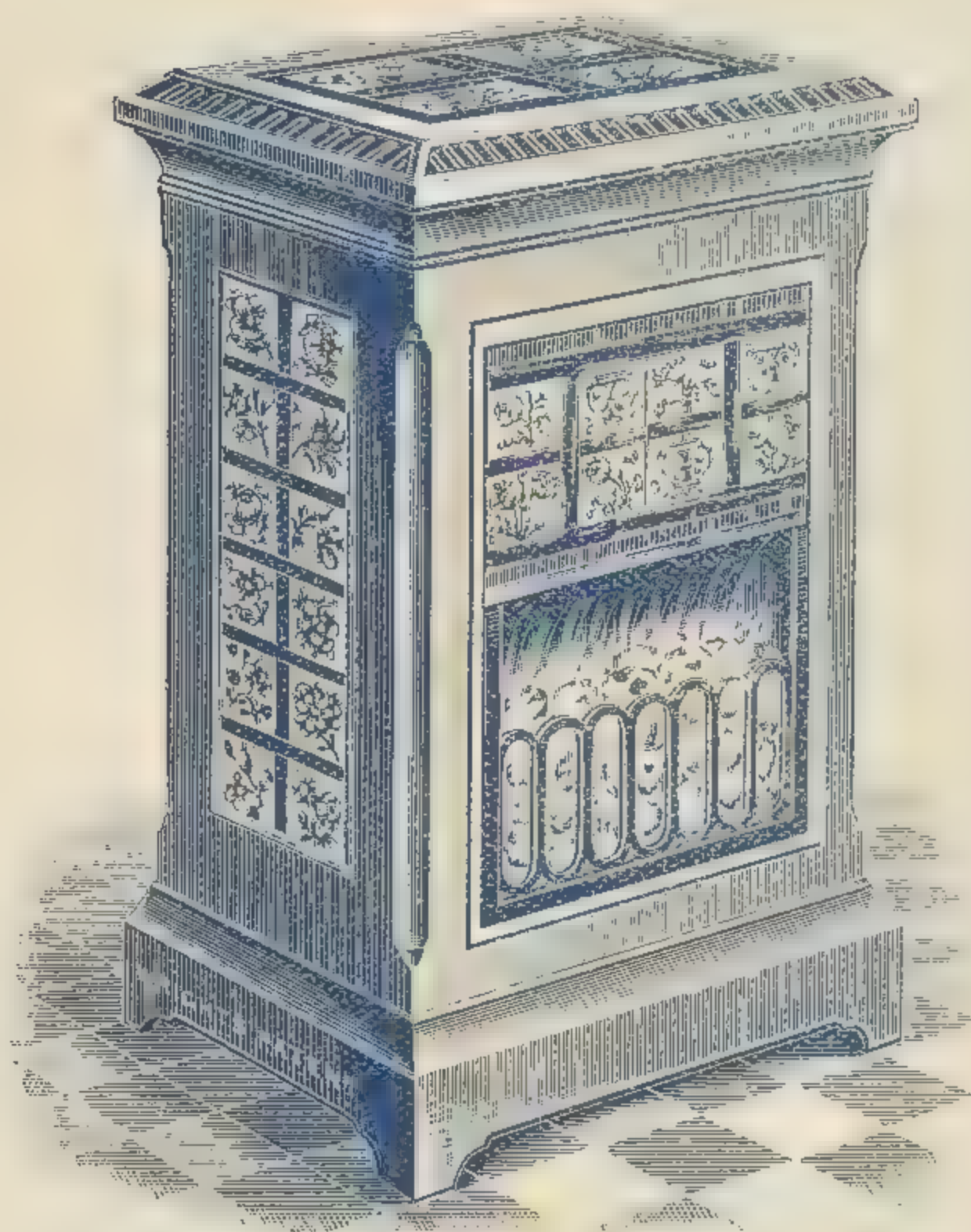
ALL THE ABOVE STOVES ARE GUARANTEED.

Stands for above see page 71.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 70.

WRIGHT'S HALL GAS STOVE.

NEW DESIGN.



No. B2798.

This Stove is fitted with Tile and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, as described on page 47, and the whole of the available heat is utilized before passing away by the flue.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High
22 inch.	16 inch.	32 inch.

PRICE.

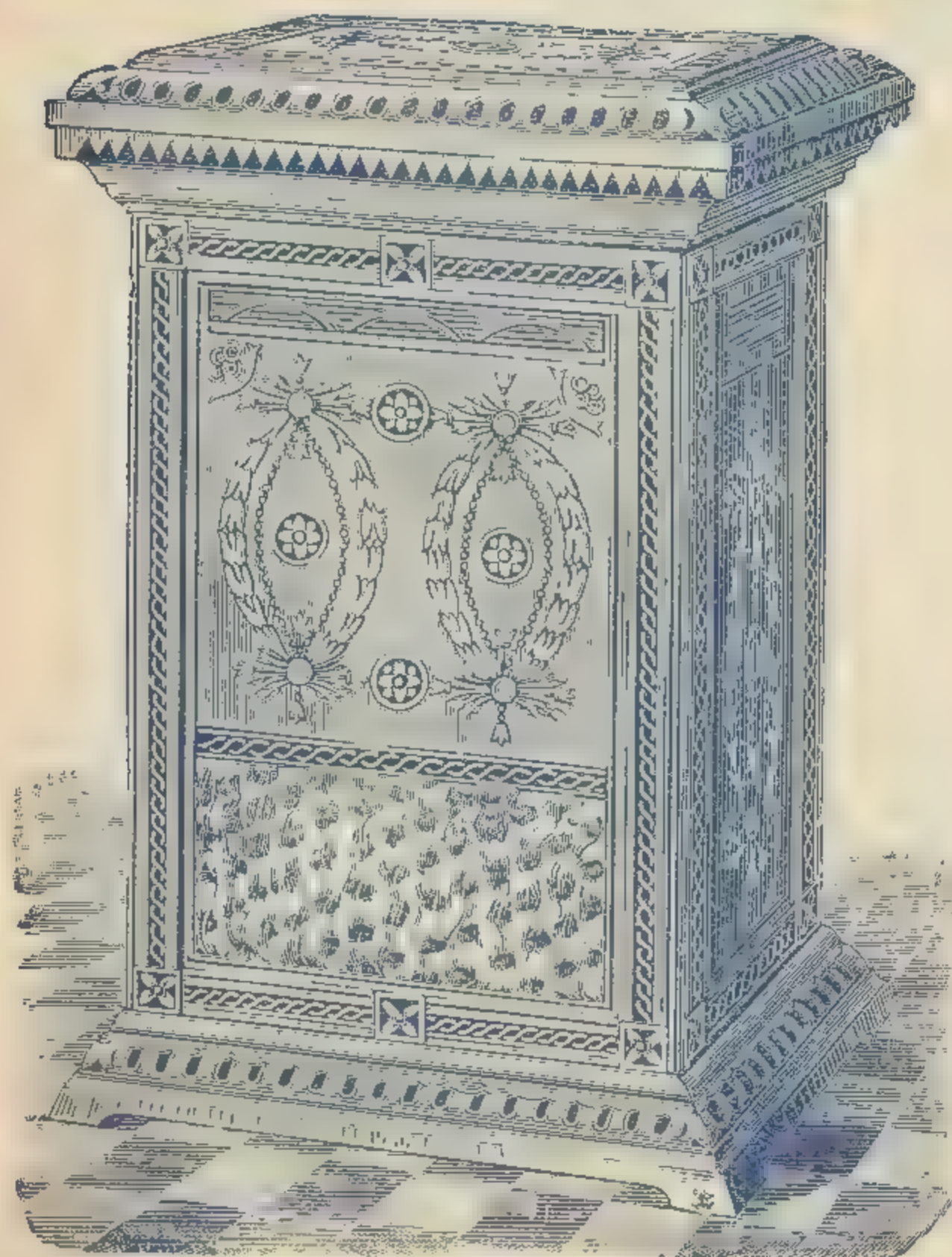
No. B2798.	Ordinary Finish, complete, with Ball Fire	...	...	£5 5s. 0d.
„	Best Finish, polished all over, complete with Ball Fire	...	...	£6 6s. 0d.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.

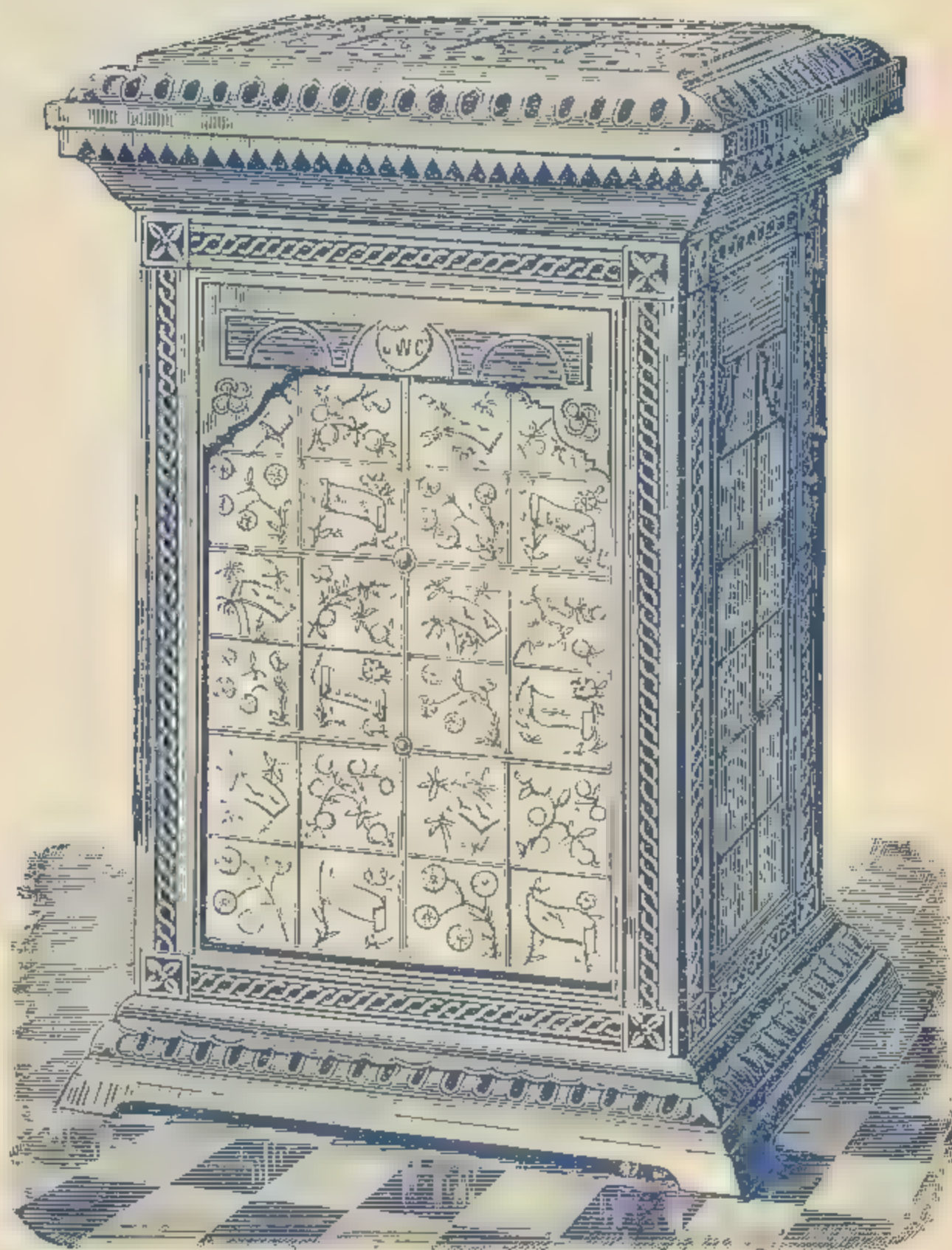


DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

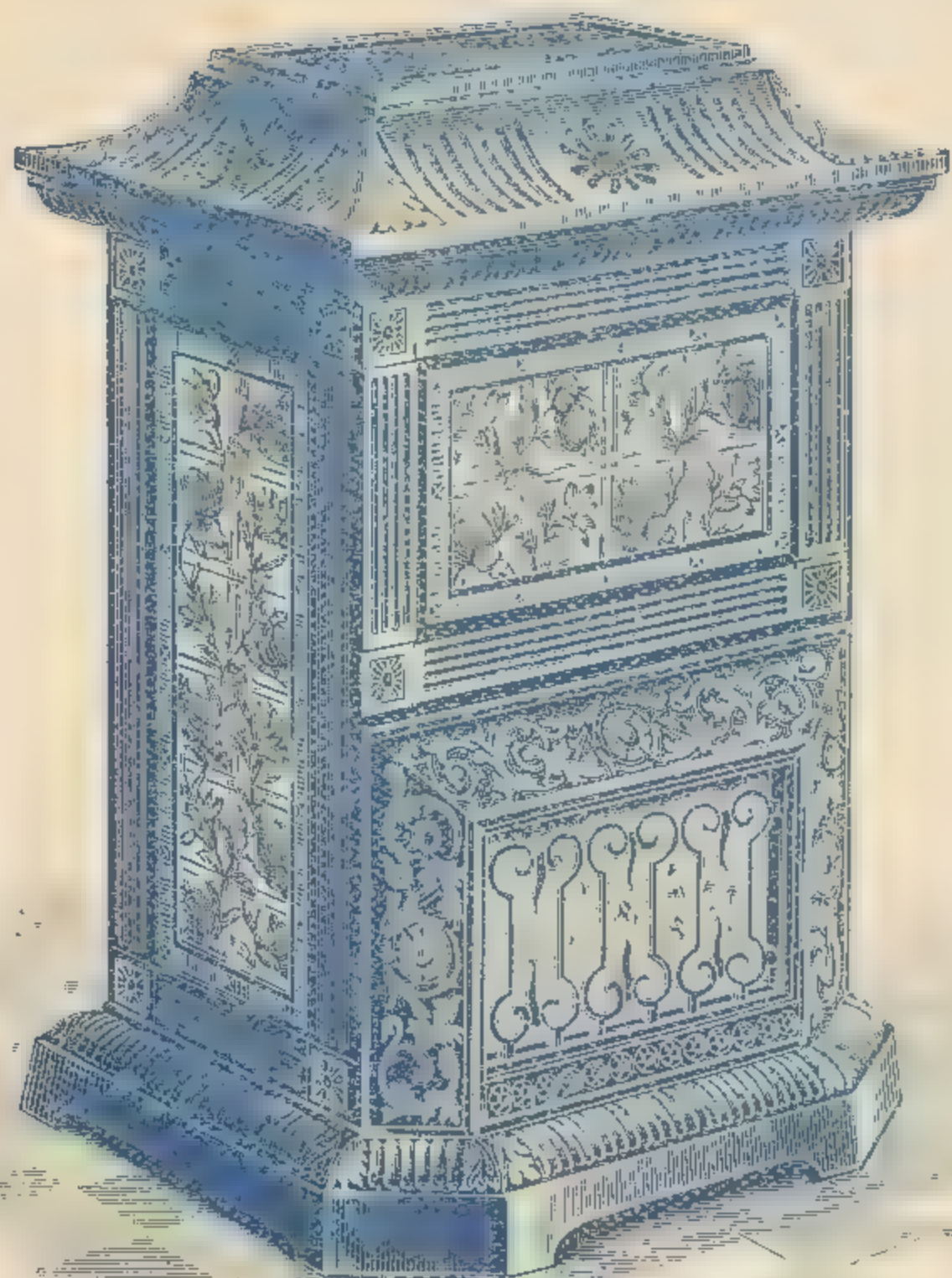


No. B794.—OPEN FIRE STOVE, Cast Iron.



No. B791.—CLOSE FIRE STOVE, fitted with Encaustic Tiles.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



No. B796

This Stove is similar in construction to those shown on previous page, but is superior in make, design, and finish. It is polished and best finished in Berlin Black, and fitted with Hand-painted Tiles.

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer.

CLOSE FIRE STOVES.

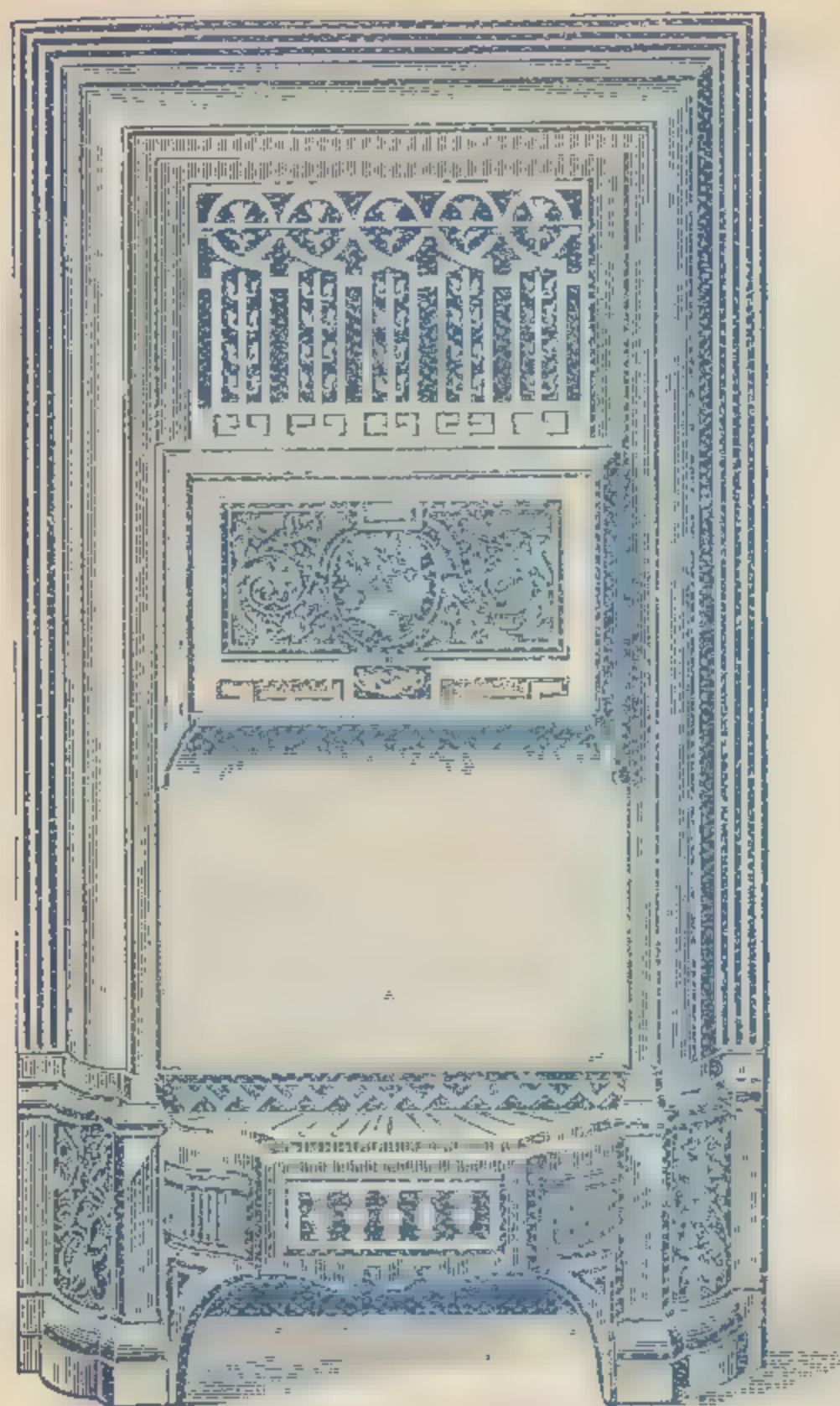
No.	DESCRIPTION.	SIZE.			Effective Heating Surface, about	Gas Consumption per Hour	Bore of Gas supply Pipe.	Suited for Room	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth							
B784	Plain Sheet-Iron Body	28in.	18in.	14in.	17 sq. ft.	12 cubic ft.	3/4 inch.	abt. 16 ft. sq.	2 1/2 inch	23 inch	£2 15 0
B786	Fine Cast	30in.	18in.	14in.	27 "	10 "	3/8 "	" 20 "	2 1/2 "	22 "	3 0 0
B790	Fine Cast	31in.	21in.	16in.	40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	4 0 0
B791	Fitted with Encaustic Tiles	31in.	21in.	16in.	40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	5 0 0

OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Metal Fire at same prices.

No.	Description.	SIZE.			Effective Heating Surface.	Gas Consumption per hour.	Bore of Gas supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth							
B788	Fine Cast	30in.	18in.	14in.	abt. 27 sq. ft.	10 cub. ft.	3/4 inch.	abt. 20 ft. sq.	2 1/2 inch	22 inch	£3 0 0
B789	Fitted with Encaustic Tiles	30in.	18in.	14in.	" 27 "	10 "	3/8 "	" 20 "	2 1/2 "	22 "	3 10 0
B794	Fine Cast	31in.	21in.	16in.	" 40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	4 0 0
B795	Fitted with Encaustic Tiles	31in.	21in.	16in.	" 40 "	13 "	1/2 "	" 25 "	2 1/2 "	24 "	5 0 0
* B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in.	22in.	18in.	" 45 "	15 "	1/2 "	" 30 "	2 1/2 "	23 "	6 6 0

* No. B796 can be had with NEW BALL FIRE. (See page 44.)



No. B1820.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

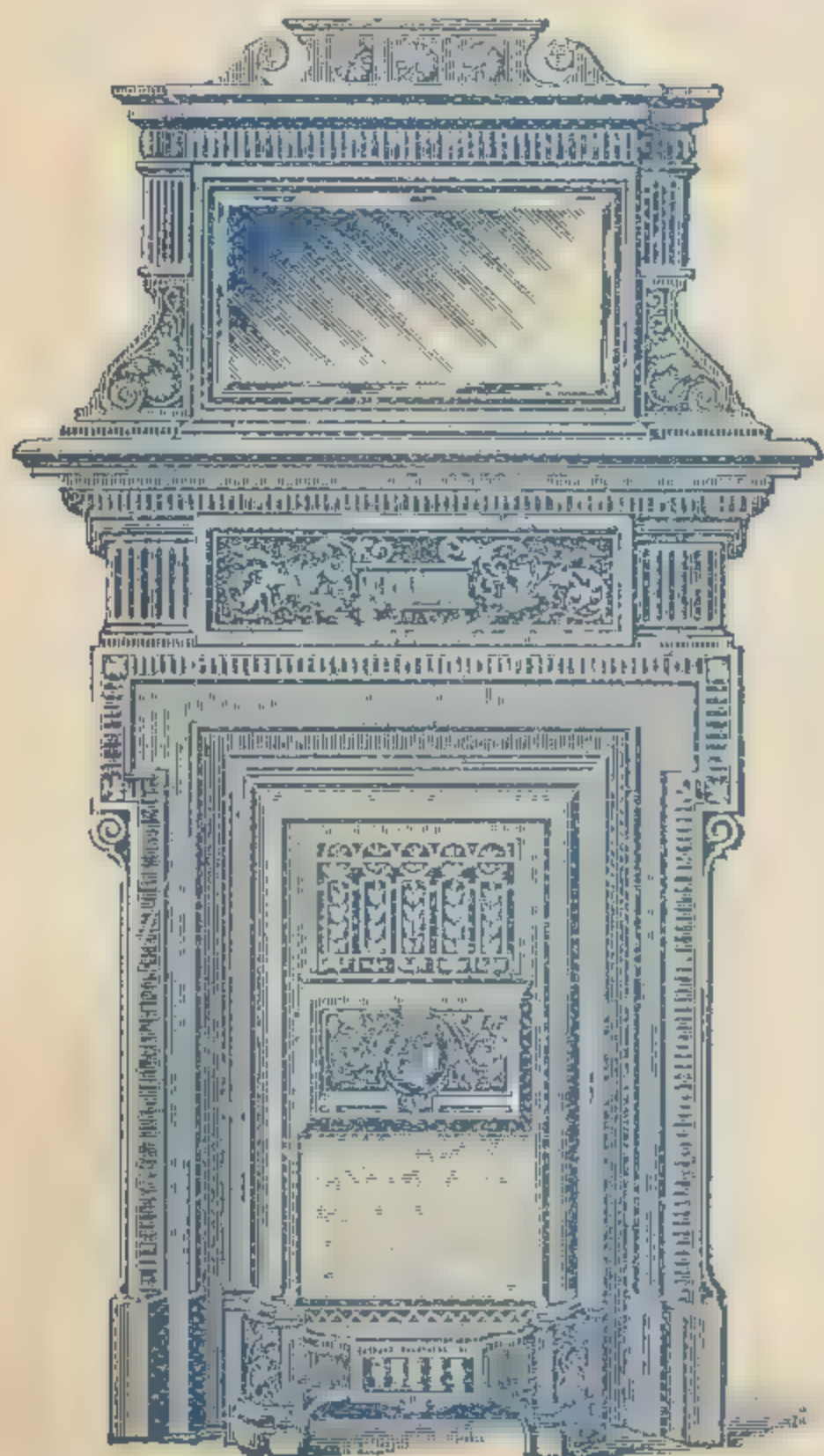
This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

	High.	Wide.	Deep.				PRICE.	
							Fine Cast.	Best Finish
B1819	28in.	19in.	7½in.	...	...	...	40/-	50/-
B1820	35in.	19in.	7½in.	...	...	...	47/6	57/6

Hot air arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, WITH MANTEL.

No. B1890

SIZE.—70½ in. high by 39 in. wide by 8 in. deep.

	PRICE.	
	As Drawn.	With Mantel but without Overmantel.
With Mantel, Overmantel, &c., painted in colours and stoved, interior fine cast	£6 10 0	£4 10 0
Ditto, interior best finish	7 0 0	5 0 0

The above can be had with Ball Fire without extra charge.

The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

SIZE—22 x 36 in. or 24 x 36 in.

Fine Cast	...	...	...	£2	0	0
Best Finish	..	...	...	2	10	0

Can be had with Ball Fire. (See page 44.)



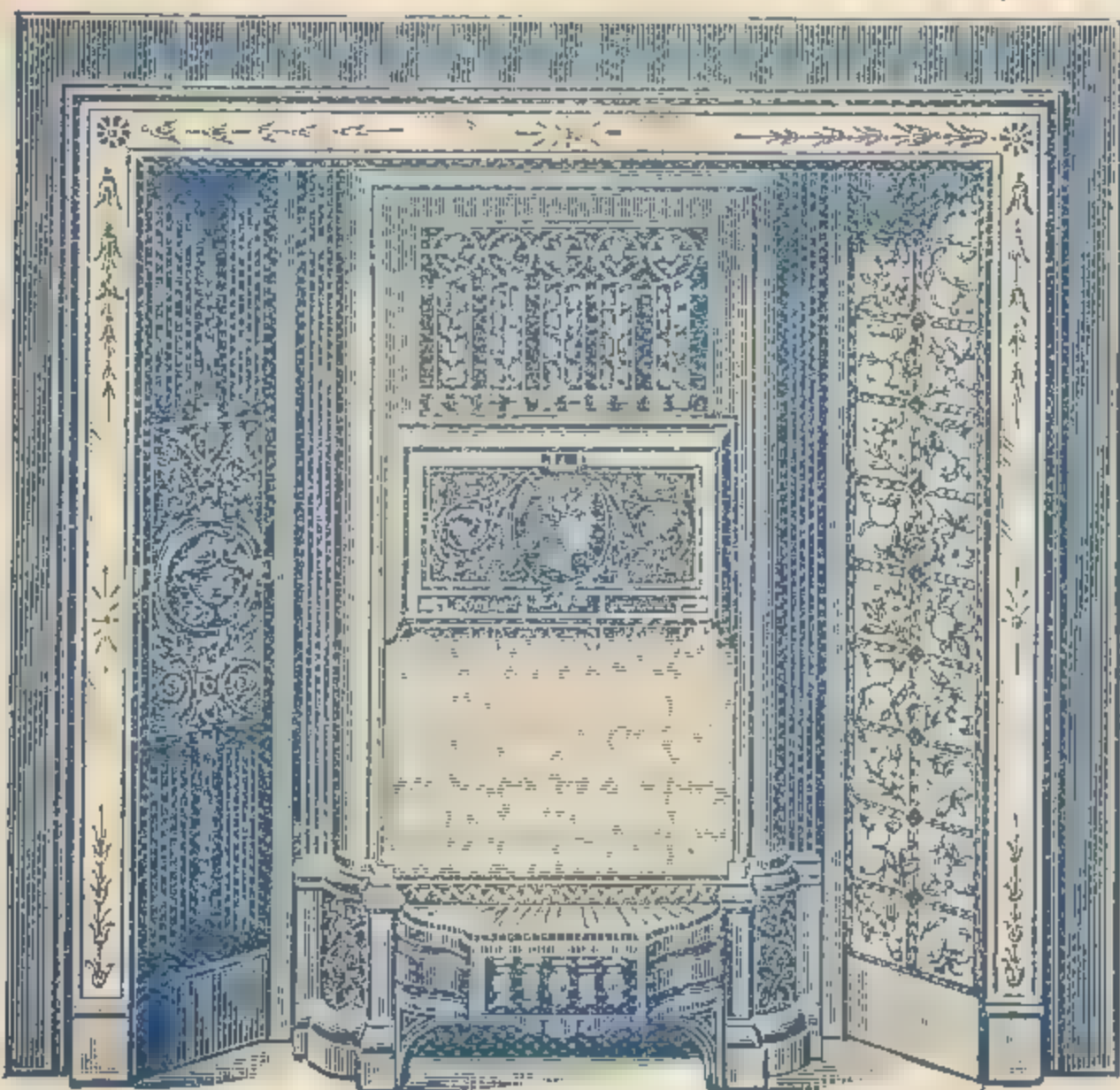
No. B1910.

Size : 31½ in. high ; 22 in. wide ; width of fire, 10 in.

Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

Can be had with Ball Fire. (See page 44.)

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT FIRE.



No. B1830.

PRICES—best finish.

With iron panels	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	5	15	0
With best hand-painted tile panels	...	...	...	...	6	15	0

If fitted with Hot Air arrangement, 5/- each extra.

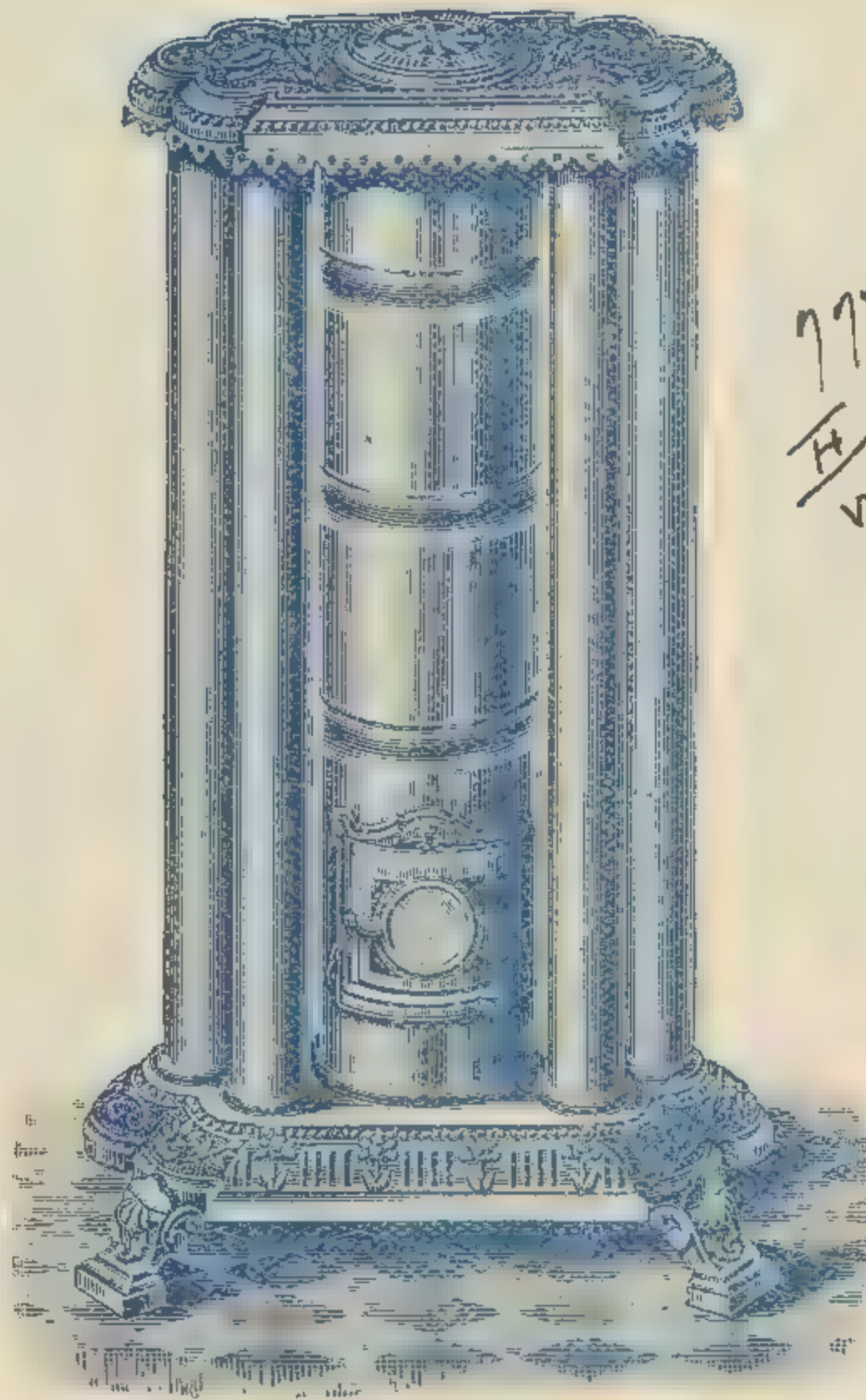
No. B2830. Same Stove with Ball Fire. Prices as above.

Size . 38 x 36 in., or 40 x 38 in

No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{8}$ in.	60/-

No. B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

999 Large Size
Dimensions.
H 44" 12-12-0
W 26" 11-2
D 24" 11-2
2 - 200 2" 11-2
26 Pipes
Water pan - 11-2
11-2

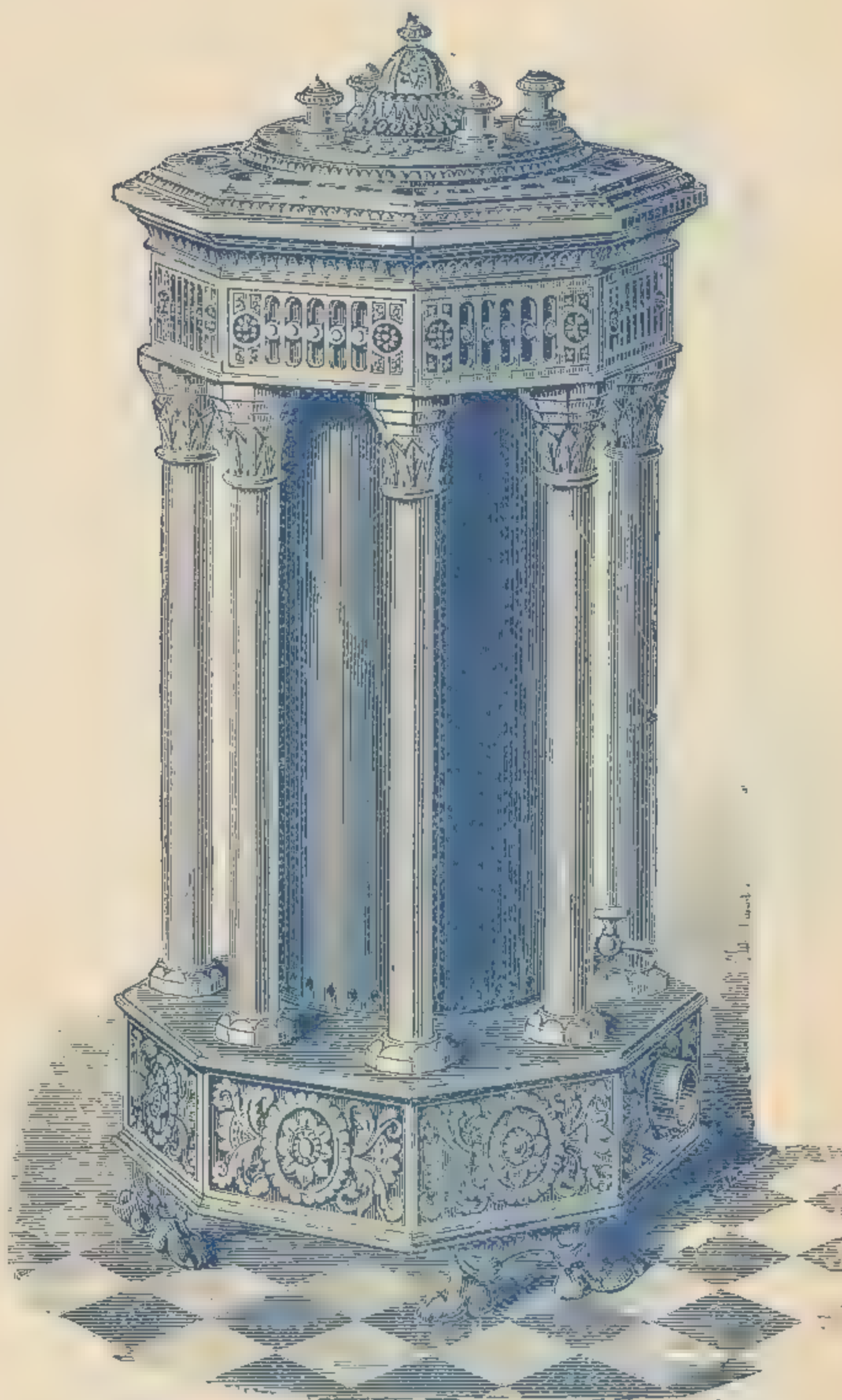
999 Small Size
H 44" 12-12-0
W 23" 11-2
D 11-2
Medium Size

WRIGHT'S "CONDENSING" GAS STOVES.

"THE IMPERIAL."



Reduced Section of 'B775.

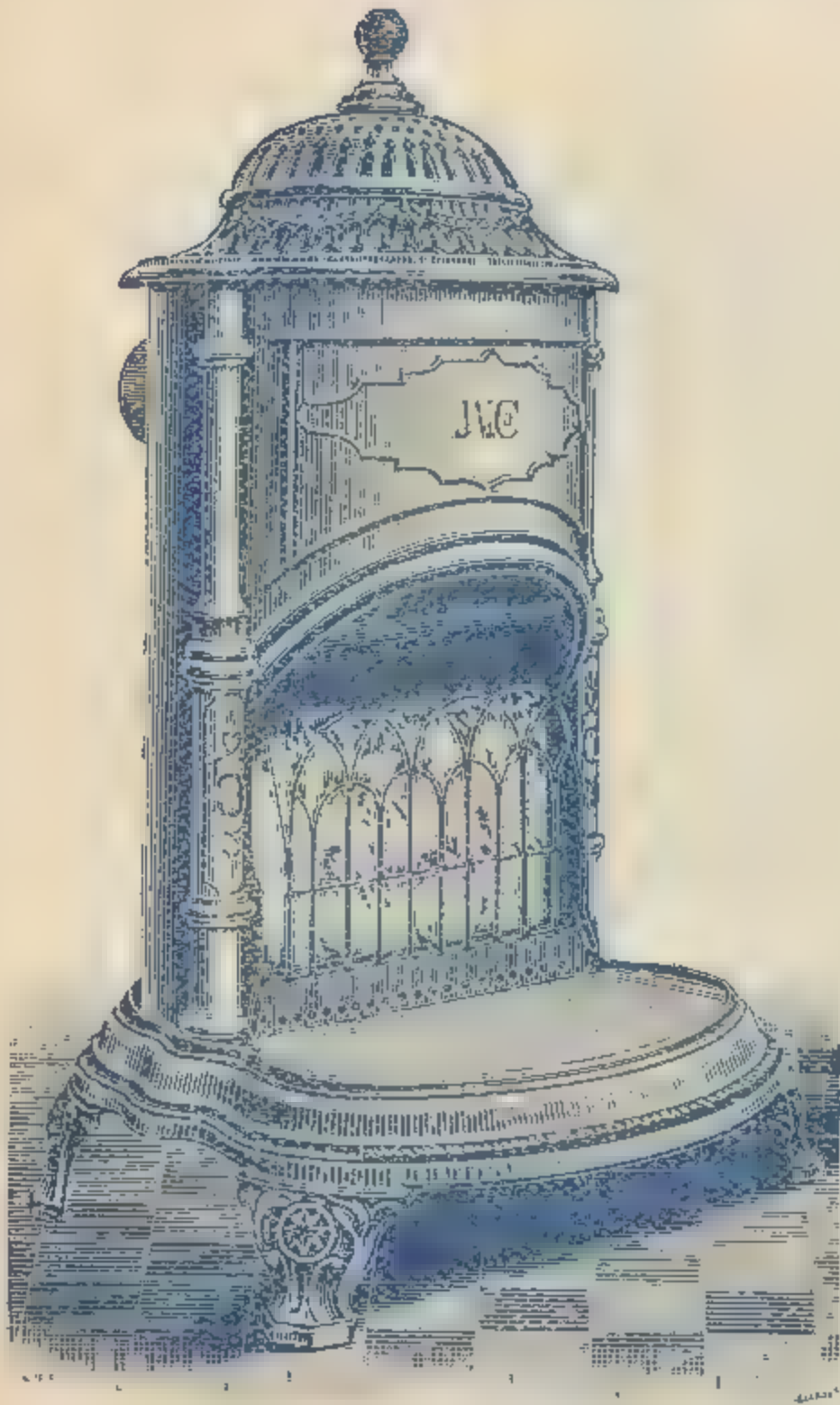


No. B775.

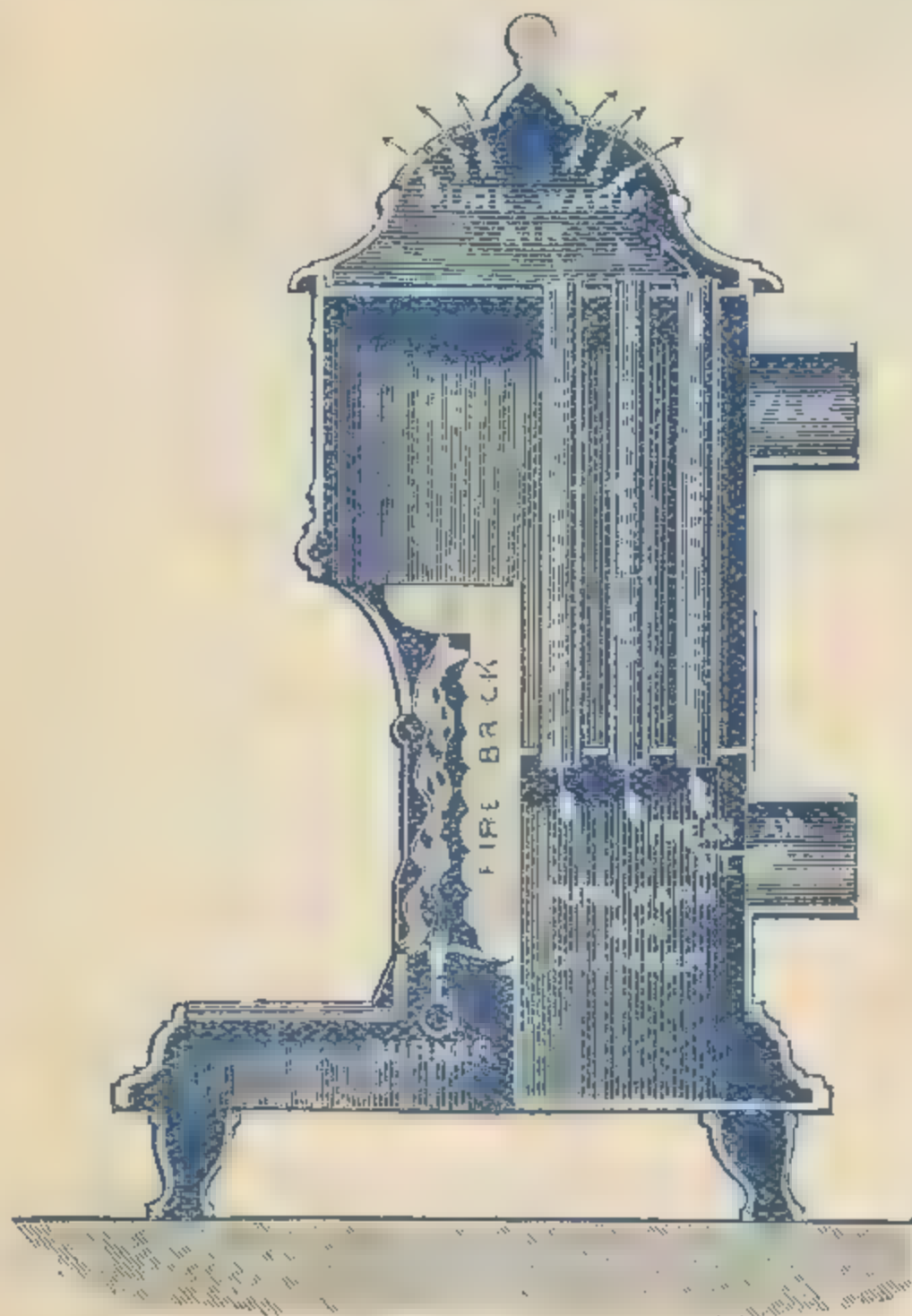
These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass or copper, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B775.	45 in.	24 in.	30 cubic ft.	$\frac{5}{8}$ in.	150,-

THE "DUCHESS" INCANDESCENT GAS STOVES.



This is a very powerful Stove, suitable for halls, large buildings, &c. It is fitted with either our Metal or Patent Ball Gas Fire, and, as will be seen from the section, a large volume of pure air is heated in the tubes and thrown into the apartment, the whole of the products of condensation passing away through the flue.



SECTION.

	Height	Width.	Depth.	Width of Fire.	Gas Con- sumption per hour when on full.	Suited for Room about	PRICE.
No.	in.	in	in.	in.	ft.	sq. ft	
B31	34	21	20	12	24	18	£4 10s.
B32	46	28	27	17	30	24	£7 7s.

The Above can be had with
NEW BALL FIRE, without extra charge.

(See page 44).

WRIGHT'S TUBULAR VENTILATING STOVES,

SECURING PERFECT VENTILATION.



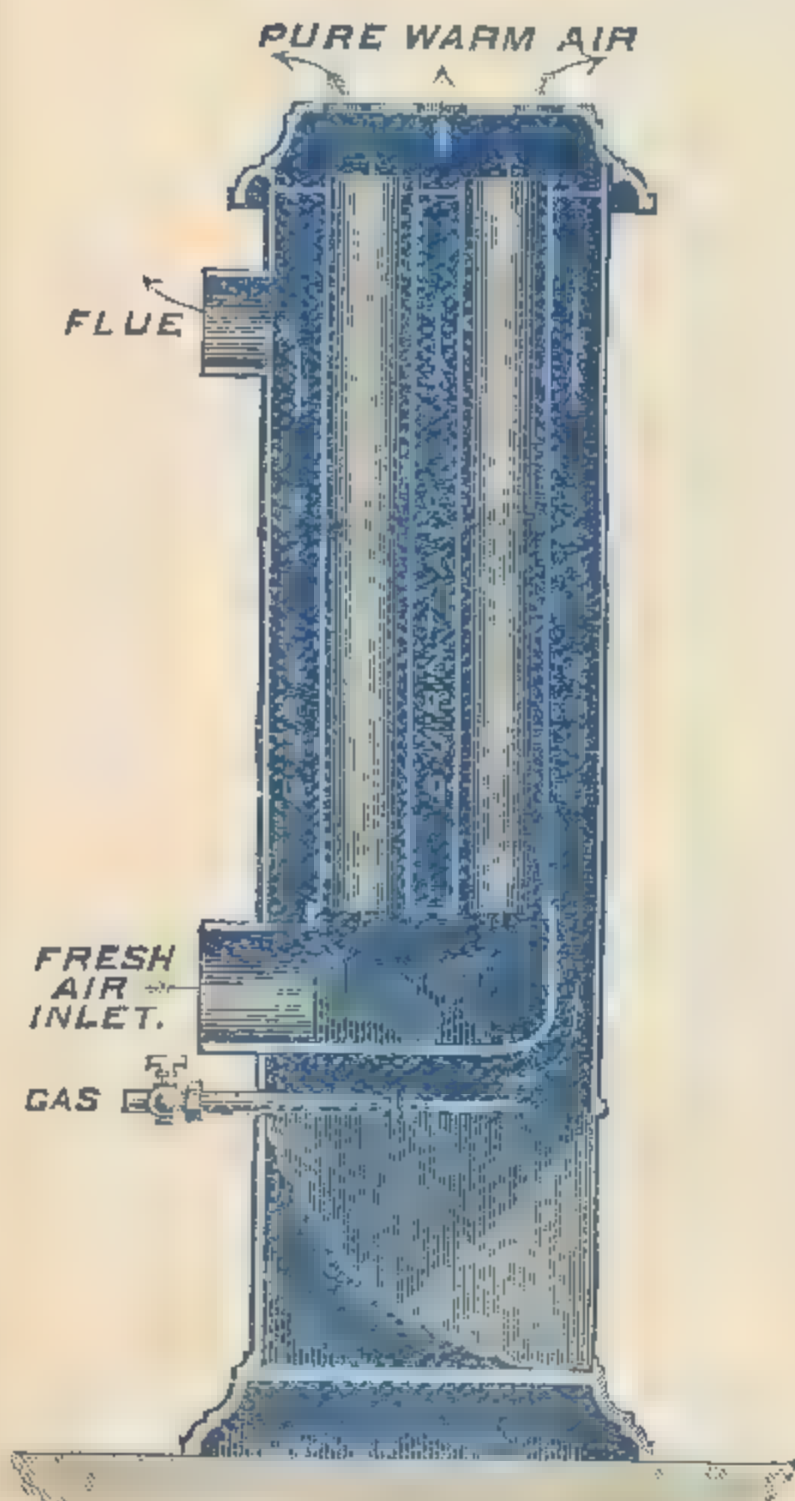
NEW PATTERN.

This is a great improvement on the old pattern Stove. It is a modification of our well known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired fresh air may be introduced from outside the apartment.

The Castings are polished, and Stove is finished in best black.

The Stove can be used either with or without a flue, but the former is preferable.

It has an effective heating surface of 14 square feet, and is suited to heat a room of 14 ft. square.



Cross Section.

SIZE over

30 inch high.

19½ inch wide.

PRICES. Polished and Finished in Best Black only.

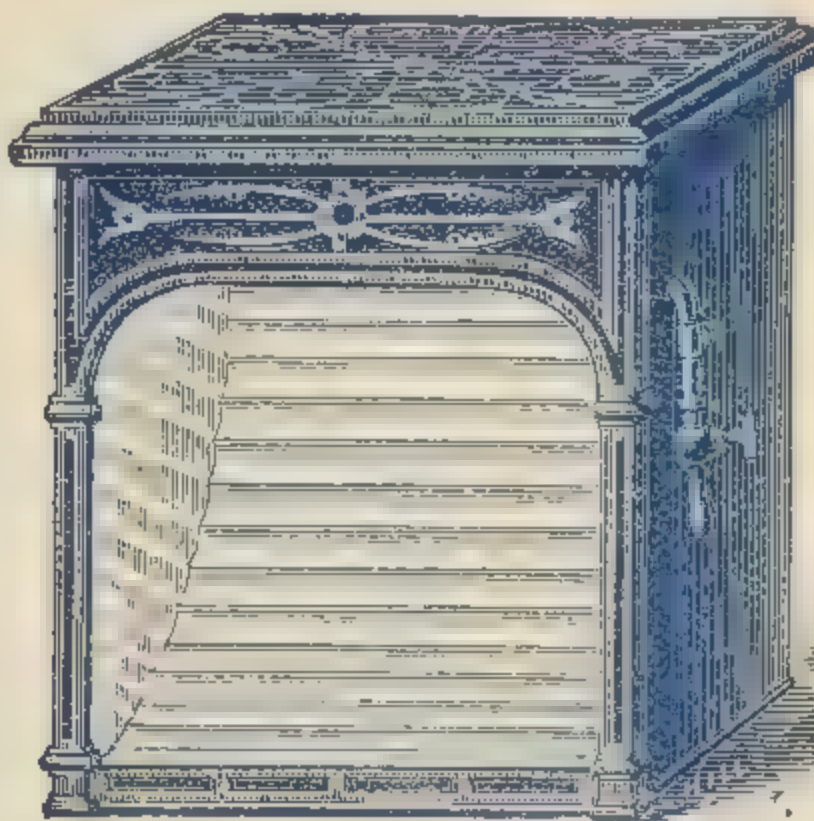
No. B773.—With Air Tubes of Strong Sheet-iron 22/- each.

No B774.—A Stronger Stove, with Air Tubes of Strong Drawn Wrought-iron... 25/- each.

WE STRONGLY RECOMMEND No. B774.

WRIGHT'S "CHEERFUL" GAS STOVES.

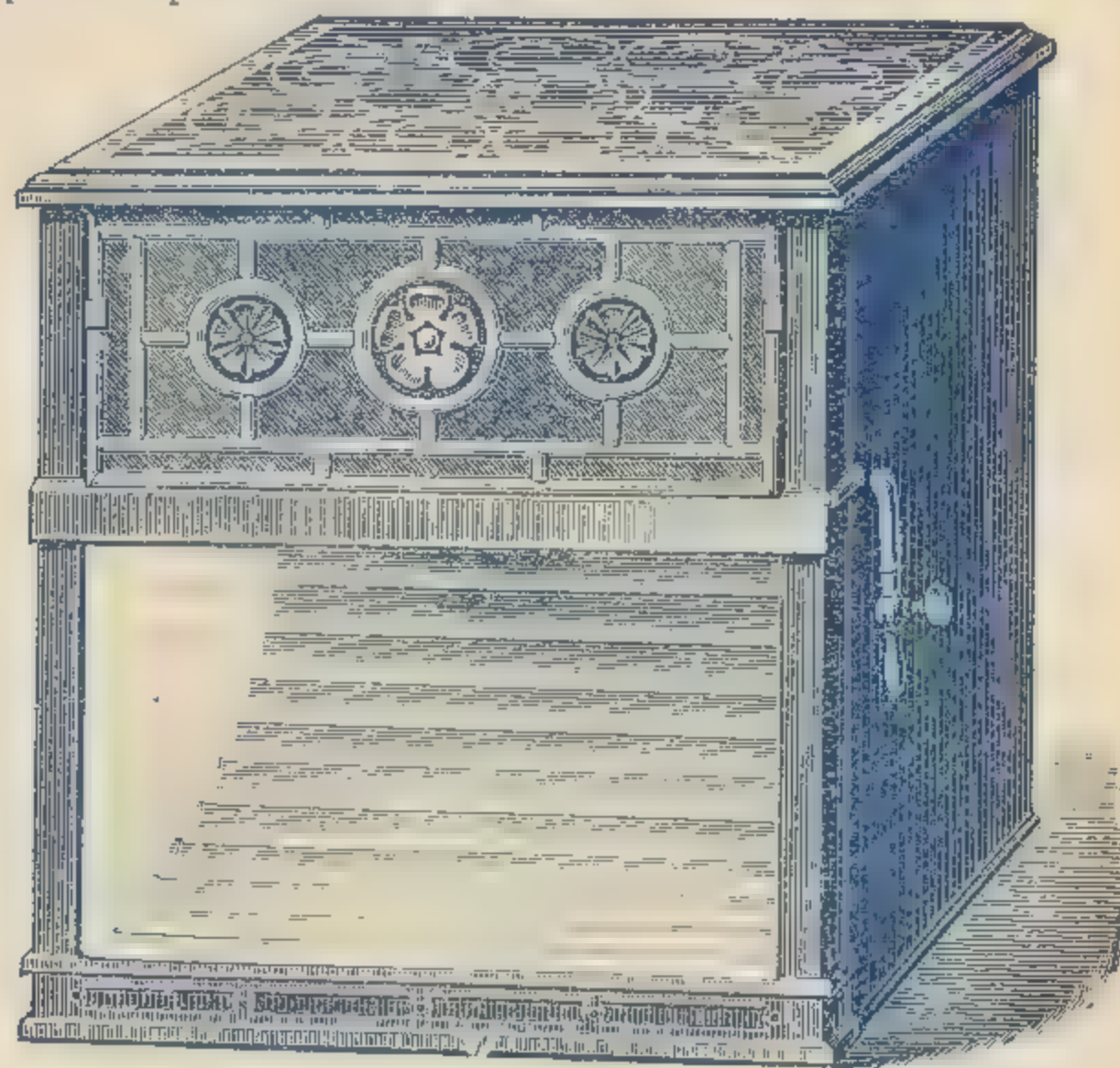
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ in.	...	10/6 each.
No. B4011	..	Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	..	15/- "
No. B4012	...	Size, $16 \times 15 \times 10\frac{1}{2}$ in.	...	22/6 "

A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

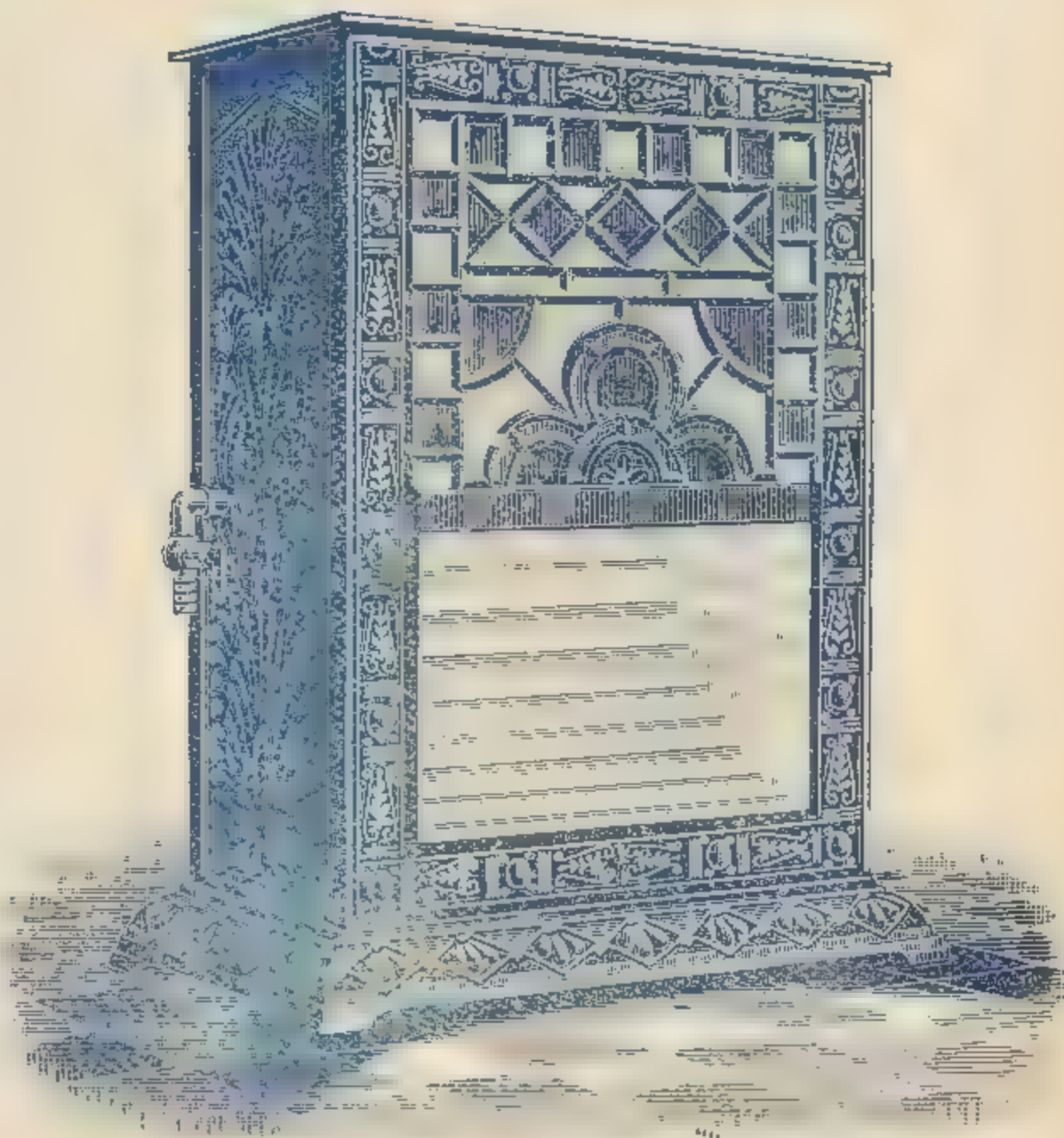
This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high $\times$ 10 in. wide $\times$ $8\frac{1}{2}$ in. deep.	Price 13/-
No. B4014.	$13\frac{1}{2}$ in. high $\times$ $12\frac{1}{2}$ in. wide $\times$ $9\frac{1}{2}$ in. deep.	Price 18/-
No. B4015.	$16\frac{1}{2}$ in. high $\times$ 15 in. wide $\times$ $10\frac{1}{2}$ in. deep.	Price 26/-



No. B4025.

No. B4025.	—Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	—Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	—Height 18 in., width $17\frac{1}{2}$ in., depth 11 in.	2 0 0
No. B4028.	—Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	—Height 26 in., width 23 in.	3 5 0
No. B4035.	—Same as No. B4034, but with a boiling burner on the top	3 16 0



No. B4016.

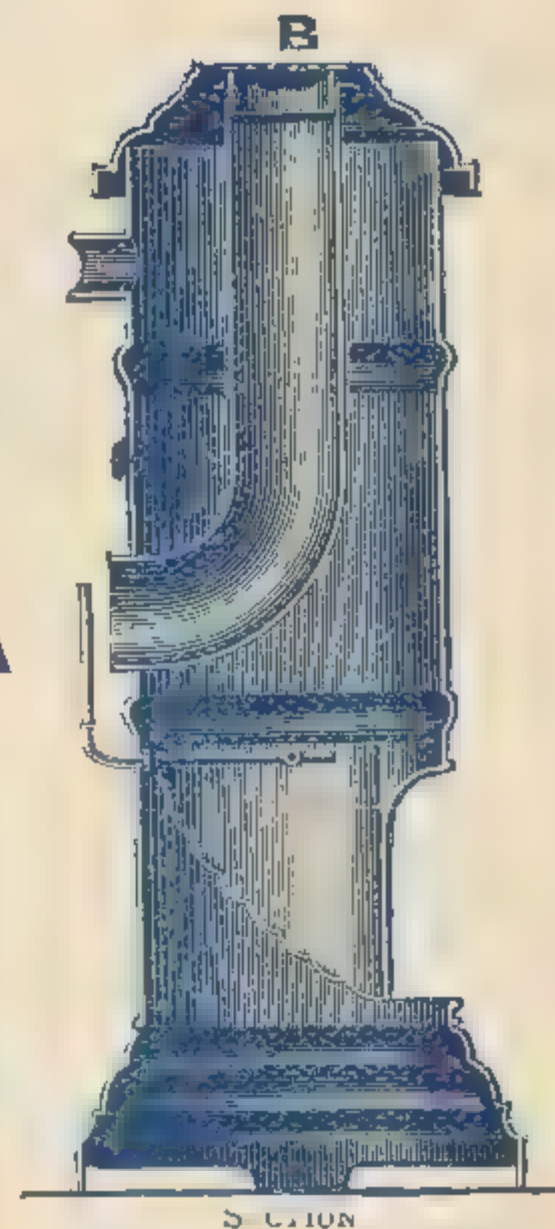
In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

No. B4016.	21 in. high by $16\frac{1}{2}$ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S RADIATING GAS STOVES.



These Stoves give a good floor heat, radiated from the polished copper reflector. Pure air passes into the Stove at A, and after being warmed, passes into the room at B.



No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6



No. B4047.

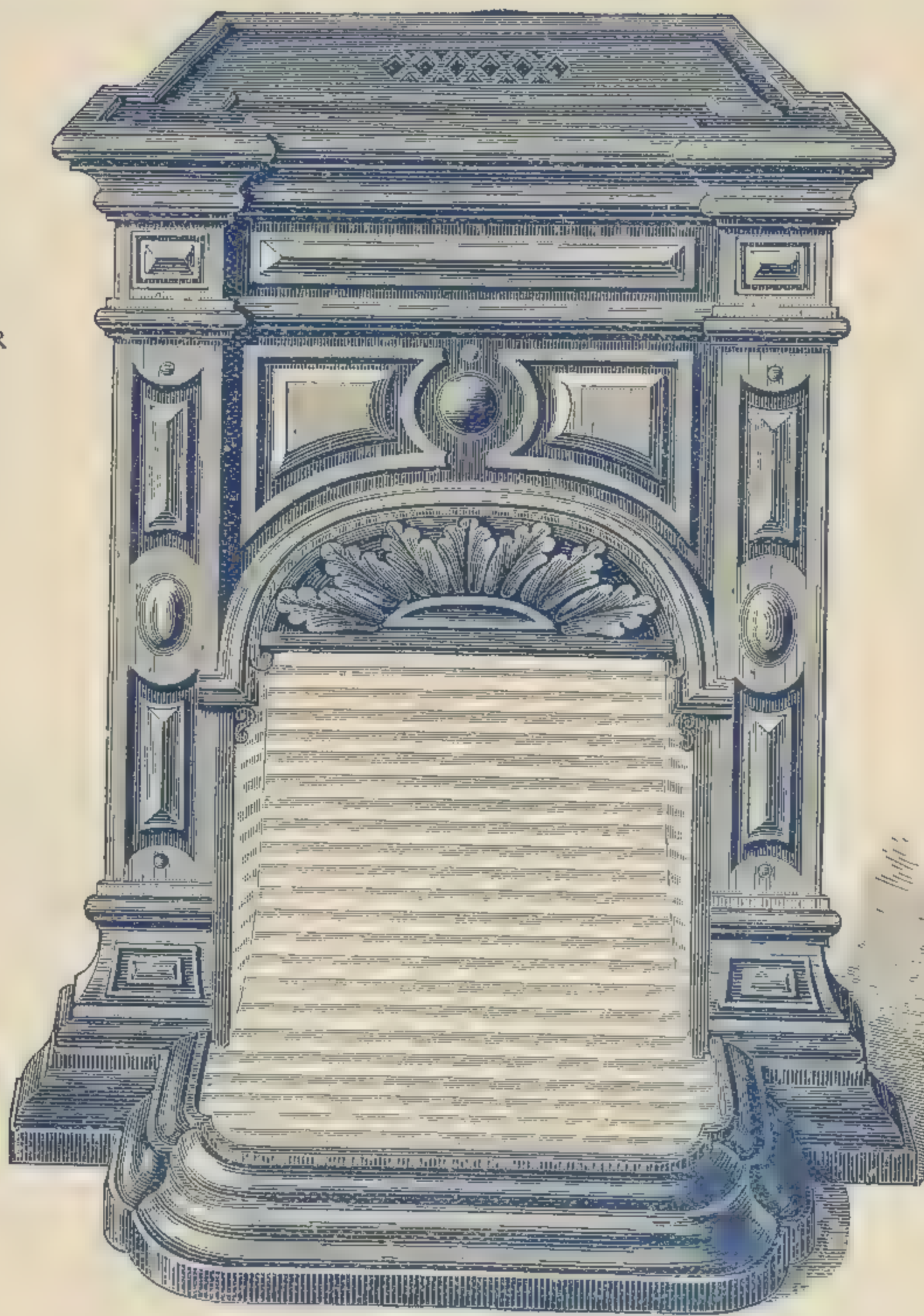
These Stoves are recommended where no flue is obtainable as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/-

WRIGHT'S REFLECTOR GAS STOVE.

SUITABLE FOR
HALLS, HOTELS,
BARS, &c., &c

NO FLUE IS
NEEDED WITH
THIS STOVE.



No. B4039.

Height, 31 inches.

Width at top, 23 inches.

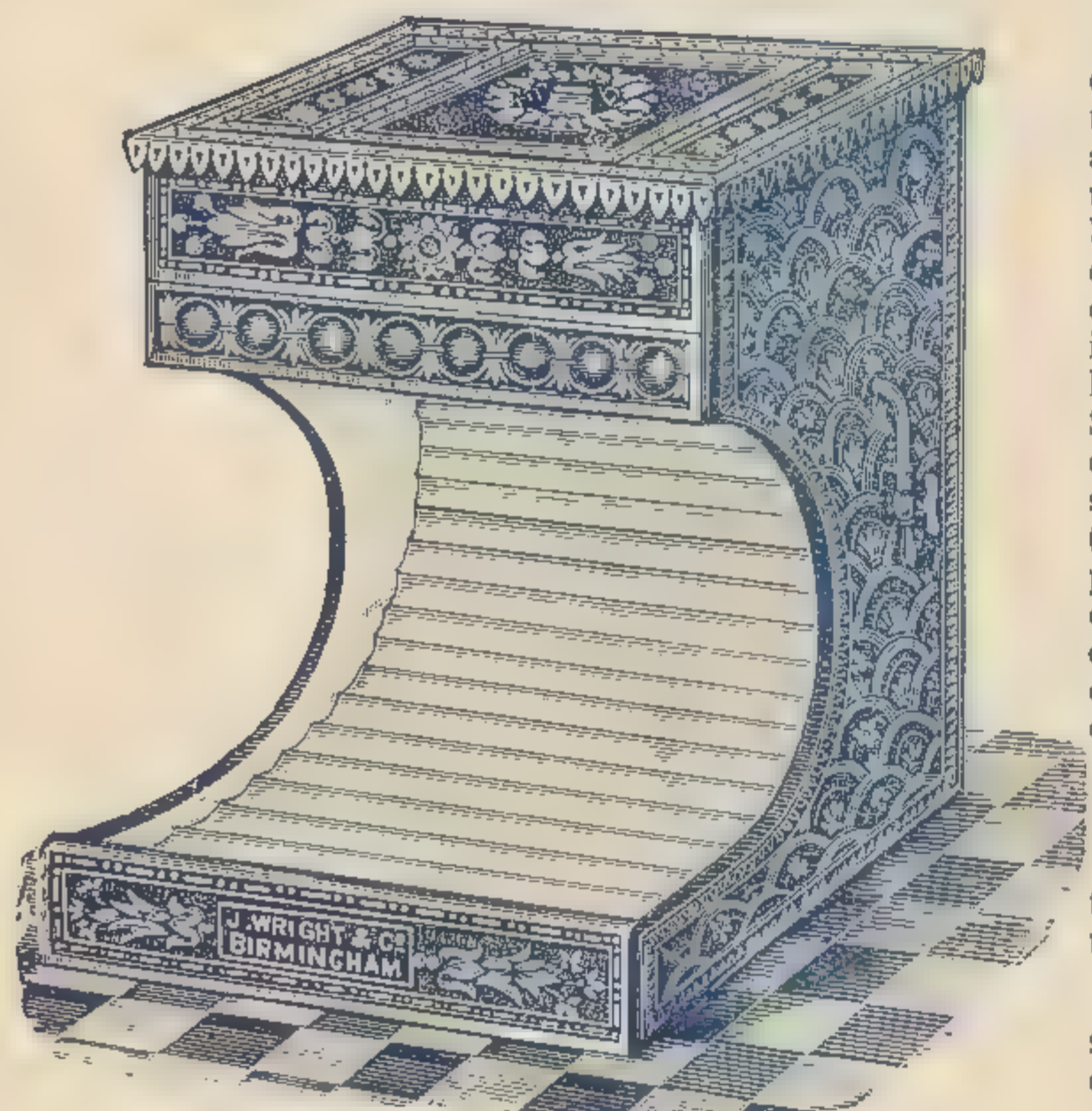
Width at base, 25½ inches.

PRICE ... £5 5 0

No. B4039.

WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.



No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

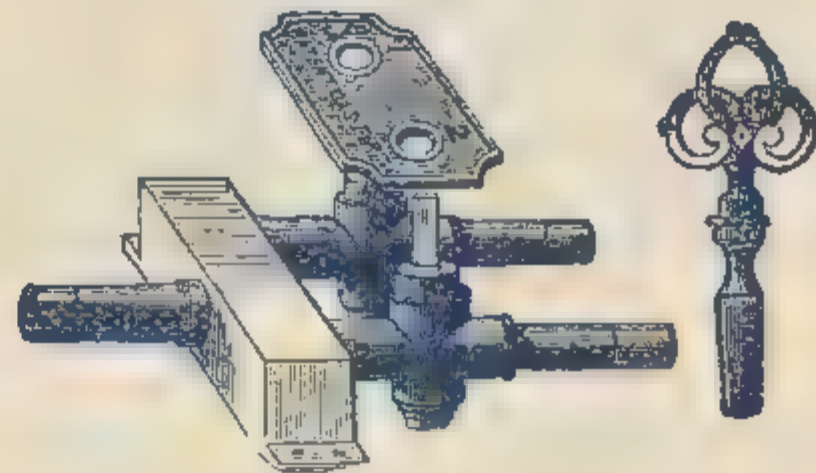
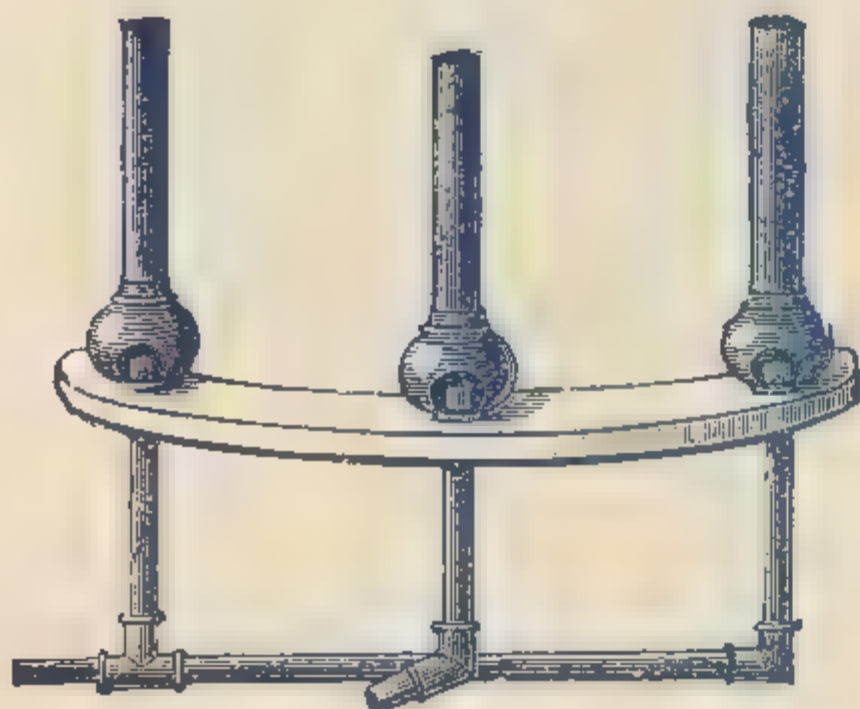
There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.



No.	Height.	Width.	Depth.	Price.
B4056.	16½ in.	14 in.	11½ in.	£1 10 0
B4058.	18½ in.	15½ in.	12 in.	2 0 0

WRIGHT'S PATENT GAS FIRES.



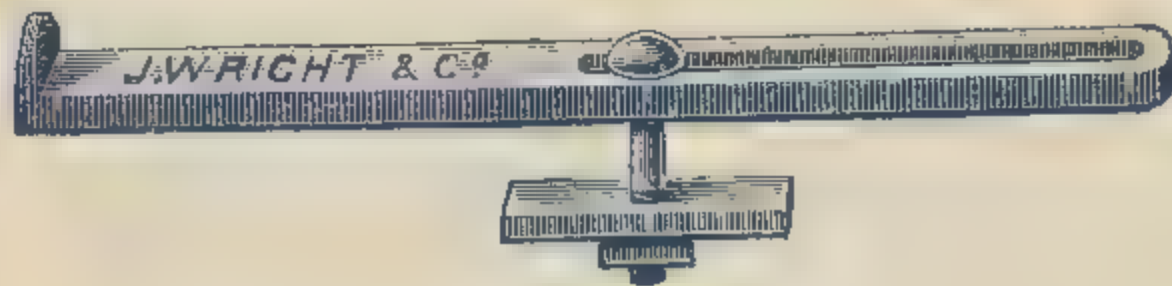
No. B716.—PATENT GAS FIRE, ready for fixing to grate, complete, with fuel and Cocks, Floor Plate, Key, &c., &c.

2-Burner,
16/-

3-Burner,
20/-

5-Burner,
25/-

WRIGHT'S BRACKET SUPPORT FOR HOLDING STOVES IN FRONT OF FIRE.

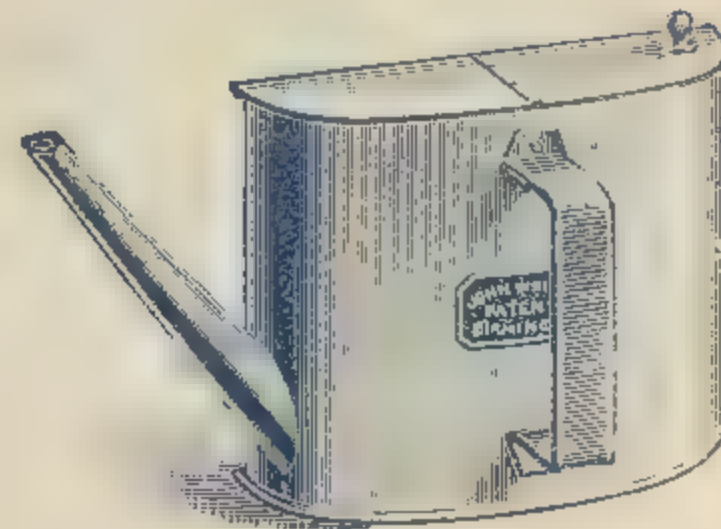


No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a cost of a few pence.

Price 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.

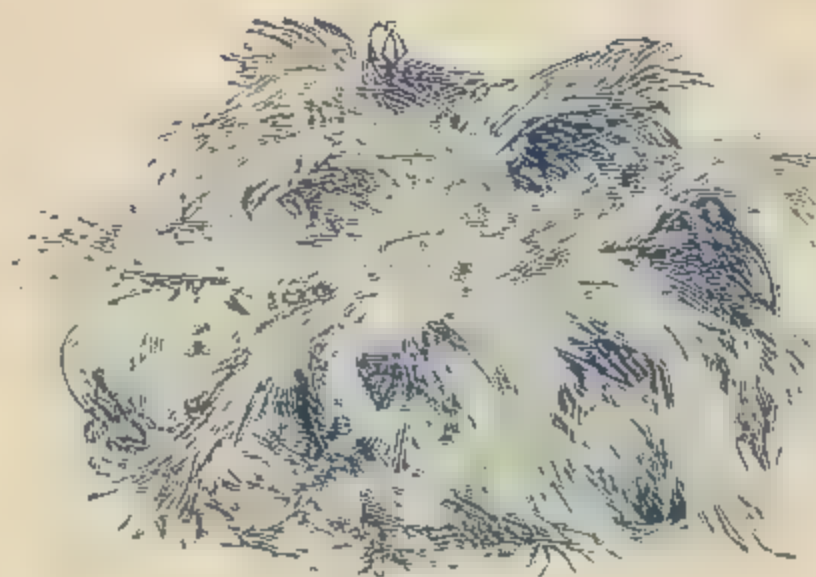


No. A14.

This Kettle is made in special form to stand on the trivets of our Gas Fires, presenting a large surface to the heat.

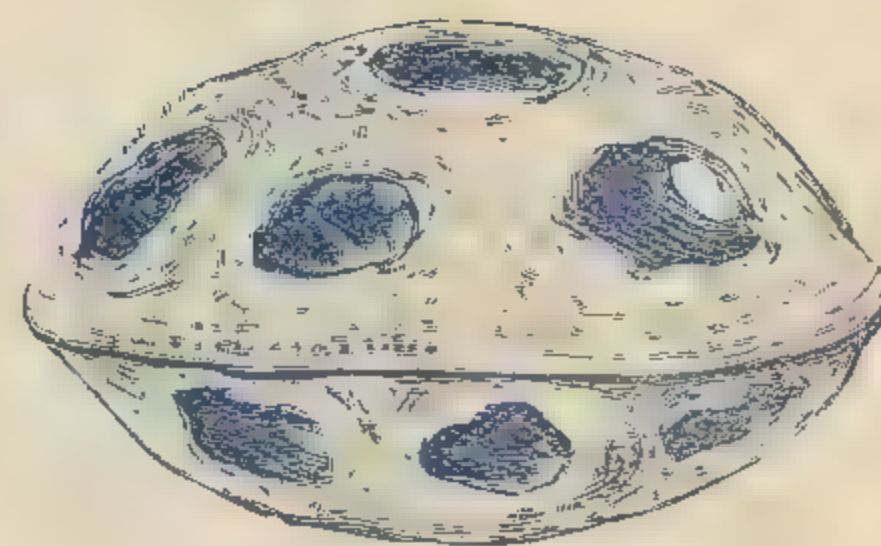
	2 pints.	4 pints.
Price, common quality, Tin...	1/6	2/3 each.
Price, best quality, Tin ...	2/3	3/3 „
Price, best quality, Copper ...	—	—

WRIGHT'S PATENT FUEL FOR GAS FIRES.



ASBESTOS FUEL. No. B92.

Best Quality 6d. per lb.



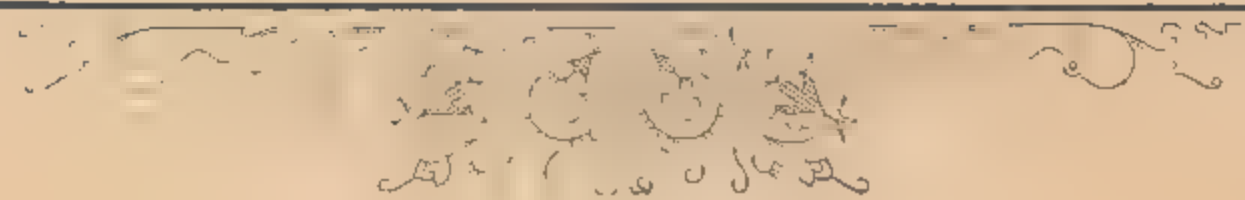
"EGG SHELL" FUEL No. B93.

Per dozen pieces 1/-

SPECIAL QUOTATIONS FOR LARGE QUANTITIES.



*Les prix s'entendent Franco
de frais de transport et de douane.*



Agence pour Paris: RUDGE & Co., Ltd., 16, Rue Halévy.

MESSIEURS,—

En présence du succès toujours croissant de nos poêles-cuisinières et cheminées à gaz et pour répondre aux nombreuses demandes qui nous viennent du continent, nous nous décidons à publier une nouvelle édition française de notre catalogue illustré. Nous pourrions de cette façon satisfaire nos clients et faciliter les relations réciproques.

Notre poêle-cuisinière "L'Eureka," en fonte émaillée, tient toujours la première place parmi les appareils de ce genre ; nous en avons fabriqué et vendu plus de 80,000.

Nous construisons un modèle spécial de "L'Eureka" pour les colonies, et en particulier pour l'Amérique du Sud, le Brésil, etc., etc.

Plus de 50 médailles d'or et argent ont été décernées à "L'Eureka" dans les expositions et concours ; aussi son nom en Angleterre est connu de toutes les ménagères.

Nous attirons également votre attention sur notre cheminée à boulets la "Queen," qui est certainement le meilleur foyer à gaz. Cet appareil est très élégant.

Ces deux foyers, "L'Eureka" et la "Queen," ont été adoptés en Angleterre par toutes les grandes compagnies à gaz, qui les fournissent en location à leurs clients.

Nous nous permettons, Messieurs, de vous demander une commande à titre d'essai et nous sommes convaincus par notre expérience antérieure, que, quand vous connaîtrez nos articles, vous nous favoriserez de nouveaux ordres.

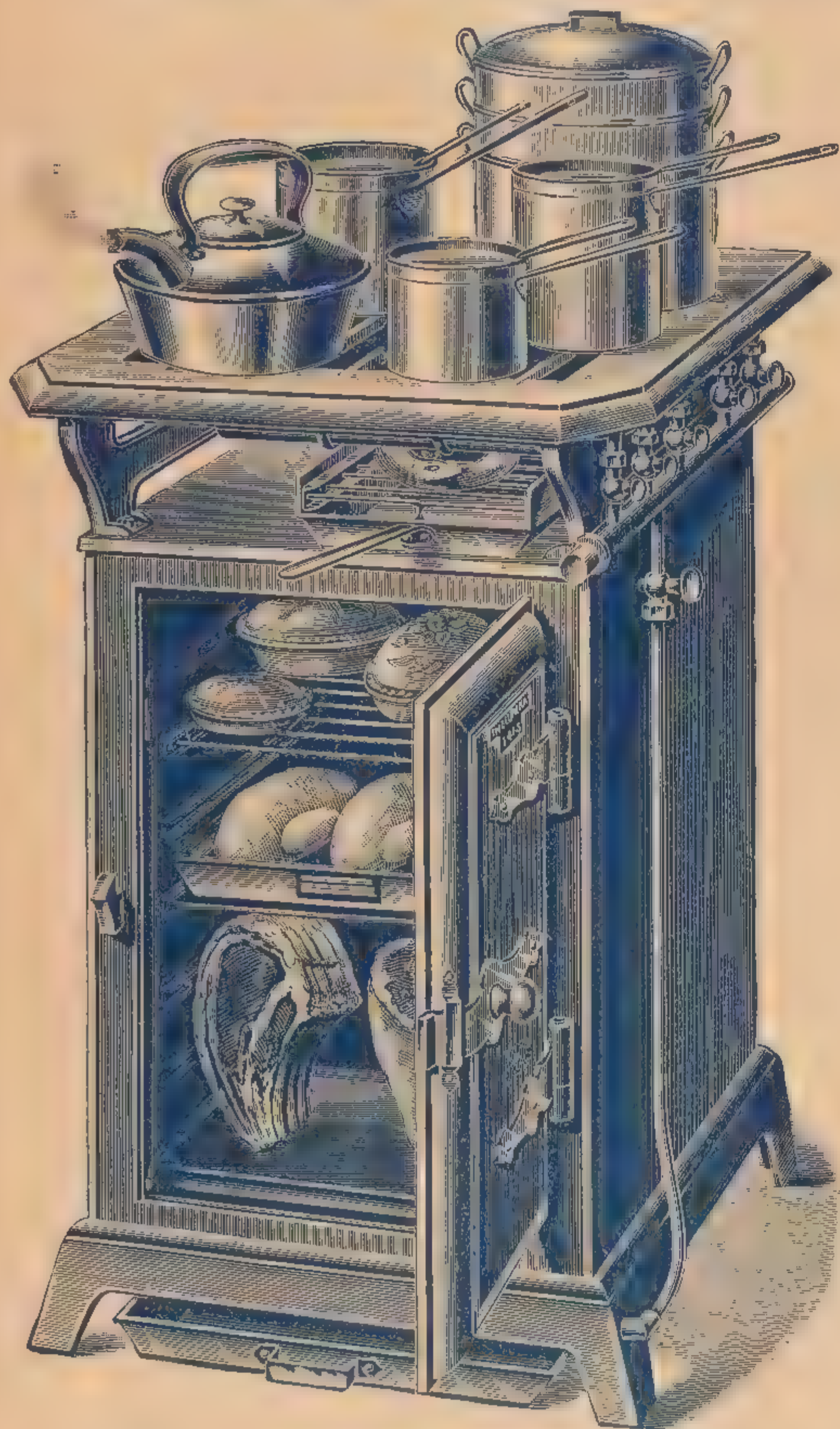
Veuillez agréer, Messieurs, l'hommage de notre considération distinguée.

JOHN WRIGHT & CIE., LIMITED.

Birmingham, le 1^{er} Septembre, 1893

"EUREKA"

POÊLE-CUISINIÈRE A GAZ EN TOLE D'ACIER ÉMAILLÉE (BREVET WRIGHT).



PLUS DE 80,000 "EUREKA"

Sont actuellement en usage et donnent toute satisfaction.

Nombreuses récompenses :

10 Médailles d'Or,
26 ,, d'Argent,
16 ,, de Bronze.

L'INTÉRIEUR DES POÊLES EST ÉMAILLÉ.

Un grand nombre de nos clients ayant désiré que l'intérieur du poêle (glissières, tablettes et grilles) soit complètement émaillé, ce qui rend l'appareil plus propre et moins sujet à se détériorer nous nous sommes empressés de leur être agréable et nous fournissons le poêle entièrement émaillé aux prix suivants.

Un plateau de dessus en émail blanc est fourni à la demande avec ce poêle.

DIMENSIONS ET PRIX.

No.	Dimensions intérieures.			Plaque chaude.		Nombre de becs.	Convenant pour environ.	Prix.
	Largeur.	Profondeur.	Hauteur.	Largeur.	Profondeur.			
405	30 cm	30 cm	55 cm	50 cm.	40 cm.	3	4 personnes	Frs. 160
407	32½ "	32½ "	60 "	52½ "	50 "	4	6 "	190
410	36 "	36 "	62½ "	60 "	54 "	4	9 "	220
415	40 "	37½ "	70 "	62½ "	59 "	5	12 "	260
420	44 "	40 "	70 "	67 "	62½ "	5	15 "	300
425	44 "	49 "	70 "	70 "	67½ "	6	18 "	340
440	50 "	49 "	76 "	77 "	69 "	7	25 "	440

DESCRIPTION DES POÊLES-CUISINIÈRES.

Les poêles-cuisinières "Eureka" brevetés par Wright ont été reconnus les meilleurs par les ingénieurs les plus compétents.

Leur corps est en fonte et les côtés sont formés par des plaques d'acier de première qualité, couvertes d'un nouvel émail solide, ne se fendant pas, qui protège les poêles, en les rendant indestructibles et permet de plus de les maintenir dans un état de propreté parfaite.

Ils sont à double enveloppe et sont garnis, sur les côtés, le fond et la porte, d'une nouvelle substance mauvaise conductrice, qui permet de réaliser une économie de gaz de près de 40% en empêchant toute perte de chaleur par rayonnement. Le dessus est en briques chauffées directement, qui atteignent une température élevée. Le fonctionnement du poêle en est sensiblement amélioré.

La consommation du gaz étant très faible, ces poêles fonctionnent à une pression inférieure à celle qui est nécessaire à d'autres poêles.

La plaque chaude est formée de barres en acier, polies en dessus, qui forment une surface parfaitement plate pour mettre les casseroles et marmites, et comme elles sont indépendantes, elles peuvent être vite enlevées pour le nettoyage, etc.

La plaque chaude étant en acier, elle ne peut se casser (comme c'est souvent le cas avec la fonte) si l'eau tombe dessus quand elle est très chaude et si elle est exposée à une contraction subite.

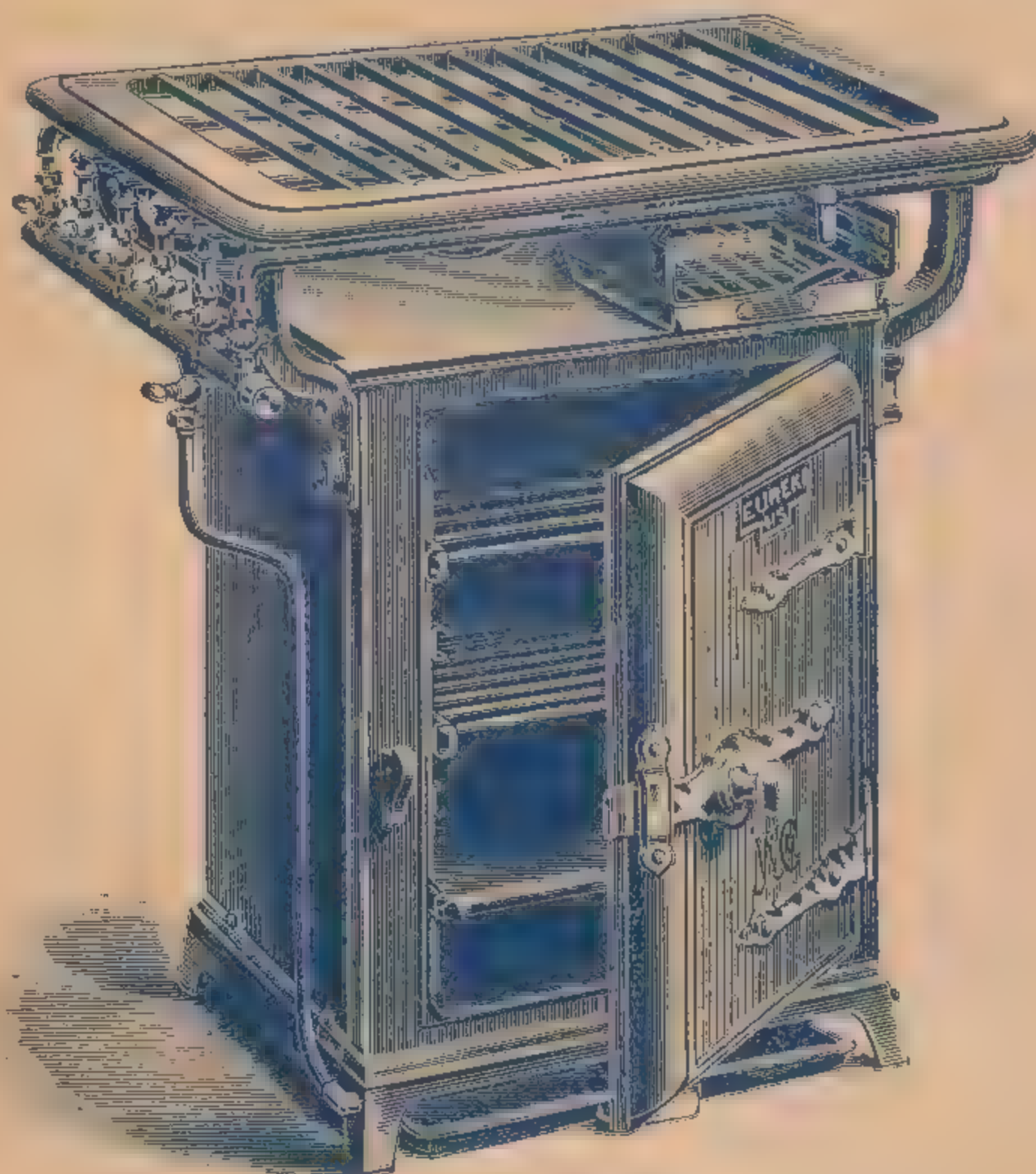
Sous le rapport du fini, ces poêles sont uniques et toutes les pièces accessoires en sont très soignées.

AVANTAGES SPÉCIAUX DES POÊLES "EUREKA."

- I. **ILS SONT LES PLUS ÉCONOMIQUES**, comme le prouvent les certificats Coventry et d'autres essais qui constatent une très faible consommation.
- II. **ILS SONT LES PLUS EFFICACES**. Nous avons fait de nombreuses démarches pour avoir l'opinion de plusieurs centaines de nos clients (aussi bien dans les institutions publiques que dans les familles particulières), et lorsqu'un perfectionnement sérieux a été proposé, nous l'avons toujours immédiatement appliqué en sorte qu'actuellement "L'Eureka" est reconnu partout comme le meilleur poêle qui existe.
- III. Ils sont les plus propres, toutes les pièces accessoires étant mobiles.
- IV. **ILS SONT LES PLUS SIMPLES**. Notre principal but était d'unir la simplicité à l'utilité. Toute servante peut vite en comprendre la manipulation, et se rendre compte, par exemple en tournant le robinet, que la chaleur peut être réglée avec la plus grande facilité. Les tablettes sont arrangées de manière à pouvoir être placées à différentes hauteurs pour cuire le pain, la pâtisserie, la viande, etc.
- V. Grâce à un nouvel arrangement (brevet de Wright) dans le dessus du poêle, la chaleur est mieux utilisée, on réalise un meilleur chauffage de la partie supérieure, ce qui est très important pour la pâtisserie de choix, entre autres.

"EUREKA," POÊLE-CUISINIÈRE DE WRIGHT.

MODÈLE POUR LES COLONIES.



Ce poêle-cuisinière est construit sur les principes les plus récents en combinant judicieusement la fonte et des plaques en acier émaillé de première qualité.

Voici ses principaux avantages :

Il est le plus économique comme consommation de gaz.

Il est plus propre que tous les autres poêles.

Il fournit toujours une chaleur régulière.

Il est parfait pour rôtir et cuire.

Il ne produit pas d'odeur de graisse brûlée.

L' "Eureka" a été constamment récompensé après essais dans les concours : 10 médailles d'or 26 médailles d'argent, 16 médailles de bronze, etc., etc.

Plus de 80.000

"EUREKA" POÊLES-CUISINIÈRES

Sont maintenant en usage journallement.

Ce modèle a été fabriqué spécialement pour la vente aux colonies. Un de nos directeurs a visité les colonies et a recueilli les renseignements nécessaires à l'établissement d'un type qui réponde à toutes les exigences, et c'est avec la certitude d'obtenir vos suffrages que nous vous présentons l' "Eureka."

Comme le dessin le montre, la plaque chaude est très large, et porte un plus grand nombre de foyers et une grande grille pour cuire des beafsteacks, côtelettes, etc.

Toutes les pièces du poêle sont très solides et peuvent se remplacer aisément.

L'emballage de ces poêles est fait avec le plus grand soin et facturé aux plus justes conditions.

CERTIFICAT.

Mr. R. C. BISHOP, Secrétaire de la Compagnie de Gaz à Christchurch (Australie), nous écrit : " Votre "Eureka" émaillé nous donne satisfaction complète."

DIMENSIONS ET PRIX.

No	Dimensions intérieures			Plaque Chauffe.		Nombre des becs.	Convenant à environ.	Prix.
	Largeur.	Profondeur.	Hauteur.	Largeur.	Profondeur.			
605	30 cm.	30 cm	55 cm	60 cm	42 cm	4	4 personnes	Fr. 190
607	32 "	32 1/2 "	60 "	67 "	50 "	5	6 "	" 210
610	36 1/2 "	36 1/2 "	62 1/2 "	72 "	55 "	6	9 "	" 250
615	40 "	37 1/2 "	70 "	77 "	58 "	7	12 "	" 280

CERTIFICAT.

Exposition Internationale, Edinburgh.

MESSIEURS,

Je viens d'essayer votre poêle-cuisinière "Eureka" en concurrence avec trois appareils Fletcher, pendant les cinq derniers mois et je donne avec grand plaisir la préférence au vôtre, comme étant le poêle à gaz le meilleur et le plus pratique que j'aie jamais employé. Je peux dire, sans crainte d'être contredit, que j'ai fait plus d'ouvrage avec un seul Eureka qu'avec deux Fletcher combinés.

Permettez moi de vous dire sous quel rapport votre poêle est supérieur à ceux que j'ai vus jusqu'ici. D'abord le four est selon moi un modèle de perfection : je peux cuire tous les jours, facilement de 100 à 150 Kilos de viande, sans être obligé de surveiller le four, jusqu'à la fin. Avant d'avoir connu l' "Eureka" je croyais cela impossible.

Il est également excellent pour la pâtisserie, comme dimension et sous le rapport de la facilité de la cuisson, on n'a qu'à le voir en marche pour reconnaître sa supériorité sur tous les autres, la chaleur étant partout uniforme. Je l'ai montré à un bon nombre de chefs pratiques et leur appréciation est absolument la même. La plaque chaude de dessus est précieuse, car quand notre coup de feu est passé pour le jour, je descends la plaque chaude et fais des gâteaux, de la galantine etc dans les meilleures conditions. Tout cela réuni dans un petit poêle est tout bonnement merveilleux, avec une consommation moindre qu'avec n'importe quel "Waddle and Main" ou Fletcher. Et si jamais un de mes patrons futurs ou anciens, veut employer le gaz à la place du charbon, je lui recommanderai certainement un "Eureka."

Je suis, Messieurs,

Votre dévoué

DAVID MACNAUGHTON,

Chef de Cuisine.

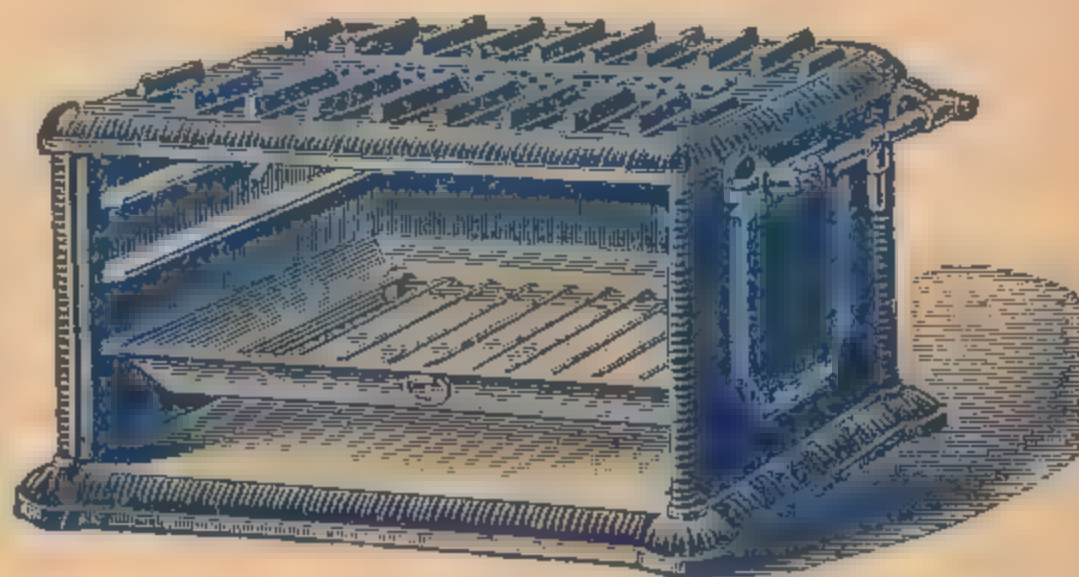
GRILS ET BRULEURS RAPIDES A GAZ DE "WRIGHT."

Ce Brûleur est entièrement en fonte et est muni d'un bec très fort. La grande chaleur est utilisée pour bouillir. Le plus petit calibre peut chauffer une casserole et cuire 2 cotelettes en même temps, le plus grand peut cuire une paire de petits poulets et chauffer 2 casseroles.

PRIX RÉDUITS.

No.	Dimensions extérieures.			Prix de l'appareil complet.
	Largeur.	Profondeur.	Hauteur.	
B629	29 cm.	21½ cm.	16 cm.	Frs. 12
B630	33 "	23½ "	23 "	" 18
B631	35 "	29 "	23 "	" 22
B633	39 "	31½ "	25 "	" 32
B635	42 "	31½ "	25 "	" 40

Les Nos. B633 et B635 sont munis des portes.



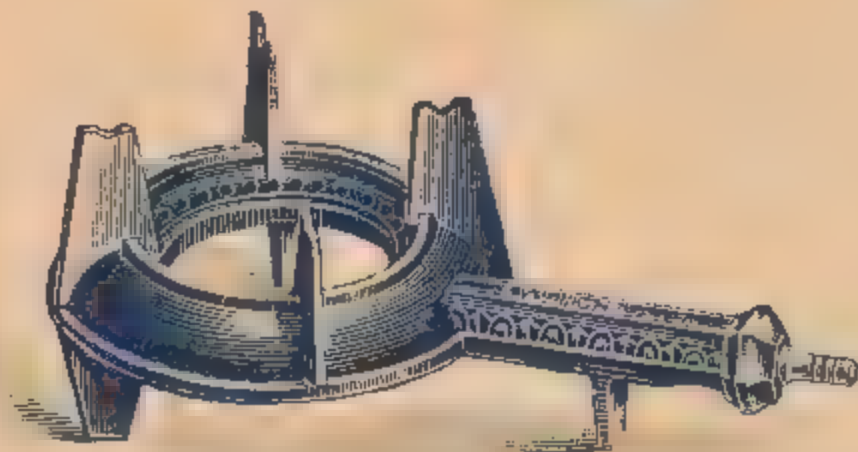
BRULEURS A GAZ DE "WRIGHT."



No. B427.

Brûleur excessivement bon-marché. Diamètre, 12 cm

Prix ... Frs. 1.70

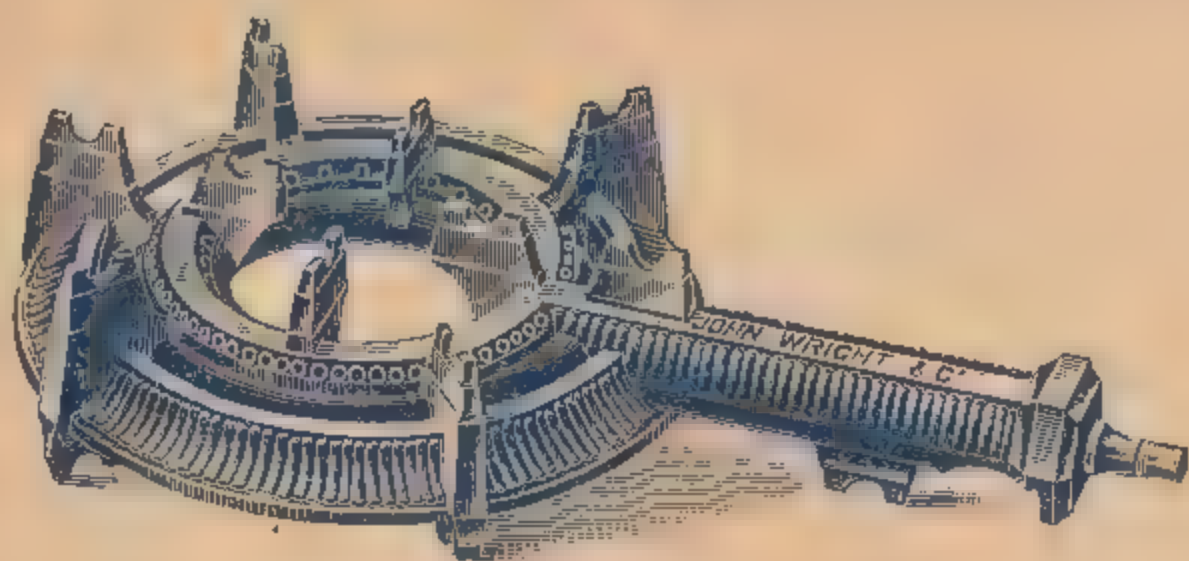


No. B320

Brûleur, bon-marché et fort, en une seule pièce. Diamètre, 15 cm.

Prix ... Frs. 2.50

BRULEURS A GAZ DE "WRIGHT."



Cet appareil est une modification de notre célèbre brûleur concentrique No. 321, 322, et 323 qui a été reconnu le brûleur le plus puissant et le meilleur qui ait existé. Il est fondu entièrement d'une pièce, brûle avec une très belle flamme,—est fort, et ne peut jamais s'abîmer—il est spécialement fait pour y mettre des casseroles de n'importe quelle grandeur, petites et grandes.

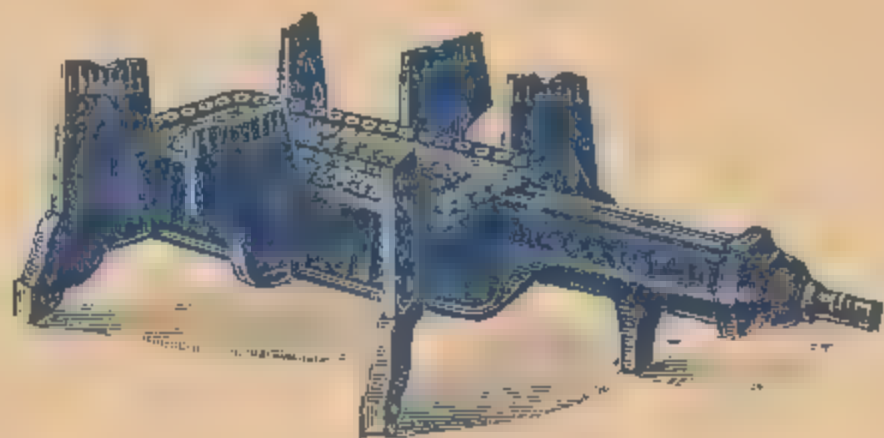
No. B341	...	14 cm diamètre	...	Fcs. 2.80
No. B342	...	18 „	...	„ 4.0
No. B343	...	23 „	...	„ 5.50



Celui-ci est un brûleur très puissant et solide, d'une construction parfaite. Il est fondu d'une seule pièce.

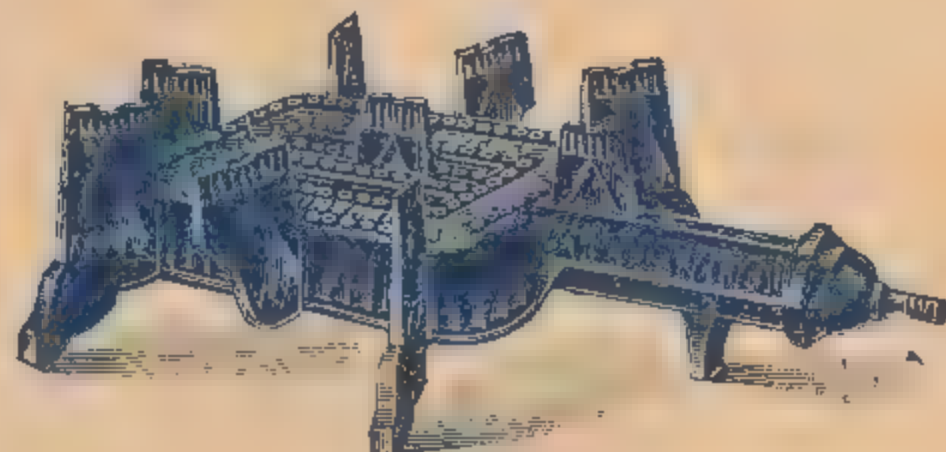
PRIX.

No. B309	Dimensions 25 cm longueur sur 12½ cm largeur	Fcs. 3.0
No. B310	„ 20 „ „ 15 „ „	3.50



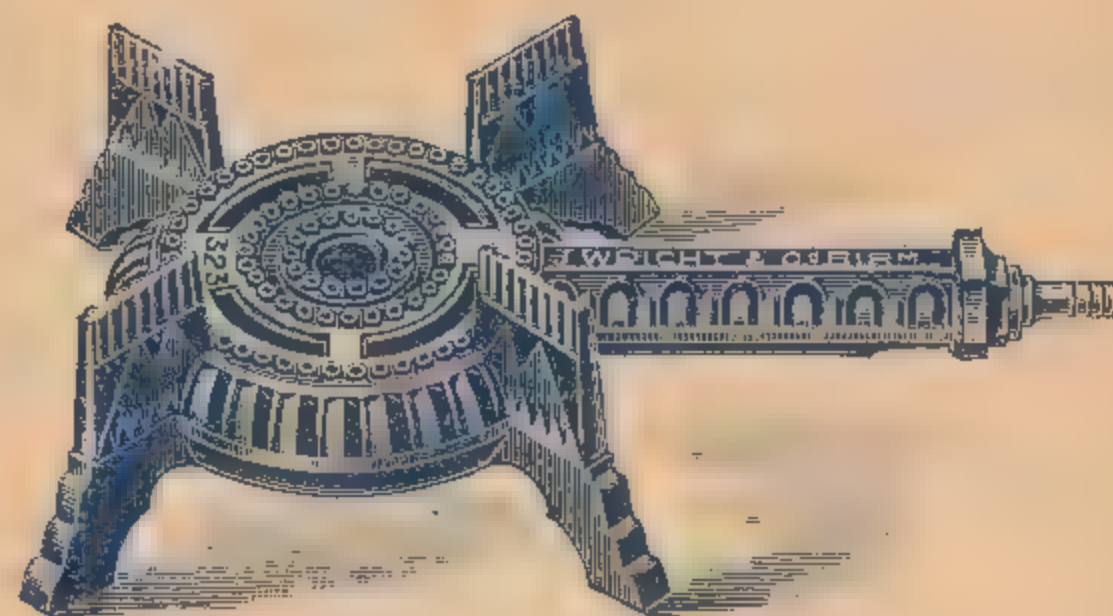
PRIX.

No. B312	Dimensions 31 cm longueur sur 16 cm largeur	Fcs. 5.50
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PRIX.

No. B314	Dimensions 37½ cm longueur sur 20 cm largeur	Fcs. 9.0
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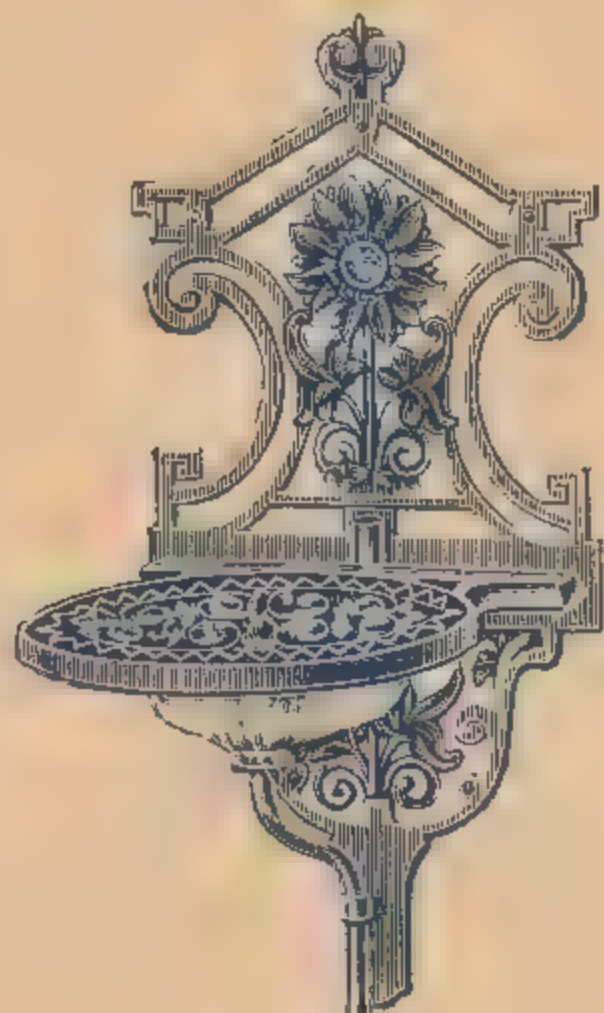
Ce brûleur est, nous le répétons, le plus parfait qui se trouve en usage. Il est formé d'anneaux concentriques de flammes, chaque anneau étant séparément alimenté par un courant d'air de sorte que la combustion est complète. Chaque jet forme une masse de flamme courte, mais très chaude. Il fonctionne avec la plus petite pression. Le brûleur fondu entièrement d'une pièce est excessivement fort.

PRIX.

No. B321	... 12½ cm largeur	... sur 25 cm longueur	... Fcs. 4.0
No. B322	... 15 „	... „ 30 „	... Fcs. 6.50
No. B323	... 20 „	... „ 35 „	... Fcs. 9.0

BRULEUR-APPLIQUE (PORTE-BOUILLOTTE) DE "WRIGHT," BREVETÉ.

POUR CHAMBRES D'ENFANTS, CHAMBRES A COUCHER, CUISINES.



No. B330.



No. B332.

Cet appareil est fort apprécié. Nous l'avons construit pour répondre à un désir exprimé depuis longtemps d'avoir un brûleur appliqué au mur, ne gênant pas le passage et pouvant donner à tout moment de l'eau chaude. Ce modèle est bronzé, et élégant :—

No. B330.

Prix	...	...	...	...	...	...	...	...	...	Frs. 7.60
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No. B332.

Prix	...	...	...	...	...	...	...	...	...	Frs. 9.25
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CERTIFICAT.

Gas Works Office, Pontlloftyn, *vis-à-vis* Cardiff,

MESSIEURS,

le 19 Octobre, 1891.

Les brûleurs-appliques me sont bien parvenus. Je les ai essayés ce matin et suis très satisfait du résultat. Ils sont bien faits et décidément bon marché ; c'est un article très utile répondant au but auquel il est destiné.

Votre bien dévoué,

THOMAS ACLAND, Gérant et Secrétaire.

BOUILLEUR A GAZ A HAUTE PRESSION ET A ALIMENTATION AUTOMATIQUE.

Muni du Régulateur Automatique breveté par Summerskill.



Ce bouilleur a pour but de distribuer l'eau chaude par des tuyaux dans les diverses parties d'un édifice. L'appareil consiste en un bouilleur multitubulaire et en un réservoir en acier solidement rivé (éprouvé à 30 livres par pouce carré) contenant 20 gallons d'eau. Il est muni d'un régulateur de chaleur, automatique et réglable, breveté qui ferme l'arrivée du gaz ou l'augmente suivant que la température de l'eau dépasse le degré voulu ou est plus basse. En supposant que l'on veuille avoir l'eau à 140° Fahr. (60 Centigrades) on allume le gaz et dès que l'eau a atteint la température pour laquelle on a préalablement ajusté le régulateur, l'arrivée du gaz cesse. Si alors on prend de l'eau chaude, l'eau froide fait irruption et agit sur la soupape automatique, celle-ci rétablit l'arrivée du gaz qui s'enflamme au moyen d'un bec veilleuse, constamment allumé. En peu de temps l'eau remonte à la température désirée et l'arrivée du gaz est de nouveau interrompue. La quantité d'eau chaude dépend naturellement de la capacité du réservoir qui dans ce cas contient 20 gallons (90 litres). Cette quantité d'eau chauffée à 140°F. (60 Centigrades) suffit pour 2 bains, et comme l'arrivée du gaz a lieu automatiquement au moment de la sortie de l'eau chaude, le liquide nécessaire pour les bains suivants se chauffe pendant que l'on prend les premiers.

Il ne faut pas soumettre ces bouilleurs à une pression d'eau dépassant 25 livres par pouce carré (6 kilos par centim carré).

Instructions pour ajuster le Régulateur Automatique.

L'appareil est expédié avec le régulateur ajusté de manière à fournir l'eau chauffée à une température moyenne. Le régulateur est fixé au moyen d'une bande de cuivre. Si l'on veut modifier le degré maximum de température, il faut démonter la bande, tourner légèrement le bouton gauche si on veut augmenter la température, à droite si on veut la diminuer. Le régulateur une fois ajusté, la température de l'eau se maintient au degré voulu.

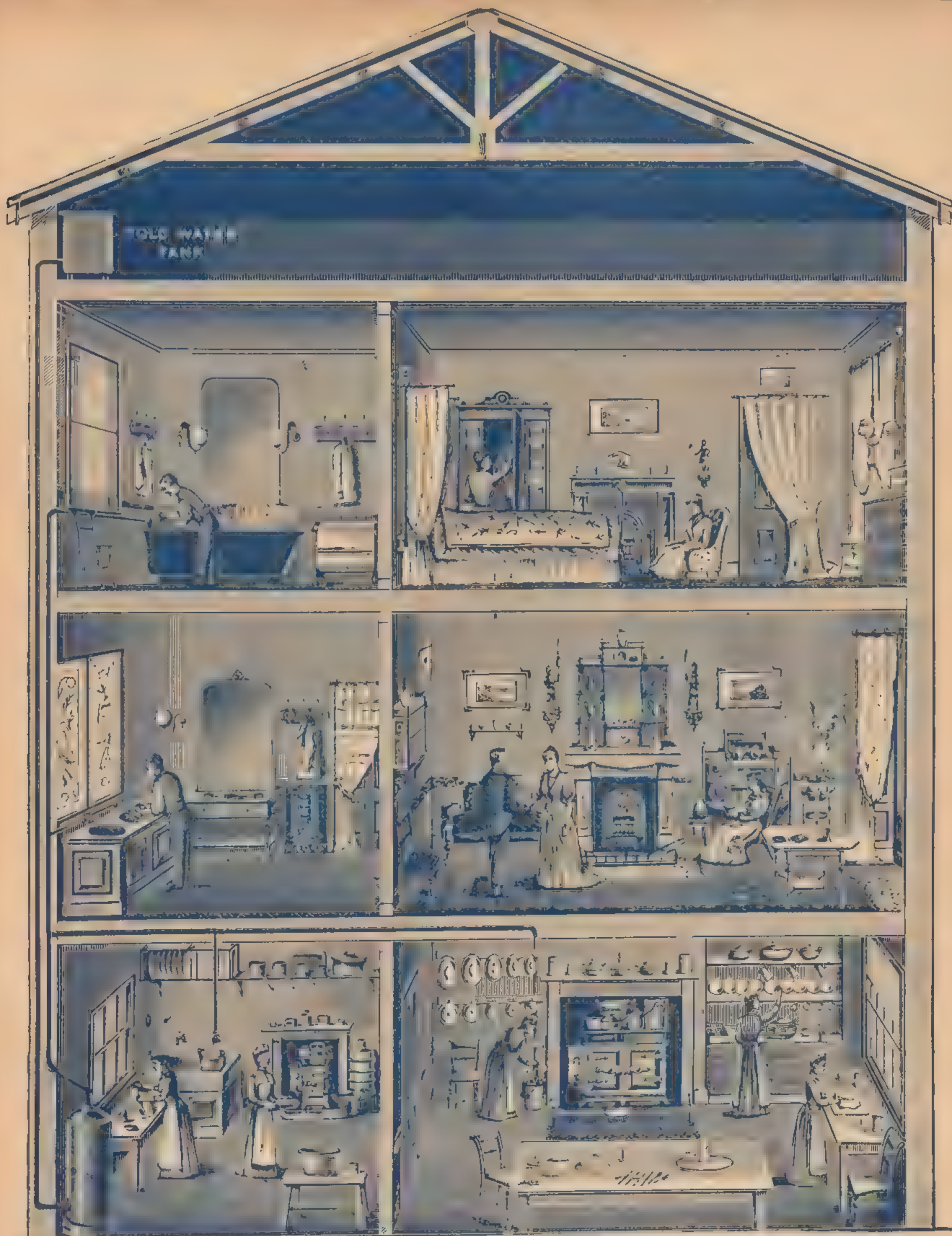
No. A1024.

Prix, complet avec Soupape Automatique Summerskill brevetée Frs 270.

Le dessin de la page suivante (p. 11) montre une installation complète du bouilleur à haute pression et à circulation comme il est décrit ci-dessus. Le bouilleur, dans ce dessin, est installé dans l'office à côté de la cuisine ; les conduites d'eau chaude la distribuent de là dans toutes les parties de la maison. Lorsqu'on ouvre un robinet quelconque, quelle que soit la distance du bouilleur, l'eau froide du réservoir descend, actionne la valve (soupape), fait arriver le gaz et l'eau monte à la température voulue, comme il a été dit.

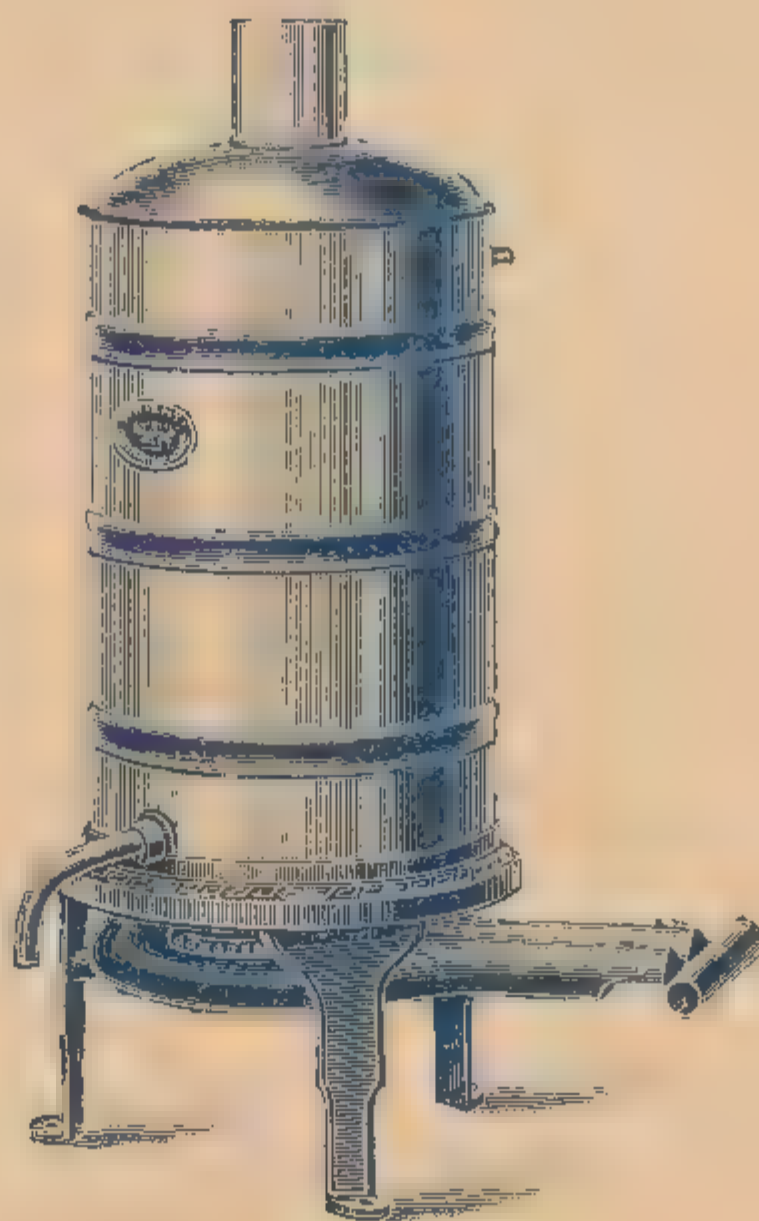
Nous offrons cet appareil en toute confiance, certains qu'il est préférable à tout autre système de caléfaction instantanée. Ses avantages sont les suivants :

- I.—On a toujours sous la main une forte provision d'eau chaude pour l'usage immédiat, tandis qu'avec les bouilleurs instantanés les plus forts, il faut un certain temps avant d'obtenir une quantité appréciable d'eau chaude.
- II.—L'eau peut être élevée à une température beaucoup plus haute qu'avec les bouilleurs (caléfacteurs) instantanés.
- III.—On emploie des conduites beaucoup moindres qu'avec les caléfacteurs instantanés qui nécessitent une dépense plus forte de tuyaux et un dérangement considérable des murs et planchers.
- IV.—La consommation de fortes quantités de gaz entraîne, pour les caléfacteurs instantanés, un danger réel dû à la difficulté d'obtenir une ventilation suffisante. Ce risque n'existe pas ici, la combustion du gaz étant moindre, et il n'est pas nécessaire (comme pour les caléfacteurs instantanés) de placer les bouilleurs dans la salle de bains où la ventilation n'est pas toujours bonne.
- V.—Grâce au cylindre à haute pression, un seul appareil suffit pour toute la maison. Avec les caléfacteurs instantanés il faut un appareil séparé pour chaque endroit où l'on veut obtenir de l'eau chaude.



Vue intérieure d'une maison, montrant la distribution d'eau chaude dans les différentes chambres, par le bouilleur à gaz, à haute pression et à alimentation automatique de Wright.

LE "SPRAY." CALÉFACTEUR D'EAU INSTANTANÉ.



Nos. B1032 et B1034.

Au moyen de ce caléfacteur on peut chauffer instantanément un fort courant d'eau, en le faisant passer dans l'appareil. Cependant comme l'eau entre en contact avec les produits de la combustion du gaz, elle est impropre à l'alimentation. Mais par-contre elle convient parfaitement aux bains, lavoirs, etc.

Il faut de l'eau sous pression et si l'appareil ne peut être relié à la canalisation de la ville, il faut l'alimenter avec un réservoir surélevé d'au moins 2.50 à 3 mètres.

En entrant dans le caléfacteur, l'eau fortement divisée est mise en contact direct avec le gaz dont presque tout la chaleur est absorbée par le liquide : c'est la meilleure utilisation que l'on puisse obtenir de la chaleur de combustion du gaz. Il ne faut pas néanmoins perdre de vue que la caléfaction instantanée d'une aussi forte quantité d'eau correspond nécessairement à une plus forte dépense de gaz.

Les brûleurs sont disposés de façon à consommer un pied cube de gaz par gallon d'eau chauffée (1 pied cube vaut 28 litres, et 1 gallon à environ 4.5 litres.) Cet appareil existe en deux grandeurs ; il est en cuivre poli, l'intérieur étamé, muni d'un filtre arrêtant les particules qui obstrueraient les jets de dispersion. Il se fait maintenant sur pieds droits de manière à occuper le moins d'espace possible.

Le **No. B1032** chauffe un gallon par minute de 60 à 110° Fahrenheit (15° à 45° C.)

Prix Frs. **94** complet.

Le **No. B1034** chauffe 2 gallons (10 litres) par minute de 60 à 110° Fahrenheit.

Prix Frs. **155** complet

FOYERS ET POÊLES A GAZ.

Les pages suivantes montrent les appareils de chauffage, brevetés par Wright, que l'on considère généralement comme les meilleurs qui existent. Divers perfectionnements ont été apportés aux nouveaux modèles, leur construction est très soignée et leur aspect très élégant. L'avantage de ces foyers à gaz est d'avoir un grand pouvoir rayonnant et d'utiliser en même temps la plus forte proportion possible de chaleur. Dans beaucoup de foyers à gaz la construction ne permet pas la combustion complète du gaz; il en résulte une odeur désagréable et une déperdition de chaleur. Dans les foyers de Wright rien ne s'oppose à une parfaite combustion et tout le foyer est porté au rouge, sans donner la moindre odeur et sans aucune perte. Si une partie quelconque du foyer vient à s'endommager, elle peut être remplacée pour quelques centimes.

La plupart des modèles suivants peuvent être fournis avec foyers, en "amiante" ou en "métal," ou avec le

FOYER INCANDESCENT A BOULETS BREVETÉ,

que nous recommandons particulièrement comme le foyer à gaz le plus parfait qui existe.

Nos boulets ("egg-shell" coquille d'œuf) donnent un beau feu brillant ayant mieux qu'aucun autre l'apparence d'un feu de houille. De plus ce foyer est économique, et n'use pas plus de gaz que le foyer ordinaire en "métal."

Par la disposition spéciale des flammes dans les foyers toute la chaleur est utilisée.

Il faut avoir soin quand on installe une cheminée à gaz, de l'alimenter par une grande conduite et un robinet à grande section.

Lorsque des foyers sont placés devant une cheminée, **IL EST DE LA PLUS GRANDE IMPORTANCE**, si l'on veut avoir de bons résultats, d'en boucher l'ouverture, de préférence au moyen d'une plaque en tôle en y laissant un trou pour le tuyau de sortie du foyer. S'il y a inconvénient à boucher toute l'ouverture de la cheminée, **IL FAUT AU MOINS** que la partie inférieure jusqu'au niveau des flammes soit bouché de façon que le tirage ait lieu uniquement par le dessus.

N.B. - ON GARANTIT LE BON FONCTIONNEMENT ET L'ABSENCE D'ODEUR DE CHAQUE APPAREIL.

Les foyers sont fournis complets avec trépied sauf avis contraire.

FOYER INCANDESCENTS A GAZ BREVETÉ DE "WRIGHT," "THE QUEEN." NOUVEAU MODÈLE.



Cheminée avec cendriers et panneaux en faïence
Foyer en "métal."



Cheminée sans cendrier avec panneaux en fer
Foyer à "Boulets" ouvert.

Le grand succès atteint par notre "Queen" nous a conduits à créer un nouveau modèle que nous pouvons recommander en toute confiance comme étant le meilleur tant au point de vue de la forme que de son efficacité.

Une dispositions spéciale permet d'utiliser toute la chaleur sans déperdition. Tous les produits de combustion s'en vont par le tuyau de la cheminée, pendant que l'air pur, venant de côté, est chauffé et se répand dans l'appartement par les panneaux supérieurs perforés, sans jamais venir en contact avec les gaz brûlés. Ce chauffage de l'air et la flamme claire et rayonnante donnent à cette cheminée les qualités et l'aspect d'une cheminée ordinaire à charbon.

Cette cheminée se construit en trois grandeurs différentes, et seulement avec des matériaux de premier choix ; son aspect est des plus élégants.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



No.	Hauteur.	Largeur.	Largeur du Feu.	Qualité O.	Qualité P.	Qualité R.
				Bien fini avec 3 panneaux supérieurs Bronzes.	See page 15.	Tout le poêle bronzé.
B2047	cm. 72	cm. 50	cm. 21½	Frs. 93	Frs. 125	Frs.
B2048	76½	56	25	112	144	
B2049	79	62½	33	133	166	

Garde-cendres comme ci-devant sur l'esquisse en meilleur Noir fcs. . En bronze galvanique
première qualité, frs.
L' Illustration nous montre No. B2047 qualité P @ frs. . Avec garde-cendres, frs. extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Qualité S.

No.	Hauteur.	Largeur.	Largeur du feu.	Tout le poêle en laiton galvanisé et reliefs en argent. See page 15.
	cm.	cm	cm.	Frs.
B2047	72	50	21½	
B2048	76½	56	25	
B2049	79	62½	33	

Garde-cendres pour les poêles en meilleur Noir frs.

L'illustration est de No. B2047 qualité S à frs.

chacun en bronzé frs.

sans garde-cendres.



FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT,"

"THE QUEEN."

No.	NATURE DU FOYER.	DIMENSIONS.			PRIX.						
		Hauteur	Largeur	Largeur du Feu.	Qualité M.	Qualité N.	Qualité O.	Qualité P.	Qualité R.	Qualité S.	Qualité T.
					Bien finis et polis.	Bien finis polis avec panneaux faïence.	Bien finis avec 3 panneaux supérieurs bronzés.	Bien finis partie supérieure et côtes bronzés.	Tout le poêle bronzé.	Tout le poêle en laiton galvanisé et reliefs en argent.	Panneaux latéraux en faïence et 3 panneaux supérieurs bronzés.
B47	Foyer Métallique	Cm.	Cm.	Cm.	Frs.	Frs.	Frs.	Frs.			
B2047	Foyer à Boulets	72	50	21½	76	93	93	125			110
B48	Foyer Métallique	Cm.	Cm.	Cm.	Frs.	Frs.	Frs.	Frs.			
B2048	Foyer à Boulets	76½	56	25	92	110	112	144			130
B49	Foyer Métallique	Cm.	Cm.	Cm.	Frs.	Frs.	Frs.	Frs.			
B2049	Foyer à Boulets	79	62½	33	109	126	133	166			150

Les qualités N et T ont des faïences spéciales peintes à la main au prix de frs (13) de supplément.

Les qualités O et T sont aussi en argent et laiton avec frs. 8.50 de supplément.

La qualité P est en argent et laiton avec frs. 25 de supplément.

Les cendriers en noir 11 frs. bronzés 27 frs. Trépied nickelé 3.50 frs. de supplément. On garantit tous les poêles.

FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT," FOYER A BOULETS BREVETÉS.



PRIX (y compris le trépied nickelé).

Foyer à boulets, breveté.	Hauteur.	Largeur.	Largeur du Feu.	En faïence émaillée.	Fond poli et garniture émaillée.
B2801	34 cm.	32½ cm.	18 cm.	Frs. 23	Frs. 27
B2803	39 cm.	37½ cm.	22½ cm.	Frs. 27	Frs. 32

Poêle très bon-marché et pratique fabriqué seulement pour foyer à boulets. Le type supérieur est tout particulièrement recommandé.



Foyer à boulets.	Largeur.	Hauteur.	Largeur du Feu.	Fond poli et garniture émaillée.
B2834	32½ cm.	36½ cm.	20 cm.	Frs. 34
B2836	40 cm.	45 cm.	25 cm.	Frs. 42

Trépied nickelé frs. 3,50 de supplément. Tous les poêles sont expédiés avec trépied sauf avis contraire. Très beau modèle, seulement pour le foyer à boulets.

FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT."



No. B2858. Avec panneaux en faïence

Ce foyer est construit avec tuyau très bas. Il convient tout à fait pour les manteaux de cheminées modernes. C'est un des meilleurs modèles qui soient connus. Il ne se fait pas en qualité ordinaire, mais en deux genres très soignés. On peut l'avoir ou avec panneau en fer ou avec 3 panneaux en faïence (32 cm sur 11 cm). Nous recommandons tout particulièrement ce dernier genre. Le foyer est placé aussi bas que possible, afin de chauffer le niveau des *plancher* de l'appartement.

GRANDEUR DE L'APPAREIL.

60 cm hauteur sur 48 cm largeur.

Largeur du foyer 25 cm.

Hauteur du tuyau au dessus du plancher 36½ cm

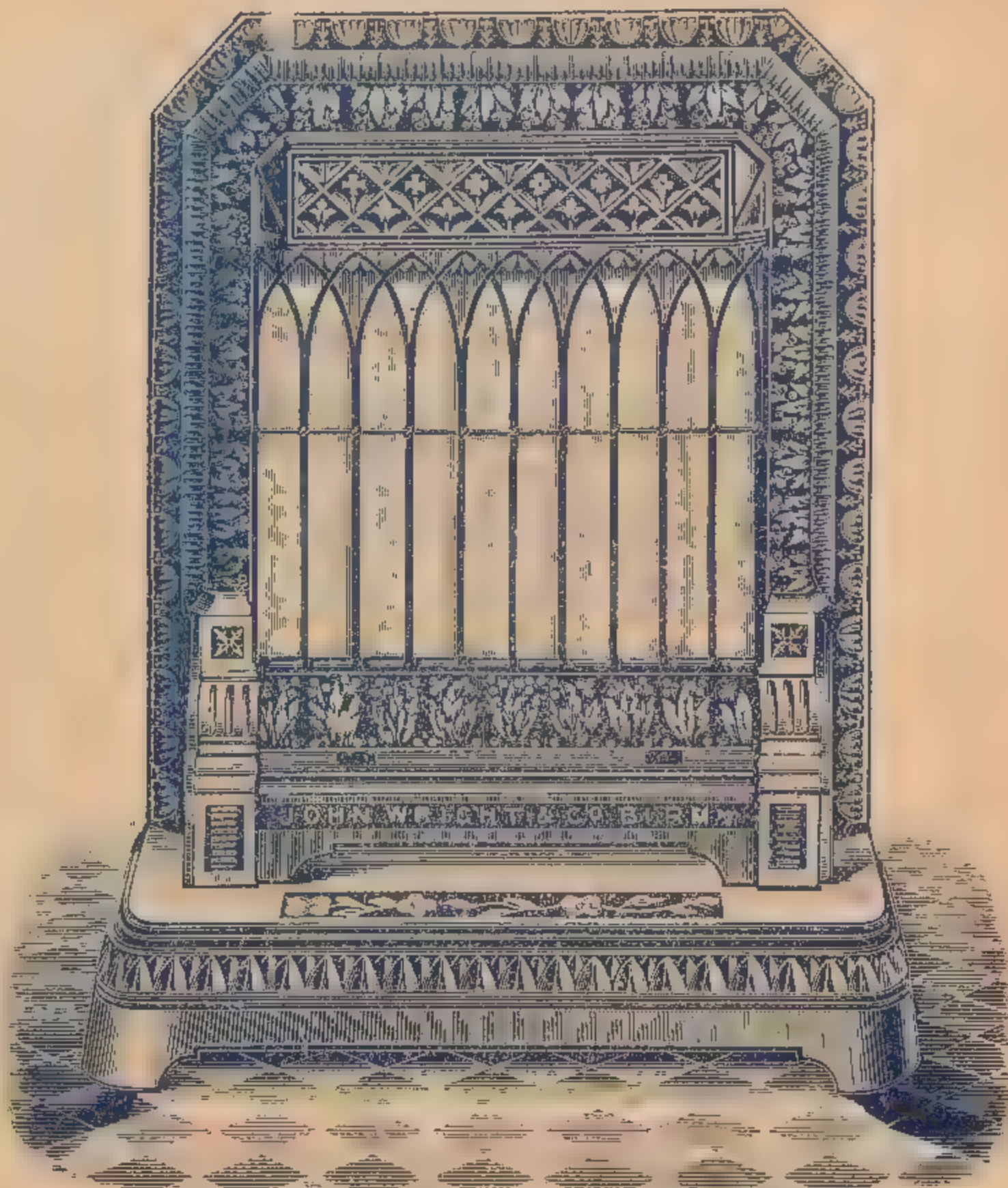
PRIX.

Garniture émaillée	...	...	...	...	Frs.	44.0	
Fond poli, et garniture émaillée	...	...	...	...	Frs.	57.0	
Panneaux en faïence émaillée	...	...	...	...	Frs.	3.0	de supplément.
Fond métallique formant chambre d'air chaud	...	...	...	...	Frs.	4.50	
Trépieds nickelés...	...	...	...	...	Frs.	3.50	"

FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT."



No. 2209. Foyer à Boulets.



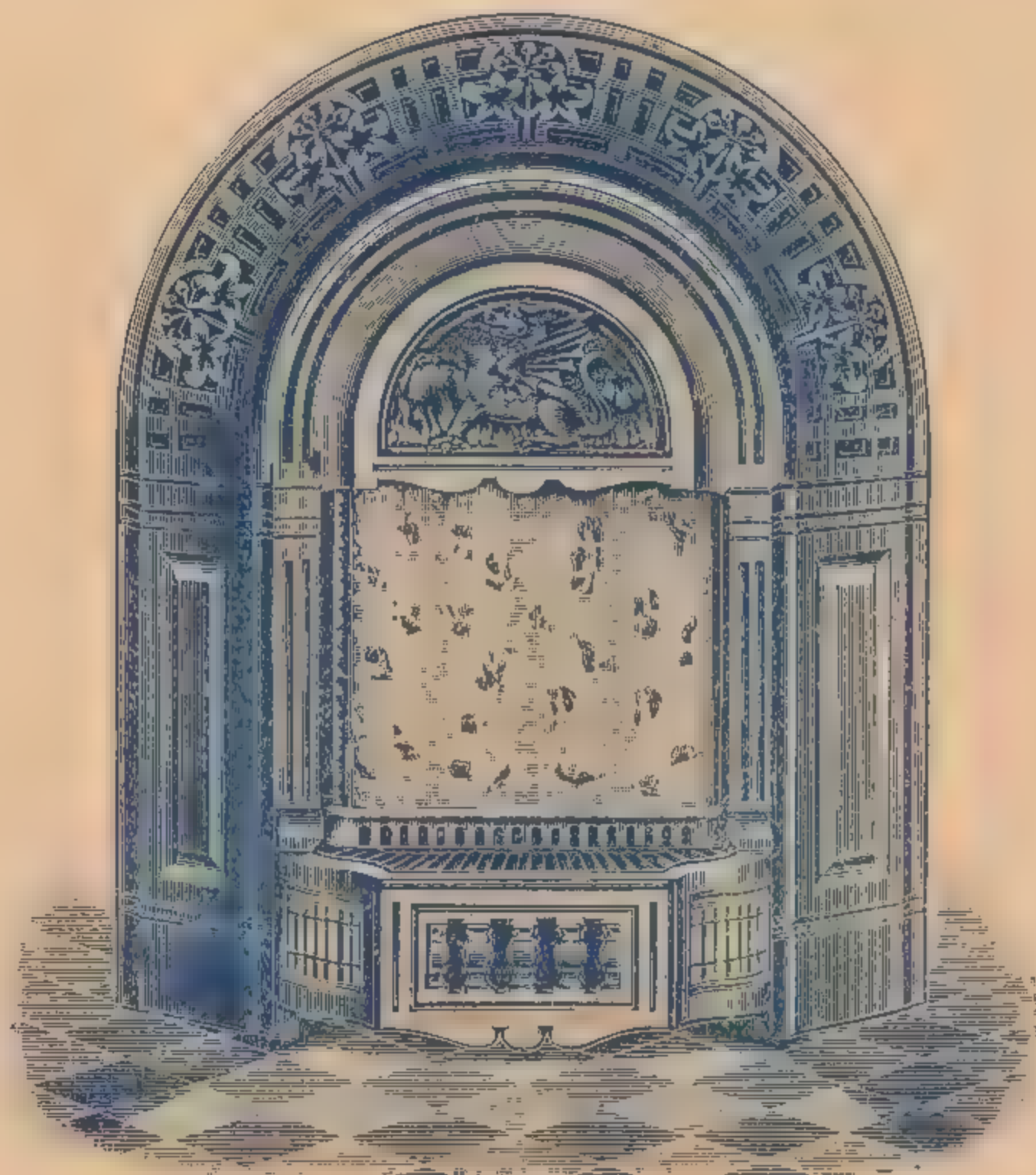
No. B1211. Foyer en Metal.

Ce modèle est d'un très beau style, et convient parfaitement aux salons, chambres à coucher, bureaux et bibliothèques, etc. La prise de gaz peut se faire à droite ou à gauche.

Nature du foyer.		Largeur du Poêle.	Hauteur.	Hauteur du Cendrier.	Largeur du Foyer.	Gaz Consommé par heure. M. c.	Prix Sans Trépied. Frs.
B209	Foyer d'Amiante	34 cm.	39 cm.	47½ cm.	21 cm.	0,720	25.50
B1209	Foyer en Métal						
B2209	Foyer à Boulets						
B211	Foyer d'Amiante	27½ cm.	42½ cm.	51½ cm.	25 cm.	0,780	33.0
B1211	Foyer en Métal						
B2211	Foyer à Boulets						
B213	Foyer d'Amiante	44 cm.	48 cm.	56 cm.	30 cm.	0,900	42.0
B1213	Foyer en Métal						
B2213	Foyer à Boulets						

Trépied bien nickelé frs. 3.50 de supplément.

FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT."



No. B1845.

Ce poêle établi sur le même principe que la "Queen," est d'une construction plus simple. Il est surtout établi dans le but d'avoir un poêle réellement bon et pratique, à un prix modéré. Ces poêles sont seulement construits dans les meilleures qualités. On peut les avoir avec foyer en métal ou à boulets. Le foyer à boulets est préférable.

PRIX REDUITS.

Numéro du poêle.	Nature du foyer.	Hauteur.	Largeur.	Largeur du Feu.	Poli et garniture émaillée.
B1845 B2845	Foyer métallique } Foyer à boulets }	55 cm.	46 cm.	21½ cm.	Frs. 43.
B1846 B2846	Foyer métallique } Foyer à boulets }	60 cm.	50 cm.	25 cm.	Frs. 46.
B1847 B2847	Foyer métallique } Foyer à boulets }	66 cm.	30 cm.	30 cm.	Frs. 57.

Ces poêles sont complétés par des trépieds en majolique, qui peuvent être remplacés sur demande par des trépieds nickelés pour frs. 3 50 de supplément.

Avec le fond en tôle, frs. 4.25 de supplément.

FOYER INCANDESCENT A GAZ BREVETE DE "WRIGHT."



Nouveau modèle. No. B2841.

Par suite des demandes répétées, nous avons dû créer un modèle plus simple que notre célèbre poêle B2845, et nous avons établi 2 autres grandeurs avec de petits changements.

Ces grandeurs ne se font que pour le foyer à boulets breveté, et seulement en fabrication très soignée.

Prix complet avec trépied nickelé.

Foyer à Boulets.	Hauteur.	Largeur.	Largeur du Foyer.	Garniture émaillée.
B2841	48 cm.	40 cm.	17½ cm.	Frs. 35
B2843	52½ cm.	42½ cm.	20 cm.	Frs. 38

Avec le fond en tôle Frs. 4.25 de supplément.

Pour les supports voir page 26.

FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT."



Nos. B1821, 1823 et 1825.

Ce modèle est très joli et fort décoratif dans un appartement. Le dessus est plat, et permet de chauffer des aliments, des bouilloires, etc., aussi est il très pratique pour les chambres des enfants, des malades, etc., etc. Il est muni du cendrier breveté de Wright en majolique, qui réfléchit la chaleur dans l'appartement.

Ces poêles se font avec foyer à métal ou à boulets—Ce dernier genre est préférable.

No. du Poêle.	Nature du Foyer.	Hauteur.	Largeur.	Profondeur.	Prix (trépied non compris).
*No. B1219	Foyer en Métal ...	40 cm.	35 cm.	14 cm.	Frs. 30.0
*No. B2219	Foyer à Boulets ..				
No. B1821	Foyer en Métal ..	52½ cm.	42½ cm.	17½ cm.	Frs. 42. „
No. B2821	Foyer à Boulets ...				
No. B1823	Foyer en Métal ..	60 cm.	47½ cm.	17½ cm.	Frs. 55. „
No. B2823	Foyer à Boulets ...				
No. B1825	Foyer en Métal ..	62½ cm.	47½ cm.	19 cm.	Frs. 61. „
No. B2825	Foyer à Boulets ...				

* Ce modèle est plus simple que celui du dessin et n'a pas de cendrier en majolique.

FOYER INCANDESCENT A GAZ BREVETÉ DE "WRIGHT."



No. B1870, avec décors des deux cotes.

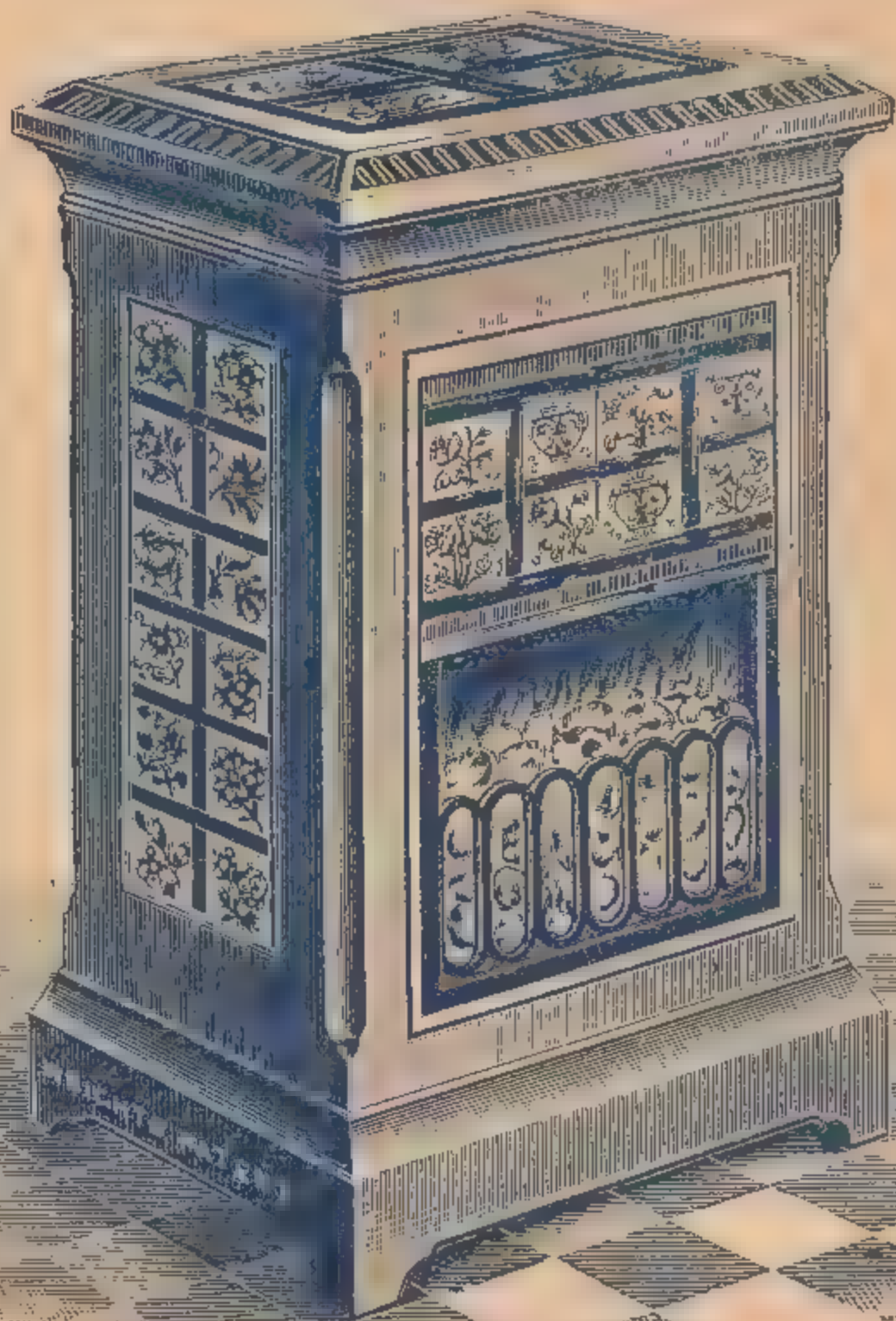
Numéro du poêle.	Largeur.	Hauteur.	Hauteur avec décors.	Largeur du foyer.	PRIX.	
					Avec décors.	Sans décors.
B1870	36 cm.	38 cm.	52½ cm.	21 cm.	Frs. 43	Frs. 33
B1871	40 "	43 "	52½ "	25 "	" 53	" 43
B1872	45 "	50 "	62½ "	27½ "	" 67	" 54
B1874	52½ "	55 "	62½ "	32½ "	" 78	" 65

Poli et bien fini, Frs. 6 de supplément. Ce poêle se fait avec foyer en métal et foyer à boulets.

POÈLE A GAZ POUR SALLES DE "WRIGHT."

No. B2798.

NOUVEAU MODELE.



Ce poêle est garni en faïence, il est très joli et convient spécialement pour des salles et magasins. Il se fait avec foyer à boulets et toute la chaleur est utilisée avant de passer dans la cheminée, le poêle se construit aussi avec réflecteur en cuivre, mais il ne donne plus sous cette forme autant de chaleur qu'avec le foyer à boulets.

Dimensions du poêle.

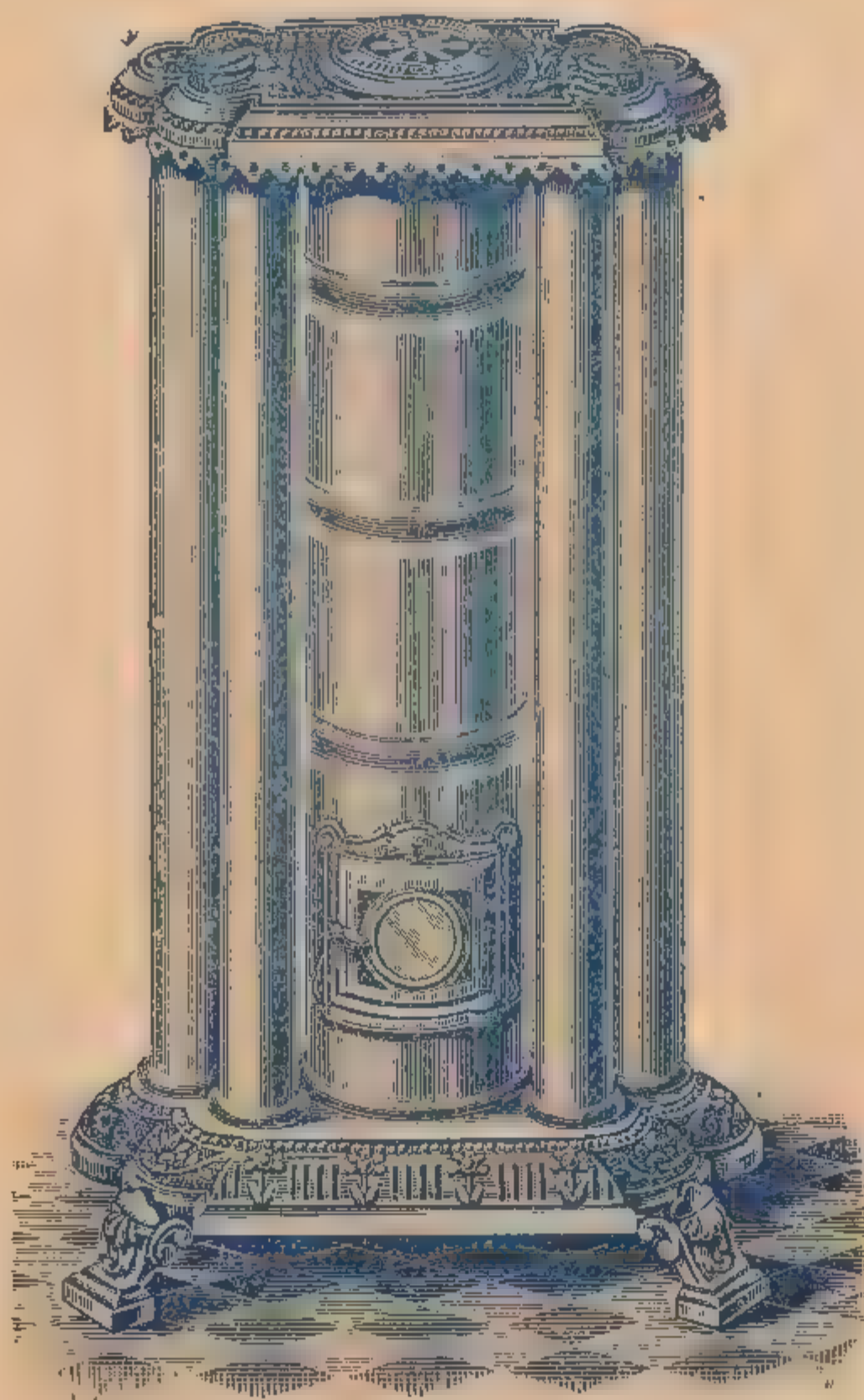
Largeur.	Profondeur.	Hauteur.
55 cm.	40 cm.	80 cm.

—)o(—

PRIX.

No. B2798.—Qualité ordinaire, complet avec
foyer à bouletsFrs. 173
„ Qualité supérieure, complète-
ment poli avec foyer à boulets „ 200

POÊLE CONDENSATEUR A GAZ DE "WRIGHT."



No. B769.

Ces poêles ont été construits sur la demande de nombreux clients, pour chauffer des appartements où il est difficile d'évacuer les produits de combustion par une cheminée. Les gaz brûlés passent sur une très large surface froide qui retient presque toute leur chaleur. Les gaz sont refroidis à un tel degré, que les produits de la combustion sont condensés et passent par les tubes latéraux au fond du poêle et de là dans le bassinnet inférieur. Les tubes sont en laiton, et la chambre de condensation en fonte de choix. La terrine d'eau doit être vidée tous les jours.

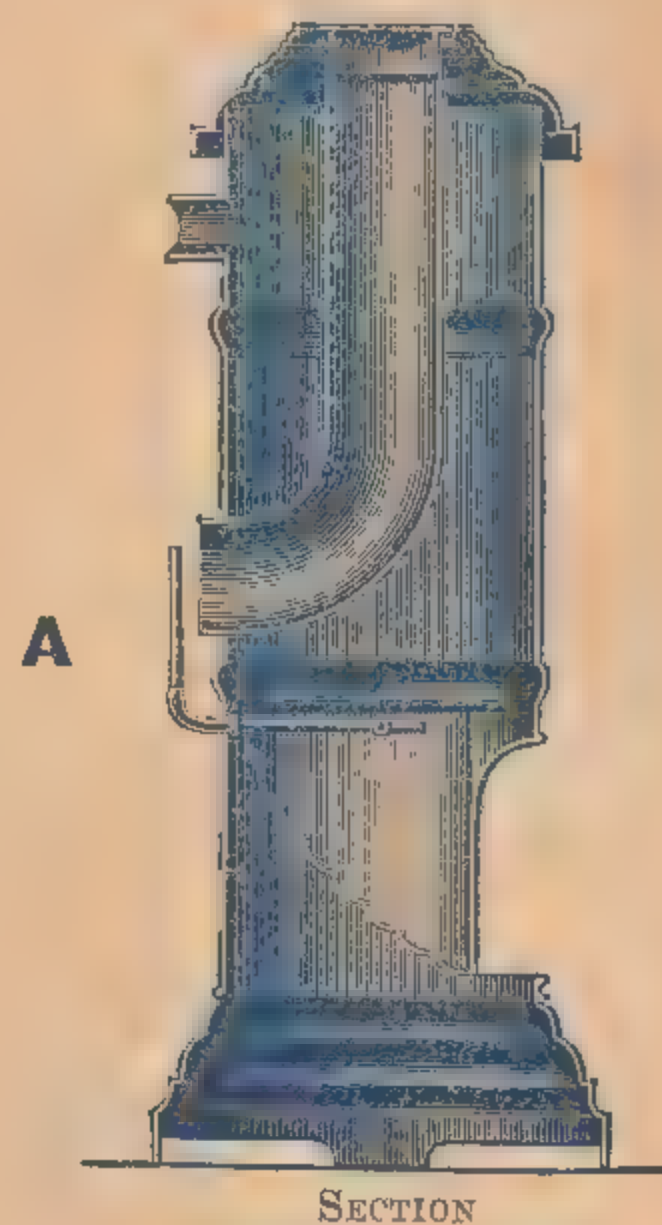
	Hauteur.	Largeur.	Cons. max de gaz par heure.	Prix.
No. B769	75 cm.	45 cm.	36 m cub.	Fr. 106

Il est expédié avec foyer à réflecteur en cuivre, sauf avis contraire

POÊLE A GAZ RAYONNANT DE "WRIGHT."

Ces poêles donnent dans la pièce une bonne chaleur rayonnante grâce au réflecteur en cuivre poli.

L'air froid entre dans le poêle A et après s'être chauffé, passe dans l'appartement.



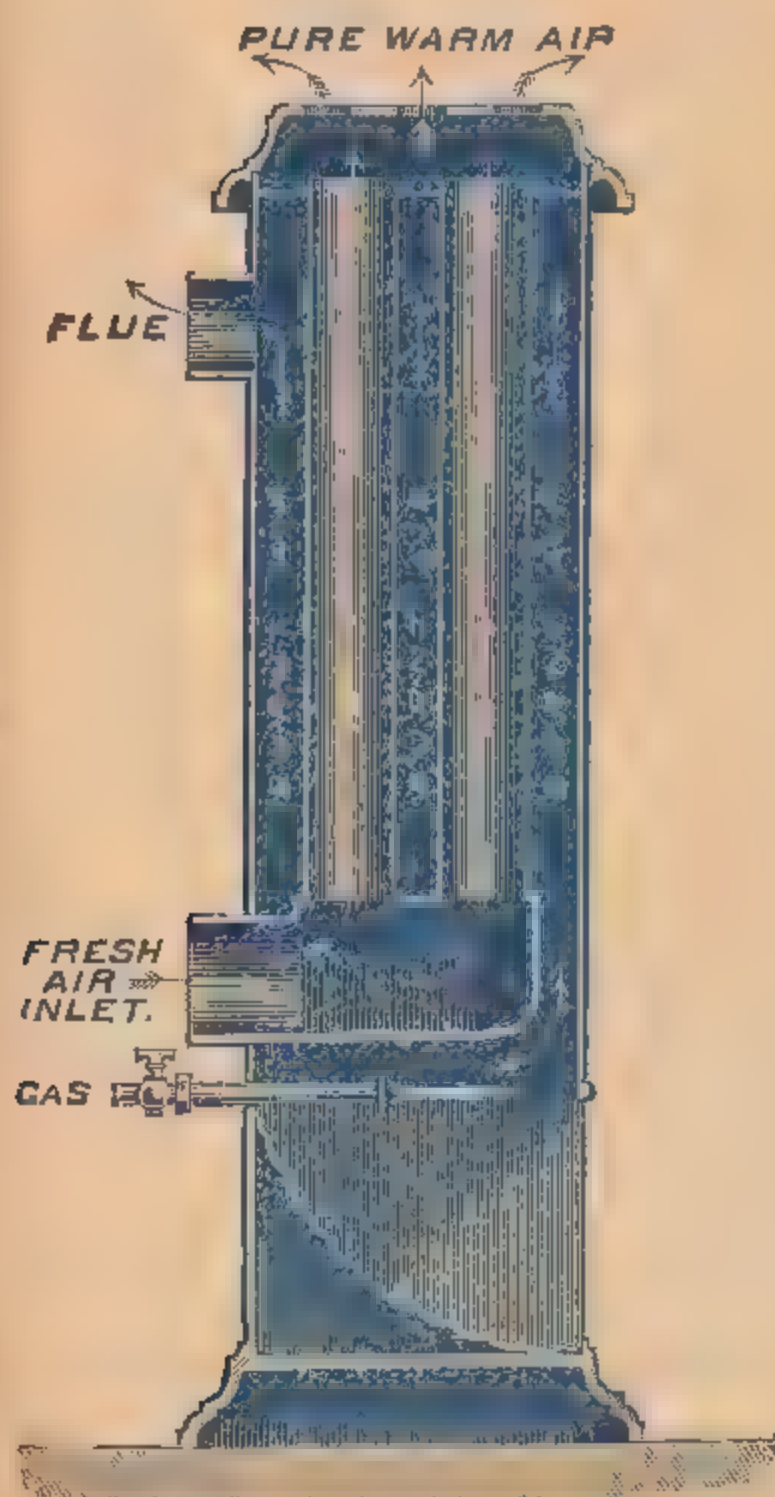
Numéro.	Hauteur.	Diamètre.	Prix en tôle vernie.	Prix en cuivre.
B4080	52½ cm.	25 cm.	Frs. 21	Frs. 33
B4081	60 „	30 „	„ 25	„ 39
B4082	70 „	35 „	„ 29	„ 44

POÊLES A CONDUITS D'AIR, ASSURANT UNE PARFAITE VENTILATION.



NOUVEAU MODÈLE.

Ce modèle est le résultat de bien des améliorations et modifications de notre poêle Kyrle, si renommé. Dès son apparition, ce poêle a obtenu un très grand succès. L'intérieur du poêle contient une quantité de conduits qui, quand le poêle est allumé, distribuent un grand volume d'air chaud dans l'appartement. Chaque poêle est muni d'un robinet pour l'admission de l'air, de sorte qu'on peut le renouveler à volonté. La fonte est polie et l'appareil très soigné. Le poêle peut être utilisé avec ou sans cheminée, mais le premier dispositif est préférable.



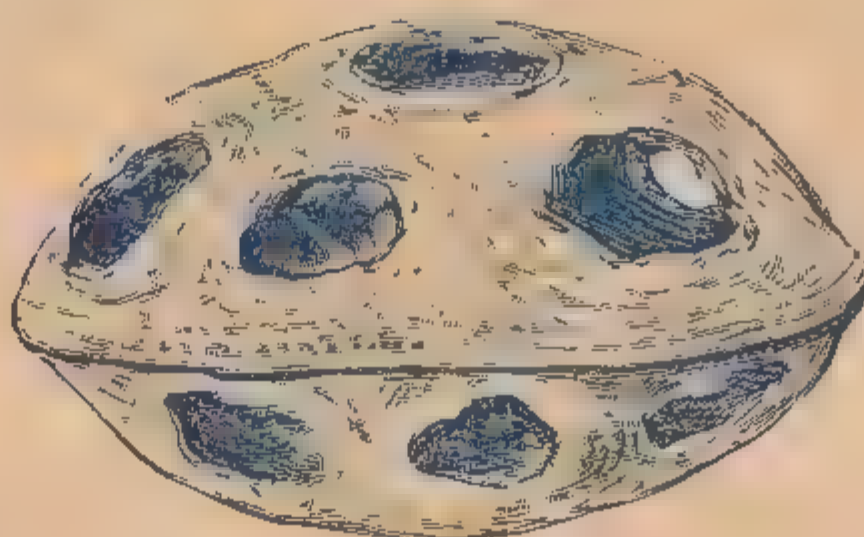
Le No. B776 est un poêle plus puissant encore.

PRIX

No. B773.—75 cm haut, 49 cm large, avec conduits en tôle	...	Frs. 37.50
No. B774.—Id „ 49 cm large avec tubes en fer		Frs. 43 „
No. B776.—85 „ sur 55 cm large de même qualité, que 774		Frs. 60 „

Nous recommandons tout particulièrement les Nos. 774 et 776.

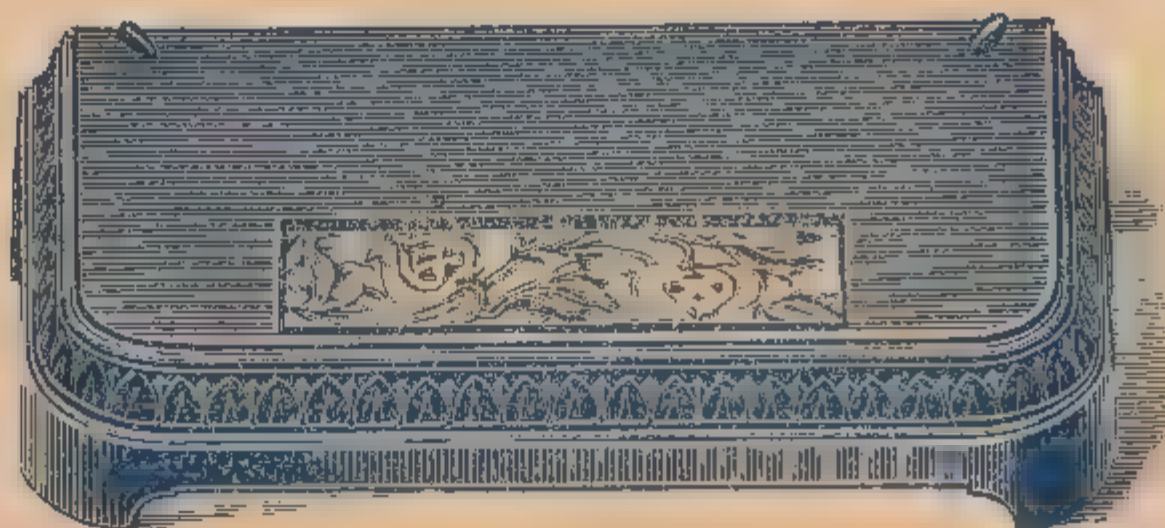
BOULETS DE "WRIGHT," BREVETÉS.



"EGG SHELL" COQUILLES D'OEUF No. B93.

[illegible]

SUPPORTS POUR LES POÊLES A GAZ.



No. B1200.

AVEC FAÏENCES PEINTES A LA MAIN.

Pour	B2209	B1209	...	...	...	...	...	...	...	...	...	14 frs. chacun
„	B1211	B1870	B1871	B1213	}	...	...	...	...	...	...	17 „
„	B1872	B2211	B2213			...	...	...	...	...	...	



B1202.

Pour	B2834	B2801	B2803	B209	B211	B1209	} Avec panneau en fonte ouvree	} Avec majoliques	} Avec faïences peintes à la main.		
„	B1219	B1211	B1870	B1871	B2209	Fcs. 14				Frs. 17	Frs. 18.50
„	B2211	B2219									
„	B2821	B1821	B2823	B1823	B2841	B2843	} Fcs. 17	} Frs. 18.50	} Frs. 21		
„	B2845	B2836	B1213	B1872	B213						
	B2213										
	B1825	B2846	B2847	B2858	B2825		} Fcs. 19	} Fcs. 22	} Fcs. 25.30		
	B1874										

EXTRACTS FROM A FEW

→‡ TESTIMONIALS. ‡←



BIRMINGHAM SCHOOL BOARD :—"Our teacher says they are the best and easiest to work she has ever used."

The following Ladies of the National Training School of Cookery, South Kensington, say :

"I consider them faultless. I can thoroughly depend upon the working of them."—MARIAN SMITHARD.

"Give the greatest satisfaction."—G. E. INCLEDON, SECRETARY.

"Superior to all other Gas Stoves."—M. G. PAGE.

"I was delighted with your Stove."—A. COURTENAY.

"Most admirable. A great boon to all who have to use them."—MATILDA LEES DODS.

"Far superior to any Gas Stoves I have ever used."—MARGARET PAGE

"Never had one to equal it."—M. TURNBULL.

"The best Cooking Stove I have ever used."—MRS. PHILLIPS, MANCHESTER

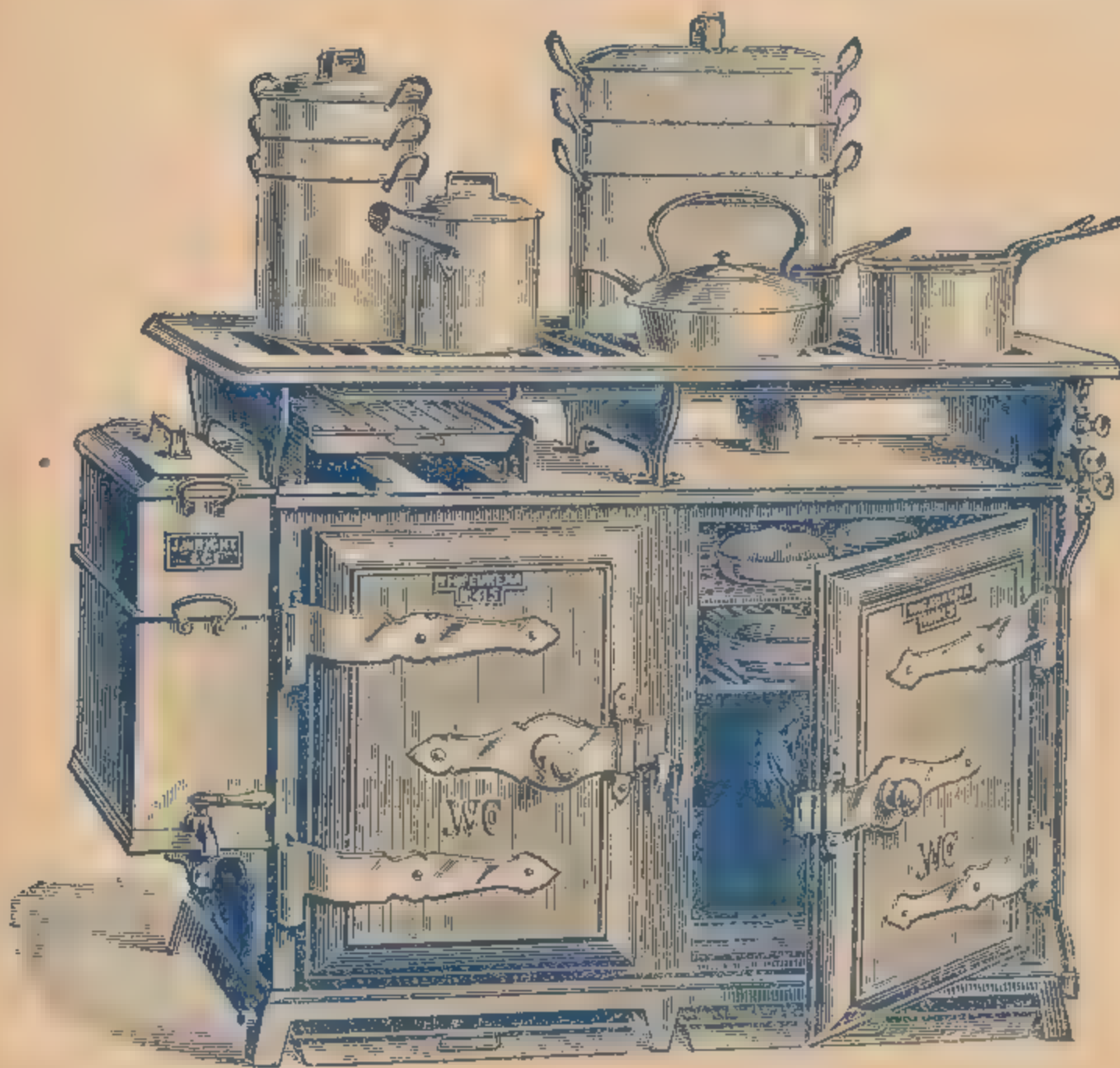
"I am delighted with the 'Eureka' Stove, and use no others in my school."—CATHERINE HAYES, COOKERY TEACHER, WILTSHIRE TECHNICAL COLLEGE, TROWBRIDGE.

"Your Stove works splendidly. The unpleasant odour which I have noticed with many other makers' stoves that I have used, is entirely absent in this one. I have much pleasure in testifying that I have never used a better stove, or one that will cook as well."—KATE HODGES, COUNTY TEACHER OF COOKERY.

"It worked admirably. There is no doubt that the good working of the stove contributed largely to the success of the lessons."—W. A. KNIGHT. WINCANTON DISTRICT EDUCATION COMMITTEE, BRUTON, SOMERSET : CHAIRMAN, H. HODHOUSE, M.P.

We receive many hundred similar testimonials every year.

WRIGHT'S PATENT "EUREKA" DOUBLE COOKING RANGES.



Any number of these Ovens can be fitted side by side, forming one continuous Range and Hot Plate. They can also be had in larger sizes.

If desired, the whole oven space may be thrown into one, thus providing one large oven instead of two smaller ones.

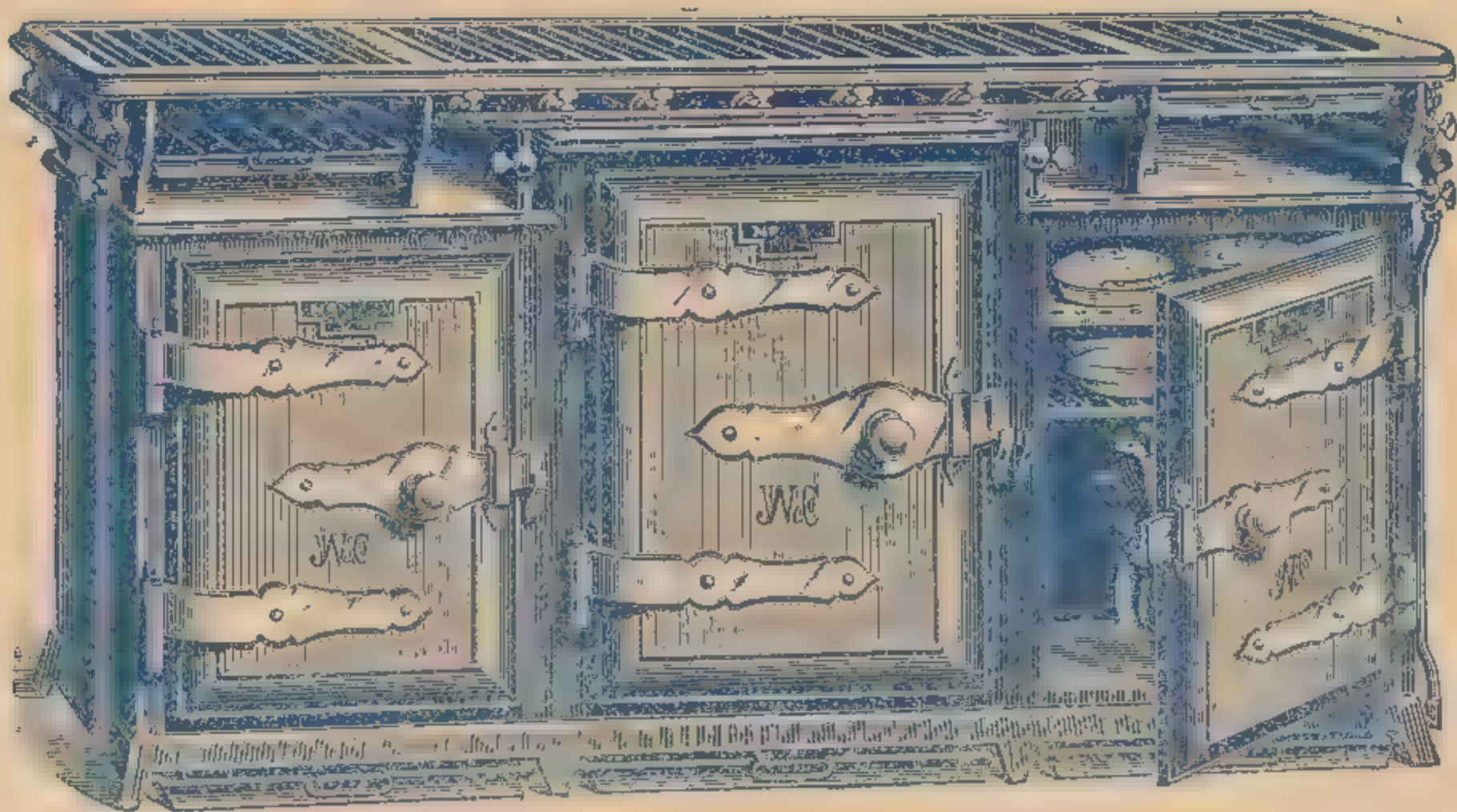
PRICES.

No.	Inside Dimensions of each Reaster.	Hot-plate.	No. of Burners on Hot plate.	Prices *	Prices. Enamel ed Steel
	Two Ovens each.			£ s d	£ s. d
Double, 415	13½ x 17 x 25	38 x 21	6	15 0 0	16 17 6
Double, 420	16 x 17 x 28	44 x 24	8	18 0 0	20 5 0
Double, 425	17½ x 19½ x 28	48 x 26	11	20 0 0	22 10 0
Double, 440	20½ x 19½ x 30½	52 x 26	12	25 0 0	28 0 0

* The prices in this Column are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run.

Boiler and Utensils shown in drawing are not included in above prices.

WRIGHT'S PATENT "EUREKA" TREBLE COOKING RANGE.



These Cookers are now made in Ranges, with large and small ovens combined.

The engraving shows the central oven (20½ in. x 19½ in. x 30½ in.), with an oven (each measuring 17½ in. x 19½ in. x 28 in.) on either side of it—forming a splendid Range with large Hot Plate, suitable for Hotels, Restaurants, etc., etc.

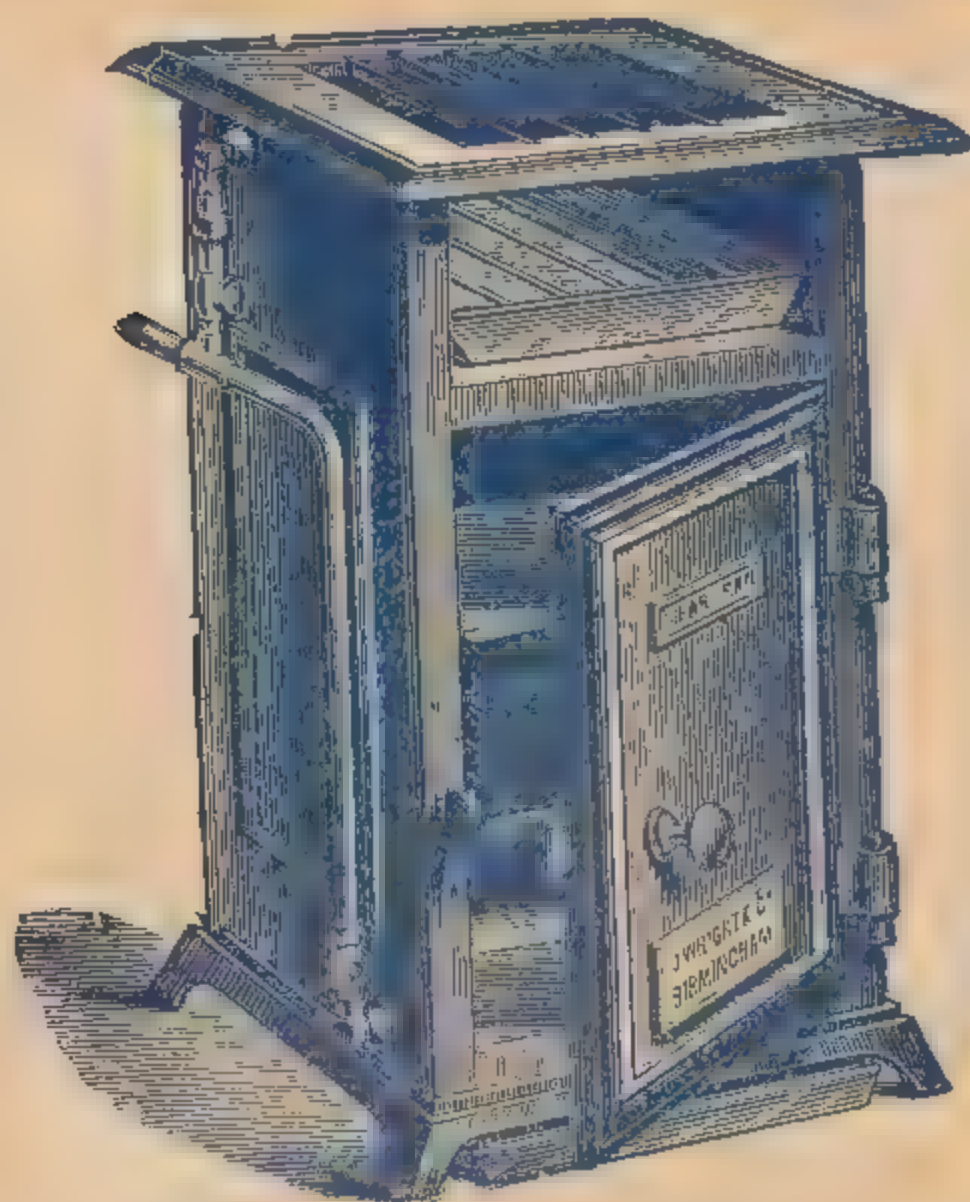
Price, with Galvanized Steel Sides £35 0 0

Price, with Enamelled Steel Sides, inside and out 40 0 0

These can be supplied in extra finish, Stove enamelled, if required, at a small additional cost.

For description of the "Eureka" Cooker, see page 11.

WRIGHT'S "ARTISAN" GAS COOKER.



No. 1400.

The "Artisan" Gas Cookers have been introduced to meet the demand for a form of Cooker cheaper than the "Eureka," but of thoroughly substantial make. They are made of **Cast-iron**, with fire-brick crown to oven, not jacketed with non-conducting material, and are confidently recommended. They are, however, of course, not so economical as the "Eureka" Jacketed Cooker.

In the ovens, meat can be roasted, or bread, pastry, cakes, &c., baked perfectly, whilst on the top is an arrangement for boiling and broiling.

No.	Inside Dimensions of Roaster.			No. of Boiling Burners.	Price.		
	High.	Wide.	Deep		£	s.	d.
490	20	12	10½	1	1	5	0
1400	15½	10½	11	1	1	17	6
1402	19	10½	11	2	2	2	0
1404	21	12	11½	2	2	15	0
1405	20	12	12½	3	3	7	6
1407	22	13	14½	4	3	17	6
1410	23	15½	15½	4	4	17	6
1415	23½	15½	16½	4	5	17	6
1420	23½	17½	17½	5	6	17	6

WRIGHT'S "BACHELOR" GAS STOVES.



No. 490.

This is a very compact Cooker for small families, and is substantially made, having cast-iron front, door and top, with polished fittings. It has a single oven heated by gas inside. Each Stove has a boiling burner on the top.

No.	Size of Oven.	Size of Roaster.	Outside Dimensions.	Price.		
	High Wide Deep	High Wide Deep	High Wide Deep	£	s.	d.
490	15 x 9½ x 8	20 x 12 x 10½	20½ x 12½ x 11	1	5	0



No. 58.

These are very compact Cookers for small families, and are substantially made, having cast-iron front, door and top, with polished fittings. They have a roaster below the burner, and an oven above it, the one burner heating both compartments. Each Stove has a boiling burner on the top.

No.	Size of Oven.	Size of Roaster.	Outside Dimensions.	Price.		
	High Wide Deep	High Wide Deep	High Wide Deep	£	s.	d.
54	6½ x 9½ x 7½	6½ x 9½ x 8	9½ x 12½ x 11	1	5	0
58	9 x 9½ x 9½	8 x 9½ x 10	24 x 15½ x 14	2	5	0

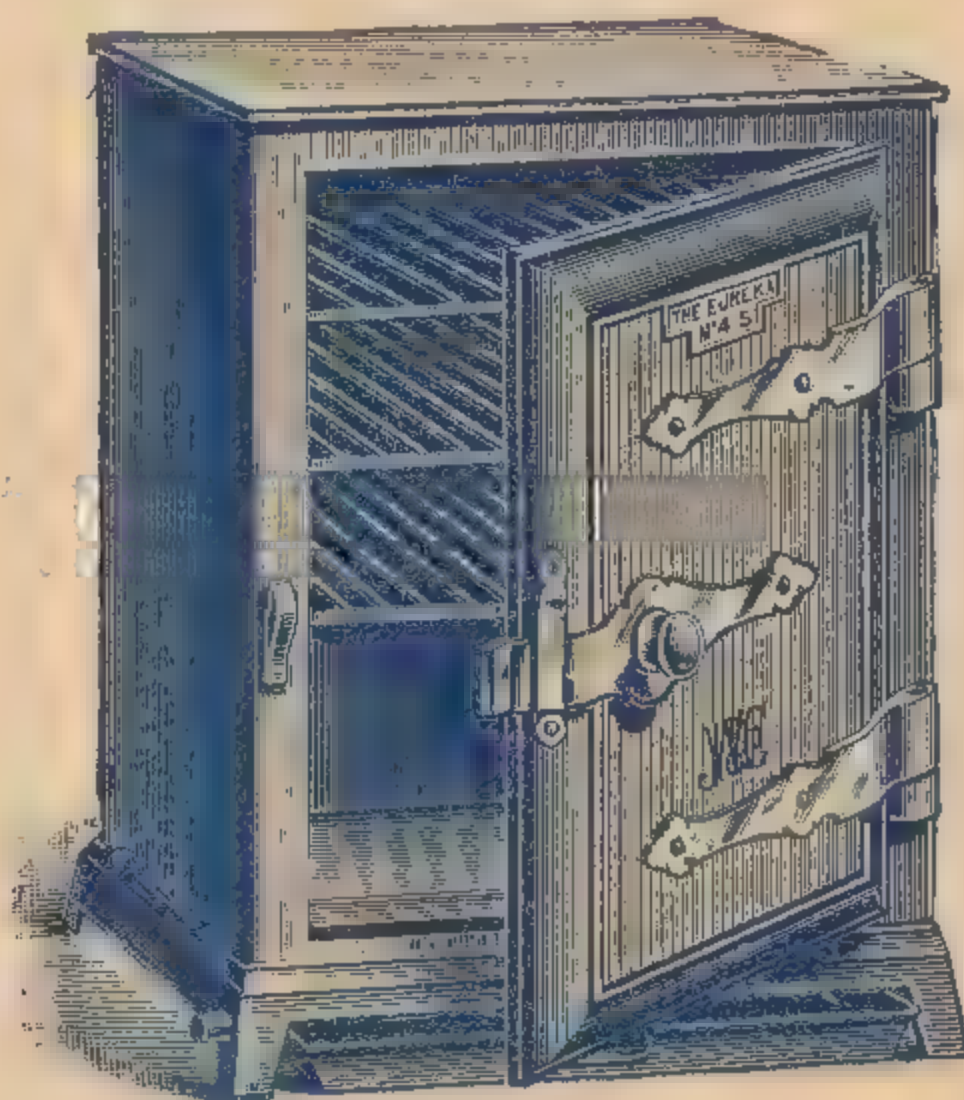
Polished copper reflectors are supplied, which fit into the Roaster and convert the Roaster when not in use into a heating stove.

Price for No. 54 extra ... 6s. 0d.
 " " 58 extra ... 8s. 6d.

WRIGHT'S GAS HOT CLOSETS.

These Hot Closets are similar to Gas Cookers, but without Hot Plate on the top. They are lined with Patent Non-Conductor, by means of which the room is kept cool, and a saving of gas effected.

SINGLE OVEN HOT CLOSETS.



SINGLE OVEN HOT CLOSET.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE ENAMELLED STEEL.		
	WIDE.	DEEP.	HIGH.	£	s.	d.	£	s.	d.
2405	12 in.	12 in.	22 in.	3	0	0	3	7	6
2407	13 in.	13½ in.	24 in.	3	5	0	3	15	0
2410	14½ in.	14½ in.	25 in.	3	10	0	4	0	0
2415	16 in.	15 in.	28 in.	4	10	0	5	2	6
2420	17½ in.	16 in.	28 in.	5	0	0	5	15	0
2425	17½ in.	19½ in.	28 in.	5	10	0	6	10	0
2440	20½ in.	19½ in.	30½ in.	7	10	0	8	10	0

DOUBLE OVEN HOT CLOSETS.

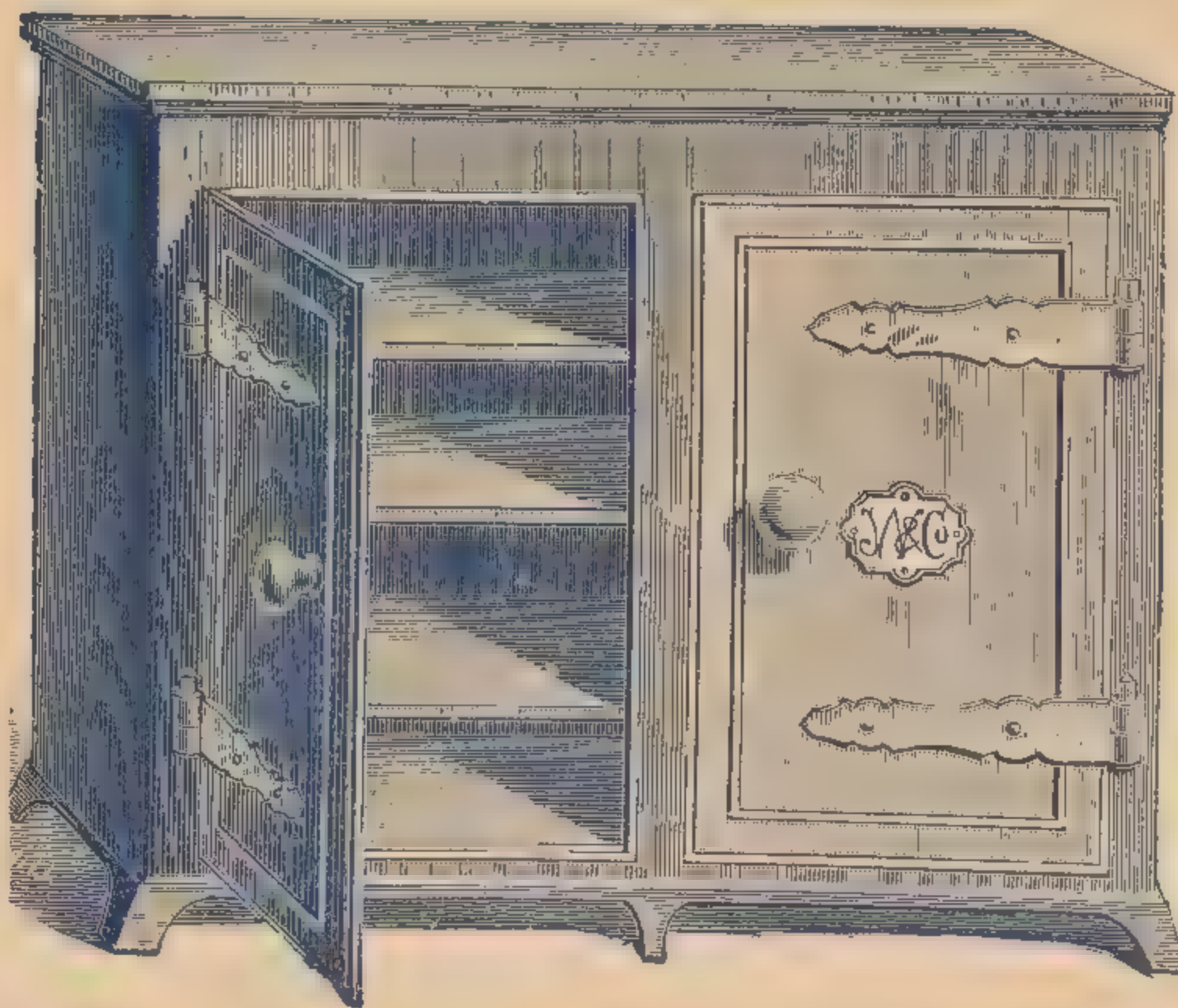
These are similar to the sketch, but are double ovens fitted with folding doors.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE ENAMELLED STEEL.		
	Two Ovens each.			£	s.	d.	£	s.	d.
Double 2415	13½ in.	17 in.	25 in.	10	0	0	11	10	0
" 2420	16 in.	17 in.	28 in.	11	10	0	13	10	0
" 2425	17½ in.	19½ in.	28 in.	12	0	0	15	0	0
" 2440	20½ in.	19½ in.	30½ in.	17	0	0	20	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

* The prices in these columns are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run. Unless specially ordered to the contrary they will be sent in Enamelled Steel.

CHEAP HOT CLOSETS.



These are a cheaper form of Hot Closets, and are constructed of cast-iron frame work, with sheet iron sides, and are not lined with Non-Conductor.

No.	INSIDE DIMENSIONS.		PRICE.		
	WIDE.	DEEP.	£	s.	d.
66	22 inch	24 inch.	6	0	0
67	36 inch	24 inch.	12	10	0
68	54 inch	26 inch.	18	0	0
69	60 inch	26 inch.	22	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

WRIGHT'S GAS COOKING OVEN.



SPECIALLY CONSTRUCTED FOR
ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.

PRICES ACCORDING TO SIZE.

TESTIMONIALS.

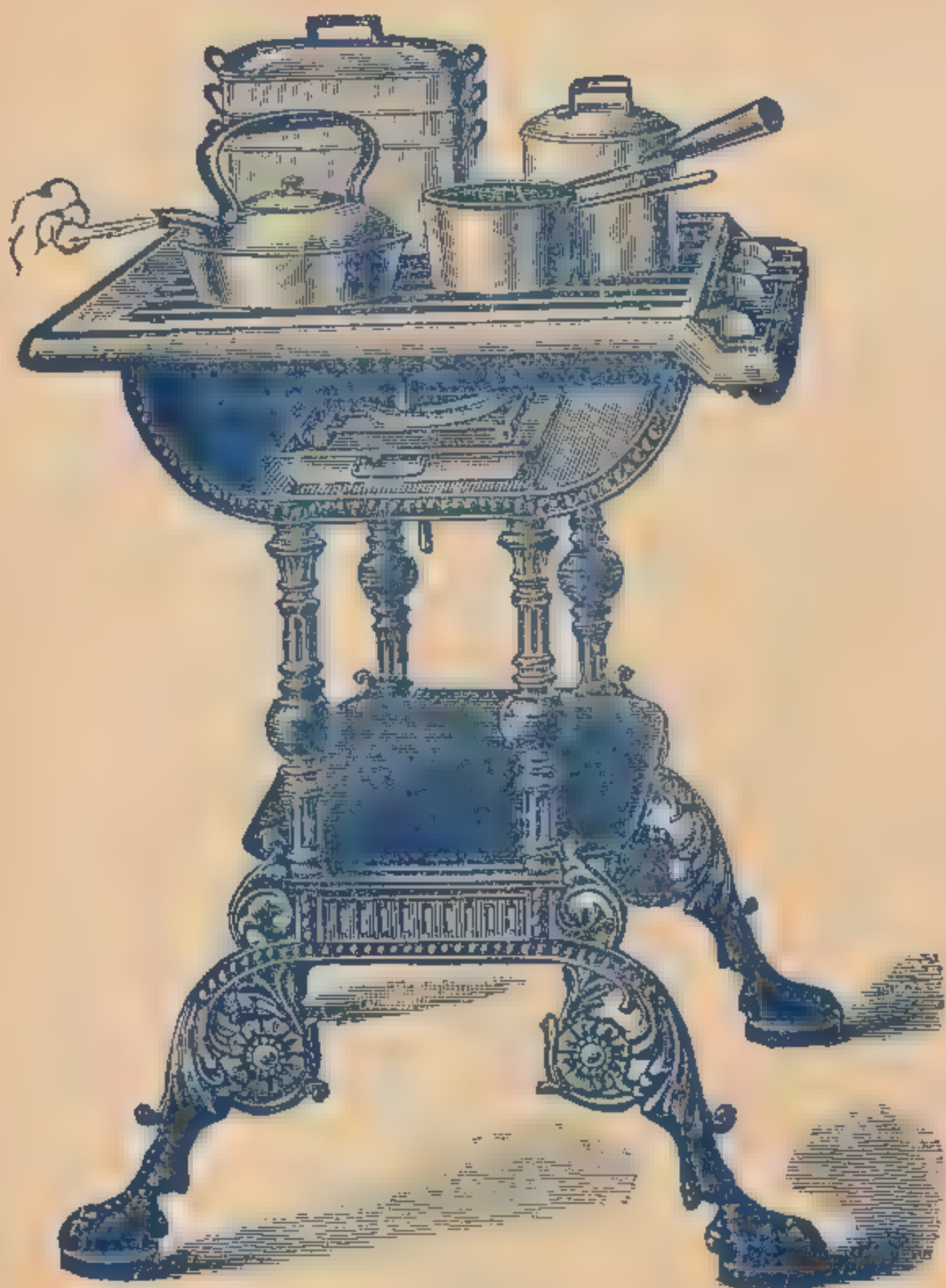
County Asylum, Gloucester, August 23rd, 1890.
MESSRS. JOHN WRIGHT & CO., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Baking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.
F. HURST CRADDOCK,

Medical Superintendent.

Greenwich, London, S.E., August 22nd, 1890.
DEAR SIRS,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year, has served its purpose in every respect well.
Yours truly,

MESSRS. JOHN WRIGHT & CO., LTD.
Essex Works, Birmingham.

THOS. DINWIDDY.



No. A4100.

WRIGHT'S PATENT GAS HOT PLATE. (WITH GRILLER.)

The hot-plates of the "Eureka" Cookers are supplied as shown or without the stands. Each hot-plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

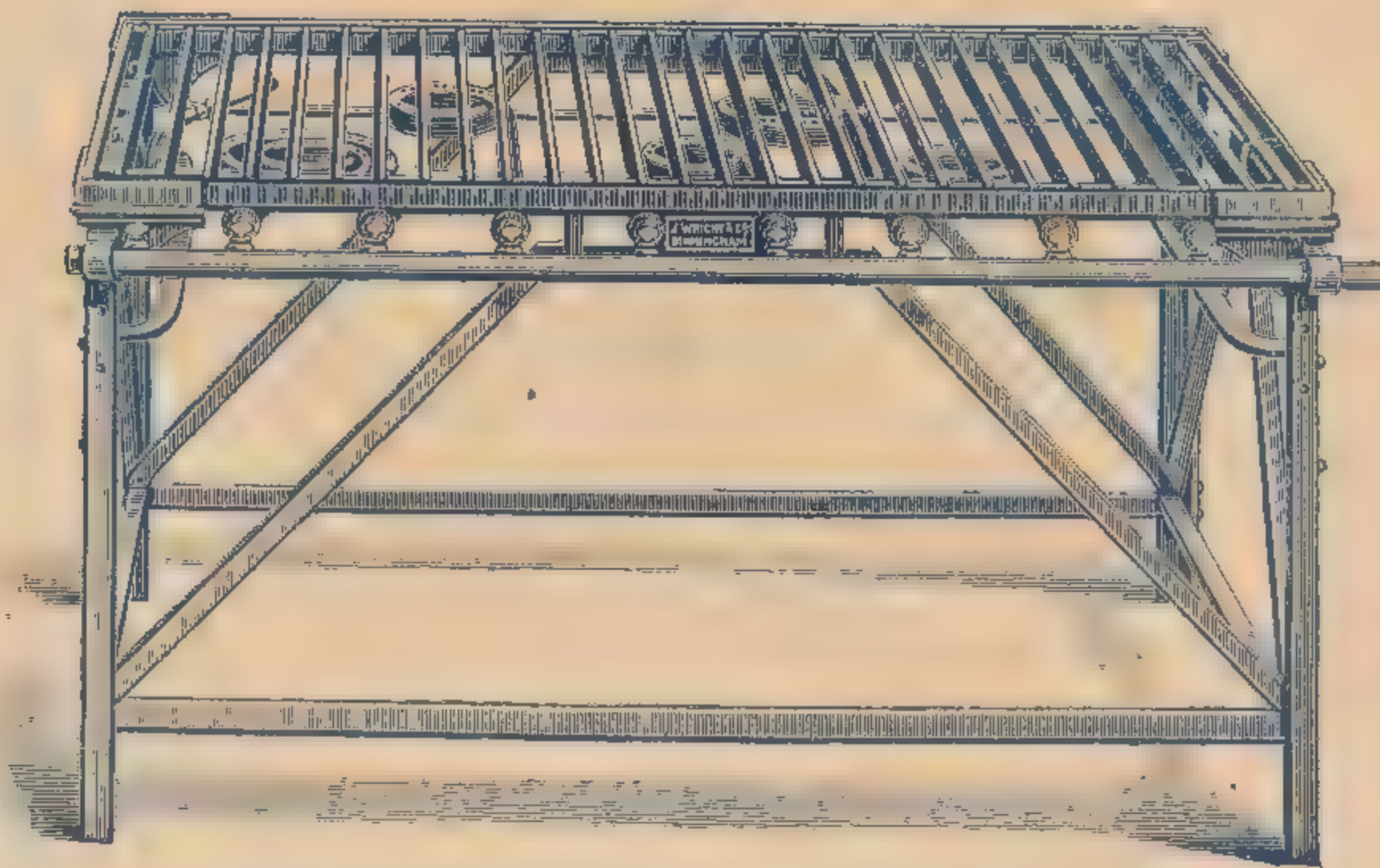
SIZES AND PRICES.

No.	Sizes.			No. of Burners.	Price without Stand.			Price with Stand.		
	High	Wide	Deep		£	s.	d.	£	s.	d.
A4100	30	22	20	4	2	5	0	2	15	0
A4150	30	24	22	4	2	10	0	3	0	0
A4200	30	26	23½	5	3	10	0	4	0	0
A4250	30	27	25½	6	4	0	0	4	15	0
A4400	30	31	26	7	4	10	0	5	5	0
A4415	30	40	21	8	5	0	0	6	0	0
A4420	30	44	24	10	6	10	0	7	10	0
A4425	30	48	26	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S GAS HOT PLATE.



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

Dear Sirs,—The Hot Plate, we are pleased to inform you, admirably meets our requirements, and gives great satisfaction.
25, Corporation Street, Birmingham, March 22nd, 1889.
Yours truly, PATTISON & CO.

PRICES ACCORDING TO SIZE.

WRIGHT'S MUFFIN PLATES.

(HEATED BY GAS.)

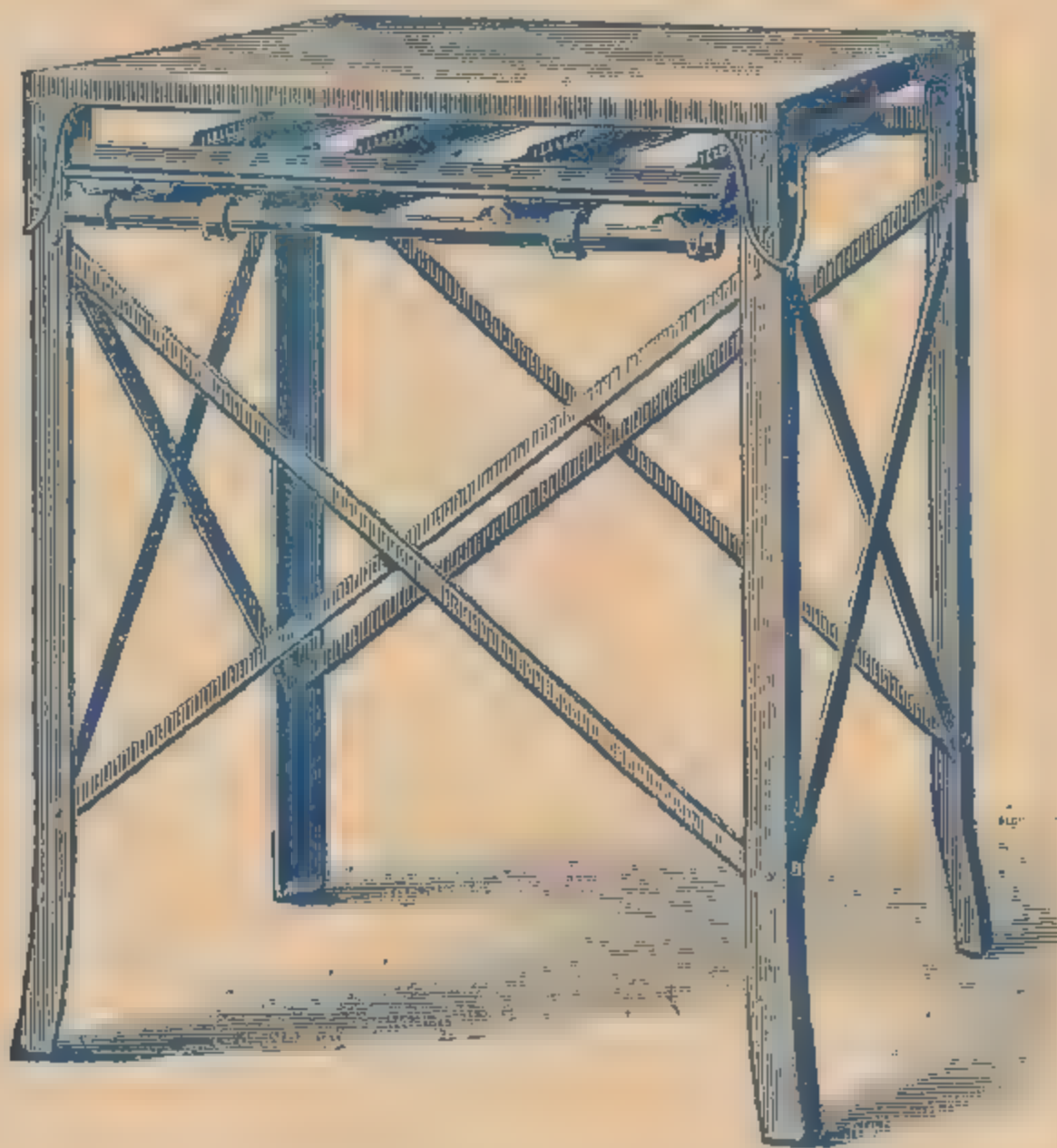


These Hot Plates can also be used as Lacquering Stoves, and they are made so that by removing the top flat plate the burners can be used for boiling, &c.

B940,	15	in.	long	×	12½	in.	wide,	with	2	boiling	burners	...	...	...	...	...	...	25/-
B941	23	"	"	×	12	"	"	"	3	"	"	...	...	...	...	...	...	35/-
B942	24	"	"	×	18	"	"	"	5	"	"	...	...	...	...	...	...	55/-

WRIGHT'S GAS HEATED MUFFIN PLATE

(Suitable also for Lacquering Stove).



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

• TESTIMONIAL.

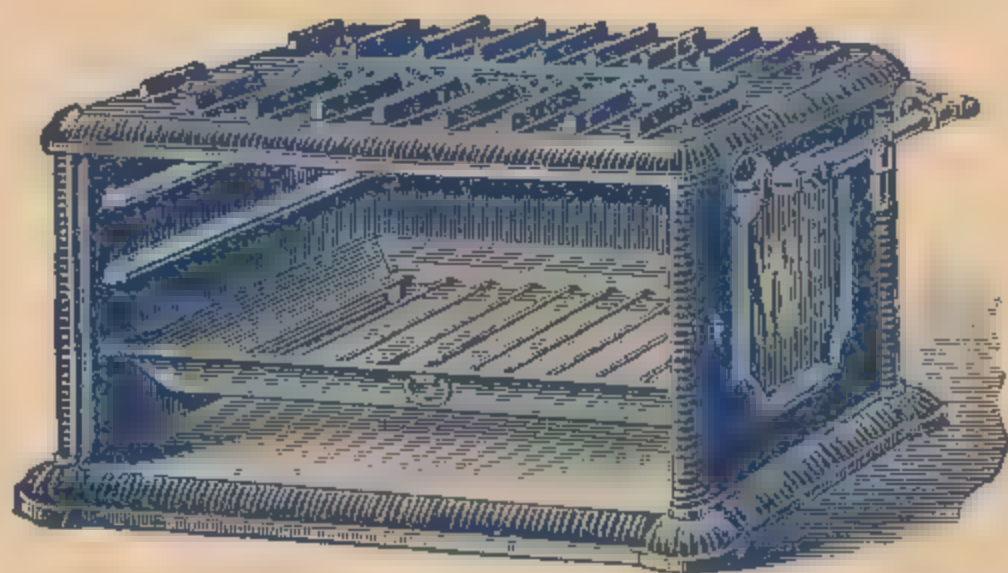
Gentlemen,—The Muffin Stove you made for us a short time ago is working Satisfactorily. I can recommend it for similar work elsewhere.

Yours truly, p.p. THE BIRMINGHAM COFFEE HOUSE CO., LIMITED,
S. E. SHORT, General Manager.

Birmingham, August 30th, 1887.

PRICES ACCORDING TO SIZE.

WRIGHT'S RAPID GAS GRILLERS AND BROILERS.



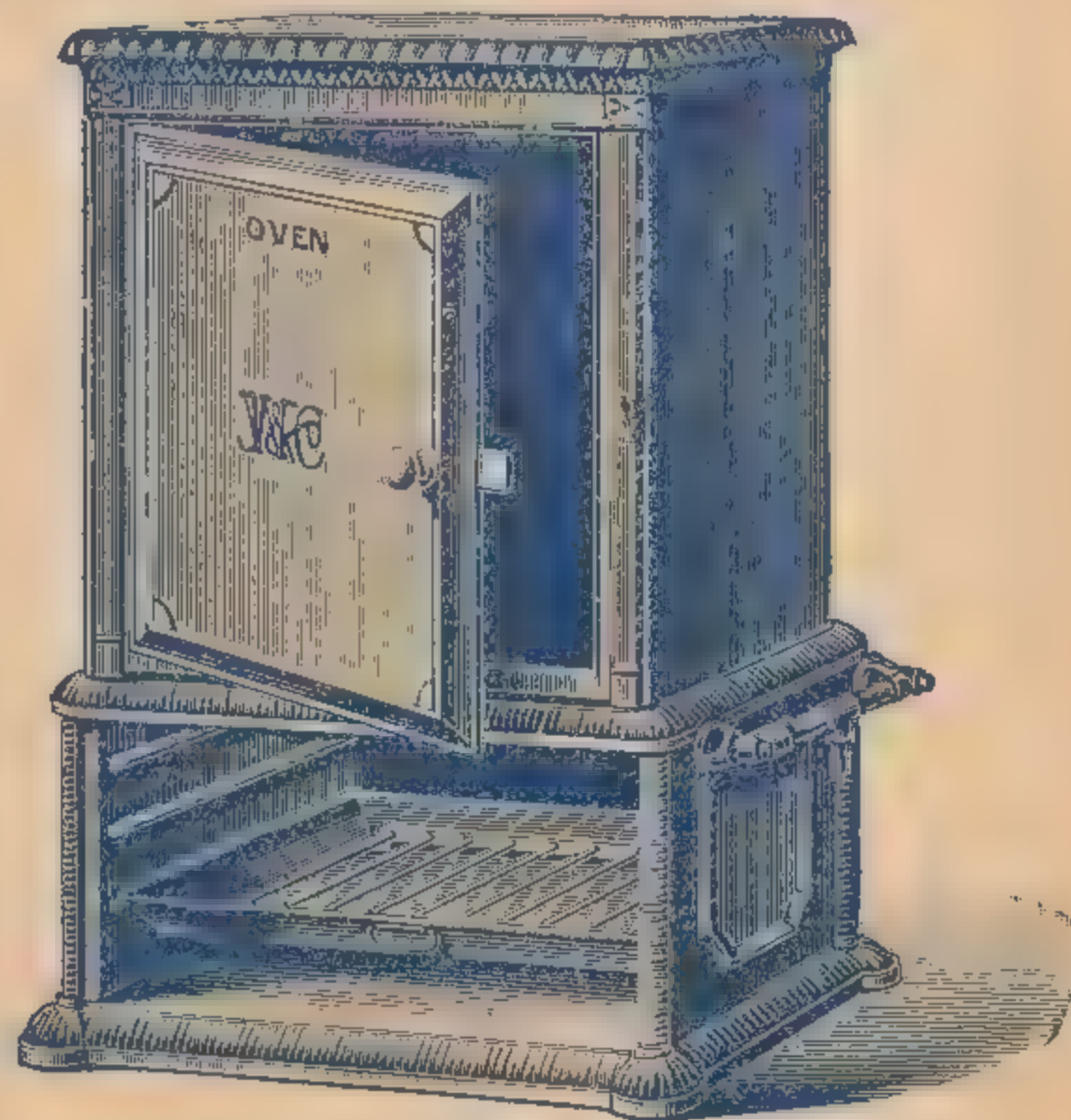
No. B631.

This Broiler is made entirely of **Cast Iron**, and is fitted with a most powerful burner. The waste heat is utilised for boiling. The smallest size will cook two chops and boil a kettle at the same time. The largest will cook a pair of small fowls and boil two kettles.

REDUCED PRICES.

No.	Outside Dimensions.			Price complete with Pan and Grid.	
	Width.	Depth.	Height.	s.	d.
B629	11½	8½	6½	6	6
B630	13	9½	9	10	6
B631	14	11½	9	13	0
B633	15½	12½	10	18	0
B635	17	12½	10	24	0

Nos. B633 and B635 are fitted with Doors.



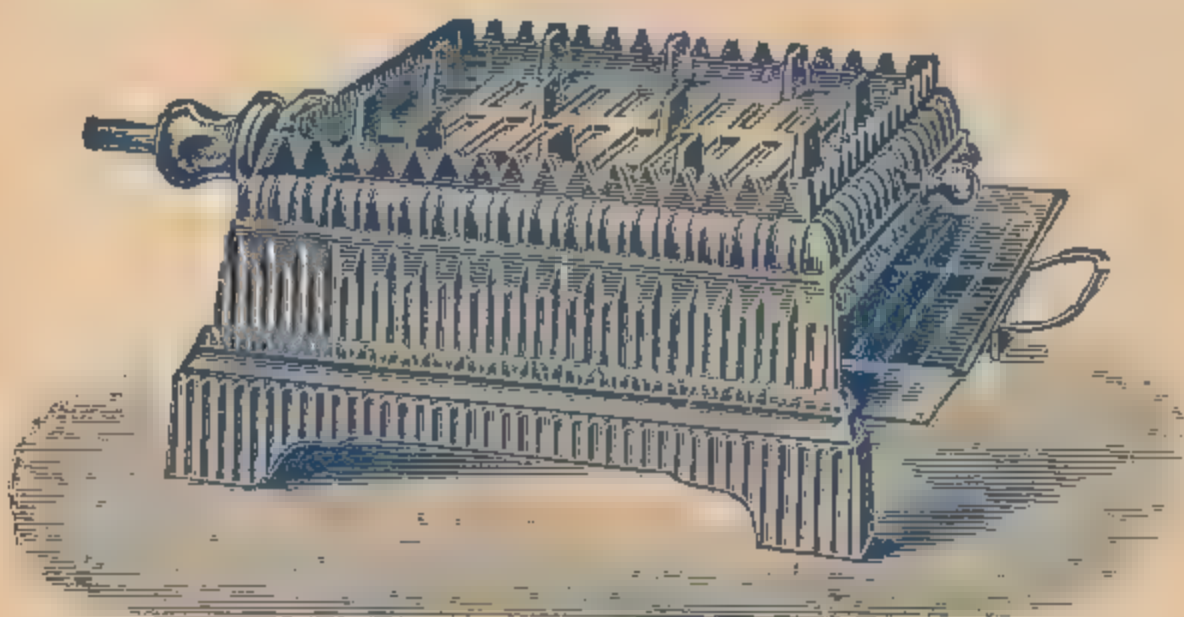
Wright's Oven, for use with Broilers.

The above shows the Broiler with a movable Oven, which can be supplied to fit on to the top of Broiler. This is a substantially made Oven, the frame, door, and top being of cast-iron.

Size, 12in. wide by 10in. deep by 18in. high 14/6.

A cheaper form of Oven, made entirely of sheet-iron, can also be supplied.
Size, 11in. wide by 10in. deep by 8in. high 8/6.

GAS BROILER OR TOASTER.



No. B637 or B639.

This Broiler is cast in one piece, and the burner is also a single casting, so that the maximum of strength is combined with minimum risk of leakage. For Grilling, the knob in front is drawn out, which closes a shutter over the burner and deflects a very intense heat—a kettle can at the same time be boiled by the waste heat. When boiling only is desired, the shutter is opened by pushing in the knob, and the flames then play directly upon the kettle.

SIZES AND PRICES.

No. B637.—Size, 10½in. × 10½in. × 5in.	Price	...	...	8/6
„ B639.—Size, 12½in. × 12½in. × 5in.	„	...	...	11/6

THE "DUPLEX" GAS STOVE.

A COMBINED BROILER AND HEATING STOVE.
(REGISTERED.)



IN USE AS A HEATING STOVE.

IN USE AS A BROILER.

This Stove is beautifully finished with polished top, cast-iron front, and sheet-iron body, and is fitted with superior Tin Pan and Gridiron, and with movable Copper Reflector. The Reflector being movable, the Stove can be used either for cooking or heating, and is a most useful adjunct to every house. The Copper Kettle is of extra quality. It is not, however, so efficient a Broiler as the other Broilers described on this page.

No. B640.

Size—10in. by 10in. by 8in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Two-pint Copper Kettle 24/-

No. B641.

Size—13in. by 12in. by 9in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Three-pint Copper Kettle.. .. 35/-

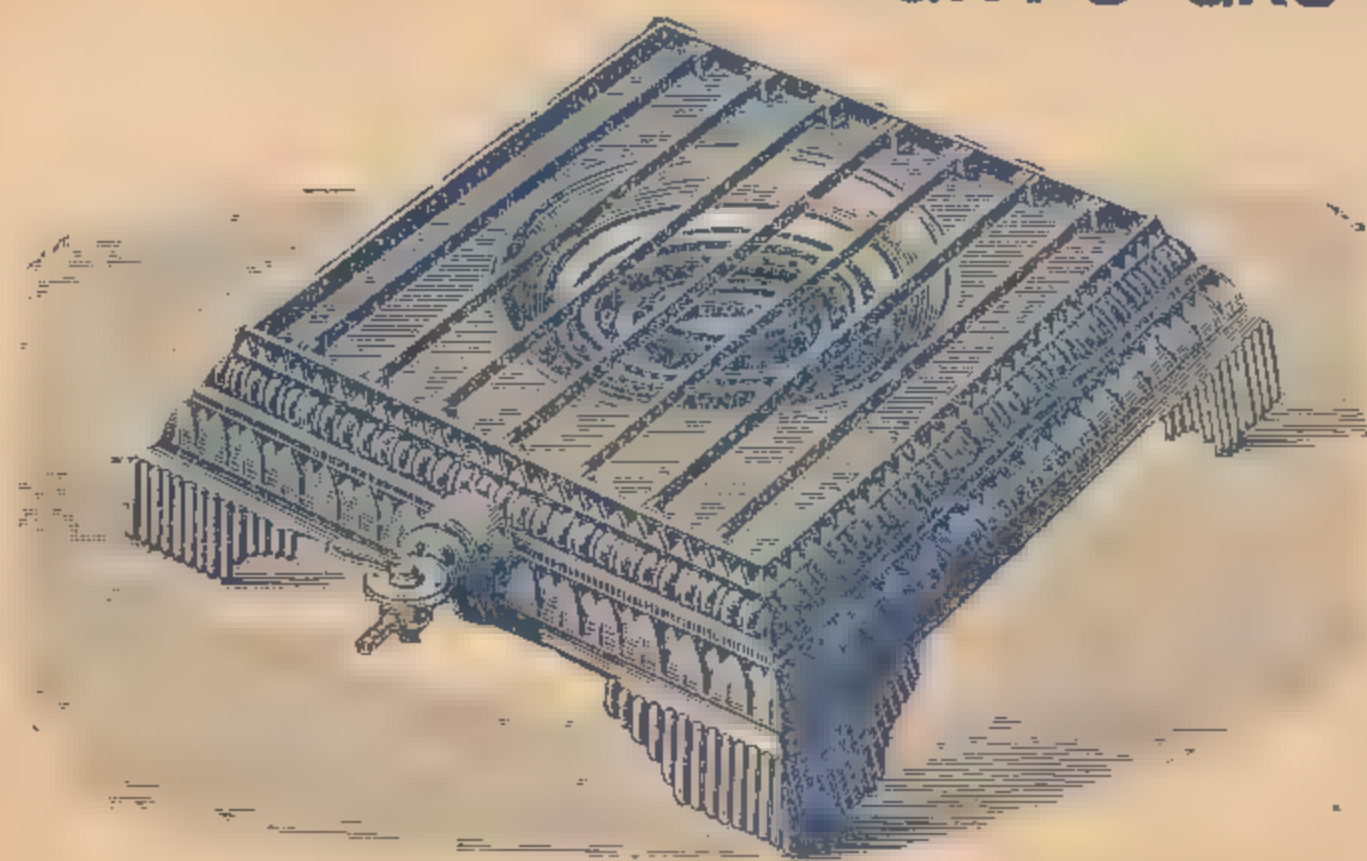
WRIGHT'S GAS HOT PLATES.

No. B920.

This is a most powerful arrangement of Concentric Burners, each of which has a separate Gas supply. The Gas Tap is so arranged that it will give four different results, according to the position in which the lever is turned. Thus:—

- 1st—The small Burner *only* may be turned on.
- 2nd—The larger Burner *only* may be turned on.
- 3rd—Both Burners turned on.
- 4th—Gas shut off.

Size 17in. long x 18in. wide x 5in. high. Price ... 32/-

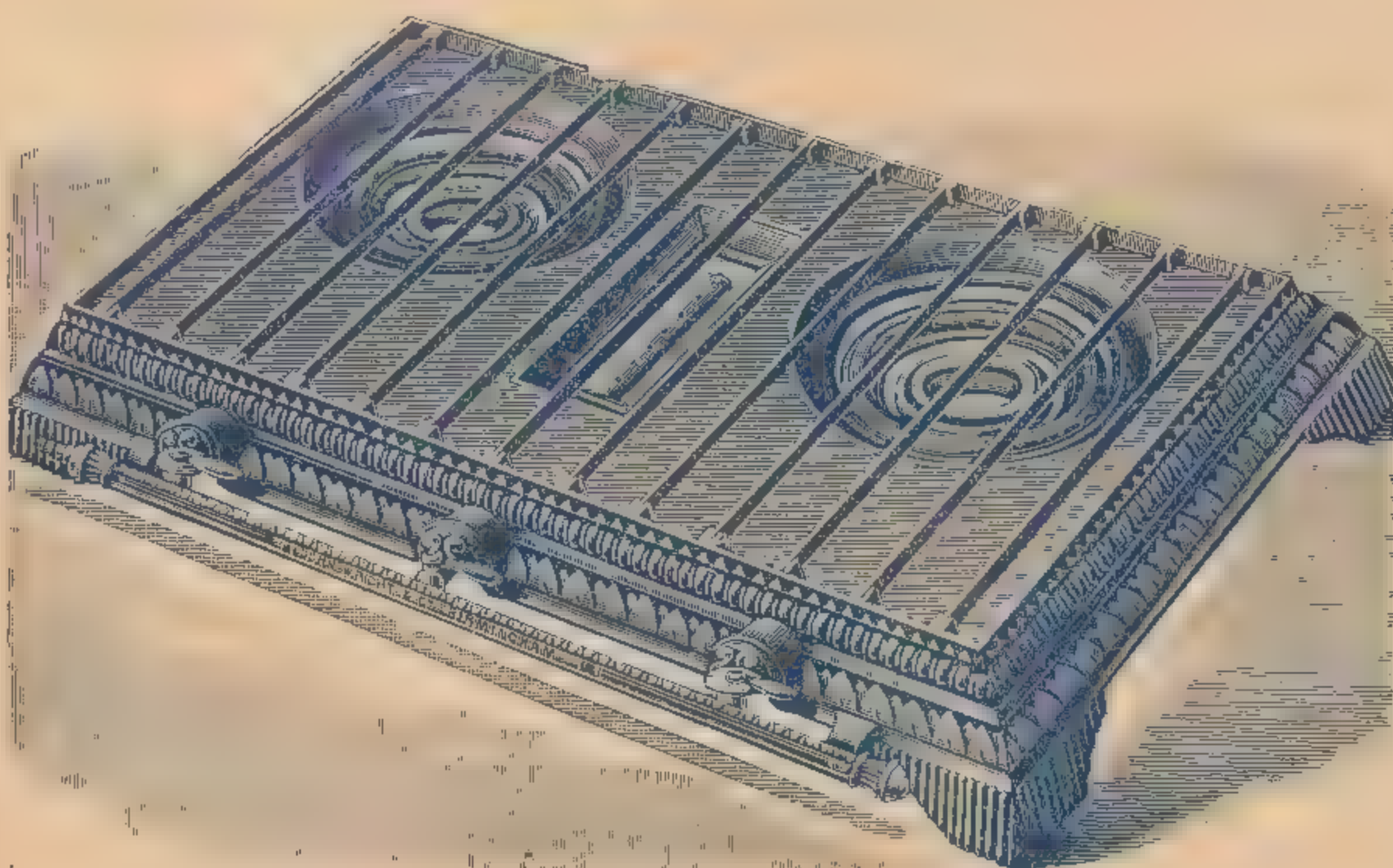


No. B921.

No. B921 is fitted with two Concentric Burners and one straight Burner (five burners in all), and with special taps as described above.

Size 34½in. long x 19½in. wide x 5½in. high.

Price 52/-

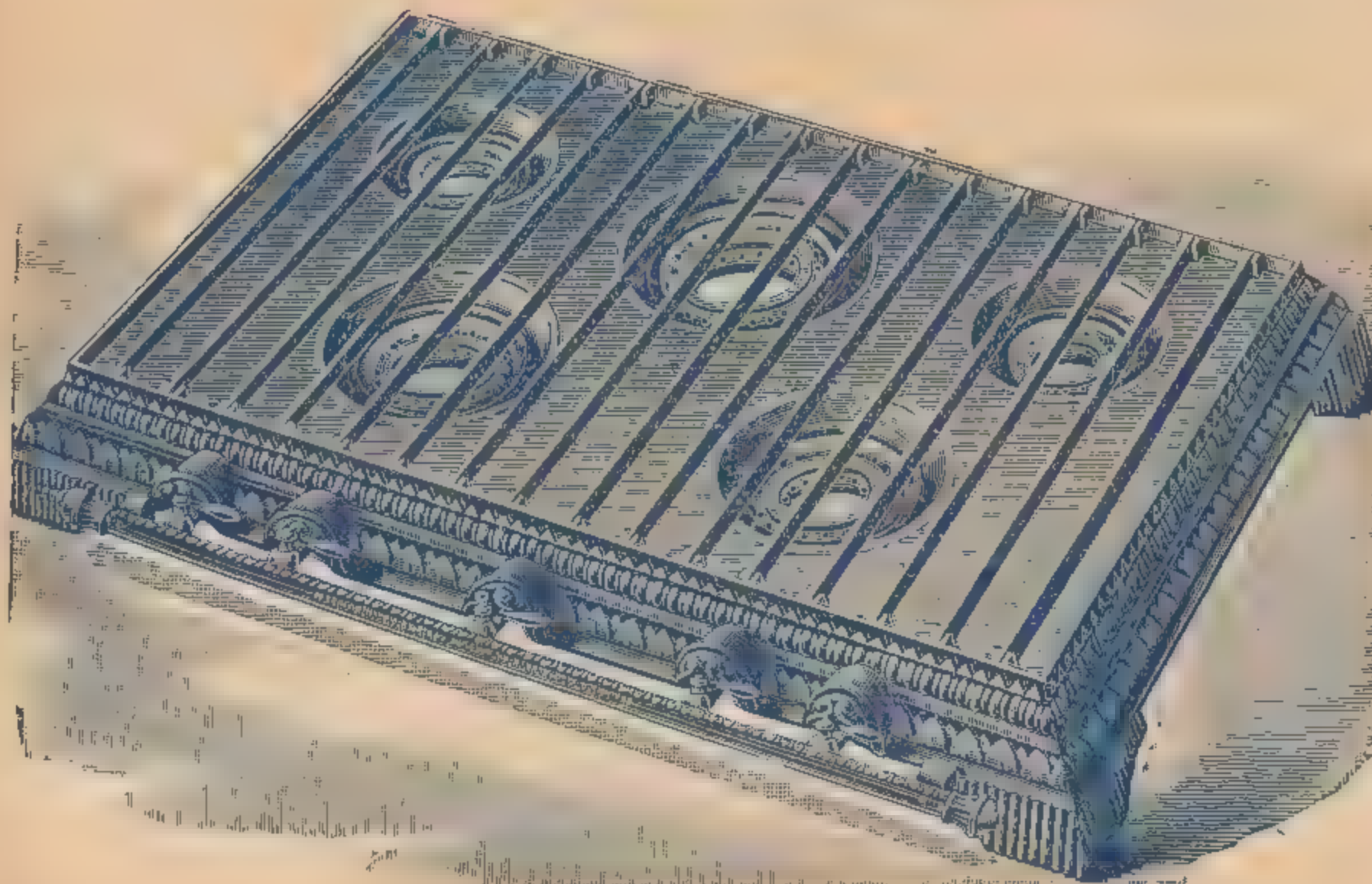


No. B922.

No. B922.—A large Hot Plate, with five powerful ring burners.

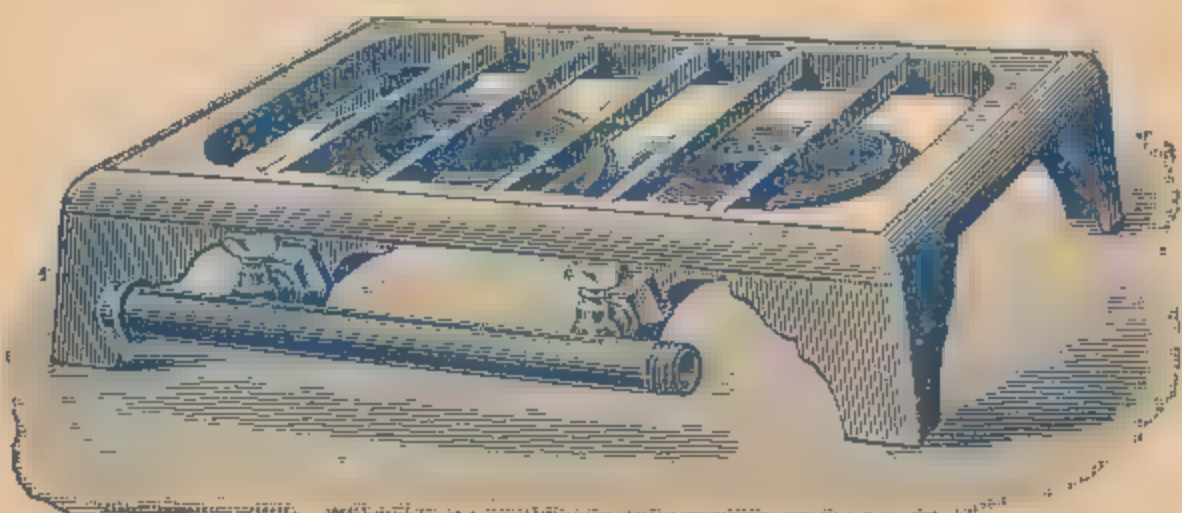
Size 34½in. long x 22½in. wide x 5½in. high.

Price 67/-



WRIGHT'S GAS HOT PLATES.

These Hot Plates are made specially strong, with Steel Bars on top, and are practically unbreakable. They are well finished with polished tops, and are made in sizes to suit every requirement. We can confidently recommend them as the best Hot Plates ever offered to the public.



No. B913.

A strong Hot Plate, with two ring burners, with tap to each.

Size 15in. by 12½in. 10/6 each.



No. B929.

Similar to No. B913, but fitted with concentric burners, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

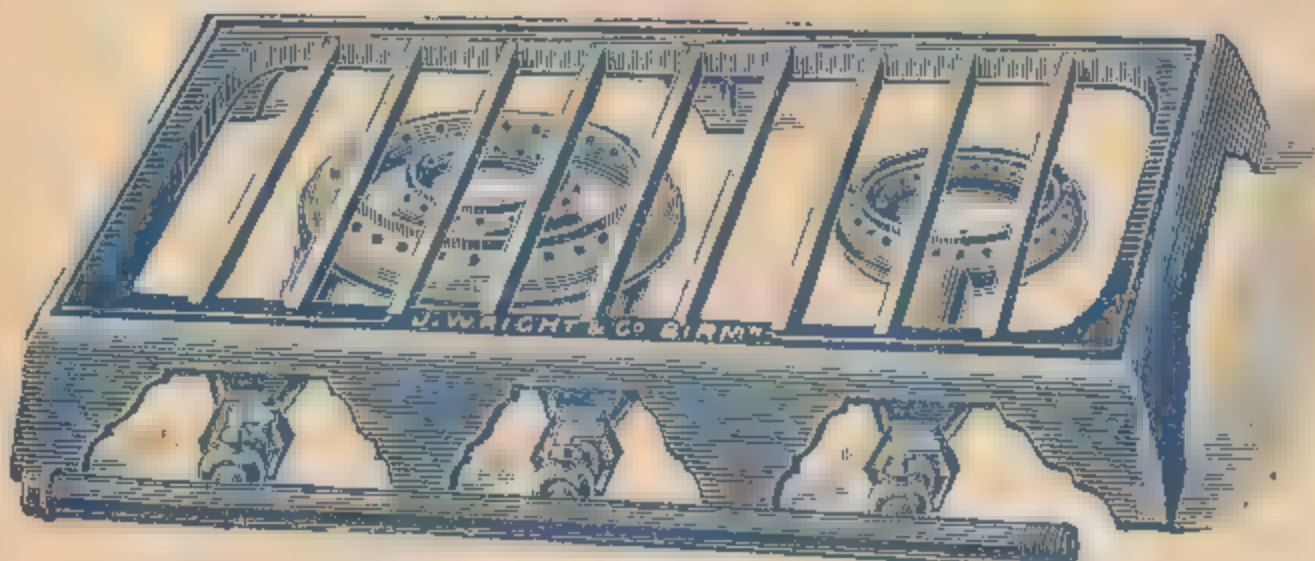
Size 15in. by 12½in. 14/- each.



No. B930.

Fitted with three ring burners. Size 23in. by 12in.

Price 20/- each.



No. B931.

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size 23in. by 12in. ... Price 23/- each.

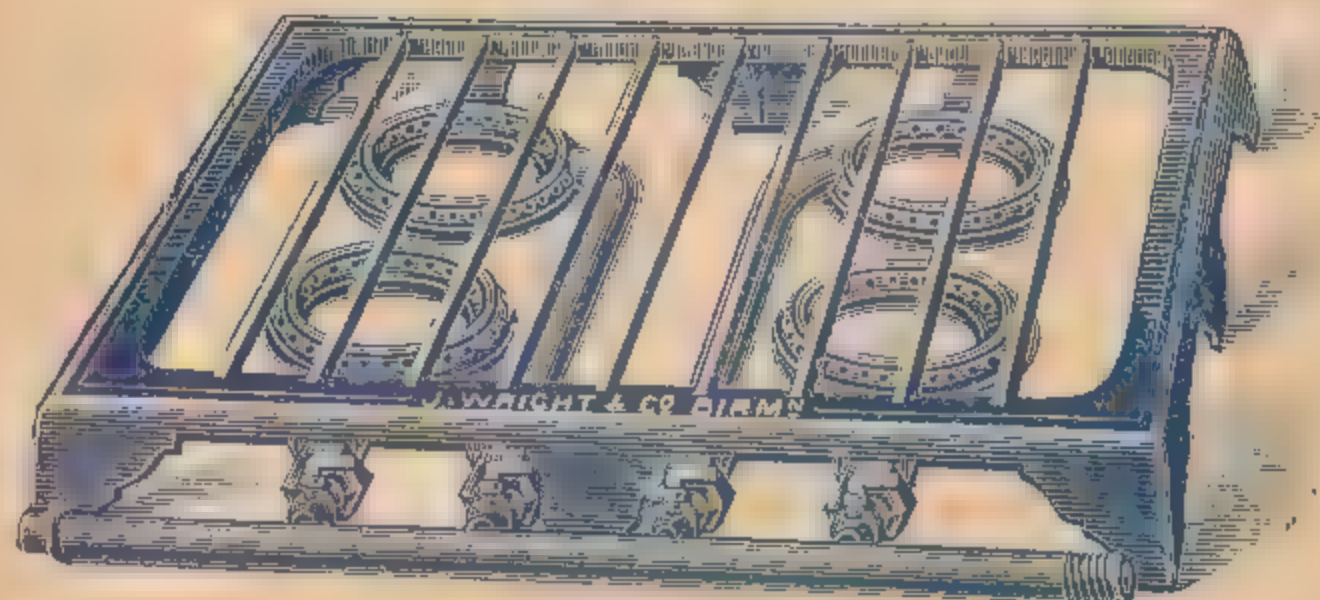
WRIGHT'S GAS HOT PLATES.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size 23in. by 12in. ... Price 31/6 each.



No. B934.

Fitted with four ring burners. Size 24in. by 18in.
Price 28/6 each.



No. B935.

Fitted with five ring burners. Size 24in. by 18in.
Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. ... Price 37/- each.



No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. ... Price 43/6 each.

WRIGHT'S GAS BOILING STOVES.

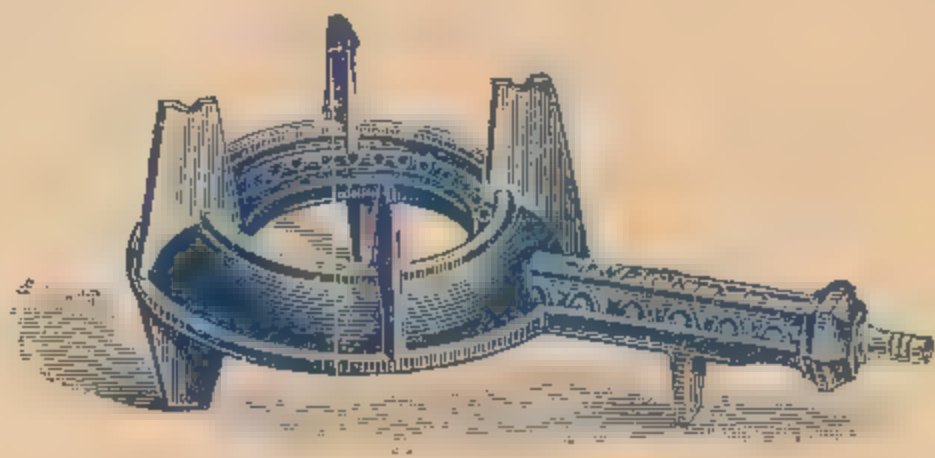


No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

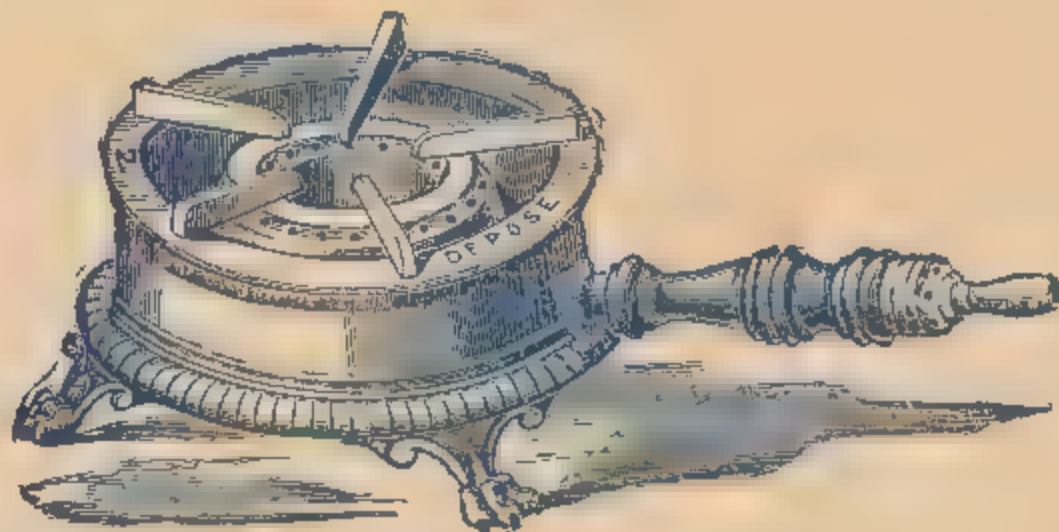
Diameter ... 4½ in.

Price ... 1/-



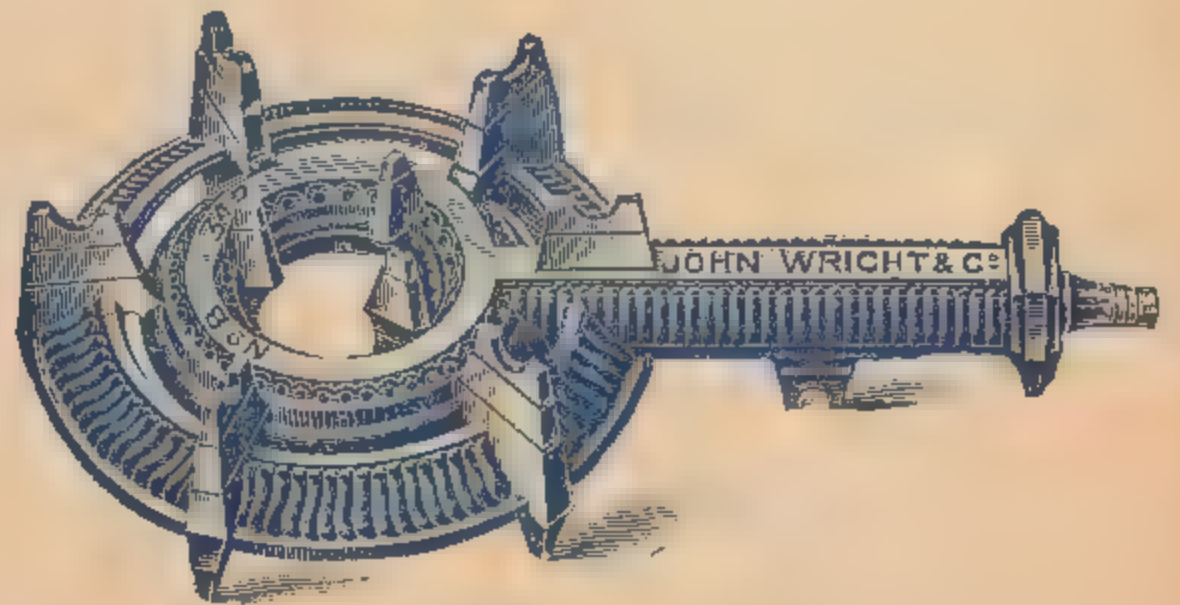
No. B320.

A cheap, strong Stove, cast in one piece, 6 in. diameter ... 1/6



DEPOSE STOVES.

			s.	d.
No. B1	... 6½ in. diameter	...	2	6
No. B2	... 7½ in. "	...	3	3
No. B3	... 8 in. "	...	4	3
No. B4	... 9½ in. "	...	5	3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 29) and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

			s.	d.
No. B341	... 5½ in. diameter	...	1	9
No. B342	... 7 in. "	...	2	6
No. B343	... 9 in. "	...	3	6

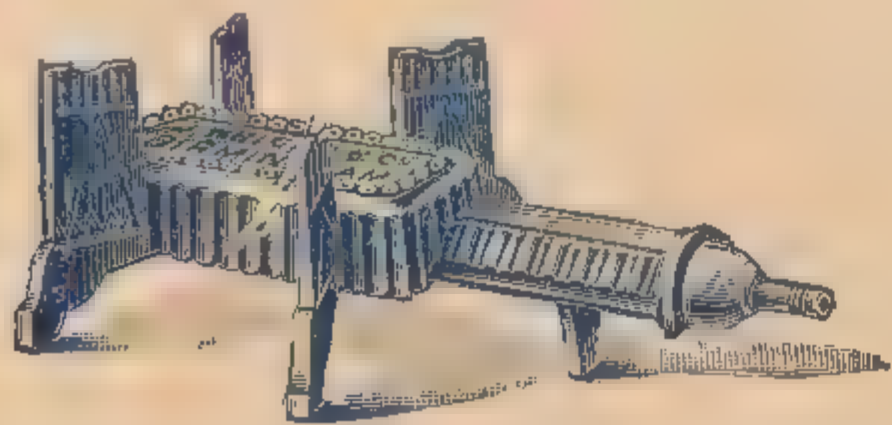


No. B300.

			s.	d.
No. B300	... 6½ in. diameter	...	1	9
No. B302	... 7½ in. "	...	2	9
No. B304	... 8½ in. "	...	4	6
No. B306	... 9½ in. " with double ring burner	...	6	9

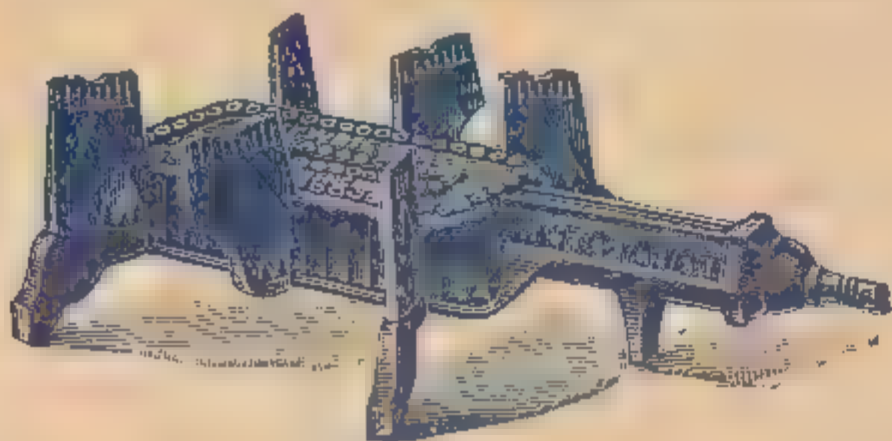
WRIGHT'S GAS BOILING STOVES.

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

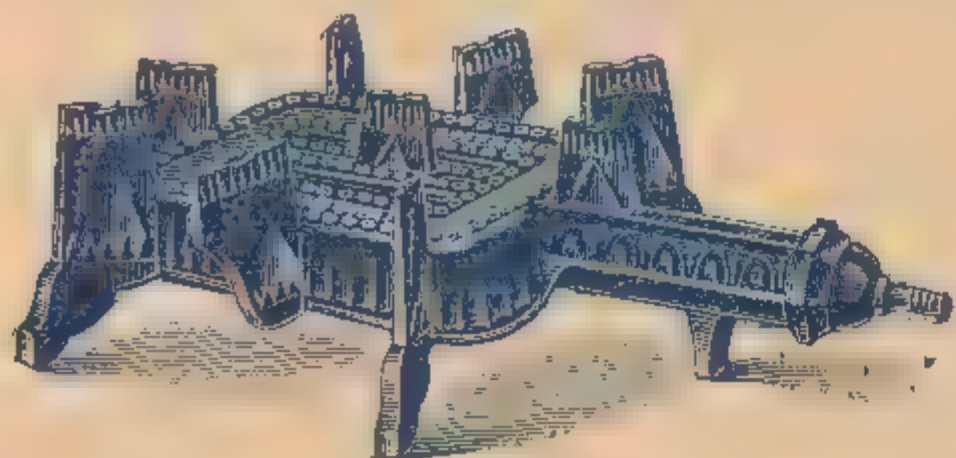


No. B309. Size, 10in. long x 5in. wide. Price 1/9.

No. B310. Size, 11½in. long x 6in. wide. Price 2/-.



No. B312. Size, 12½in. long x 6½in. wide. Price 3/6.



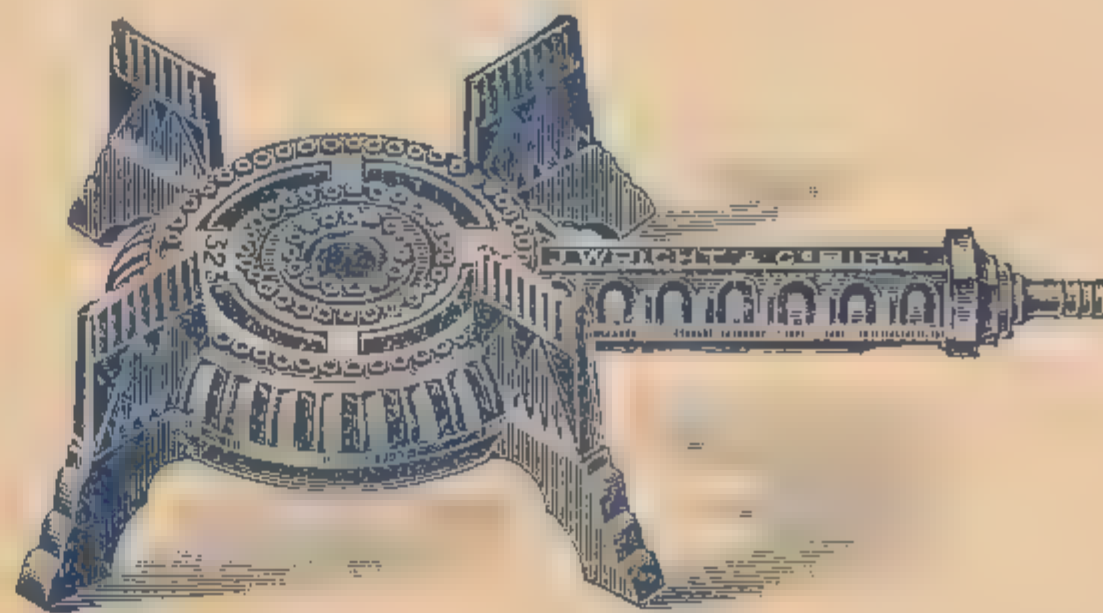
[No. B314. Size, 15in. long x 8in. wide. Price 5/9.



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Height.	Price s. d.
No. B315 ...	6½in.	3in.	3 0
No. B316 ...	8in.	3½in.	4 0
No. B317 ...	9in.	4½in.	5 0

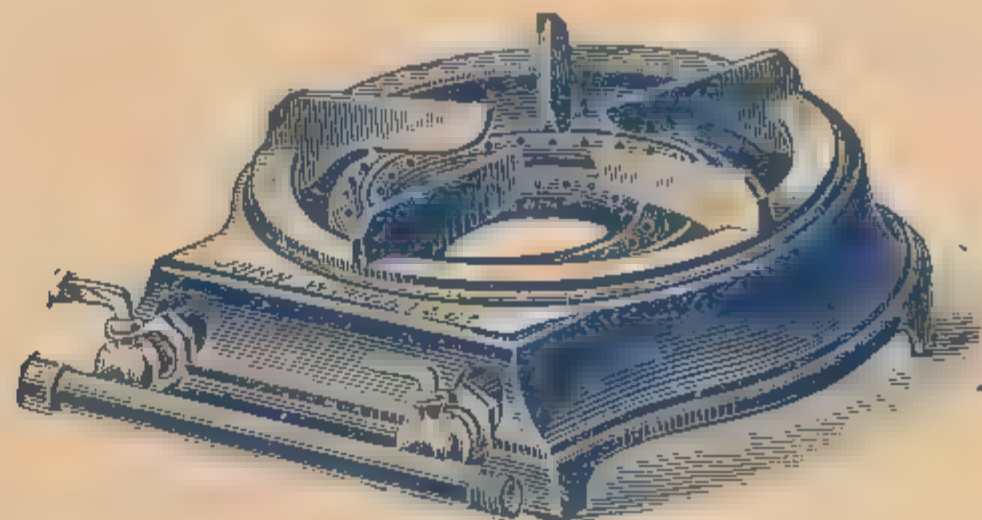


THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

		s.	d.
No. B321.	5in. wide x 10in. long	2	6
No. B322.	6in. „ x 12in. „	4	0
No. B323.	8in. „ 14in. „	5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring	...	15 feet per hour.
Outer ring	...	25 „ „
Total	...	40 „ „

Diameter 12in.

Price 14/-

WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED.)



No. B330.



No. B332.

The above will be found a very useful arrangement. They have been introduced by us to supply a long-felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first-rate design and finish.

No. B330.

Price	...	...	...	...	...	...	...	...	4 6 each.
-------	-----	-----	-----	-----	-----	-----	-----	-----	-----------

No. B332.

Price	...	...	...	...	...	...	...	...	5/6 each.
-------	-----	-----	-----	-----	-----	-----	-----	-----	-----------

TESTIMONIAL.

Gas Works Office, Pontlottyn, *via* Cardiff, 19th October, 1891.

GENTLEMEN,

The Wall Gas Brackets are to hand. I have tested one this morning and am very pleased with results. They are well made, decidedly cheap, and a conveniently useful article for the purpose for which they are intended.

Yours very truly, THOMAS ACLAND, Manager and Secretary.

WRIGHT'S WATER HEATERS.

Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

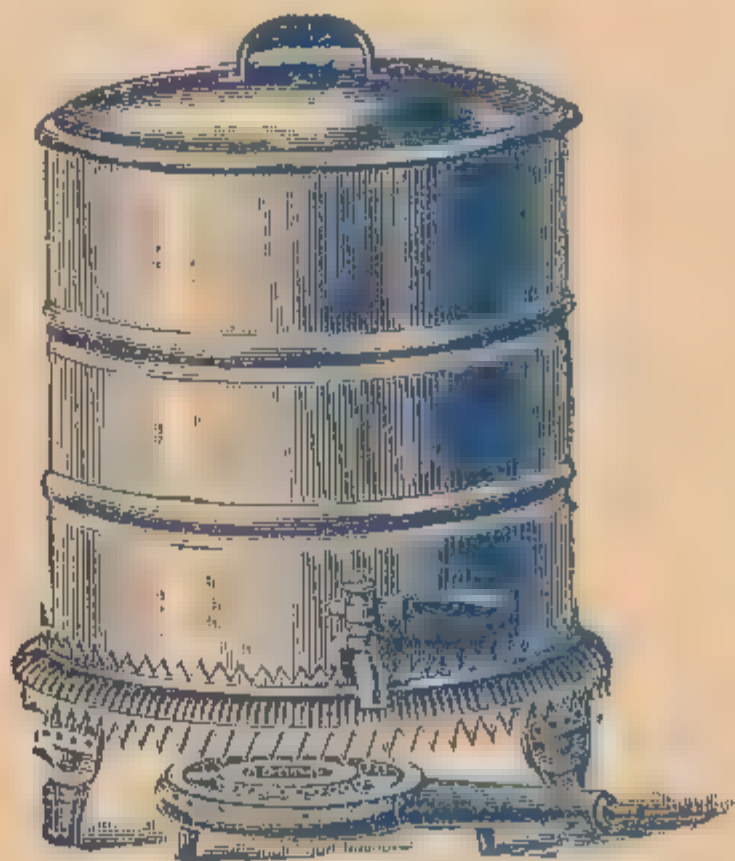
It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

WRIGHT'S "SIMPLEX" WATER HEATER.

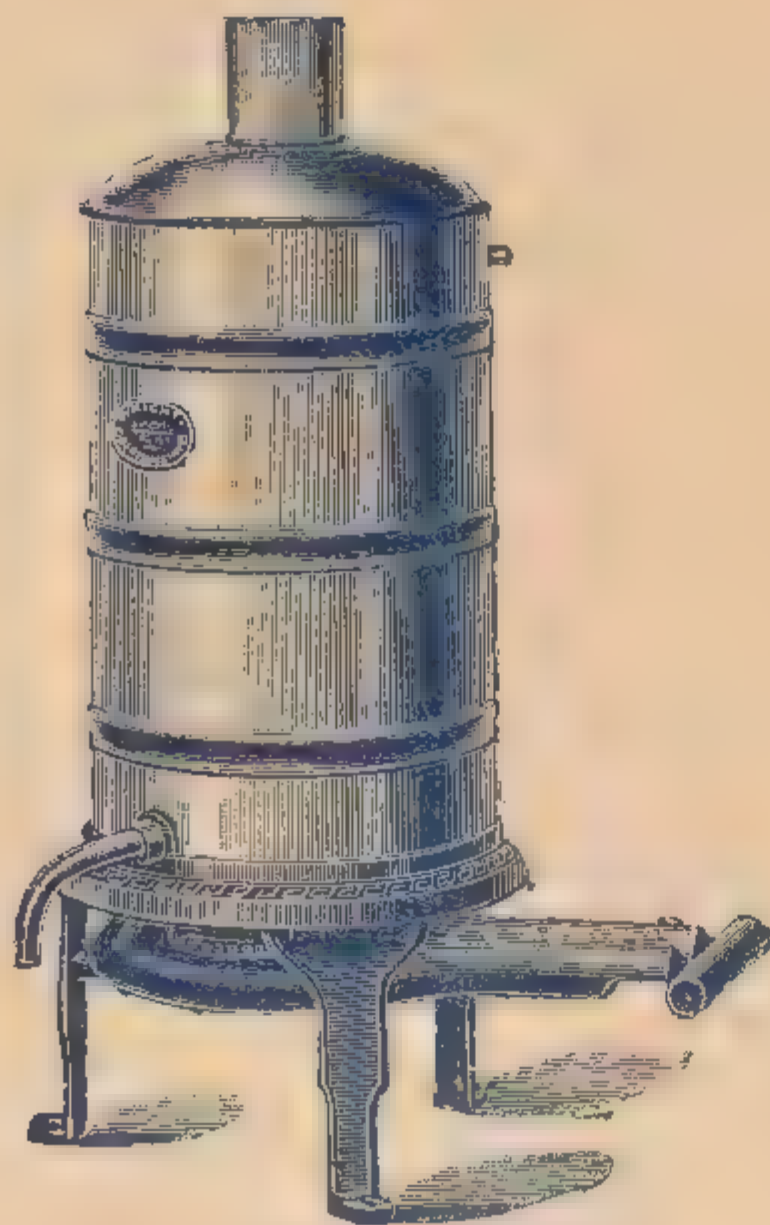
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 galls.	16 galls.
Price, in Galvanised Iron, complete with burner...	37/6	50/-
Ditto, in stout copper, tinned inside	45/-	70/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

The Heater is now made with straight legs, so as to take up as little room as possible.

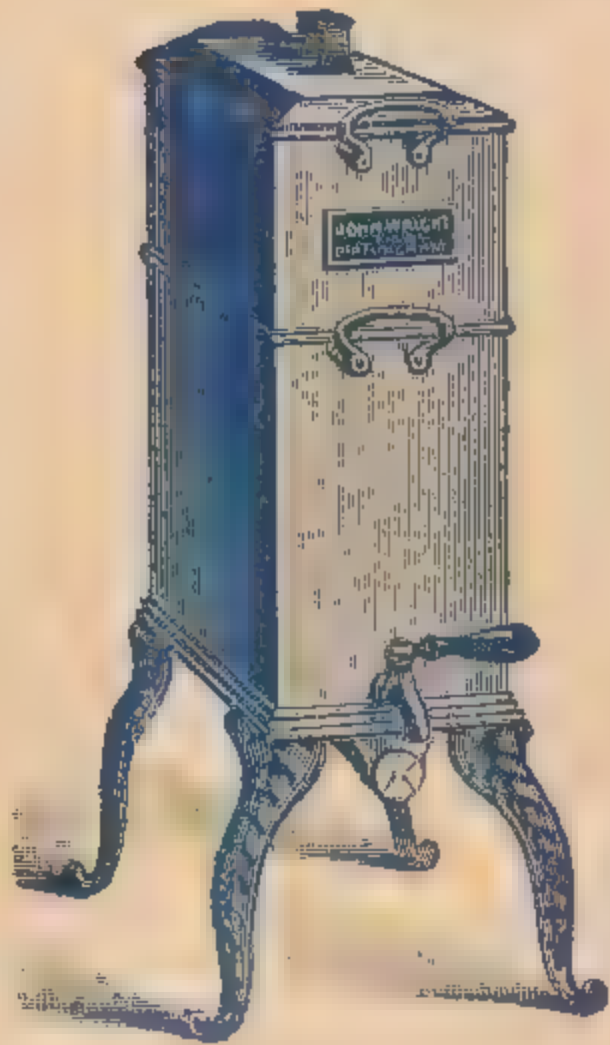
No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

COMBINED BOILER AND STEAMER.



A1002.

(MADE OF STRONG COPPER.)

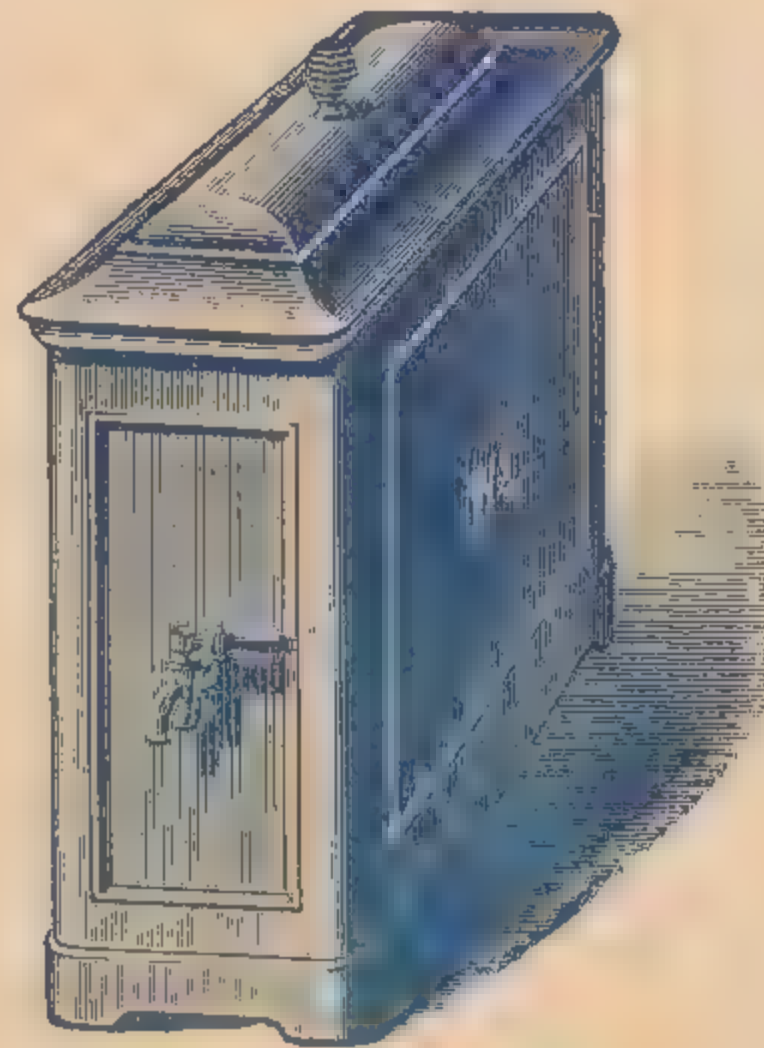
This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

Sizes complete.			Capacity of Boiler.	PRICE.		
	Long	Wide	Deep.		£	s. d.
A1002	12 in.	6 in.	16½ in.	3 gallons.	3	5 0
A1004	14 in.	6 in.	16½ in.	3½ "	3	10 0
A1006	16 in.	6½ in.	17½ in.	4½ "	3	15 0
A1008	20 in.	7 in.	18 in.	6 "	4	0 0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker

For No.	405	407	410	415	420	425	440	Cooker.
	65/-	65/-	65/-	70/-	70/-	75/-	80/-	

WRIGHT'S WATER BOILER.



No. B711.

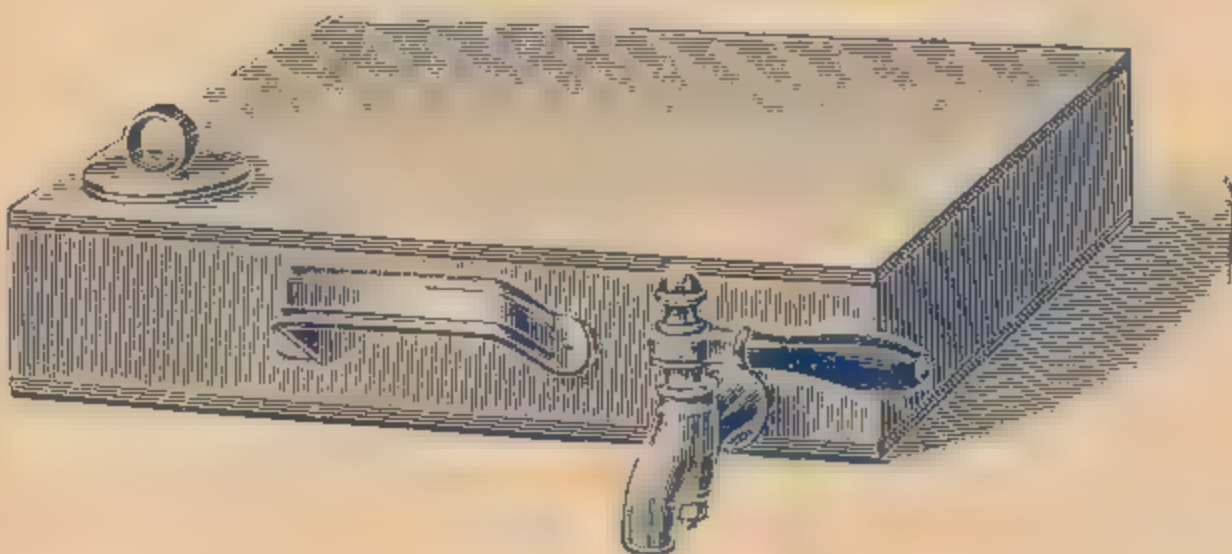
This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

It is not a rapid heater, and from the comparatively small consumption of gas it may with safety be used in a bath room.

4 gallons	...	..	...	...	£2 10 0
9 "	...	...	...	...	£4 0 0
13 "	...	...	...	...	£5 15 0

WRIGHT'S COPPER WATER BOILER.

HEATED BY WASTE HEAT FROM COOKER, MADE IN POLISHED COPPER AND TINNED INSIDE.



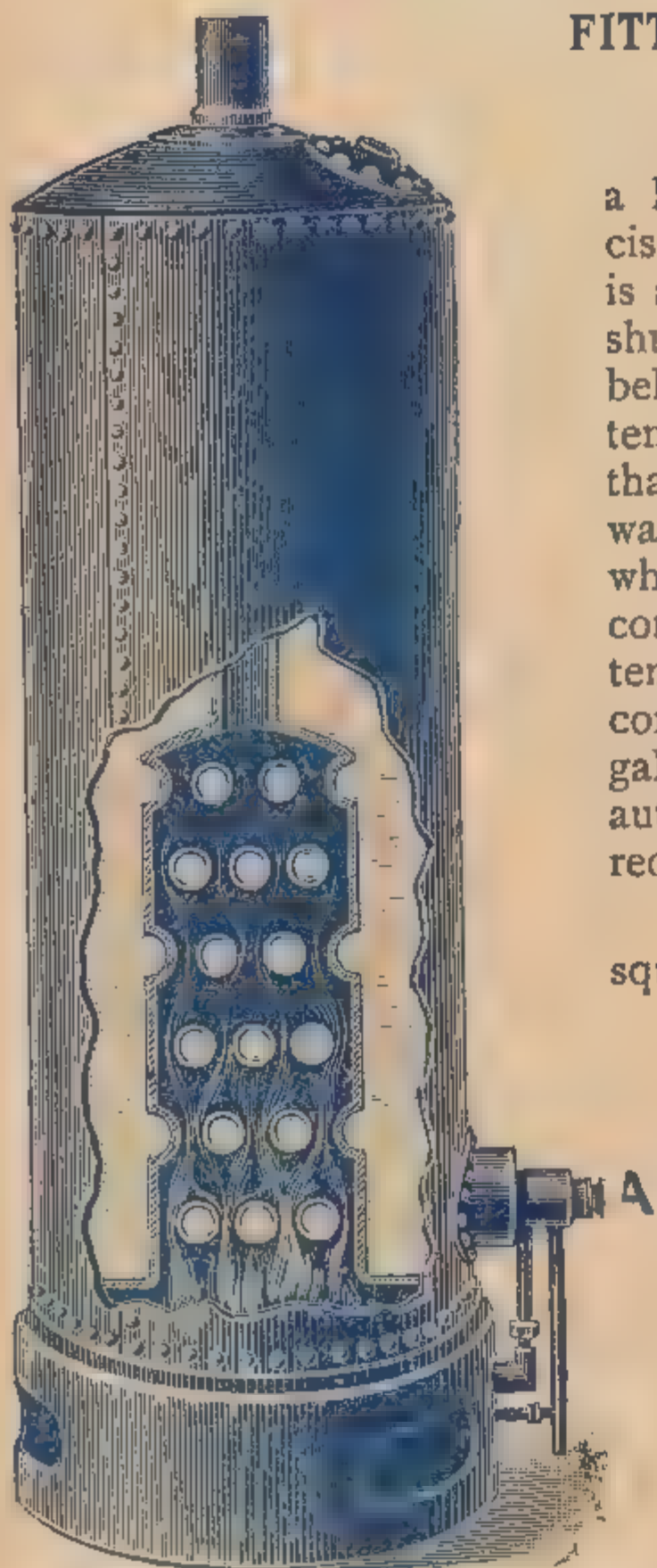
No. A1003.

For use with Cooker.	Capacity.	Price.
No.	About	
405	1 Gallon.	30/-
407	1½ "	
410	1½ "	
415	2 "	35/-
420	2½ "	
425	3 "	40/-
440	3 "	

This Water Boiler is made to fit on to our Eureka Cooker (see page 10). It fits into the space between top of Oven and Hot-plate, and is heated by the waste heat from crown of oven. Thus, during the time that the meat, &c., is being cooked in the oven, a sufficient supply of warm water for washing up, &c., is being obtained in the water boiler, and without any extra expenditure of gas. The boiler is made in strong copper and polished.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING GAS BOILER,

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC REGULATOR.



This heater is designed to deliver hot water by means of pipes to any part of a house. The apparatus consists of a multitubular boiler and a strong rivetted steel cistern (tested to 30 lbs. to the square inch), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator, which automatically shuts off or turns on the supply of gas, as the temperature of the water rises above, or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve (having been adjusted) cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 25 lbs. per square inch.

Directions for Adjusting the Automatic Regulator.

The apparatus is sent out with the Regulator adjusted to deliver water at a medium temperature. The Regulator is fastened in its place by a strip of copper. If it is desired to alter the temperature, the copper strip must be unsoldered; to increase the temperature, turn the button slightly to the left; to lower the temperature, turn slightly to the right.

When once the Regulator is adjusted, the temperature of the water will be maintained at the desired point.

No. A1024.

Price, complete with Summerskill's Patent Automatic Valve ... £7 10s. 0d.

The drawing on next page shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described above.

The Circulating Boiler is shown fixed in the scullery; delivery pipes from same are shown delivering hot water to the various parts of the house. When hot water is drawn from any tap, no matter how far from the heater, cold water from the cold water tank will replace the hot water drawn off, and acting on the valve, the gas will at once be turned on till the cold water is raised to the desired temperature, when the gas will be automatically cut off.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any *Instantaneous Water Heater*.

The advantages of this system, as compared with *Instantaneous Water Heaters*, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use, whereas even in the largest *Instantaneous Heaters* a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an *Instantaneous Heater*.
- 3rd.—Very large gas pipes must be put in to supply the *Instantaneous Heaters*—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in *Instantaneous Heaters* is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk, nor need the apparatus (as in the case of *Instantaneous Water Heaters*) be used in the Bath Room, where the ventilation is not always good.
- 5th.—With the High Pressure Cylinder the whole house can be supplied by the **one** apparatus. With *Instantaneous Heaters* a **separate** apparatus is necessary wherever hot water is desired.

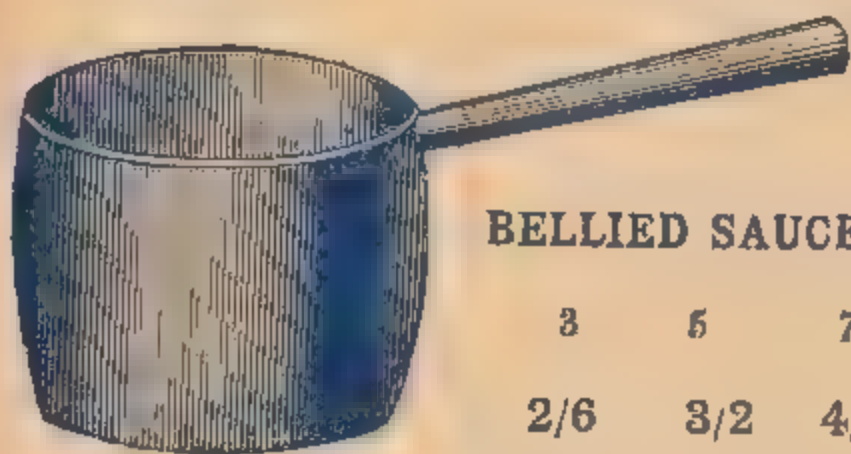
ENAMEL STEEL COOKING UTENSILS.

These Utensils are confidently recommended for use with Gas Stoves. They are light, cleanly, durable, and not liable to chip.



No. E15. SAUCEPAN, with Lip and Tin Cover.

4½	5½	6-inch.
10d.	1/-	1/3



No. E16.

BELLIED SAUCEPAN with Tin Cover.

3	5	7	9	13 pint.
2/6	3/2	4/-	5/-	6/-



No. E17. STEWPAN, with Tin Cover.

2	3	5	6	8 pint.
1/1	1/4	2/-	2/3	3/-



No. E20. PIE DISH.

10	12	13½ inch.
1/3	1,8	2/-

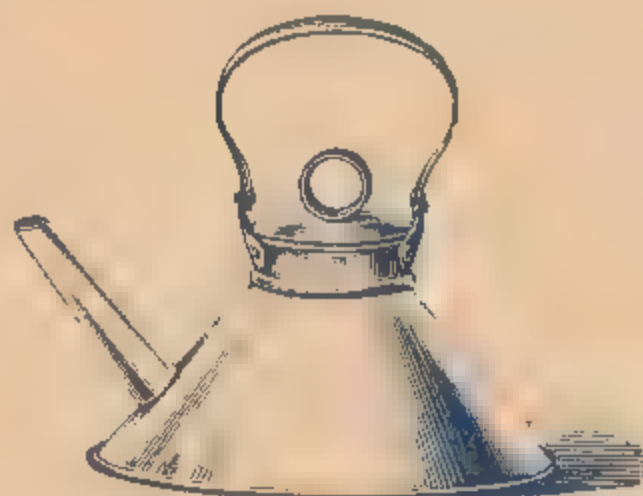
All the Utensils in above column are of ENAMELLED
STEEL.

TIN UTENSILS.



No. E6.—This Kettle is intended for those who require a cheap Kettle. It necessarily is not so well finished or so strong as the more expensive ones.

1 Pint	...	...	8d. each.
2 "	...	...	10d. "
3 "	...	...	1/- "
4 "	...	...	1/2 "
6 "	...	...	1/6 "



No. E7.—This is a new and cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint	...	...	10d. each.
4 "	...	...	14 "



No. E10.—This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart	...	...	2/- each.
3 "	...	...	2/8 "
4 "	...	...	3/4 "
5 "	...	...	4/2 "



No. E21. TINNED WIRE BASKET, for Frying Fish, &c.

7 inch to fit No. 17 Stewpan, 6 pint, 1/5 each.
8 inch to fit No. 17 Stewpan, 8 pint, 1/7 each.

STRONG COPPER KETTLE.



No. E11.—This Kettle is of extra strength and very superior finish.

2 Pint	...	...	...	3/- each.
3 Pint	...	...	...	4/3 "

GAS FIRES AND GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the "best Gas Fires ever made." In the NEW MODELS several improvements have been introduced, and the designs are such as will harmonise with any style of decoration, and are of superior finish. The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top. There is absolutely no smell, and nothing to get out of order. Should any part of these stoves be damaged they can be renewed at the cost of a few pence.

Most of the following patterns can be supplied either with Fibre Asbestos Fire, Metal Fires, or

PATENT INCANDESCENT BALL FIRES,

These being the ones that we most strongly recommend.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Egg shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire.

By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 42).

In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron, leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.—EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



No.	Height,	Width,	Width	Quality O.	Quality P.	Quality R.
	Inches.	Inches.	of Fire, Inches.	Best Finish with Three Top Panels Best Vict. Bronzed.	Best Finish with Sides, Top, and Canopy, Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.
B 2047	29	20	8½	55 -	70/-	100/-
B 2048	30½	22½	10	67 -	82 6	115 -
B 2049	31½	25½	13	80 -	95 -	130 -

Fenders for above as shown on sketch. Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 16s. 6d.
Illustration shows No. B. 2047, quality P. at 74 -. With Fender, 16 6 extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Quality S.

No.	Height.	Width.	Width of Fire.	The whole Stove Electro Bronzed in Gold and Silver.
	Inches.	Inches.	Inches.	
B 2047	29	20	8½	115/-
B 2048	30½	22½	10	130/-
B 2049	31½	25½	13	145/-

Fenders for above ; Berlin Blacked, 6s. 6d each. Best Electro Bronzed, 16s. 6d.
Illustration shows No. B. 2047, quality S. at 119/- without Fender.

A FEW RECENT TESTIMONIALS RESPECTING WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.,

17th September, 1890.

GENTLEMEN,—The Stove supplied was one of the old patterns. I did not like it, as fumes escaped through ornamental brass work on top. I returned same and purchased one of your Gas Fires, "The Queen." They are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves, two at Norwich Road, and two at my Pharmacy as above.—Yours faithfully,

J. JAMES, *Chemist to the Queen*.

24, Trafalgar Square, South Kensington,

September 26th, 1890.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves (the Queen). She has four, and the saving in servants here is enormous, besides other expenses. She will be pleased at any time to show them to intending purchasers if a post card is sent the day before.—I am, Gentlemen, Yours obediently,

FLORENCE A. PRESTON.

58, Thistlewater Road, Lower Clapton,

September 23rd, 1890.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.—I remain, Yours truly,

W. SYER.

84, Lombard Street London, E.C.,

20th September, 1890.

DEAR SIRs,—We have used, during the past winter, your Metal Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.—Yours truly,

C. CANZIANI & CO.

41, Sutherland Street, Pimlico, S.W.,

October 3rd, 1890.

DEAR SIRs,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.—Yours very truly,

F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.,

September 24th, 1890.

DEAR SIRs,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.—I am, faithfully yours,

GEORGE RODDIS.

3, Henry Road, Finsbury Park, London, N.

September 23rd, 1890.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results, I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.—Yours respectfully,

ALEX. MULLORD.

<u>Coal Fire lighted</u>	-	3-0 o'clock, Thermometer	38
		4-15	39
		4-30	40
		5-0	42
		6-0	43
		8-0	45

Same heat continued after.

<u>Gas Stove Fire lighted</u>	4-15 o'clock, Thermometer	51
	4-30	54
	4-45	55
	5-0	56
	5-15	58
	5-30	60

Same heat continued after.

142, Strand, London, W.C.,

September 23rd, 1890.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.—We are, Gentlemen, Yours faithfully,

H. GAZE & SON.

8, Irish Street, Whitehaven, April 13th, 1889.

Sir,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE QUEEN," (NEW DESIGN).



Showing Stove with Fender and
with Tile Side Panel (Metal Fire).



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

The great success attained by our "Queen" Stove has induced us to get out a still more beautiful design (as shown above), and we can confidently recommend this Stove as by far the best in the market, both as regards **design, finish, heat produced, and general effectiveness.**

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only. For prices, &c., see opposite page.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE "QUEEN."

No.	Description.	SIZES.			PRICES.						
		Height	Width.	Width of Fire.	M quality.	N quality.	O quality.	P quality.	R quality.	S quality.	T quality.
		Inches.	Inches.	Inches.	Best Finish Stoved and Polished.	Ditto, with Tiled Side Panels *	Best Finish with three Top Panels Best Victoria Bronzed.	Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.	The whole Stove Electro Brassed and relieved in Silver.	With Tiled Side Panels and 3 Top Panels Best Victoria Bronzed. *
B47	Metal Fire	29	20	8½	45/-	57/6	55/-	70/-	100/-	115/-	67/6
B2047	Ball Fire										
B48	Metal Fire	30½	22½	10	55/-	67/6	67/-	82/6	115/-	130/-	79/6
B2048	Ball Fire										
B49	Metal Fire	31½	25½	13	65/-	77/6	80/-	95/-	130/-	145/-	92/6
B2049	Ball Fire										

* Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Fenders for above as shown on Sketch. Berlin Blacked, 6/6 each. Best Electro Bronzed, 16/6.

Special Nickel-Plated Trivet, 2/- each extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT FIRES.



No. B1850.

This Stove, tapering from front to back, is specially constructed to fit into the fire place of Ordinary Register Grates, the bars being removed where practicable. All Stoves are fitted with two nozzles, one on the top and one at back, either of which may be used at pleasure.

PRICES.

No.	Description.	High.	Wide.	Deep.	Price.
B1850	Metal Fire ...	16 inch	11 inch	5 inch	18/-
B2850	Ball Fire ...				
B1852	Metal Fire ...	16½ inch	13 inch	5 inch	23/-
B2852	Ball Fire ..				

Nickel-plated Trivet, 2/- extra.



No. B205.

REDUCED PRICES.

No.	Description.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on.	Bore of Gas Pipe required.	PRICE Complete with Nickel-Plated Trivet.
B205	In Asbestos ...	13½ in.	12½ inch	7 inch	12 ft. sq.	10 c. ft.	¾ inch	10/6
B1205	In Metal Gas Fire							
B207	In Asbestos ..	15½ in.	14½ inch	9 inch	14 ft. sq.	18 c. ft.	½ inch	14/6
B1207	In Metal Gas Fire							
B208	In Asbestos ..	17½ in.	17 inch	10 inch	16 ft. sq.	20 c. ft.	½ inch	21/-
B1208	In Metal Gas Fire							

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 1/9 each.

ALL THE ABOVE STOVES ARE GUARANTEED.

* Stands for any of above see page 69.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 68.

TESTIMONIAL.

PADIHAM AND HAPTON LOCAL BOARD,

PADIHAM, August 30th, 1892.

GENTLEMEN,

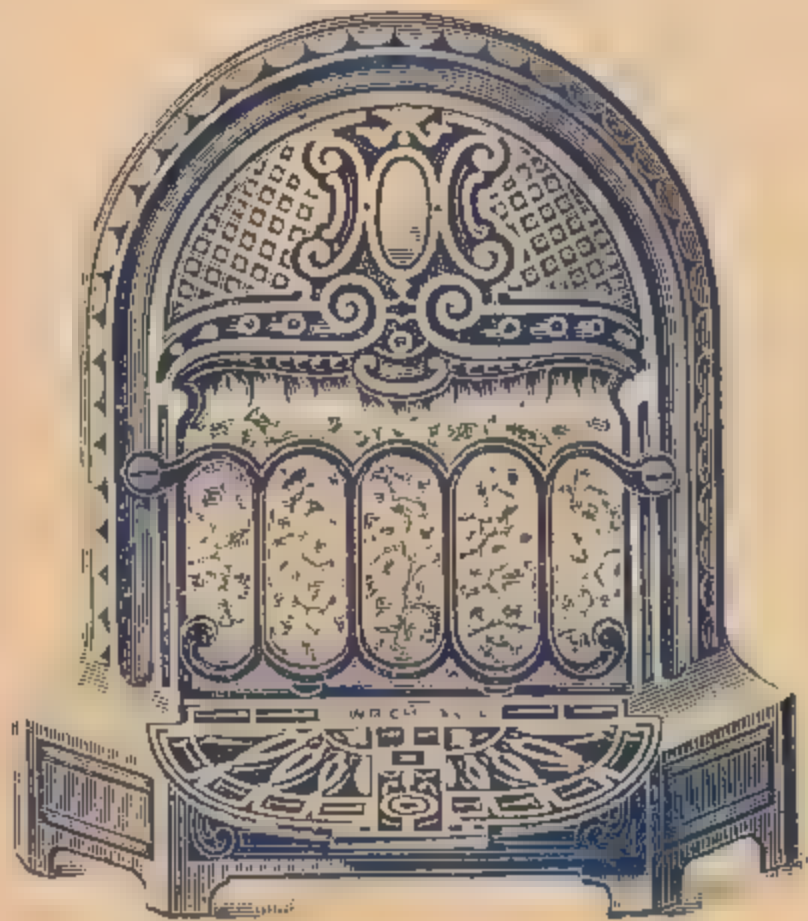
The "Queen" Gas Fire supplied by you I have tested for over a year. It is an excellent fire and not, like those previously sent by other Manufacturers, an ornamental gas waster. It is the best substitute I have yet seen for a coal fire, and gives off a great amount of heat

Yours truly,

THOS. PATE.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

PATENT BALL FIRE.



New Design. No. B2801.

PRICE (including Nickel-plated Trivet).

Patent Ball Fire.	High.	Wide.	Width of Fire.	In Stove Enamel.	Ground, Polished and Best Stove Enamel.
B2801	13½ in.	13 in.	7 in.	12/6	15/-
B2803	15½ in.	15 in.	9 in.	14/6	18/-

A very cheap and effective Stove. Made only with Ball Fire. The better quality is the most strongly recommended.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 each.

For Stands for above, see page 69.

For Kettles for above, see page 68.



New Design. No. B2834.

Ball Fire.	Wide.	High.	Width of Fire.	Price, Ground, Polished, and Best Stove Enamelled.
B2834	13 in.	14½ in.	8 in.	17/6
B2836	16 in.	18 in.	10 in.	22/6

Nickel-plated Trivets, 2/- extra. All Stoves sent complete with Trivet unless specially ordered to the contrary.

A very beautiful design, and made only in the best finish. Made only with Patent Ball Fire.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 each.

For Stands for above, see page 69.

For Kettles for above, see page 68.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Design. No. B2858, with Tile Panel.

This Stove is made with specially low Flue, suited for modern Tile Register Grates.

It is one of the best designs ever introduced. It is not made in the ordinary common finish, but in two qualities of better finish only.

It can be had either with iron panel or with a three tile panel (12 in. by 4 in.) above hood. The latter is strongly recommended.

The Stove has been specially designed with the fire placed as low as possible, so as to thoroughly warm the *floor* of room.

SIZE OF STOVE.

24 in. high × 19 in. wide.

Width of fire, 10 in.

Height from floor to top of flue, 14½ in.

PRICE.

In stove enamel	...	...	...	...	...	...	...	24/-
Ground, polished, and best stove enamelled	...	...	...	...	...	...	...	33/-
If with three tile panel, 12 in. by 4 in.	...	...	...	...	...	...	...	2/- extra.
If with sheet-iron back to form hot air chamber	...	...	...	...	...	...	...	3/- "
Nickel-plated Trivet	...	...	...	...	...	...	...	2/- "
Adjustable Elbow (which can be set to any angle) to fit above Stove	...	...	...	...	...	...	...	1/10½ "

For Stands for above, see page 69.

For Kettles for above, see page 68.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

REDUCED PRICES.



No. B2209. (Ball Fire).



No. B1211. (Metal Fire). Shown on Stand.

The design is chaste, suitable for sitting rooms, bedrooms, libraries, offices, &c. The gas can either be connected from right or left-hand side, there being no unsightly projections of the burner at the side

No	Description.	Width of Stove.	Height.	Height, with Fender.	Width of Fire.	Suited for Room (about).	Gas consumption per hour when full on.	Bore of Gas-supply Pipe.	Diameter of Flue	Height from floor to centre of Flue.	PRICE, without Trivet.	Stand for ditto, fitted with Fender Tile.
B209	Asbestos Fire	13½ in.	15½ in.	19 in.	8½ in.	16 ft. sq.	24 c. ft.	½ in.	2½ in.	13½ in.	14 6	9/-
B1209	Metal Fire											
B2209	Ball Fire											
B211	Asbestos Fire	15 in.	17 in.	20½ in.	10 in.	18 ft. sq.	26 c. ft.	½ in.	3½ in.	14½ in.	18/6	9/-
B1211	Metal Fire											
B2211	Ball Fire											
B213	Asbestos Fire	17½ in.	19 in.	22½ in.	12 in.	20 ft. sq.	30 c. ft.	½ in.	3½ in.	16½ in.	24/-	9/-
B1213	Metal Fire											
B2213	Ball Fire											

Special Nickel-Plated Trivet, 2s. extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1 6 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above:—Bright Tin, 1/6; Special strong quality, 2 6. See page 68.

Stands for above see page 69.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Sizes. No. B2841.

Made with Ball Fire only.

Having been repeatedly asked for a smaller size of our celebrated No. 2845 Stove, as shown on next page, we have introduced two smaller sizes, with a slight alteration in the design.

These two smaller sizes are only made with our Patent Ball Fire. They are made only in best finish.

Price complete with Nickel-plated Trivet.

Ball Fire Stoves.	High.	Wide.	Width of Fire.	Ground, Polished, and Best Stove Enamelled.
B2841	19 in.	16 in.	7 in.	21/-
B2843	21 in.	17 in.	8 in.	22/6

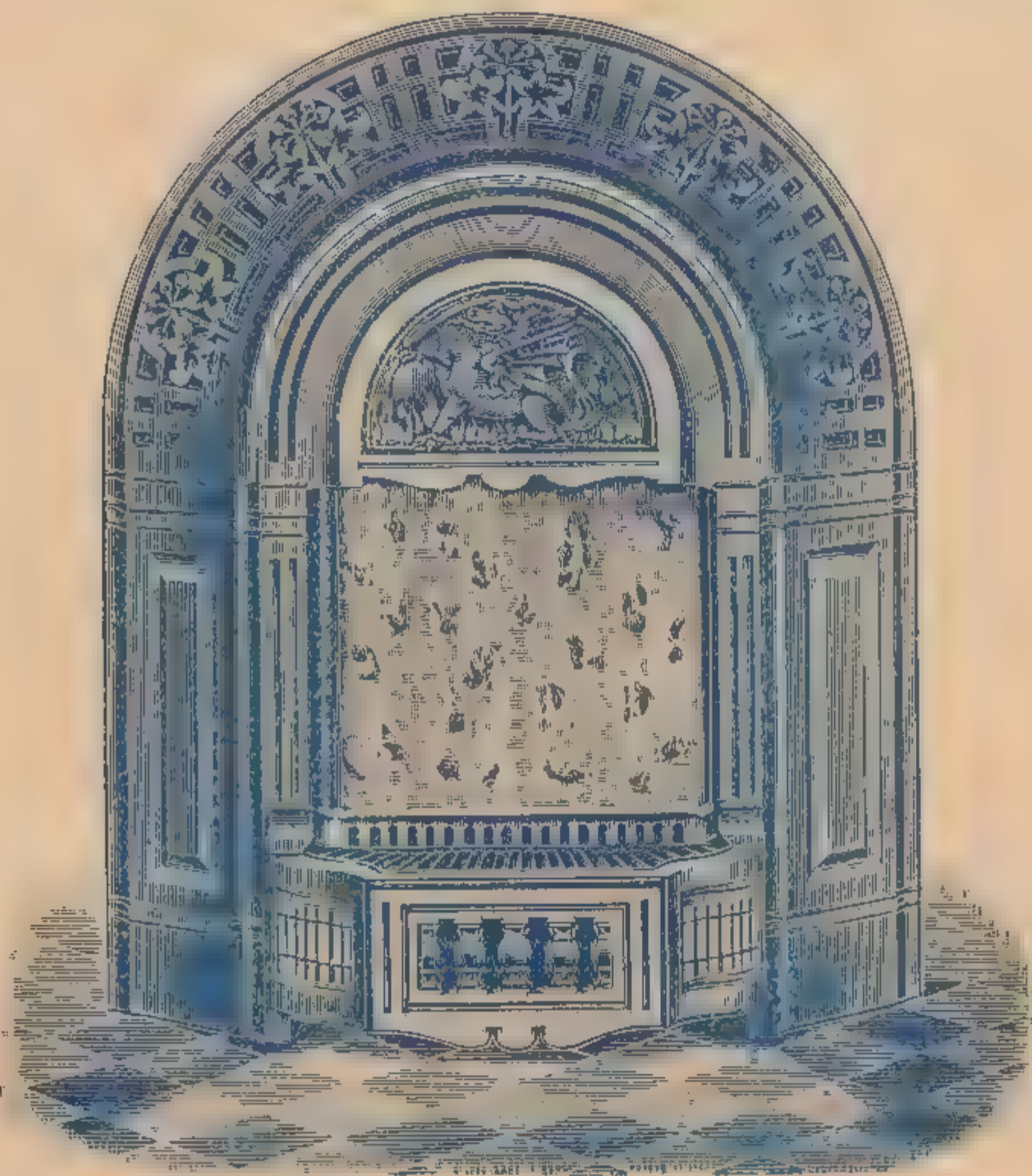
If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) for Stove No. B2841, 1/7½. For B2843, 1/9.

For Stands for above, see page 69.

For Kettles for above, see page 68.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1845.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price. These Stoves are only made in best finish.

They can be had either with Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

REDUCED PRICES.

No. of Stove.	Description.	High.	Wide.	Width of Fire.	Ground, polished and best stove enamelled.
B1845	Metal Fire	22 in.	18½ in.	8½ in.	24/6
B2845	Ball Fire				
B1846	Metal Fire	24 in.	20 in.	10 in.	26/-
B2846	Ball Fire				
B1847	Metal Fire	26½ in.	21½ in.	12 in.	32/6
B2847	Ball Fire				

These Stoves are made complete with Majolica Fender Trivet, but, if desired, a nickel-plated Trivet can be had in addition at 2/- extra.

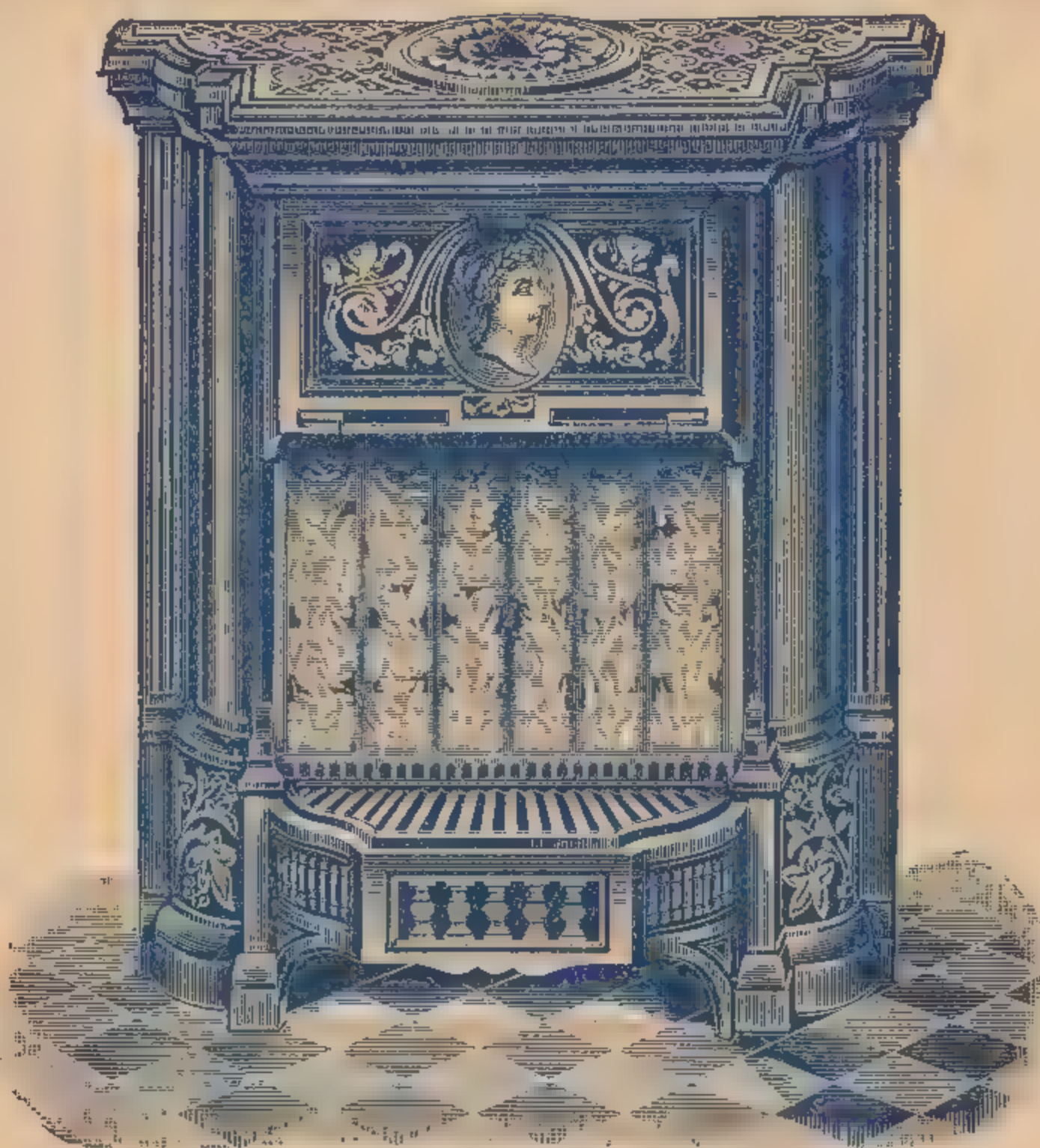
If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1, 9 and 2 - each

EVERY STOVE GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality, 2/6. See page 68

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



Nos. B1821, 1823 and 1825.

This Stove is of a very beautiful design, and is an ornament to any room. It is made with a flat top, so that, if required, food or a kettle can be heated on the top, thus making it specially suitable for nurseries, &c.

It is made with Wright's Patent Majolica Fender (as shown on drawing), by which the heat is reflected into the room.

These Stoves are made with either Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

No. of Stove.	Description.	High.	Wide.	Deep.	Price, without Trivet.
*No. B1219	Metal Fire ...	16 in.	14 in.	5½ in.	18/-
*No. B2219	Ball Fire ...				
No. B1821	Metal Fire ...	21 in.	17 in.	7 in.	24/-
No. B2821	Ball Fire ...				
No. B1823	Metal Fire ...	24 in.	19 in.	7 in.	30/-
No. B2823	Ball Fire ...				
No. B1825	Metal Fire ...	25 in.	19 in.	7½ in.	35/-
No. B2825	Ball Fire ...				

* A cheaper form of stove than above drawing and without majolica fender.

The three larger sizes can now be had with a boiling burner on top, with separate taps, &c., at 15/- extra.

Special Nickel Plated Trivet, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit these Stoves, 1/7½ to 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 68.
Stands for above see page 69.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND
TILES ON RIGHT.

Like the "Queen" Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Description.	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consumption of Gas per hour when full on 10-10ths pressure	PRICE.		
							Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand-painted Tile panels.
B1840	Metal Fire	30in.	21½ in.	8½ in.	18ft. sq	15 c.ft.	55/-	15/-	20/-
B2840	Ball Fire								
B1842	Metal Fire	36in.	25 in.	10 in.	20ft. sq	20 c.ft.	65/-	20/-	30/-
B2842	Ball Fire								
B1844	Metal Fire	36in.	27 in.	12 in.	20ft. sq	24 c.ft.	75/-	20/-	30/-
B2844	Ball Fire								

Nickel-Plated Trivets, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B328.

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

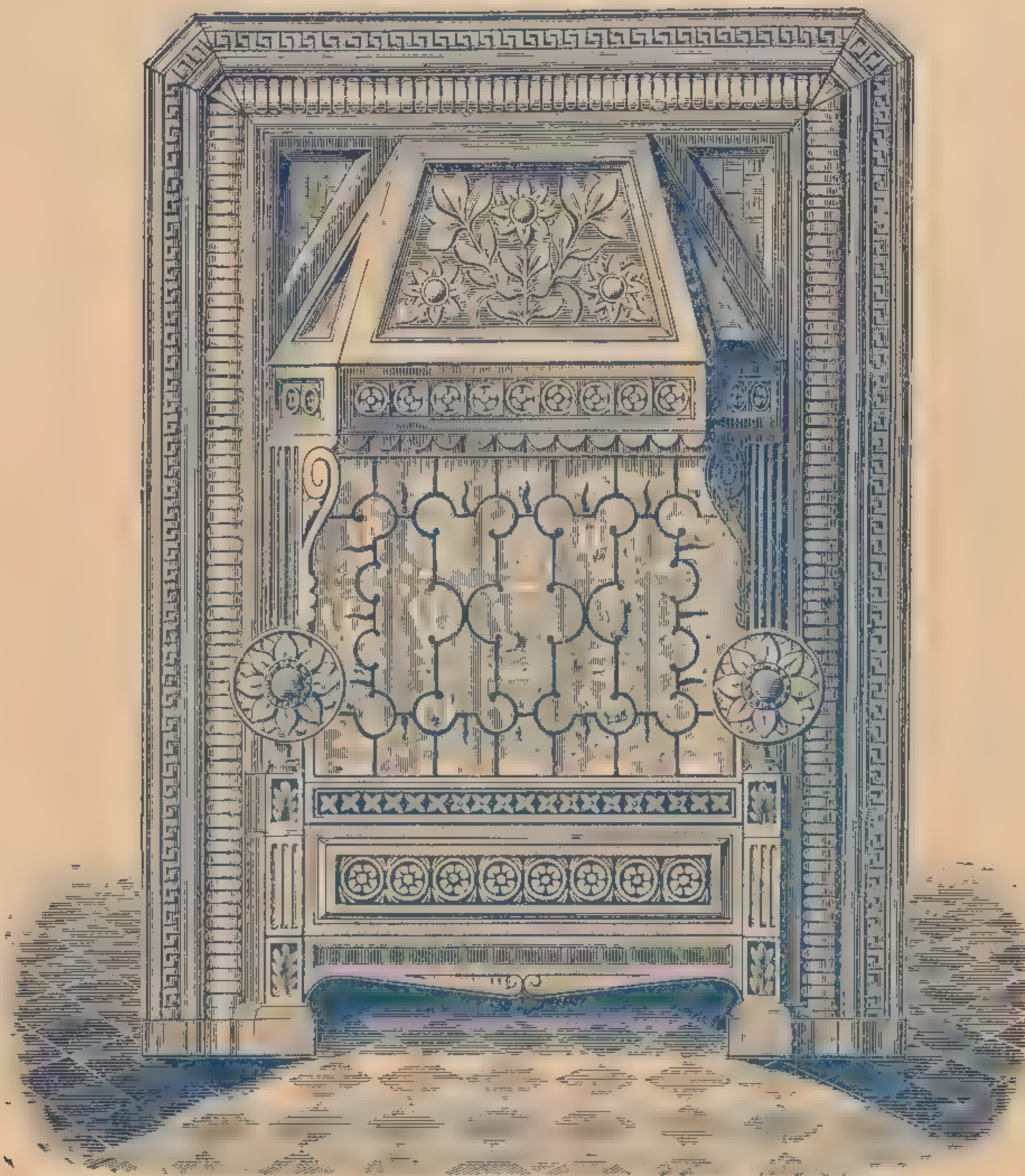
Height of Stove	...	...	...	...	20in.
Width of Stove	...	...	...	...	20in.
Width of Fire	...	...	...	...	12in.
Suited for Rooms about	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on ten tenths pressure	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	½ in.
Diameter of Flue	...	...	...	...	3½ in.

Price No. B238, METAL FIRE, } 50/- each.
,, No. B2238, BALL FIRE, }

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 68.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



NO. B1861.

This design has obtained great popularity. It is specially arranged to stand in front of the fire grate, and, when so used, the open space of the Fire Grate should be closed with a piece of sheet iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. It is fitted with our silent burner, which can be connected from either the right or left-hand side of Stove.

			Size. High. Wide.	Price.	Price, with Faience Tile in Hood.
*B2859	Ball Fire ...	Fine Cast ...	27 x 20		35/-
B1860	Metal Fire ...	Fine Cast ...	29 x 22	35/-	40/-
B2860	Ball Fire ...				
B1861	Metal Fire ...	Polished and best finished with Brass Dogs	29 x 22	45/-	50/-
B2861	Ball Fire ...				

* This Stove is only made with Ball Fire and with Faience Tile in Hood. It is also fitted with our Patent Majolica Fender without extra charge.

Special Nickel-Plated Trivet, 2/- extra.

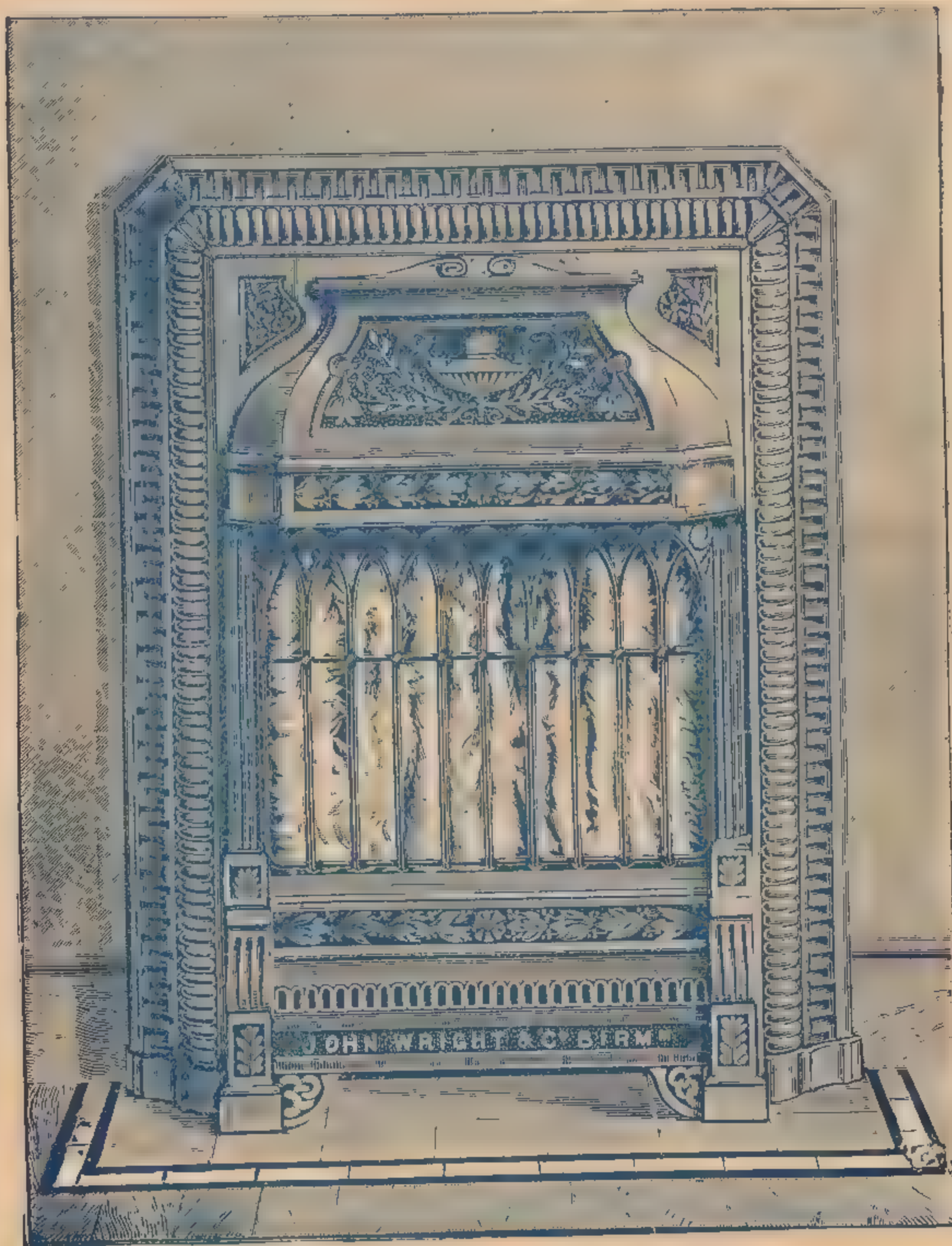
All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

EVERY STOVE GUARANTEED.

For Stands for above, see page 69. For Kettles for above, see page 68.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1862.

Similar in construction to B1860 (see previous page), but a newer design.

Size of Stove	...	...	...	...	...	31 in. high by 22 in. wide.
Width of Fire	...	...	...	...	...	13 in.
Suited for Room	...	...	...	...	...	about 20 ft. square.
Gas Consumption per hour when full on	...	...	...	...	...	35 cubic ft.
Bore of Gas-supply Pipe	...	...	...	...	...	$\frac{1}{2}$ in.
Diameter of Flue	...	...	...	...	...	$3\frac{1}{2}$ in.
Height from Floor to centre of Flue	...	...	...	...	...	23 in.
PRICE, without Trivet	...	...	...	...	...	£2 5 0
Fender for ditto, fitted with Faience Tile	...	...	...	...	...	0 11 0

Special Nickel Plated Trivet, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stove, $1/10\frac{1}{2}$ each.

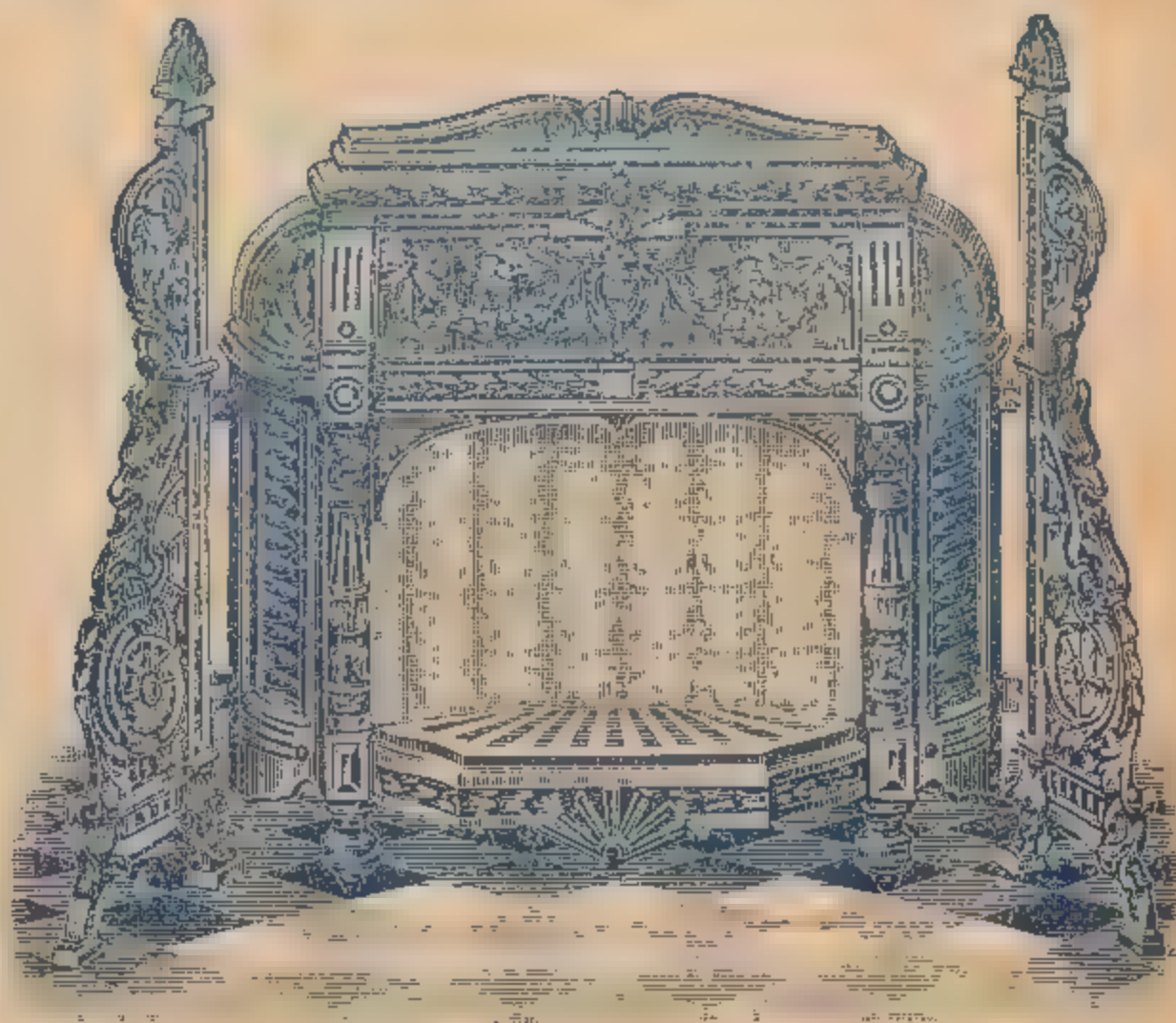
THE ABOVE STOVE IS GUARANTEED.

Special Kettle for the above :—Bright Tin, $1/6$; Special strong quality $2/6$. See page 68.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1870, &c., without Side Dogs.



No. B1870, &c., with Side Dogs.

No. of Stove.	Width.	Height	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

THESE STOVES CAN BE HAD WITH BALL FIRE AT SAME PRICE.



No. B1882, &c., with Side Dogs.

No. of Stove.	Width.	Height.	Height With Dogs	Width of Fire.	PRICE.	
					Without Dogs.	With Dogs.
B1882	19½ in.	18 in.	25 in.	12 in.	33s. 6d.	40s.
B1886	22 in.	22 in.	25 in.	14 in.	40s.	46s. 6d.

Ground and Finished in Best Black, 5s. each extra.

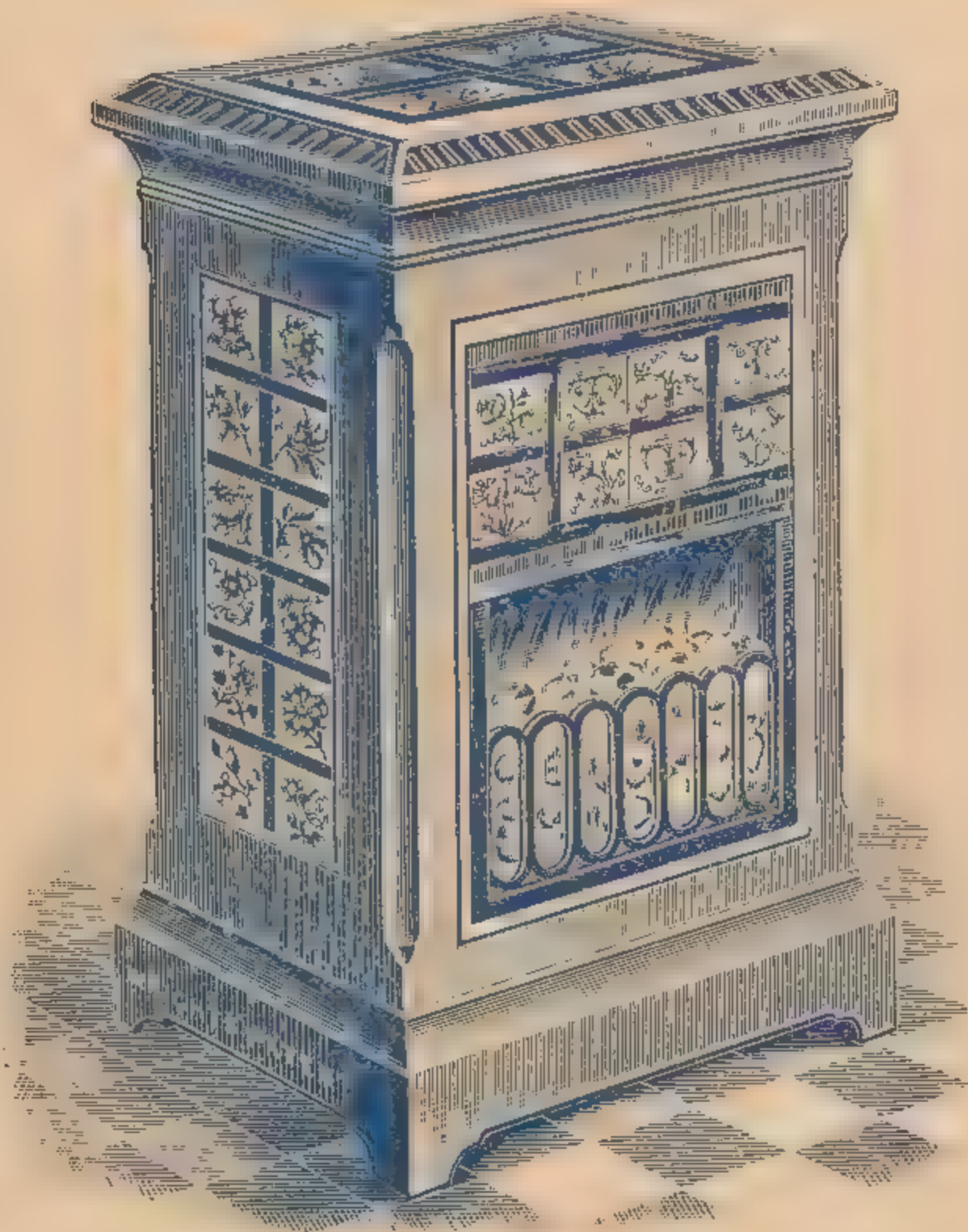
ALL THE ABOVE STOVES ARE GUARANTEED.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/6. See page 68. Stands for above see page 69.

WRIGHT'S HALL GAS STOVE.

NEW DESIGN.



No. B2798.

This Stove is fitted with Tile and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, and the whole of the available heat is utilized before passing away by the flue.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22 inch.	16 inch.	32 inch.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/- each.

PRICE.

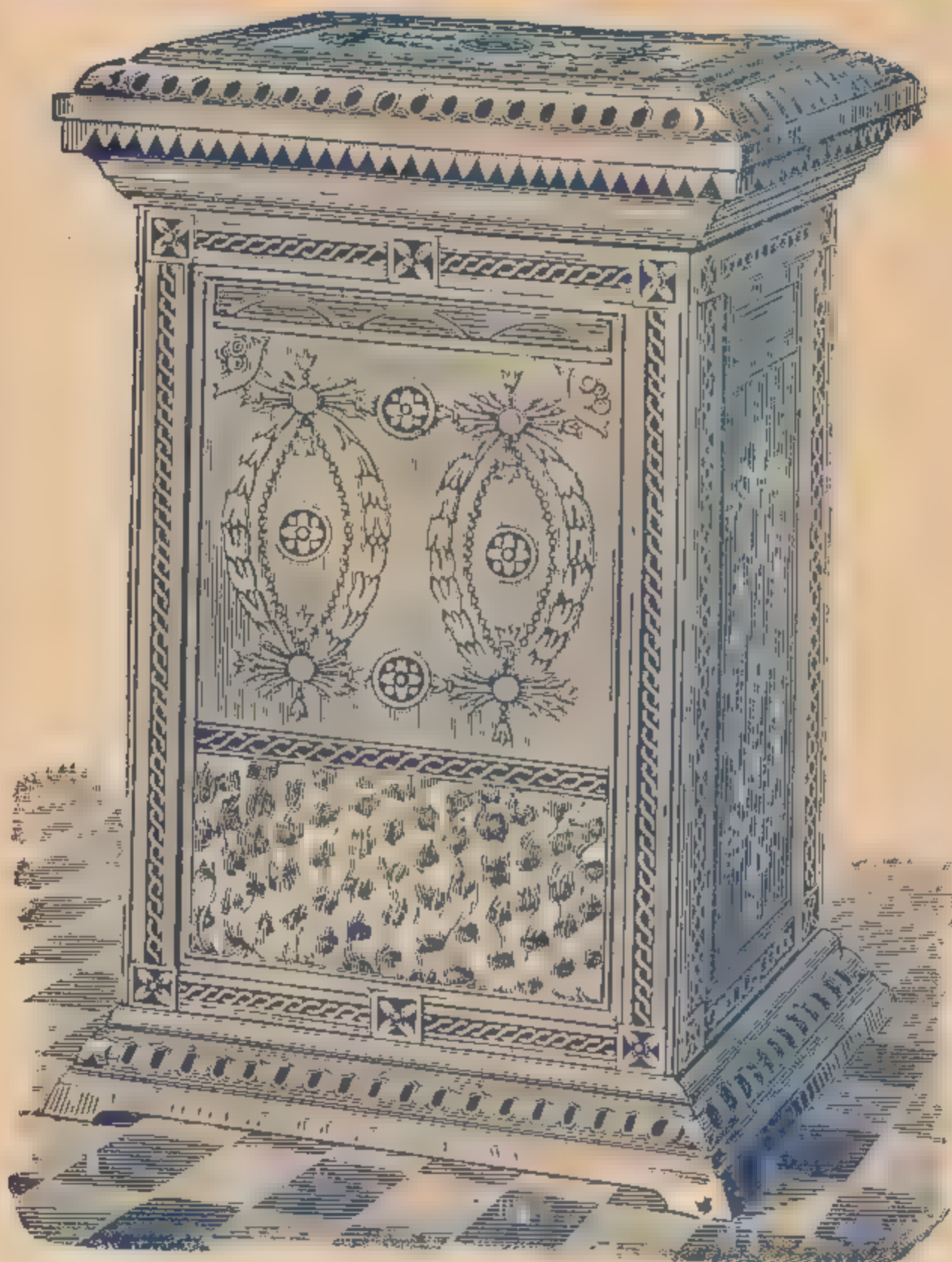
No. B2798.	Ordinary Finish, complete, with Ball Fire	...	...	£5 5s. 0d.
„	Best Finish, polished all over, complete with Ball Fire	...	...	£6 6s. 0d.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.

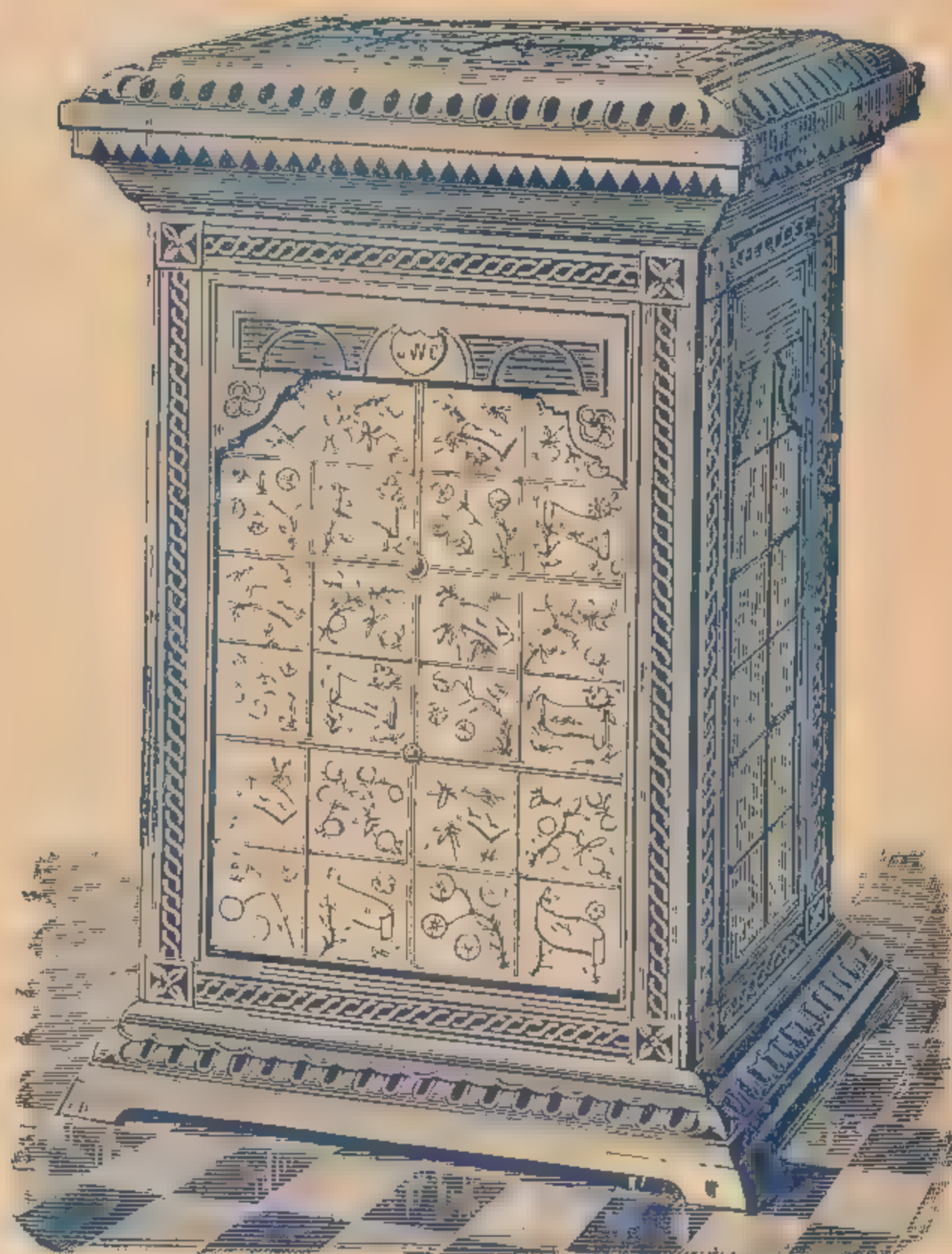


DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.



No. B794.—OPEN FIRE STOVE, Cast Iron.



No. B791.—CLOSE FIRE STOVE, fitted with Encaustic Tiles.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



No. B796

This Stove is similar in construction to those shown on previous page, but is superior in make, design, and finish. It is polished and best finished in Berlin Black, and fitted with Hand-painted Tiles.

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one, and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer.

CLOSE FIRE STOVES.

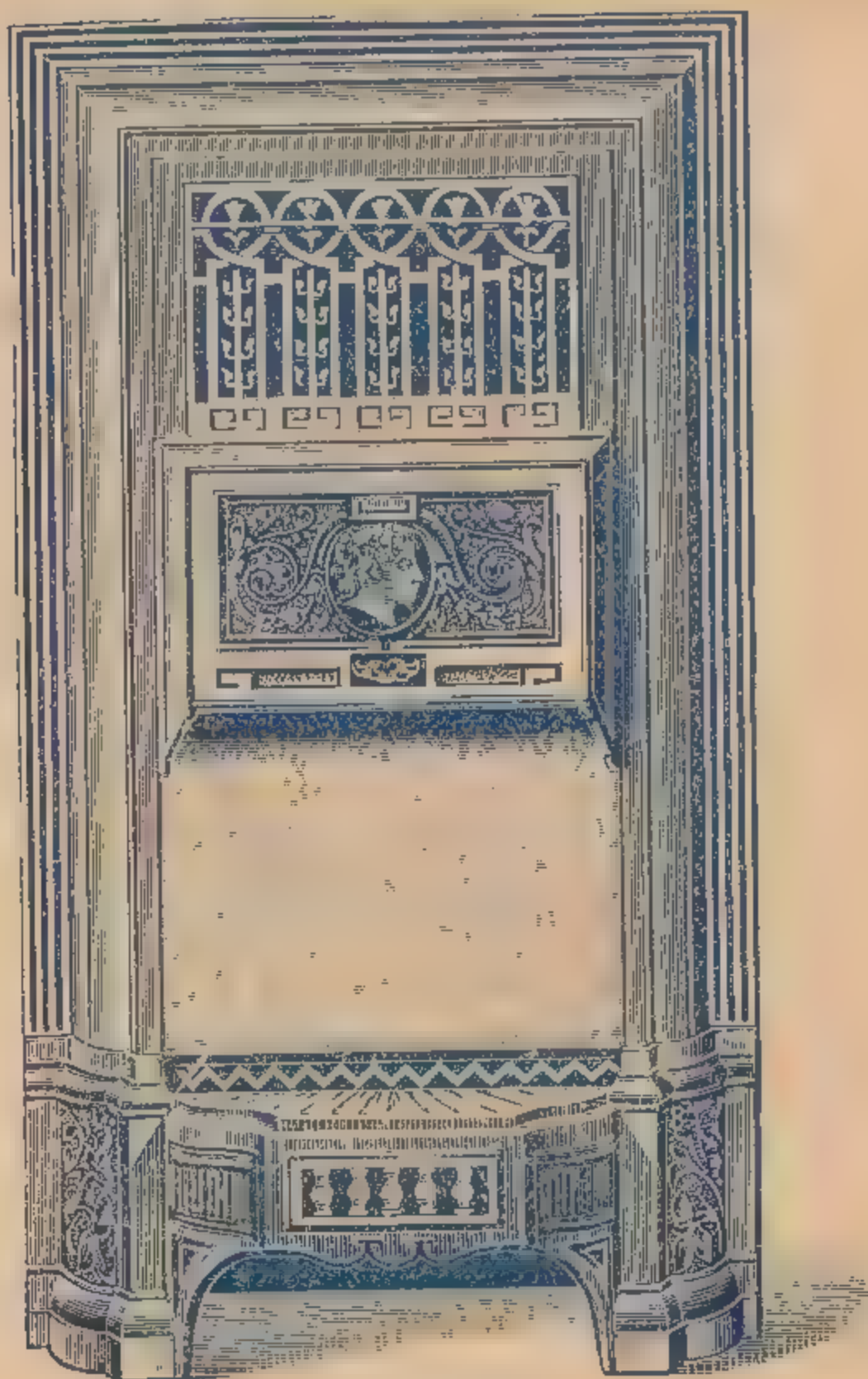
No.	DESCRIPTION.	SIZE.			Effective Heating Surface, about	Bore of Gas supply Pipe.	Suited for Room	Diameter of Flue.	Height from floor to centre of Flue.	PRICE.
		Height.	Width.	Depth						
B784	Plain Sheet-Iron Body	18in.	18in.	14in.	17 sq. ft.	3 inch.	abt. 16 ft. sq.	2½ inch	23 inch	£2 15 0
B786	Fine Cast	30in.	18in.	14in.	27 "	2 inch.	" 20 "	2½ "	22 "	3 0 0
B790	Fine Cast	31in.	21in.	16in.	40 "	2 inch.	" 25 "	2½ "	24 "	4 0 0
B791	Fitted with Encaustic Tiles	31in.	21in.	16in.	40 "	2 inch.	" 25 "	2½ "	24 "	5 0 0

OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Metal Fire at same prices.

No.	Description.	SIZE.			Effective Heating Surface.	Bore of Gas supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.						
B788	Fine Cast	30in.	18in.	14in.	abt. 27 sq. ft.	3 inch.	abt. 20 ft. sq.	2½ inch	22 inch	£3 0 0
B789	Fitted with Encaustic Tiles	30in.	18in.	14in.	" 27 "	2 inch.	" 20 "	2½ "	22 "	3 10 0
B794	Fine Cast	31in.	21in.	16in.	" 40 "	2 inch.	" 25 "	2½ "	24 "	4 0 0
B795	Fitted with Encaustic Tiles	31in.	21in.	16in.	" 40 "	2 inch.	" 25 "	2½ "	24 "	5 0 0
* B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in.	22in.	18in.	" 45 "	2 inch.	" 30 "	2½ "	23 "	6 6 0

* No. B796 can be had with NEW BALL FIRE.



No. B1820.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

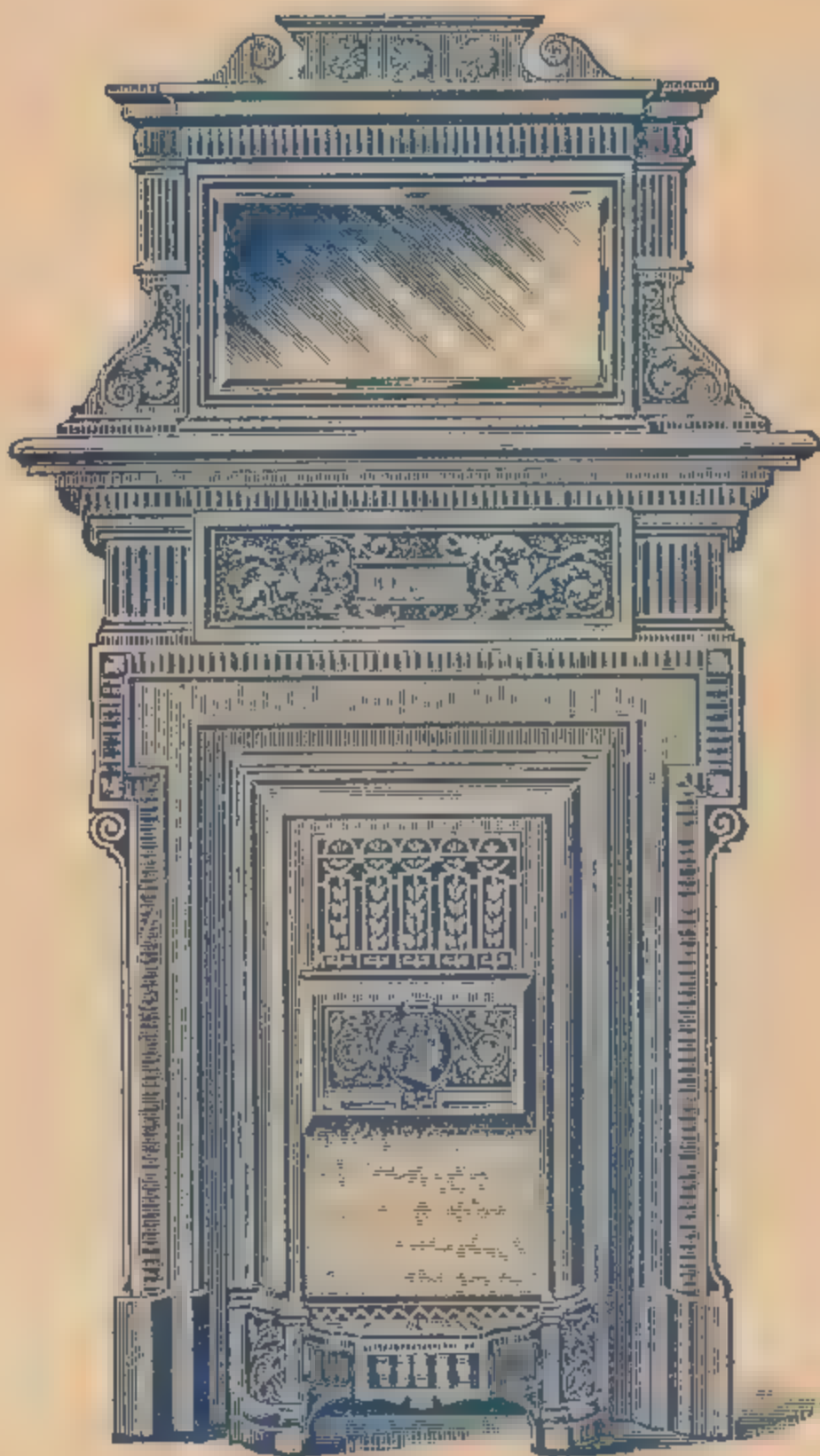
This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

						PRICE.	
						Fine Cast.	Best Finish
	High.	Wide.	Deep.				
B1819	28in.	19in.	7½in.	...	...	40/-	50/-
B1820	35 n.	19in.	7½in.	..	...	47/6	57/6

Hot air arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, WITH MANTEL.

No. B1890.

SIZE.—70½ in. high by 39 in. wide by 8 in. deep.

		PRICE.	
		As Drawn.	With Mantel but without Over-mantel.
With Mantel, Overmantel, &c., painted in colours and stoved, interior fine cast	}	£6 10 0.	£4 10 0
Ditto, interior best finish		7 0 0	5 0 0

The above can be had with Ball Fire without extra charge.

The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

Size—22 x 36 in. or 24 x 36 in.

Fine Cast	...	...	...	£2	0	0
Best Finish	...	...	...	2	10	0

Can be had with Ball Fire.



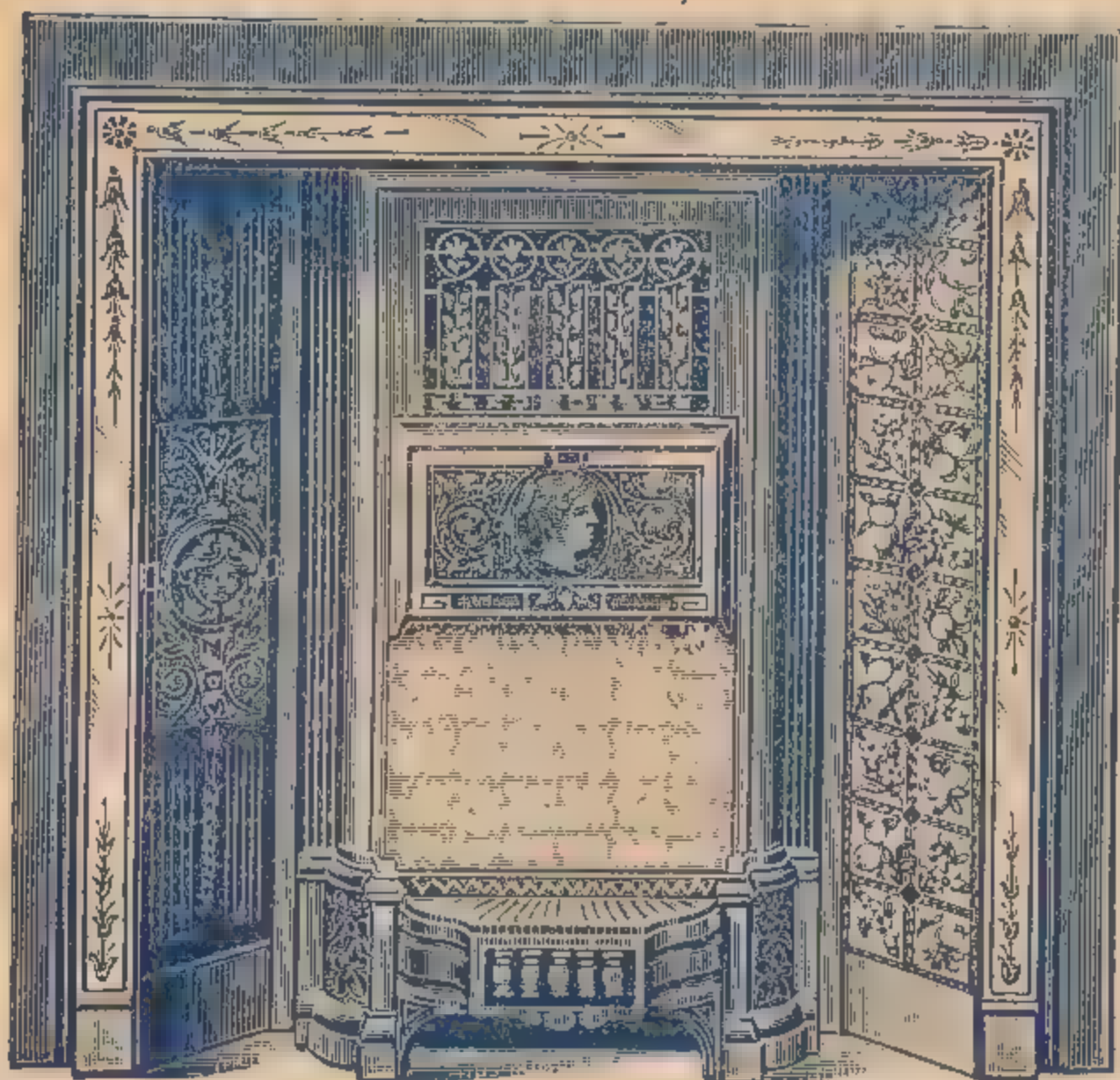
No. B1910.

Size : 31½ in. high ; 22 in. wide ; width of fire, 10 in.

Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

Can be had with Ball Fire.

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT FIRE.



No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side.

No. B1830.

PRICES—best finish.

With iron panels	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	5	15	0
With best hand-painted tile panels	...	...	...	...	6	15	0

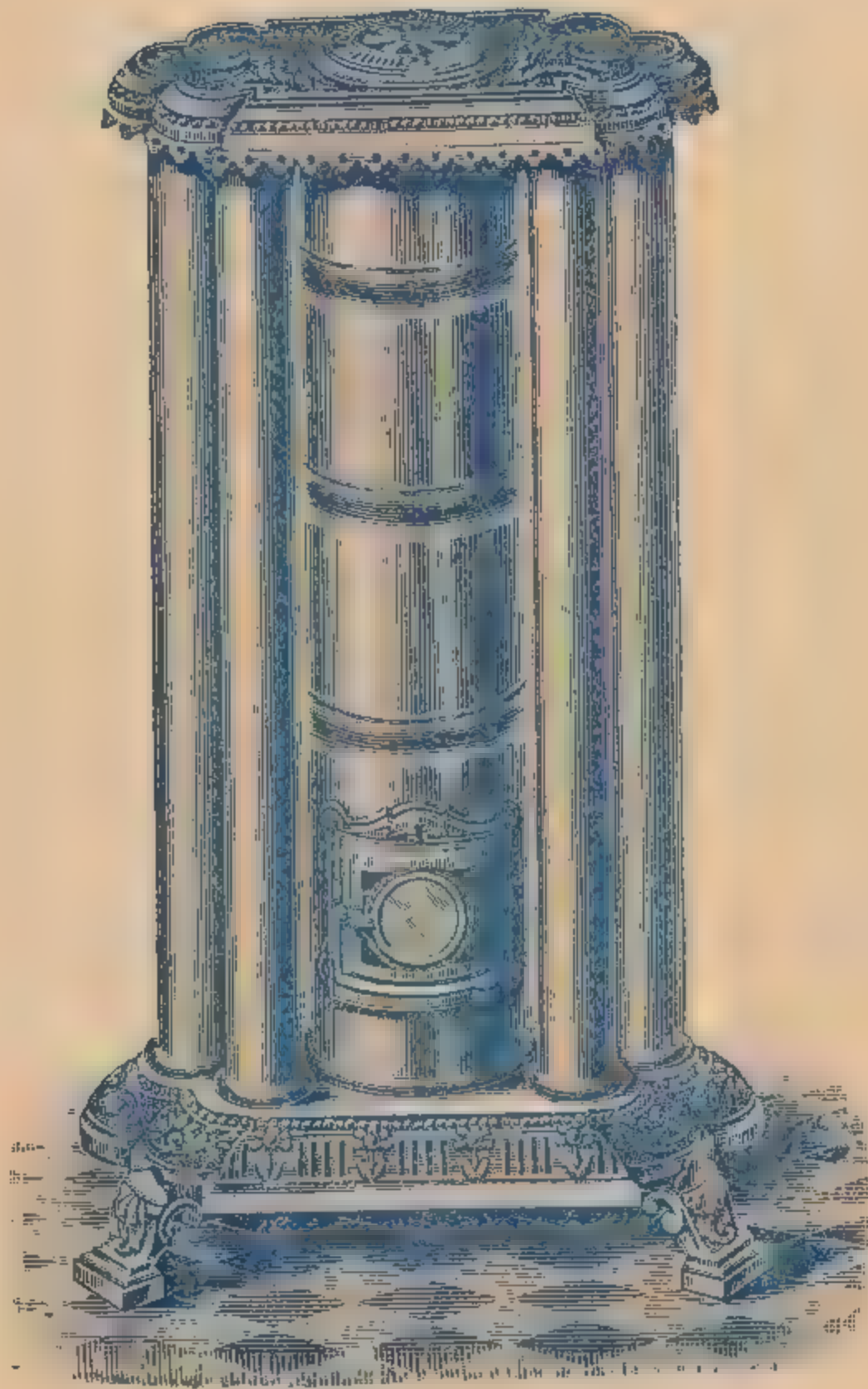
If fitted with Hot Air arrangement, 5/- each extra.

No. B2830. Same Stove with Ball Fire. Prices as above.

Size ... 38 x 36 in. , or 40 x 38 in.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

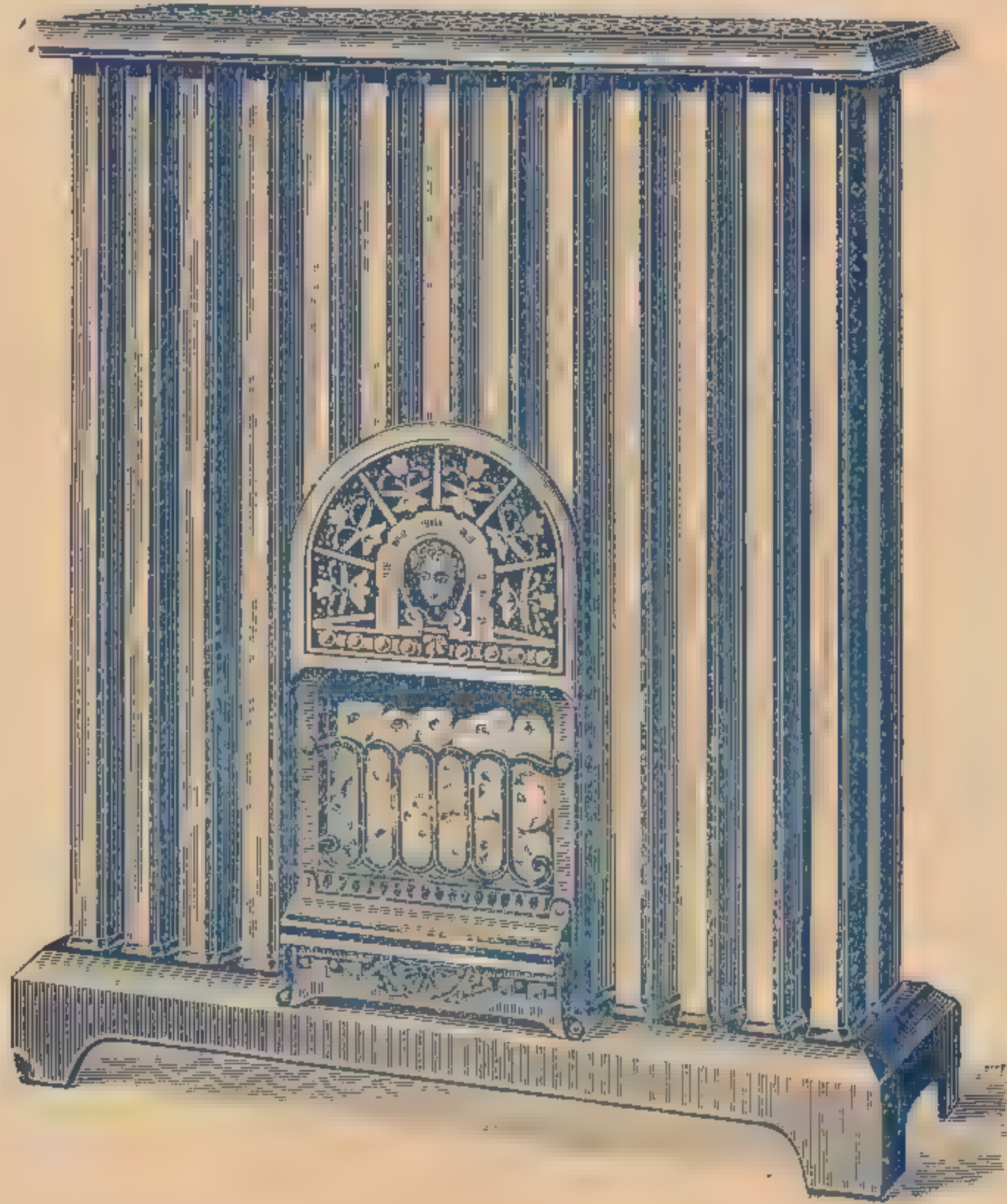
	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	½ in.	60/-

No. B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

WRIGHT'S CONDENSING GAS STOVE

WITH OPEN BALL FIRE.

Specially suited to Churches, Shops, Halls, &c.



Having been repeatedly asked for a more powerful condensing Stove than our No. B769, we have brought out the above in three sizes, and can confidently recommend these Stoves for any building where a flue is not convenient. They have been thoroughly tested during the last twelve months, and have been found to answer admirably. The open fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out. These Stoves are ground and polished and finished in the best style.

No. B777	with 16 tubes, 44 in. high	× 23 in. wide	× 12 in. deep	...	...	£8 8 0
No. B779	with 20 tubes, 44 in. "	× 28 in. "	× 12 in. "	...	...	10 10 0
No. B781	with 24 tubes, 44 in. "	× 36 in. "	× 12 in. "	...	...	12 12 0

TESTIMONIALS.

New Street, Birmingham,
October 6th, 1892.

TO MESSRS. JOHN WRIGHT AND CO., LTD.

DEAR SIRs,—In reply to yours, I have no fault whatever to find with the stove. On the contrary, it has very agreeably surprised me, as having no flue whatever on the premises, I was fearful of much trouble on that account, but the stove, all through last (severe) winter, consuming gas at its minimum gave quite sufficient warmth, not only for the shop, but our show room at the back. We smell no fumes from the gas, condensation being quite satisfactory. The whole arrangement was a great boon to us last winter.

Yours truly,

(Signed) GEORGE DAY.

Arncliffe, 22, Greville Place, N.W.,
December 4th, 1891.

DEAR SIRs,—I am glad to inform you that your B769 condensing stove proves a grand success in heating my conservatory. I have not smelt any smell from the gas, and can highly recommend them.

Truly yours,

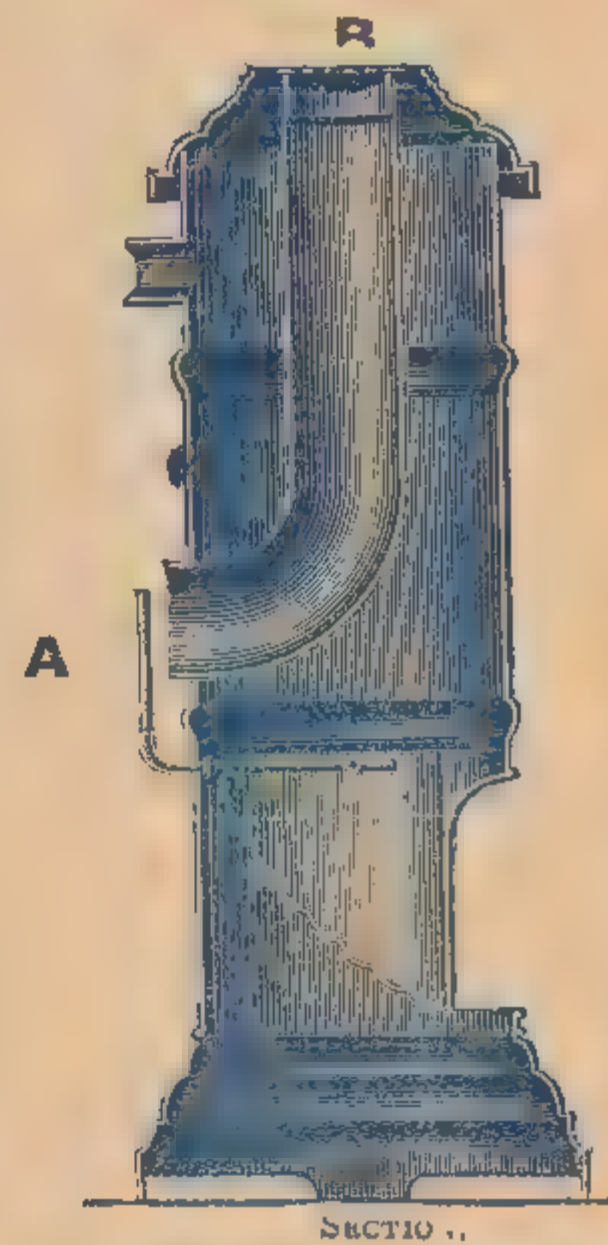
ALBERT MOSS.

MESSRS. J. WRIGHT AND CO., LTD.

WRIGHT'S RADIATING GAS STOVES.

These Stoves give a good floor heat, radiating from the polished copper reflector.

Pure air passes into the Stove at A, and after being warmed, passes into the room at B.



No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6

WRIGHT'S TUBULAR VENTILATING STOVES,

SECURING PERFECT VENTILATION.

NEW PATTERN.



This is a great improvement on the old pattern Stove. It is a modification of our well known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes, which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired, fresh air may be introduced from outside the apartment.

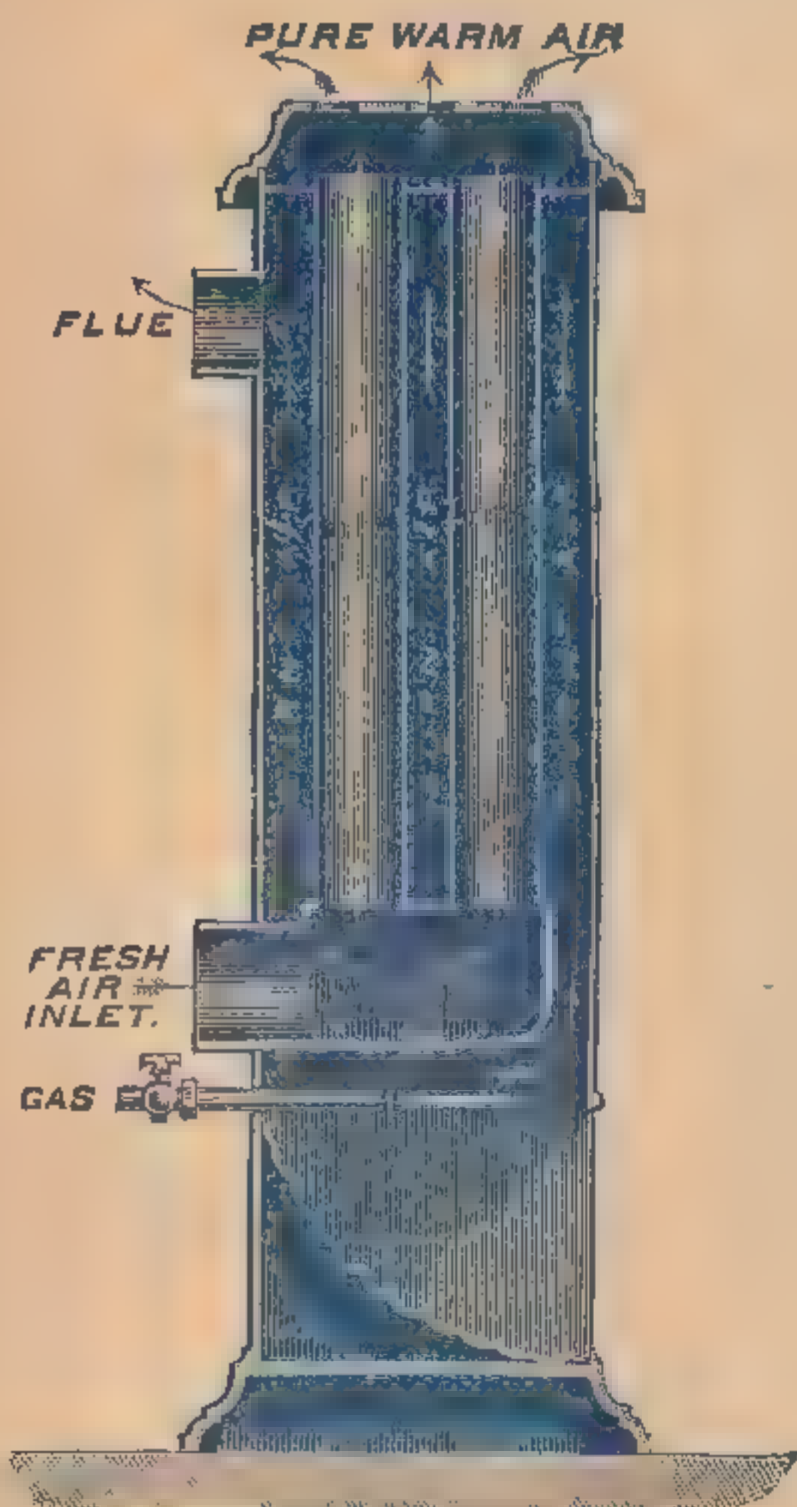
The Castings are polished, and Stove is finished in best black.

The Stove can be used either with or without a flue, but the former is preferable.

No. B773 and B774 have an effective heating surface of 14 square feet, and are suited to heat a room of 14 ft. square.

No. B776 is a more powerful Stove and has an effective heating surface of about 20 square feet.

PRICES. Polished and Finished in Best Black only.



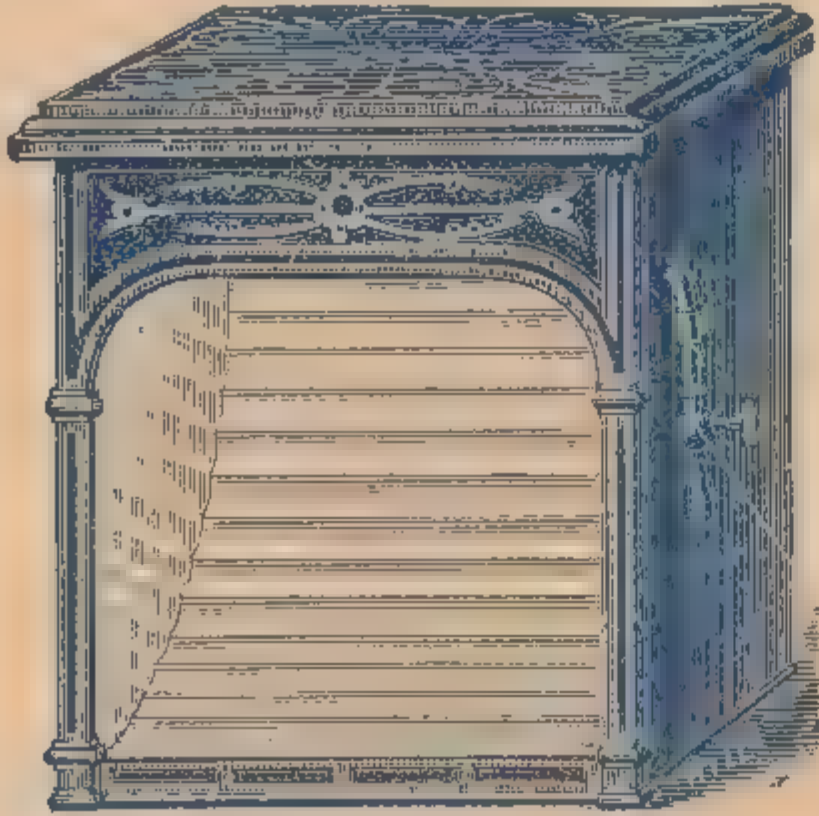
Cross Section.

No. B773.—30 inch high, 19½ inch wide, with Air Tubes of Strong Sheet-iron	22/- each.
No. B774.—Ditto, with Air Tubes of Strong Drawn Wrought-iron	25/- each.
No. B776.—34 inch high × 22 inch wide, same as No. 774, but a larger Stove	35/- each.

WE STRONGLY RECOMMEND Nos. B774 and B776.

WRIGHT'S "CHEERFUL" GAS STOVES.

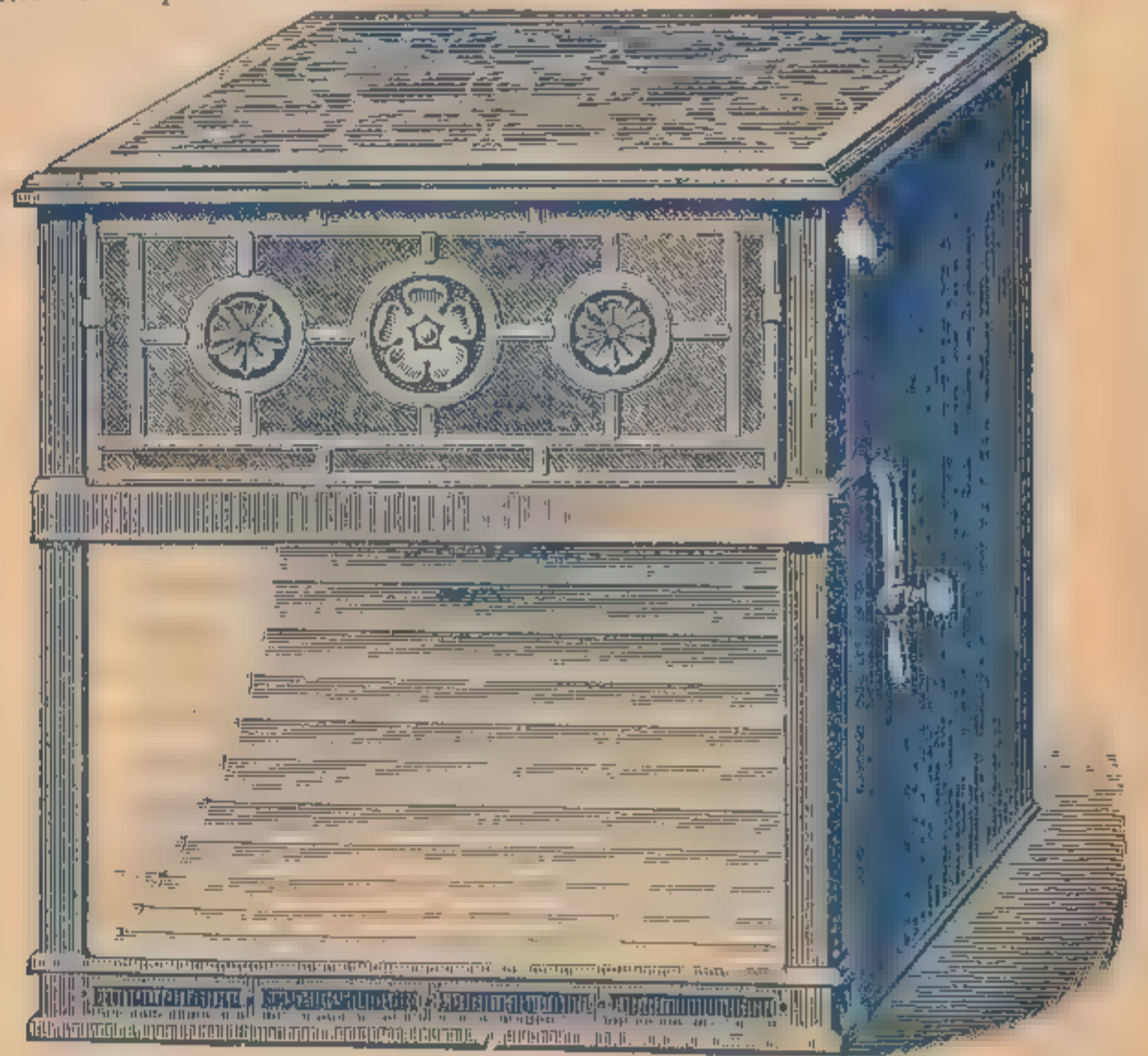
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ in.	...	10/6 each.
No. B4011	...	Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	...	15/- "
No. B4012	...	Size, $16 \times 15 \times 10\frac{1}{2}$ in.	...	22/6 "

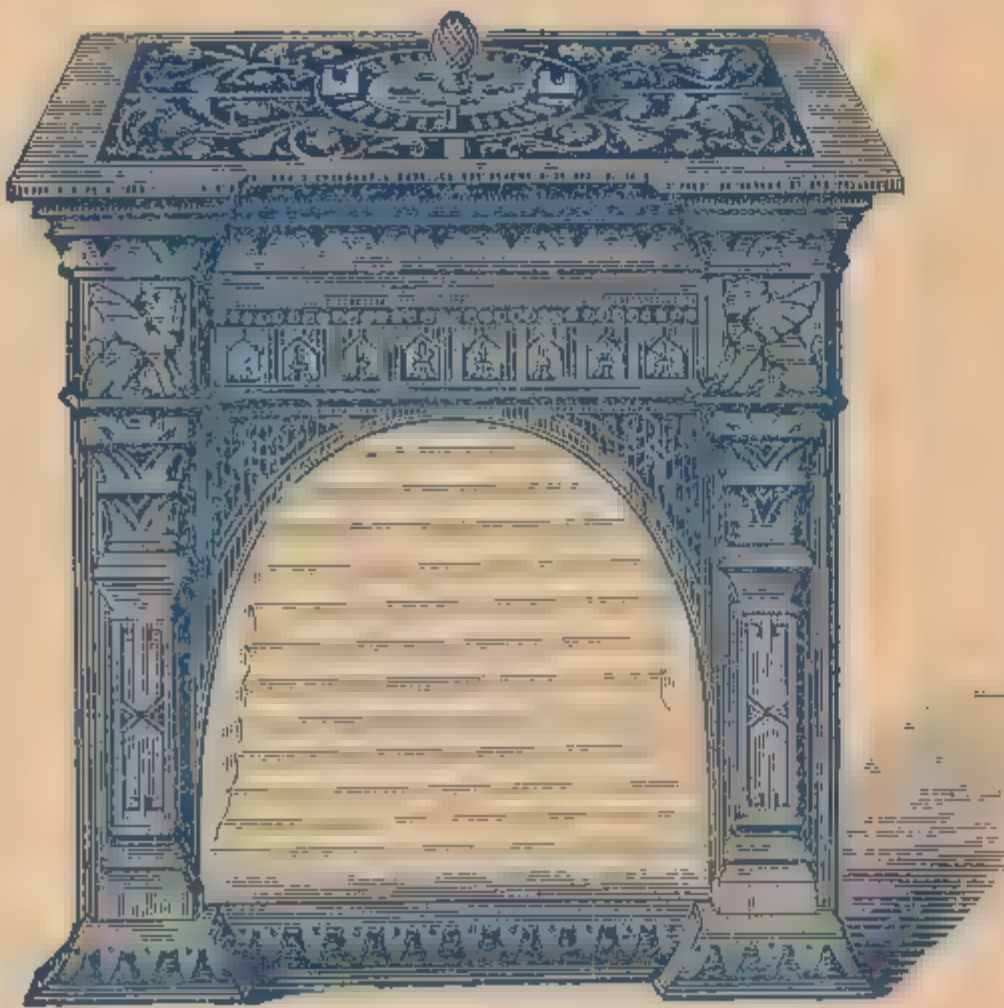
A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high $\times$ 10 in. wide $\times$ $8\frac{1}{2}$ in. deep.	Price 13/-
No. B4014.	$13\frac{1}{2}$ in. high $\times$ $12\frac{1}{2}$ in. wide $\times$ $9\frac{1}{2}$ in. deep.	Price 18/-
No. B4015.	$16\frac{1}{2}$ in. high $\times$ 15 in. wide $\times$ $10\frac{1}{2}$ in. deep.	Price 26/-



No. B4025

No. B4025.	—Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	—Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	—Height 18 in., width $17\frac{1}{2}$ in., depth 11 in.	2 0 0
No. B4028.	—Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	—Height 26 in., width 23 in.	3 5 0
No. B4035.	—Same as No. B4034, but with a boiling burner on the top	3 16 0



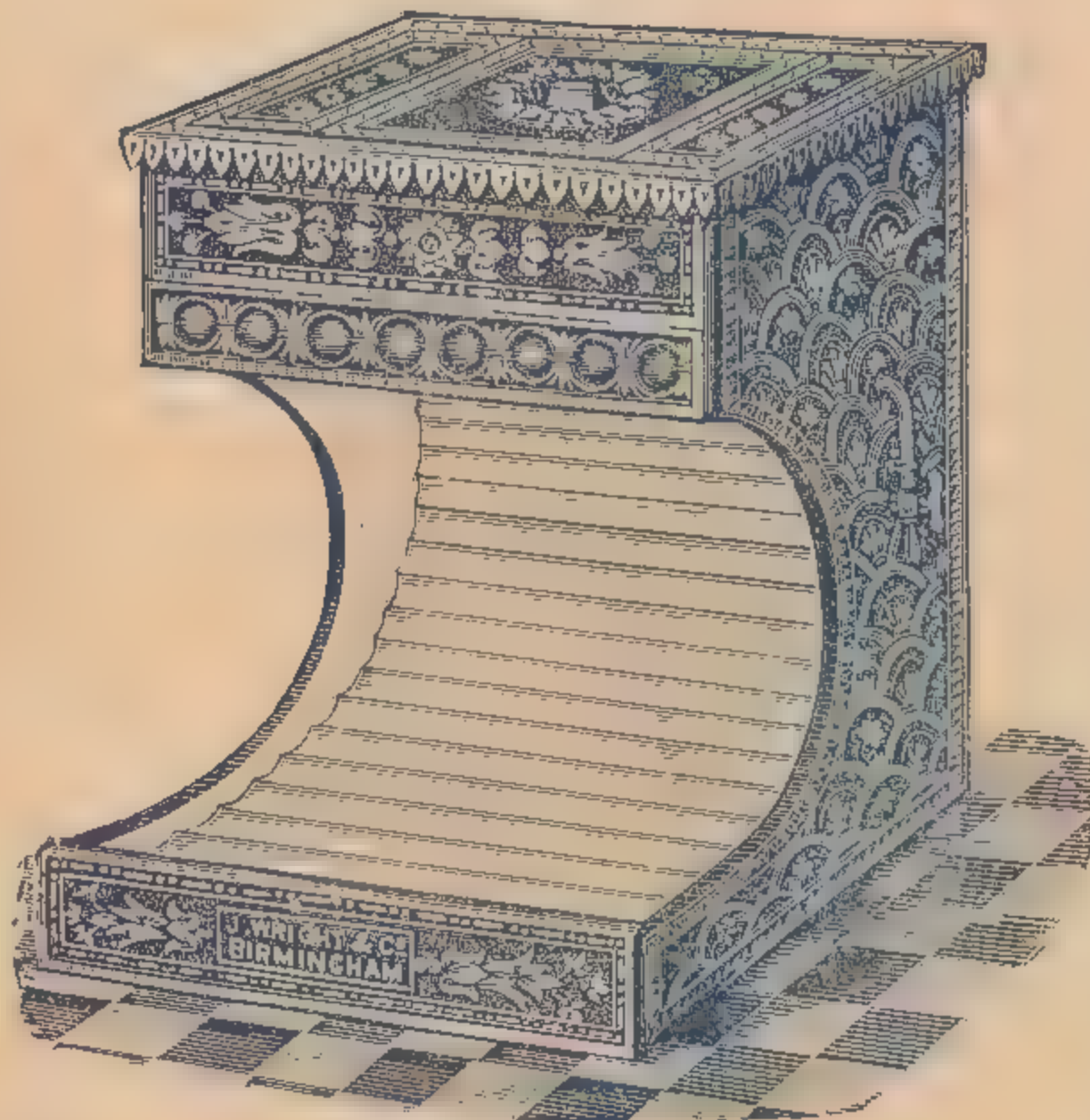
No. B4016.

In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

No. B4016.	21 in. high by $16\frac{1}{2}$ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.

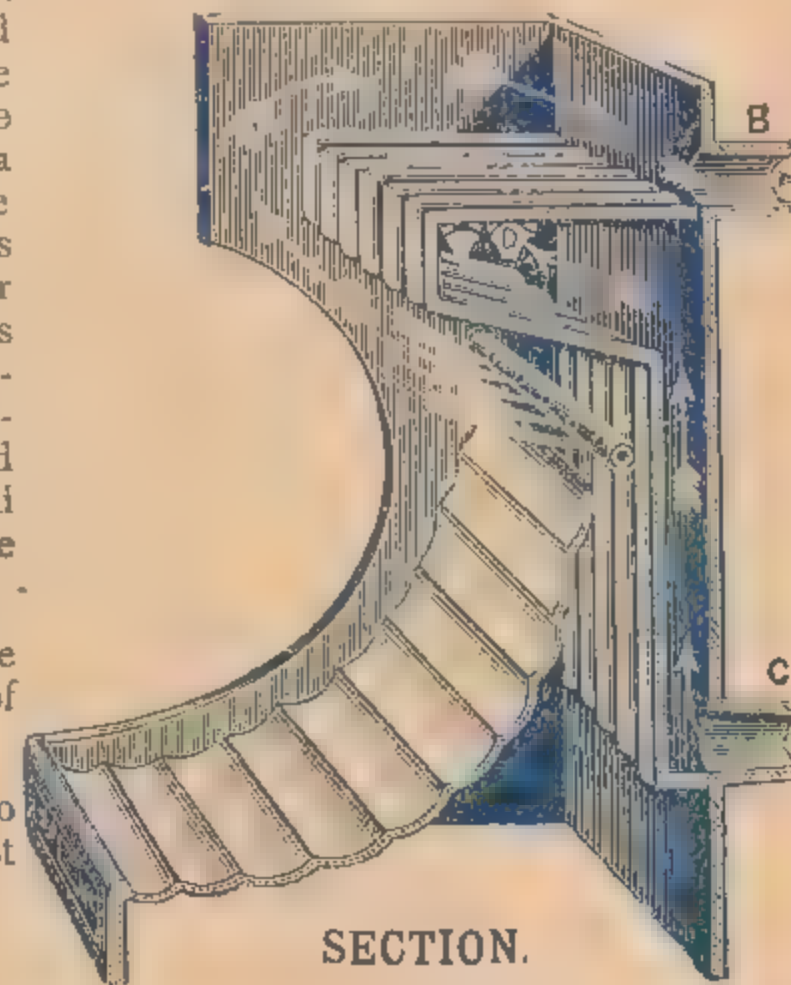


No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

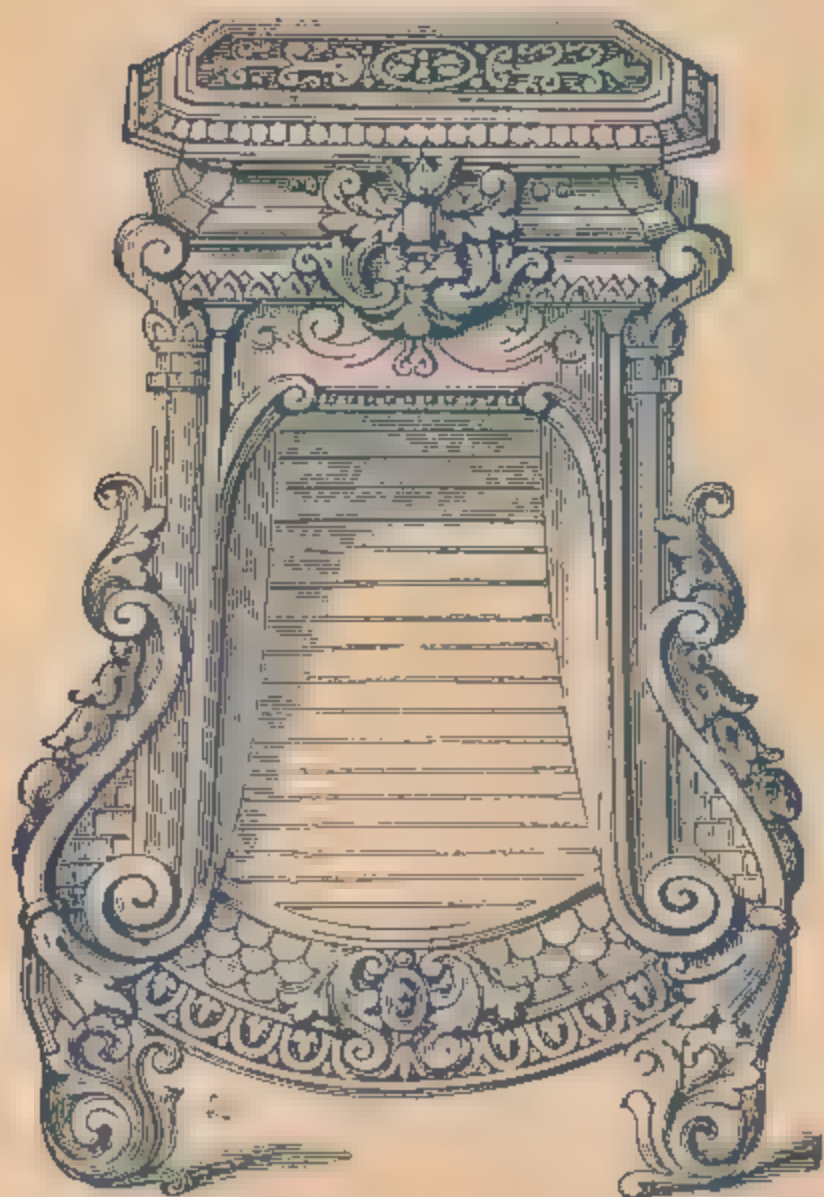
There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.



SECTION.

No.	Height.	Width.	Depth.	Price.
B4056.	16½ in.	14 in.	11½ in.	£1 10 0
B4058.	18½ in.	15½ in.	12 in.	2 0 0



No. B4047.

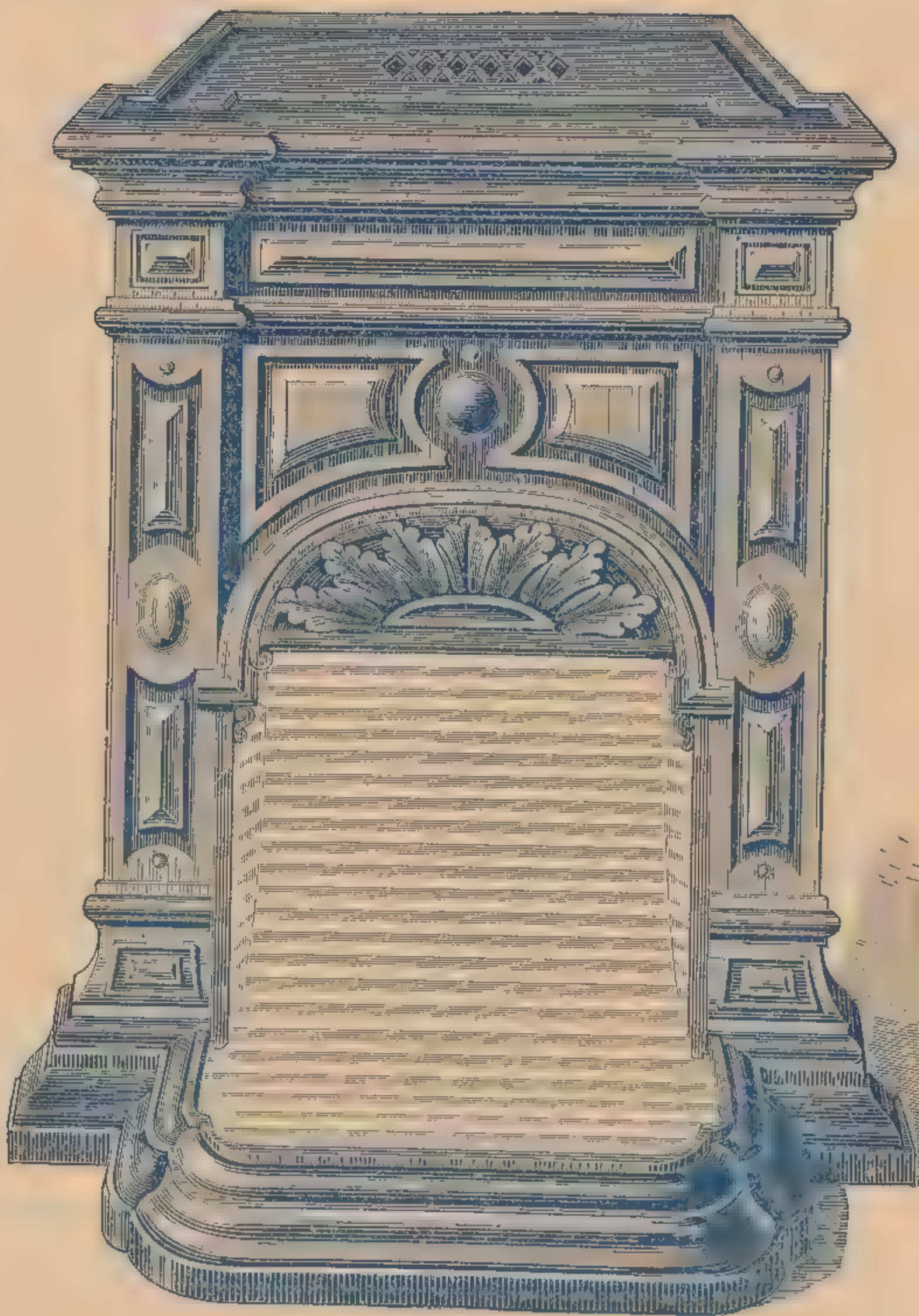
These Stoves are recommended where no flue is obtainable as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/

WRIGHT'S REFLECTOR GAS STOVE.

SUITABLE FOR
HALLS, HOTELS,
BARS, &c., &c.

NO FLUE IS
NEEDED WITH
THIS STOVE.



No. B4039.

Height, 31 inches.

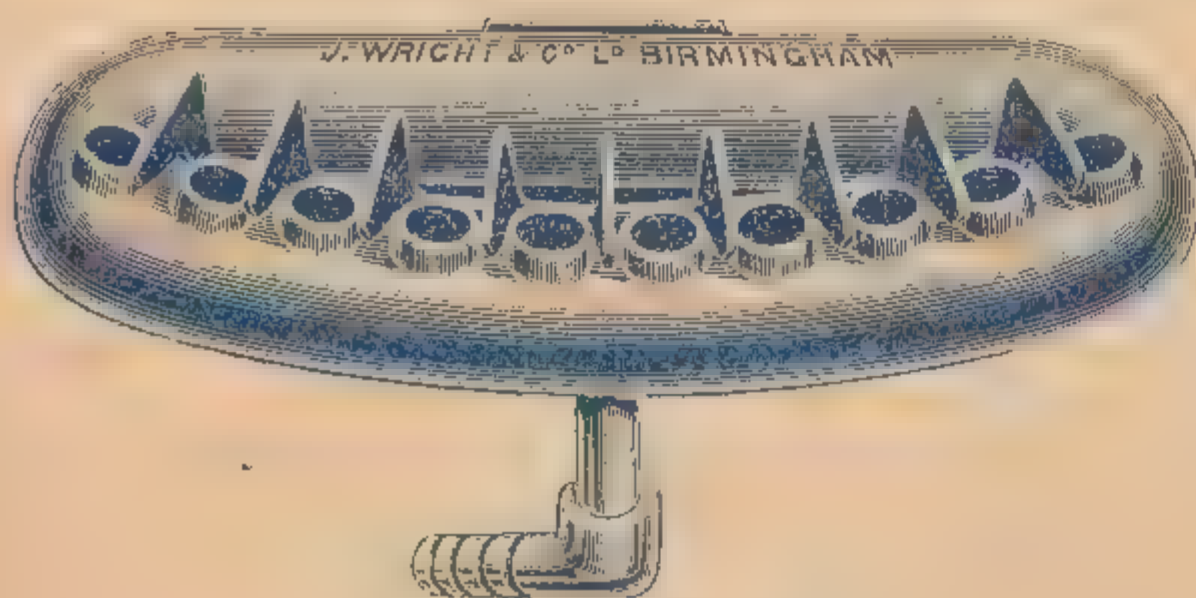
Width at top, 23 inches.

Width at base, 25½ inches.

PRICE .. £5 5 0

No. B4039.

WRIGHT'S PATENT BALL FIRES, FOR FITTING INTO ORDINARY GRATES.



No. B717, in four sizes.



No. B718, in four sizes.

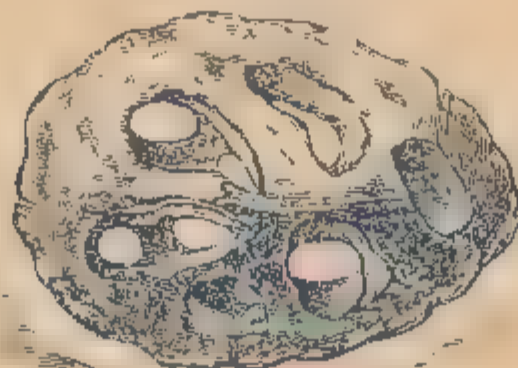
The above will be found to be a great improvement on the old style of Burners for Gas Fires, and at the same time they are much cheaper.

In fixing, the Burner should be kept as near the front of grate as possible. The back of grate should be filled in with solid firebrick to within about $2\frac{1}{2}$ inches of the front. When fitted up with our patent "Egg Shell" Fuel, a beautiful fire is obtained, but it must always be borne in mind that no Gas Fire is as economical, as regards consumption of gas, as a Gas Fire Stove.

PRICES, complete with Fitting as shown on Drawing :—

Length over all.	8 inch.	10 inch.	12 inch.	14 inch.
No. B717 or No. B718	3, 6	4/-	4, 6	5, -

PATENT "EGG SHELL" BALL FUEL, FOR ABOVE.

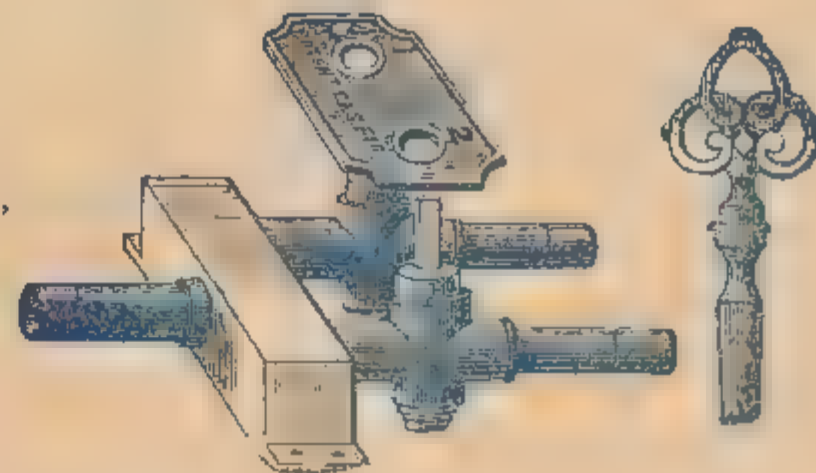
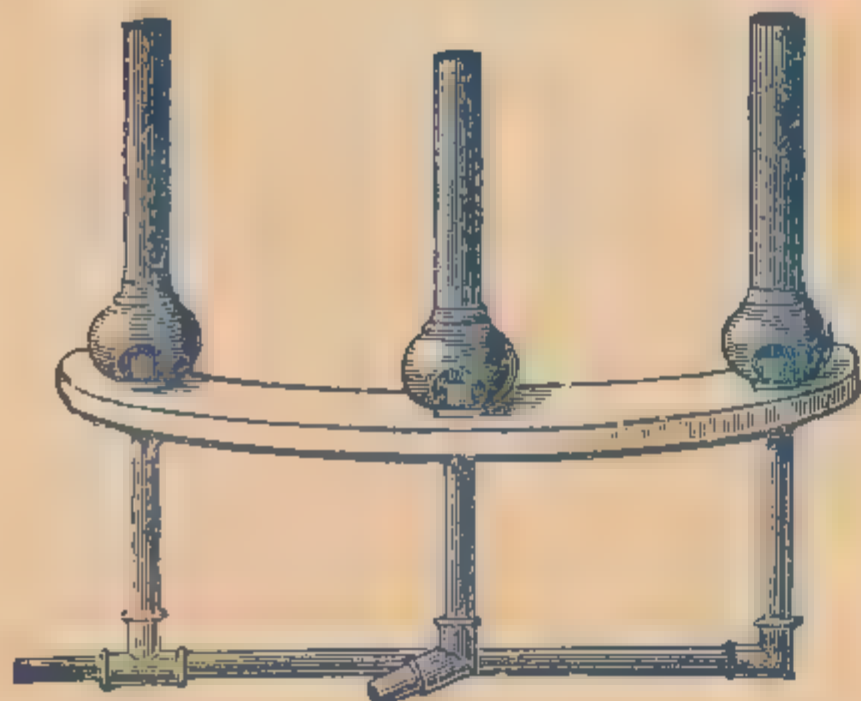


No. B94.

9d. per Dozen Pieces.

Special Quotations for Quantities.

WRIGHT'S PATENT GAS FIRES.



No. B716.—PATENT GAS FIRE, ready for fixing to grate, complete, with fuel and Cocks, Floor Plate, Key, &c., &c.

2-Burner,
16/-3-Burner,
20/-5-Burner,
25/-

WRIGHT'S BRACKET SUPPORT FOR HOLDING STOVES IN FRONT OF FIRE.

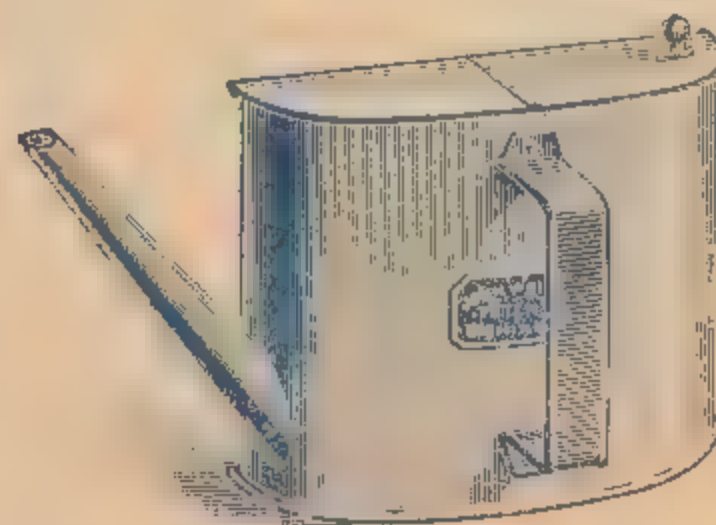


No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a cost of a few pence.

Price 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.

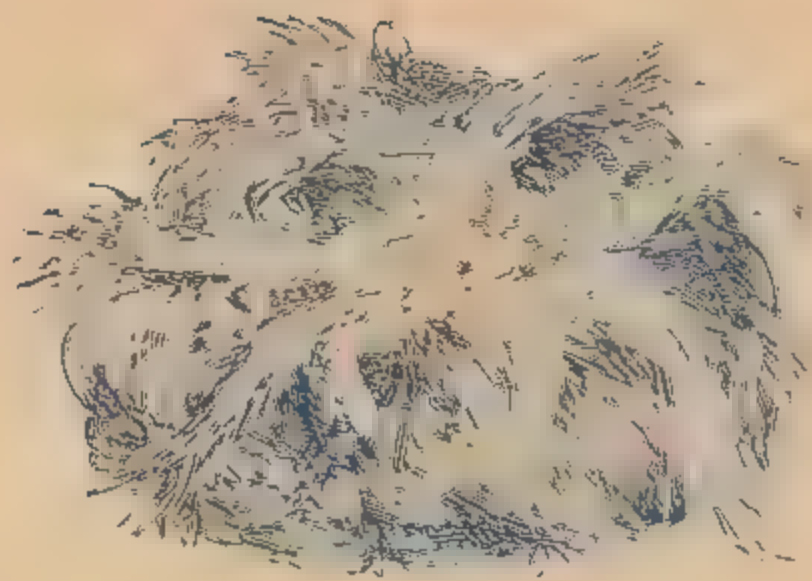


No. A14.

This Kettle is made in special form to stand on the trivets of our Gas Fires, presenting a large surface to the heat.

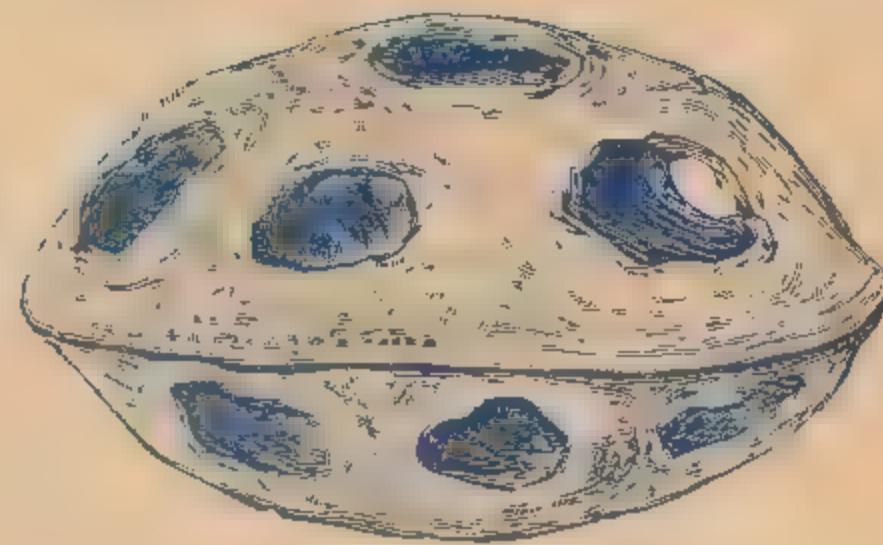
	2 pints.	4 pints.
Price, common quality, Tin...	1/6	2/3 each.
Price, best quality, Tin ...	2/3	3/3 „
Price, best quality, Copper ...	—	—

WRIGHT'S PATENT FUEL FOR GAS FIRES.



ASBESTOS FUEL. No. B92.

Best Quality 6d. per lb.

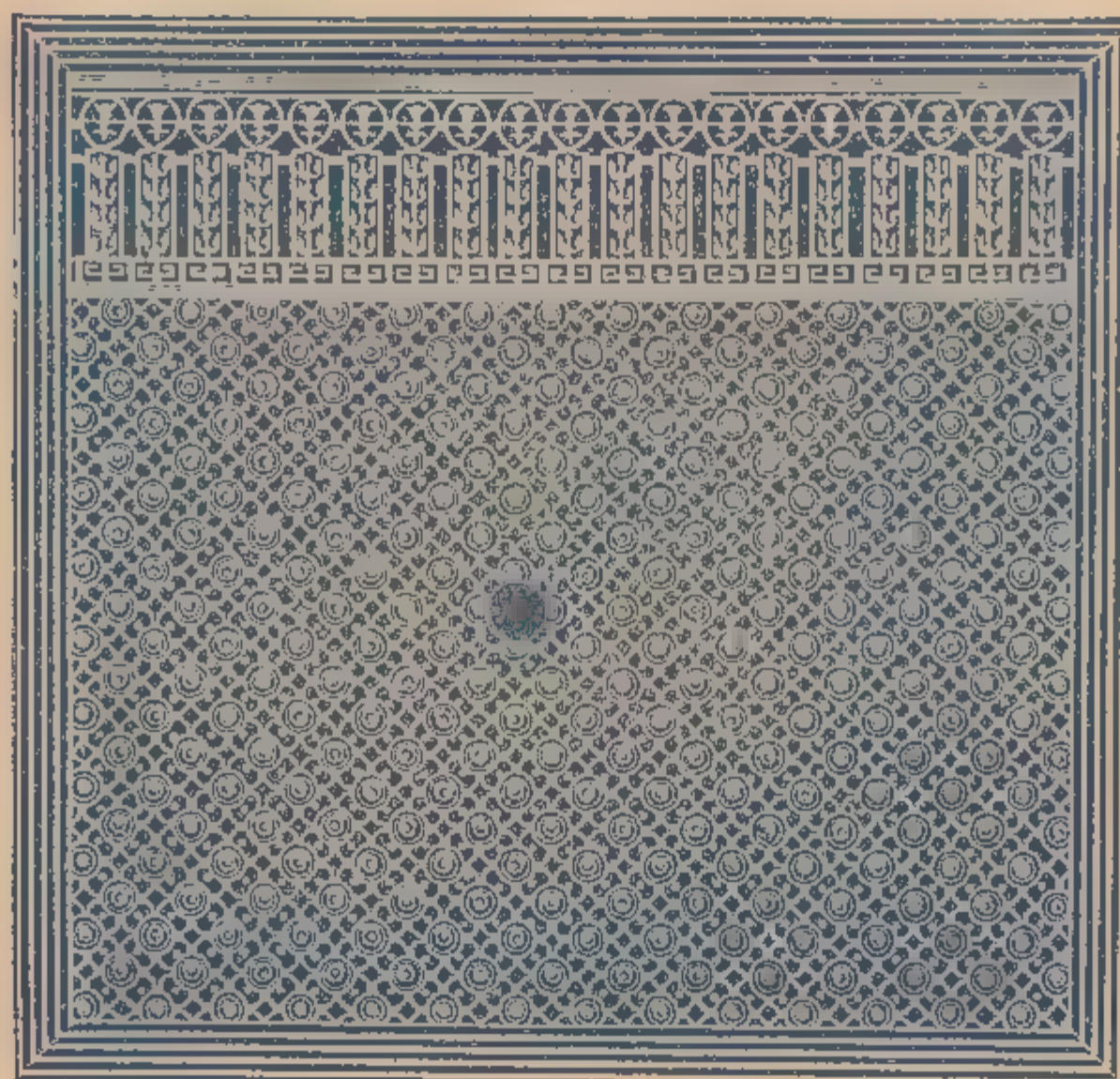


"EGG SHELL" FUEL. No. B93.

Per dozen pieces 9d.

SPECIAL QUOTATIONS FOR LARGE QUANTITIES

WRIGHT'S ORNAMENTAL PANELS TO FILL UP SPACES IN GRATES.



No. B1800.

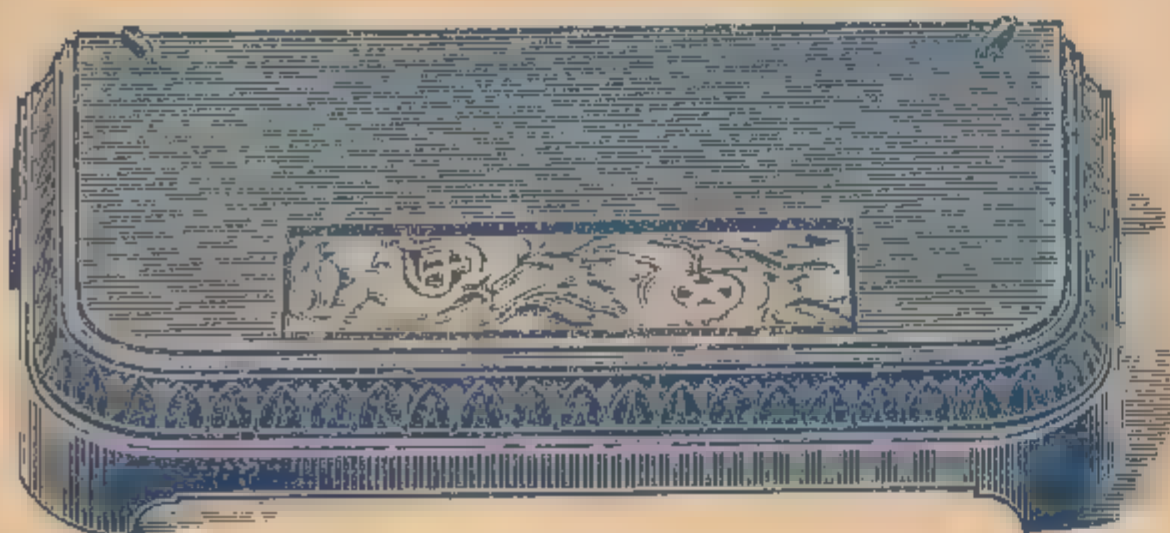
These plates supply a want which has long been felt for a back to fill in the opening of grates, against which a Gas Stove may stand without appearing an unsightly addition. They are made of the ordinary sizes of register grates, but can be made any special size at small cost. In addition to their use for the above purpose, they are made as heat economisers—the waste heat from the stove being utilized to heat pure air, which when warmed is discharged into the room.

PRICES, &c.

					Fine Cast.	Best Finish.
38in. x 38in. or 33in. x 40in.	...	...	...	...	£1 17 6	£2 5 0
32in. x 36in. or 30in. x 36in.	...	...	...	...	1 10 0	1 15 0
22in. x 36in. or 24in. x 36in.	...	...	...	...	1 5 0	1 10 0

Any of the above fitted with heat economiser, 10/- extra.

STANDS FOR GAS FIRES.



No. B1200.

FITTED WITH HAND-PAINTED TILES.

For B1209 B1205 B1850 B1852	7/- each.
„ B1211 B1207 B1208	...
„ B1870 B1871 B1213	9/- „
„ B1872 B1882	...
„ B1860 B1861 B1862	11/- „



No. B1202.

	With Ornamental Cast-iron panel.	With Majolica Tiles.	With Best Hand- painted Tiles.
For B209 B211 B205 B207 B208 B209	...	...	...
„ B1211 B1219 B1205 B1207	7/6	9/-	11/- ea.
„ B1870 B1871 B1850 B1852	...	...	...
„ B1213 B1208 B1872 B213	9/-	10/6	12/6 „
„ B1860 B1861 B1862 B1874	10/6	12/6	16/- „

WRIGHT'S PATENT MULTITUBULAR GAS BOILER FOR HOT-WATER APPARATUS.

REQUIRING LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms,
Small Places of Worship, &c., &c.

No. B80.

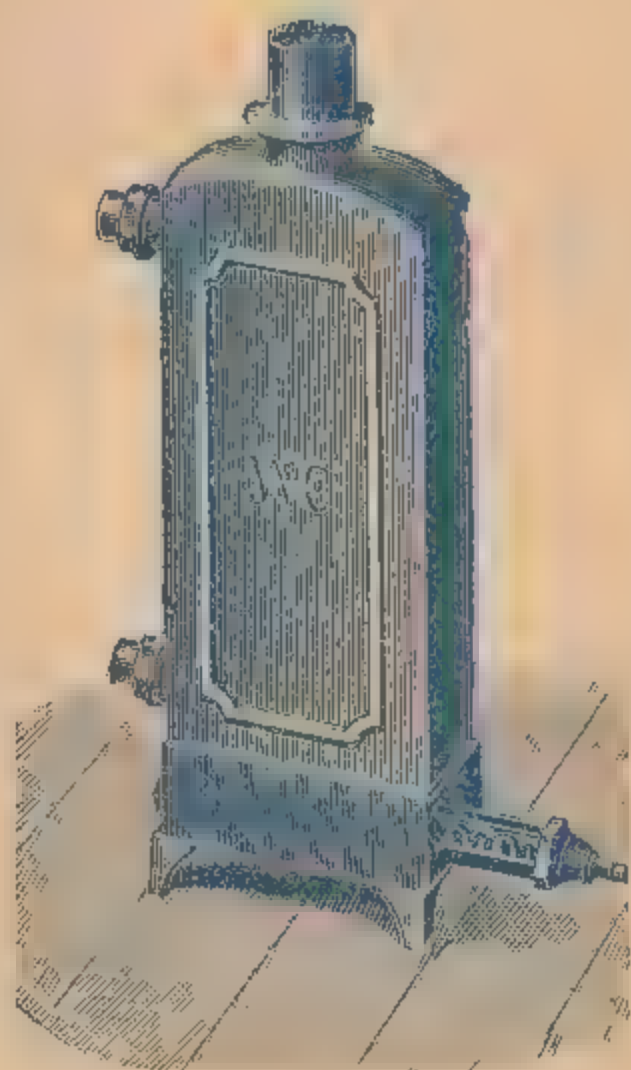
This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casing with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE 54/-

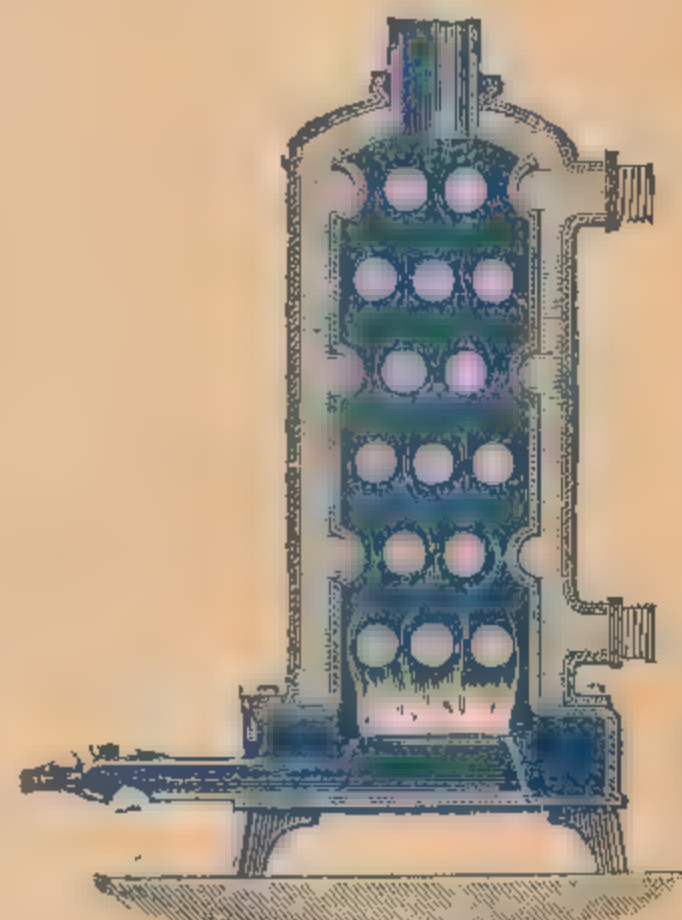
No. B81.—TWIN BOILER.

The twin Boiler is constructed on the same plan as No. 80, but of double the power. It has two separate Burners, and is so arranged that it can be used at half or full power. At full power it will heat as much as 200 feet of 2-inch pipe, or 100 feet of 4-inch pipe. The fittings are screwed for 1½ inch iron pipe.

PRICE £6.



No. B80.



SECTION.

In selecting a Boiler it is never advisable to work it to its full power—it is far more economical to put in a larger boiler.

TESTIMONIALS.

CHELTENHAM, Feb. 18th, 1889.

The Boiler answers my purpose very well, in fact, far beyond my expectations. It gives every satisfaction, &c. ; I shall be ordering another shortly.

E. MARTIN.

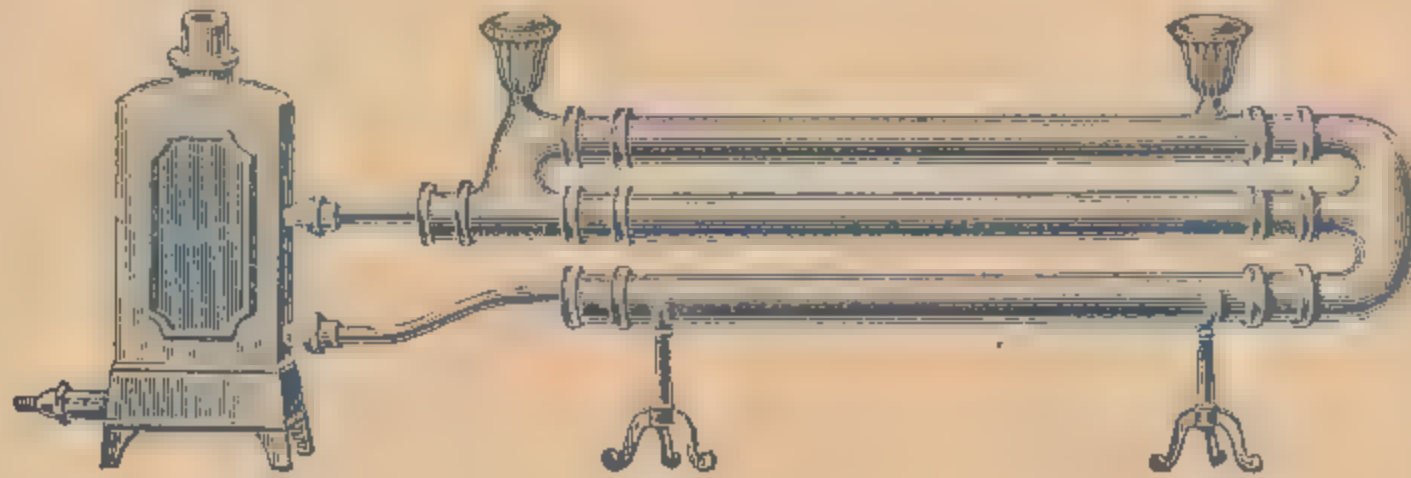
LONDON BRIDGE, LONDON, Feb. 23rd, 1889.—The Boiler works well.—DEANE & CO.

WRIGHT'S HOT-WATER APPARATUS.

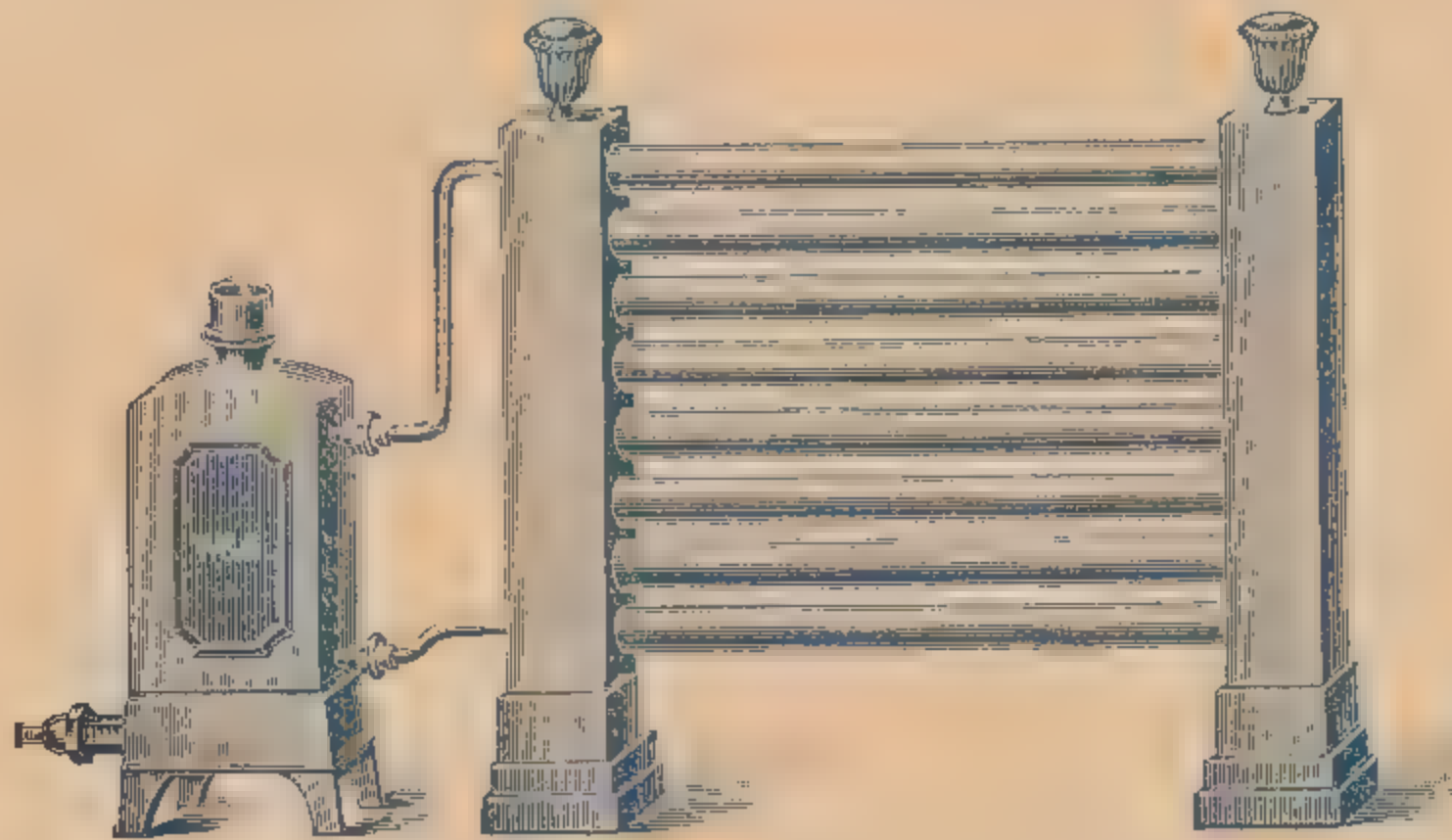
COMPLETE WITH GAS BOILER.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



- No. B74.—Extreme length of Hot-water pipe from socket of branch piece to end of Syphon, 4ft. 6in. Complete with No. B80 Boiler and Fittings, as shown on drawing £5 12 6
- No. B75.—Extreme length of Hot Water Pipe, from socket of branch piece to end of Syphon, 7ft. 6in. Complete with No. B80 Boiler and Fittings, as shown on drawing £6 18 6

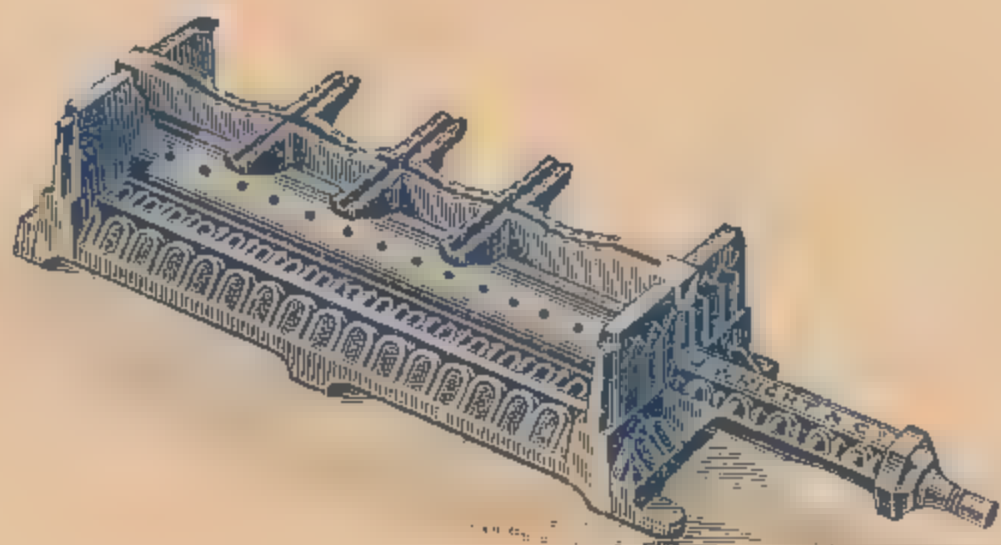


- No. B72.—With a single row of 8 Pipes, 3 feet long between the upright boxes; equal to 30 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B73.—With a single row of 8 Pipes, 6 feet long between the upright boxes; equal to 60 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0



- No. B70.—With a double row of 4 Pipes, 3 feet long between upright boxes, equal to 30 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B71.—With a double row of 4 Pipes, 6 feet long between upright boxes, equal to 60 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0

WRIGHT'S GAS STOVES FOR HEATING LAUNDRY IRONS.

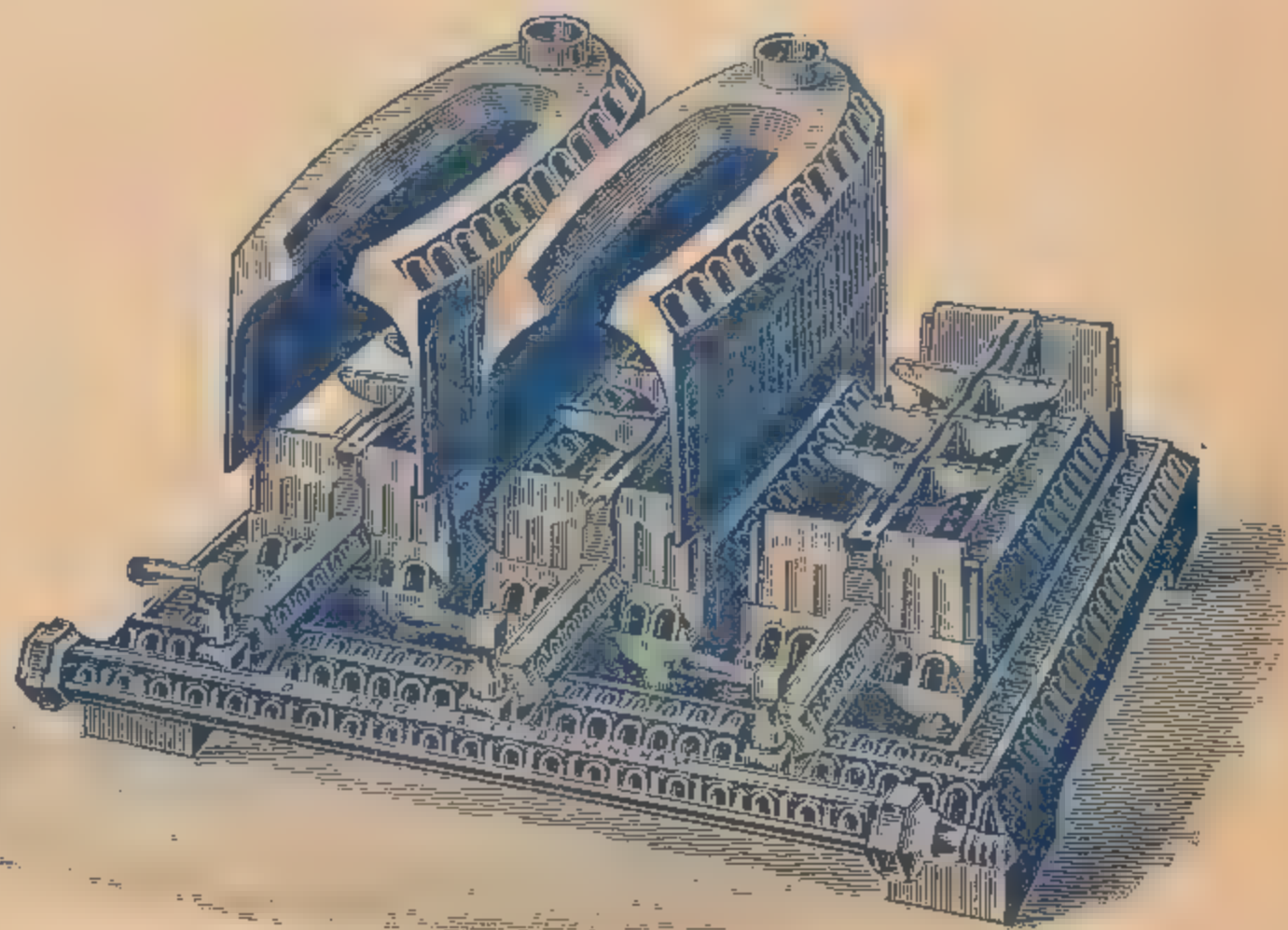


No. B270.

All sizes larger than one iron (No. B270) are fitted on Cast Iron Stand as shown in annexed woodcut, with a separate tap to each burner.

PRICES WITHOUT HOOD.

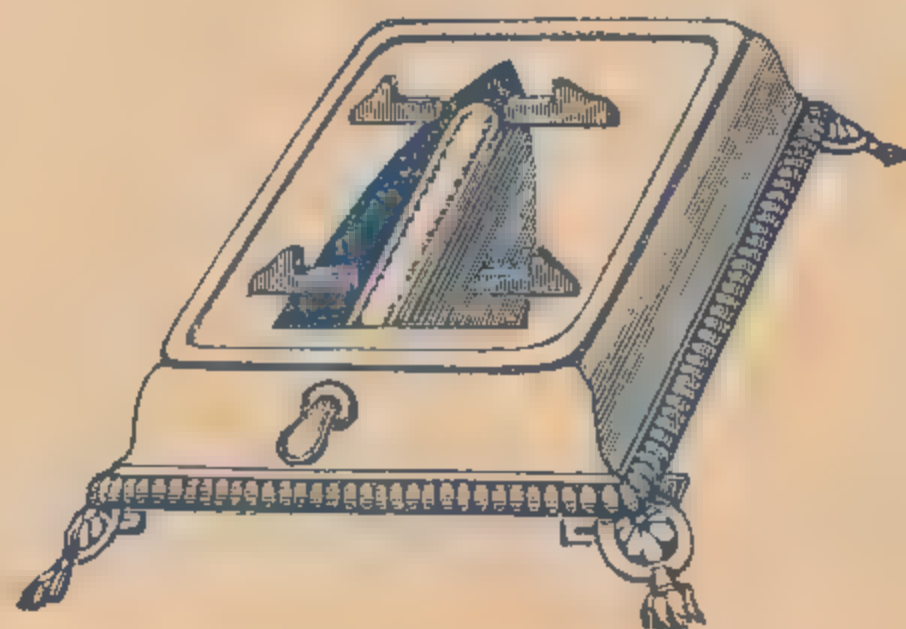
B270	stove without hood for 1 Iron	..	...	2/6
B271	" " 2 Irons	.	..	10/-
B272	" " 3 " "	...	...	15/-
B273	" " 4 " "	...	...	20/-
B274	" " 6 " "	...	...	30/-



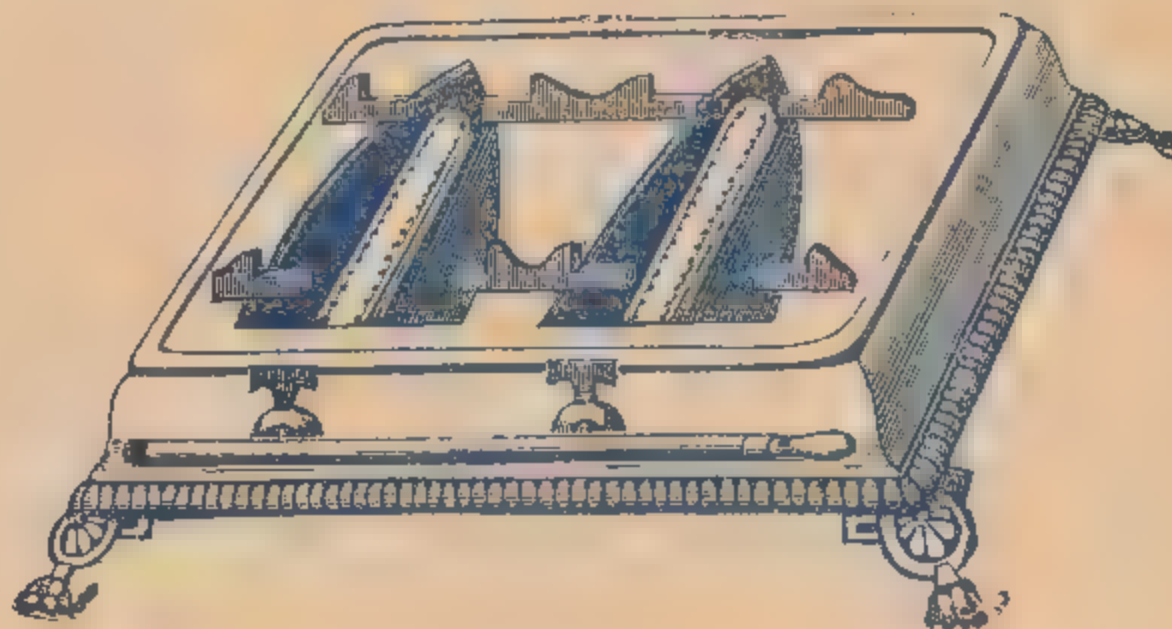
No. B272.—Shown with Two Hoods.

PRICES WITH HOODS.

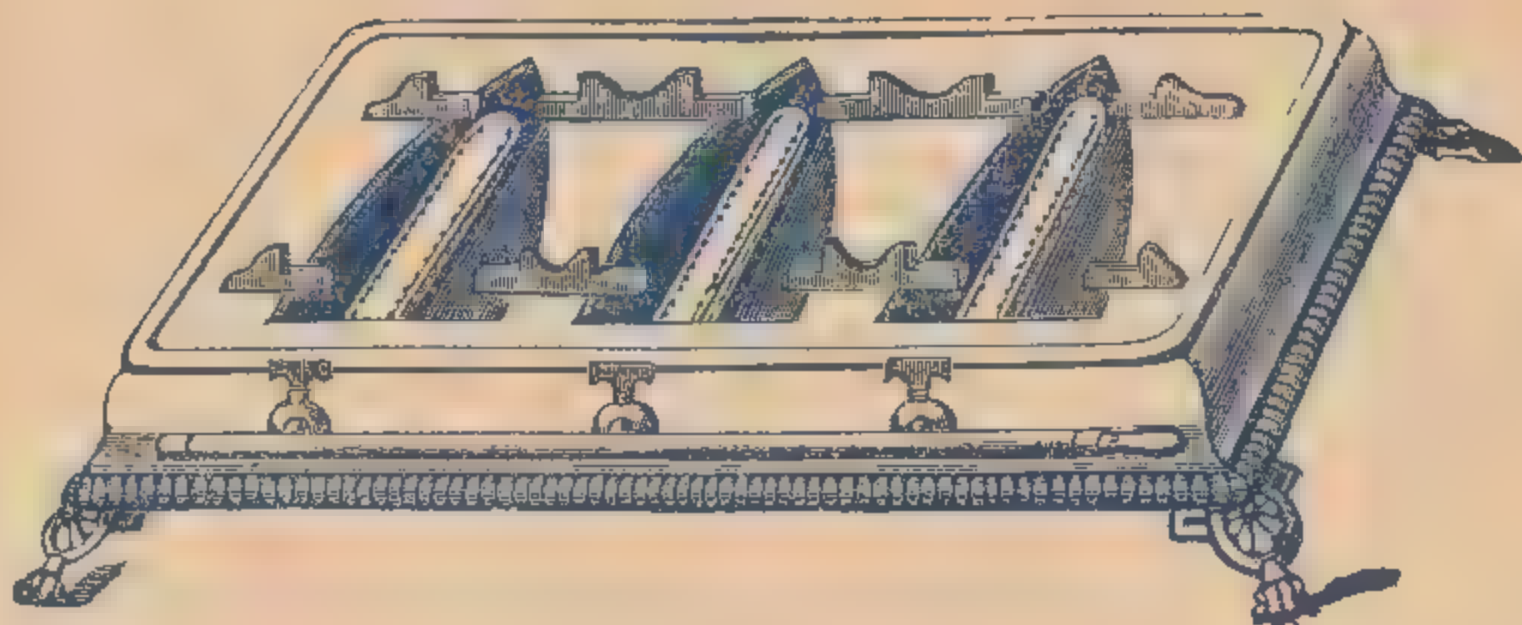
B270	stoves with hoods for 1 Iron	...	...	...	5/-
B271	" " 2 Irons	...	...	...	15/-
B272	" " 3 " "	...	...	...	22 6
B273	" " 4 " "	...	...	...	30/-
B274	" " 6 " "	...	...	...	45/-



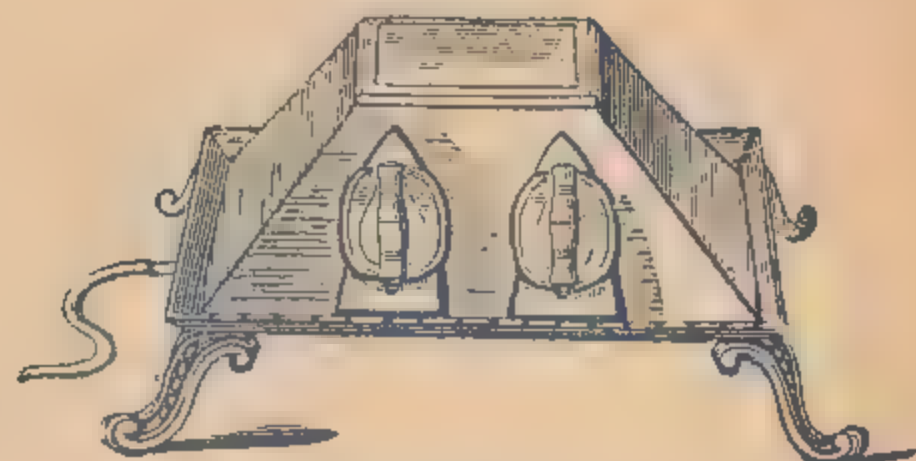
No. B261.
To heat 1 Iron.
Price 4/6 each



No. B262.
To heat 2 Irons.
Price 10/6 each



No. B263
To heat 3 Irons.
Price 15/9 each.



No. B246.
Will heat 16 Flat Irons.
Price 27/-

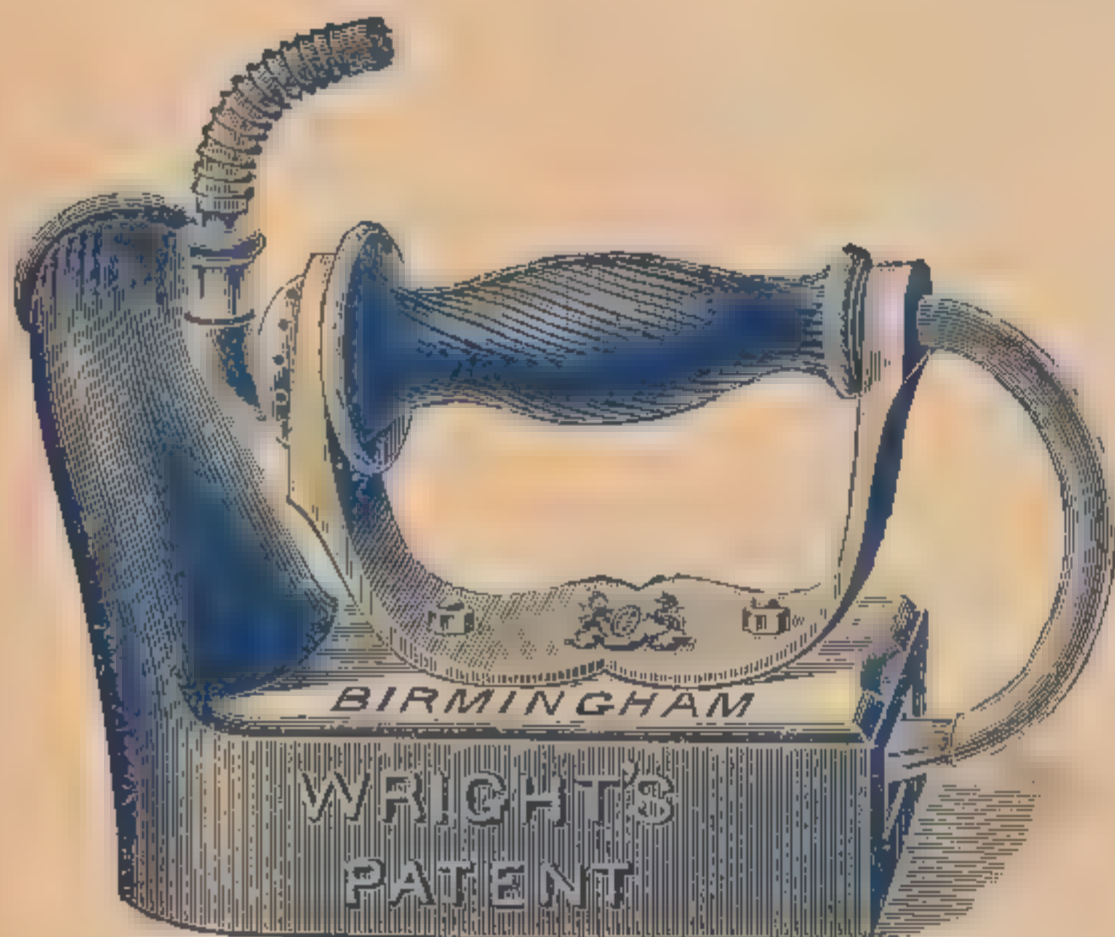
WRIGHT'S PATENT LAUNDRY IRON. (INTERNALLY HEATED.)



This is a great improvement on anything yet introduced. It is absolutely free from smell, and the Iron being heated **INTERNALLY** the face of Iron is always kept perfectly clean. Another great advantage is that no time is wasted in reheating the Iron. A fault common to similar stoves is that the India Rubber Tube is liable to "kink" when the Iron is being used. To obviate this defect these Irons are supplied with a short length of special spiral wire to cover the India Rubber Tube.

	SIZE OF IRON AT BOTTOM.	WEIGHT.	PRICE.
No. B282 ...	...6 in. long x 4 in. wide	7 lbs.	10/-
No. B283 ...	...7 in. „ x 4½ in. „	10 lbs.	13/-

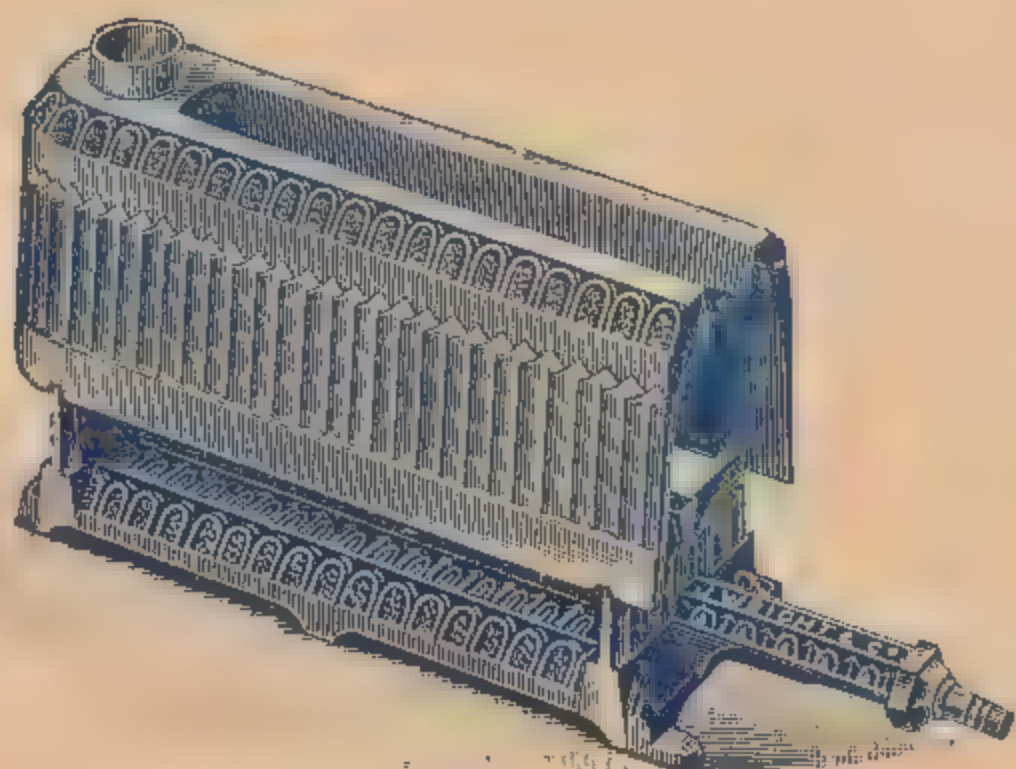
WRIGHT'S PATENT TAILORS' IRON. (INTERNALLY HEATED.)



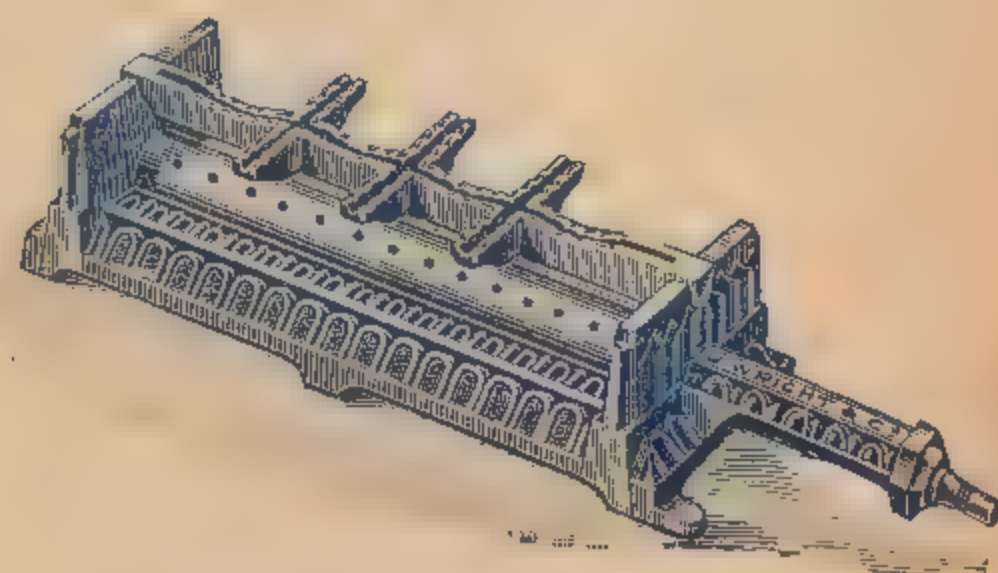
This is on the same principle as above. It will be found far more economical and much cleaner than heating Irons by a coke stove.

	SIZE OF IRON AT BOTTOM.	WEIGHT.	PRICE.
No. B286 ...	... 8¼ in.	9 lbs.	15/-
No. B287 ...	... 9 in.	12 lbs.	17/6
No. B288 ...	... 9½ in.	16 lbs.	20/-

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.

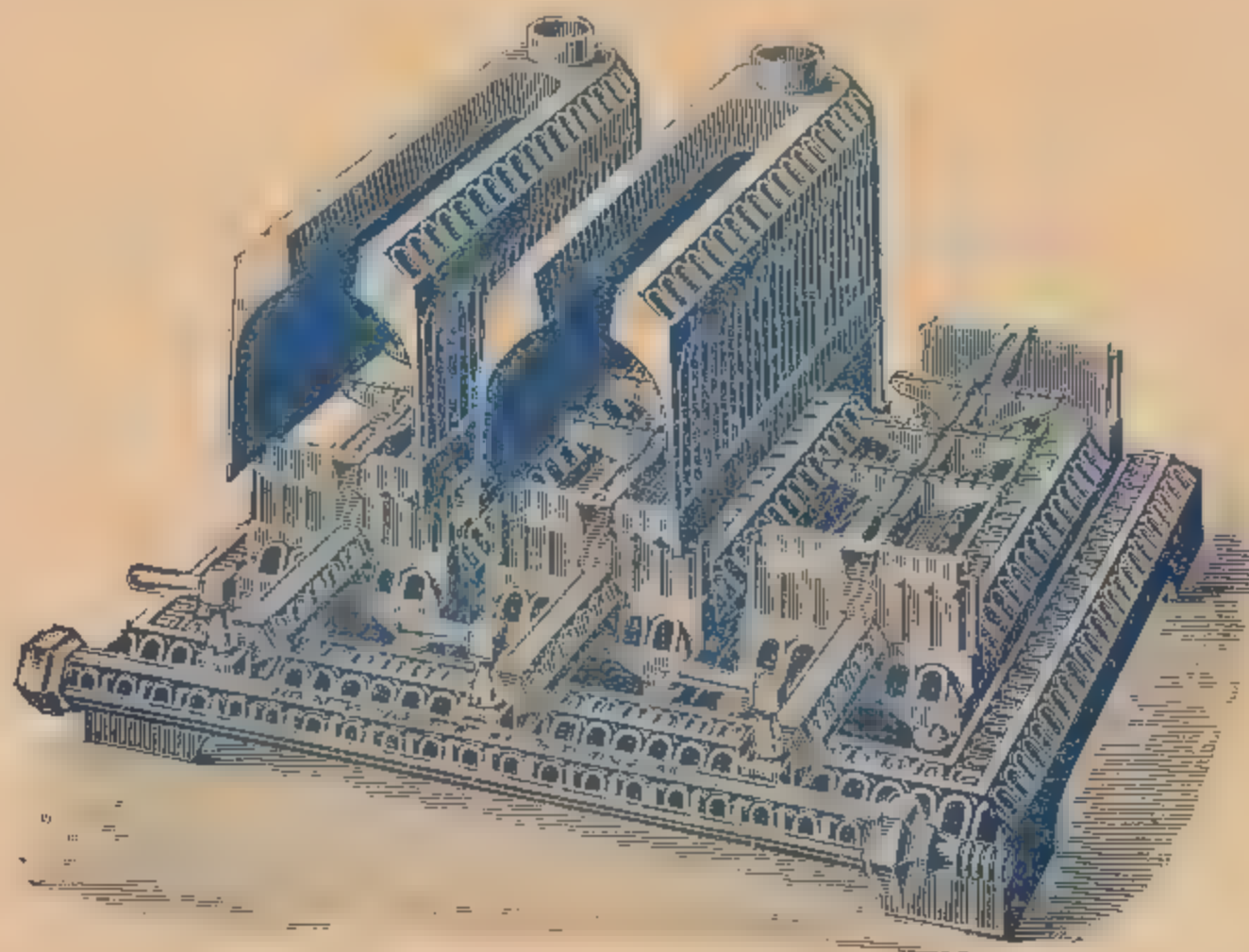


No. B240, with Cover.



No. B240, without Cover.

All sizes larger than 1 Iron (No. B240) are fitted on Cast Iron Stand as shown below—with a separate tap to each burner.

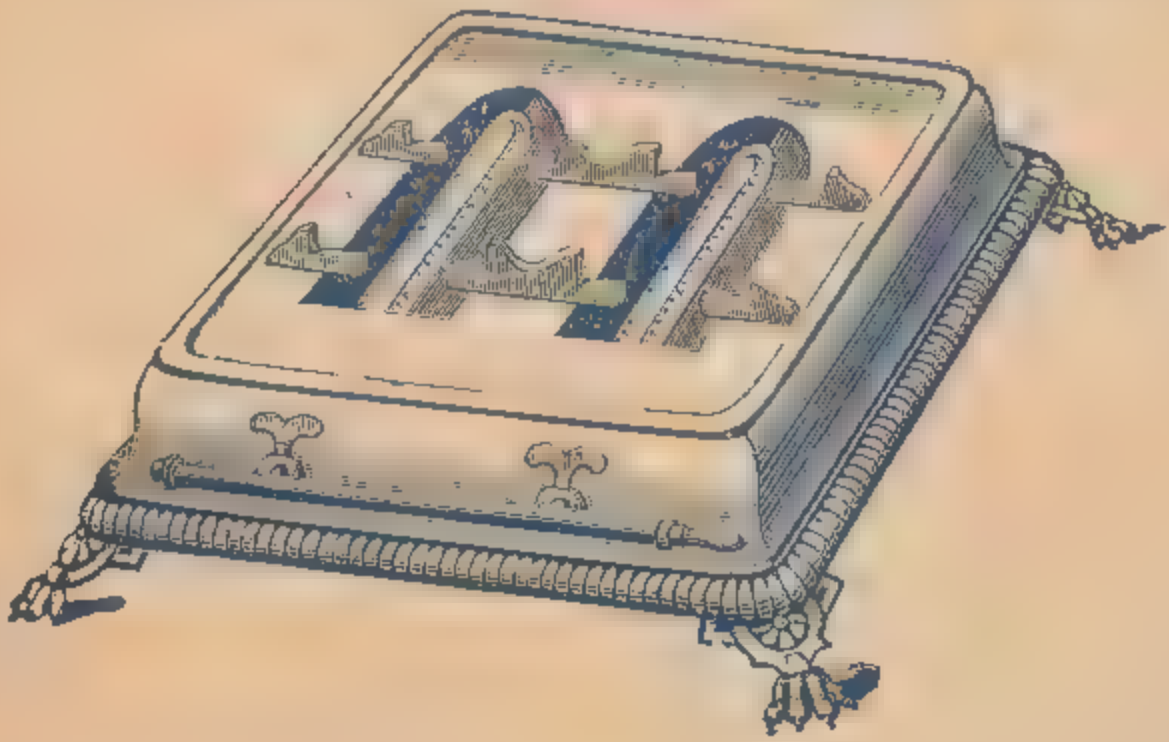


Showing No. B242 with two Covers on and one Cover off.

PRICES.

B240 Stove without hood for 1 Iron	...	...	...	3/6	B240 Stove with hood for 1 Iron	...	...	...	9/6
B241 " " " 2 "	...	...	...	16/-	B241 " " " 2 "	...	...	...	26/-
B242 " " " 3 "	...	...	...	24/-	B242 " " " 3 "	...	...	...	39/-
B243 " " " 4 "	...	...	...	32/-	B243 " " " 4 "	...	...	...	52/-
B244 " " " 6 "	...	...	...	48/-	B244 " " " 6 "	...	...	...	78/-

WRIGHT'S GAS STOVES FOR HEATING HATTERS' IRONS.



No. B266.

For heating 1 Iron. Price 6/-.

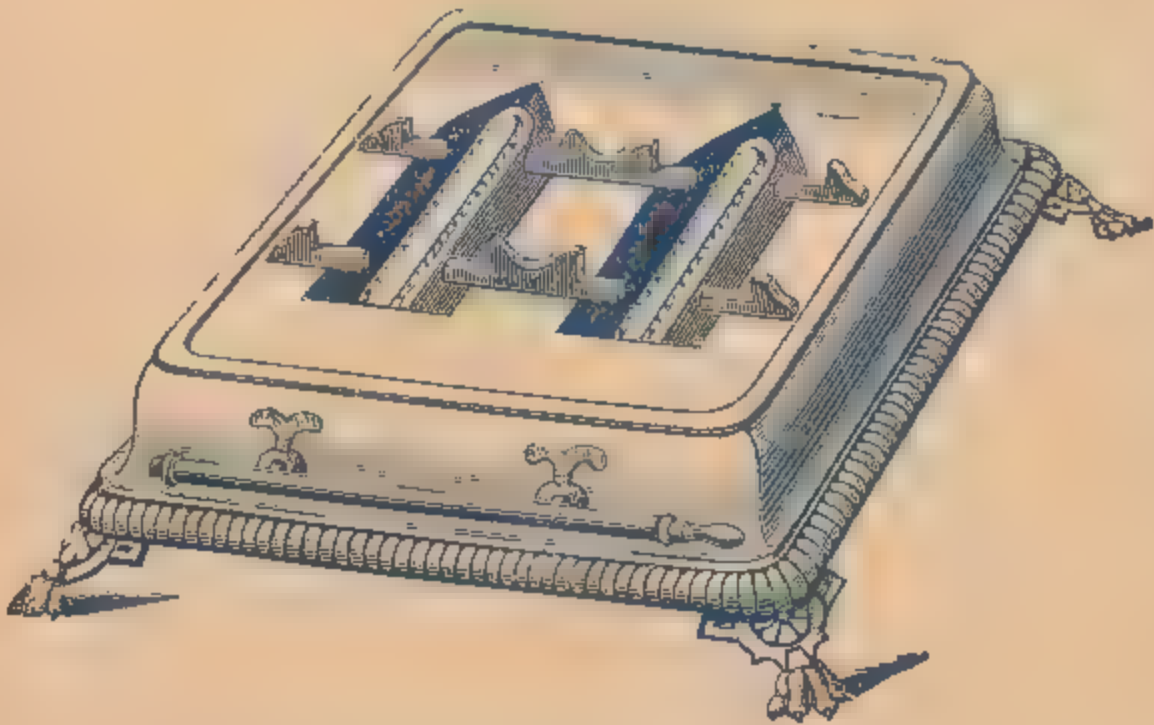
No. B267.

For heating 2 Irons. Price, 12/9.

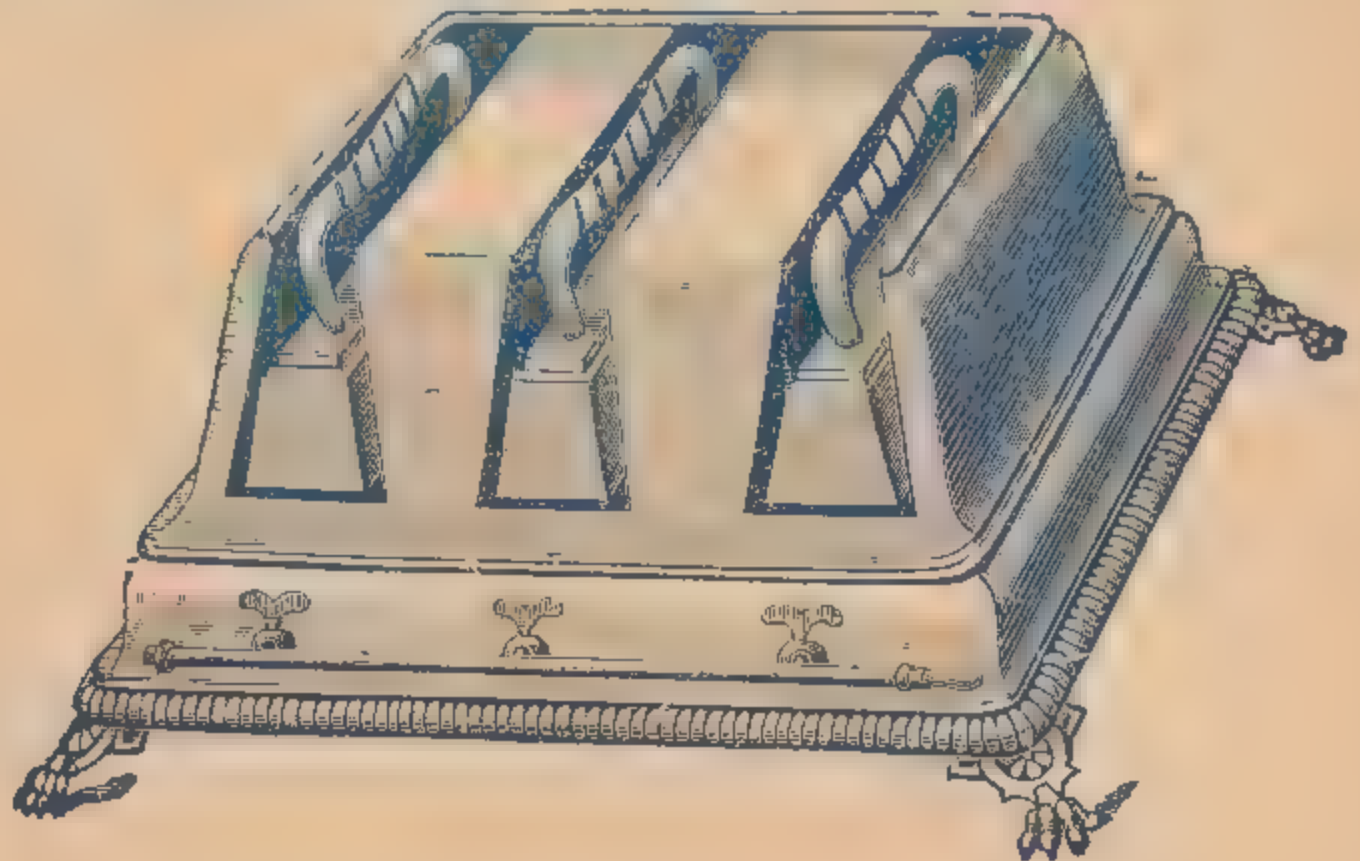
No. B268.

For heating 3 Irons. Price 18/-.

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.



No. B251.—To heat 2 Irons.



No B258—(shown with Hood). To heat 3 Irons.

PRICES.

STOVE only.

No.		Small.	Large.
B250	1 Iron	6/-	9/-
B251	2 "	12/9	17/6
B252	3 "	18/-	25/-
B253	4 "	24/-	34/-

STOVE with Hood.

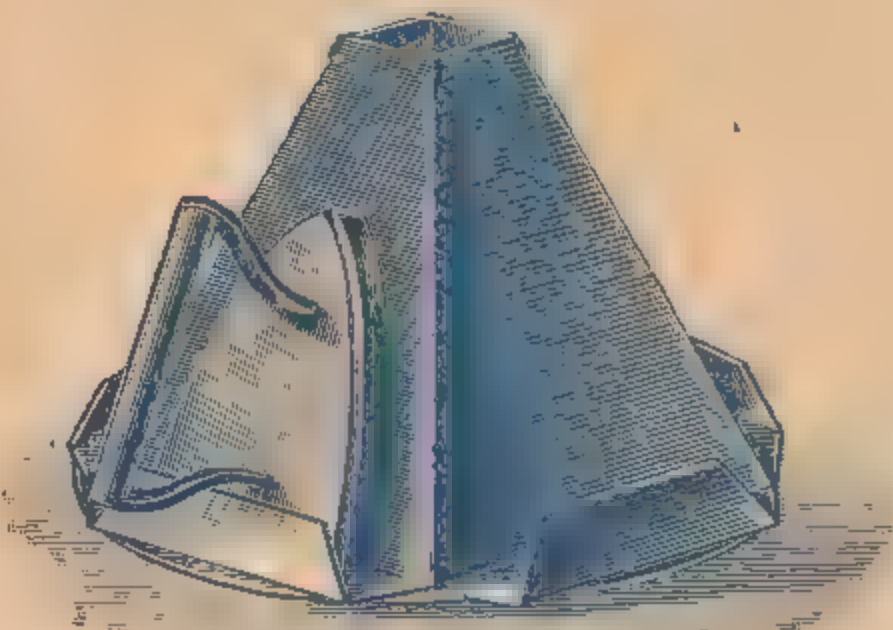
No.		Small.	Large.
B256	1 Iron	9 -	13/6
B257	2 "	16/9	22/6
B258	3 "	24/-	34/-
B259	4 "	31/6	42/-

N.B.—The Small Size will take an Iron 7in. x 3in. The Large Size will take an Iron 10in. x 3½in.

LAUNDRY IRON HEATER.

This Heater is made of sheet iron, and is intended to be used on a Gas Boiling Stove. It will heat four ordinary laundry irons at once, and as the flame does not come in contact with the polished surfaces of the irons they are kept perfectly clean.

Price 1/6 each.



No. B247.

WRIGHT'S AUTOMATIC TAILORS' GAS STOVE.

(Hamer's Patent.)



This Stove has been designed to meet a long-felt want, viz.:—To curtail the consumption of gas except when the Irons are actually being heated. The operator places the Iron in one of the compartments, and the act of closing the door turns on the gas, which is ignited by a pilot light attached to the Stove.

To remove the Iron, the door has to be opened and the gas is automatically turned off. Thus it is impossible for the gas to be burning, however careless the workman, except when the Iron is actually being heated in the Stove. A very great saving of gas is thereby effected.

These Stoves are specially designed and constructed for rough and hard use in workshops.

				OUTSIDE MEASUREMENTS.			PRICE.		
				High.	Wide.	Deep.			
B290	For	2	Irons	11 in.	× 18in.	× 18in.	£1	12	0
B292	For	3	„	11½ in.	× 17in.	× 18in.	2	2	6
B294	For	4	„	11½ in.	× 22in.	× 18in.	2	12	6
B296	For	6	„	11½ in.	× 32in.	× 18in.	4	0	0

Larger sizes made to order.

TESTIMONIAL.

DEAR SIR,

Torquay, November 19th, 1890.

The Gas Stove gives me every satisfaction. It is economical, heats the irons quickly, and it is impossible for the workmen to waste the gas when in use. I have every confidence in recommending it as a thoroughly practical Stove. I find on testing it by meter that I burn 1,480 feet in six days, working ten hours per day. I have eleven hands on full time, and the average consumption to keep these supplied with irons costs about 1d. per hour.

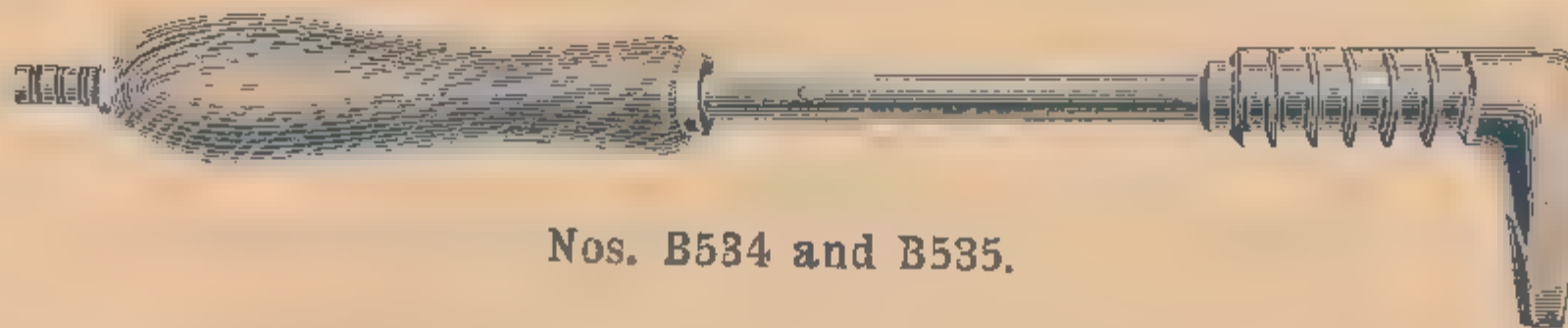
Signed, GEO. McMILLAN.

SELF-HEATING SOLDERING BIT.

(SIMPSON'S PATENT.)



Nos. B530 and B531.



Nos. B534 and B535.

The great advantages of these SELF-HEATED BOLTS are :—

That the Bolt is heated rapidly, and is kept at a regular and uniform heat.

That it is heated with a minimum amount of gas.

That a great saving of workmen's time is effected.

That there is no smell of gas.

No. B530, $\frac{3}{4}$ lb. PRICE 6/- each.

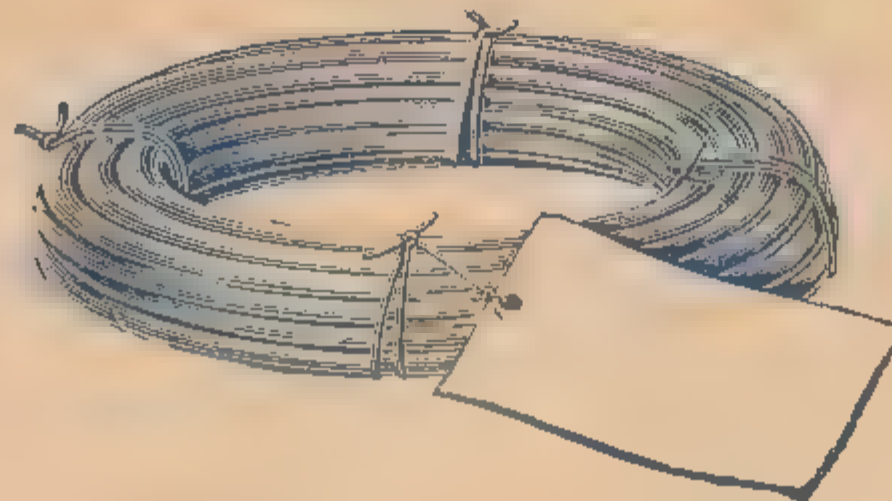
No. B531. $1\frac{1}{2}$ lbs. Larger Size. PRICE 9/- each.

No. B534, $\frac{3}{4}$ lb. PRICE 6/- each.

No. B535, Larger Size, $1\frac{1}{2}$ lbs. PRICE 9/- each.

WRIGHT'S INDIA RUBBER GAS TUBE FOR USE WITH GAS STOVES.

**SOLID
RED RUBBER TUBE.
WITHOUT WIRE.**

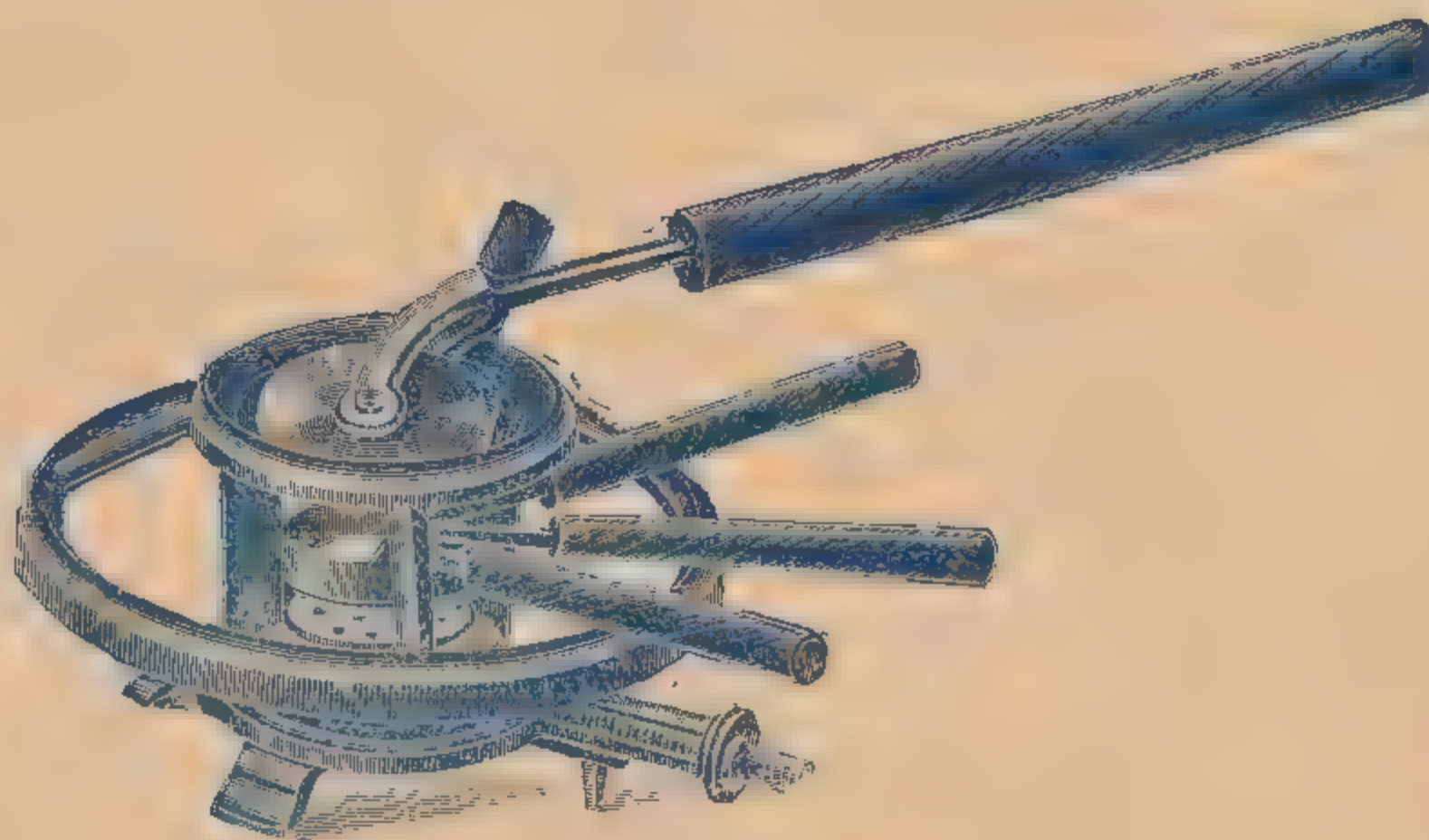


No. A042.

REDUCED PRICE.

$\frac{5}{16}$ inch bore ..	3½d. per foot.
$\frac{3}{8}$ " " ...	4½d. "

WRIGHT'S IMPROVED SHOE FINISHERS' OR BOOKBINDERS' GAS STOVE.

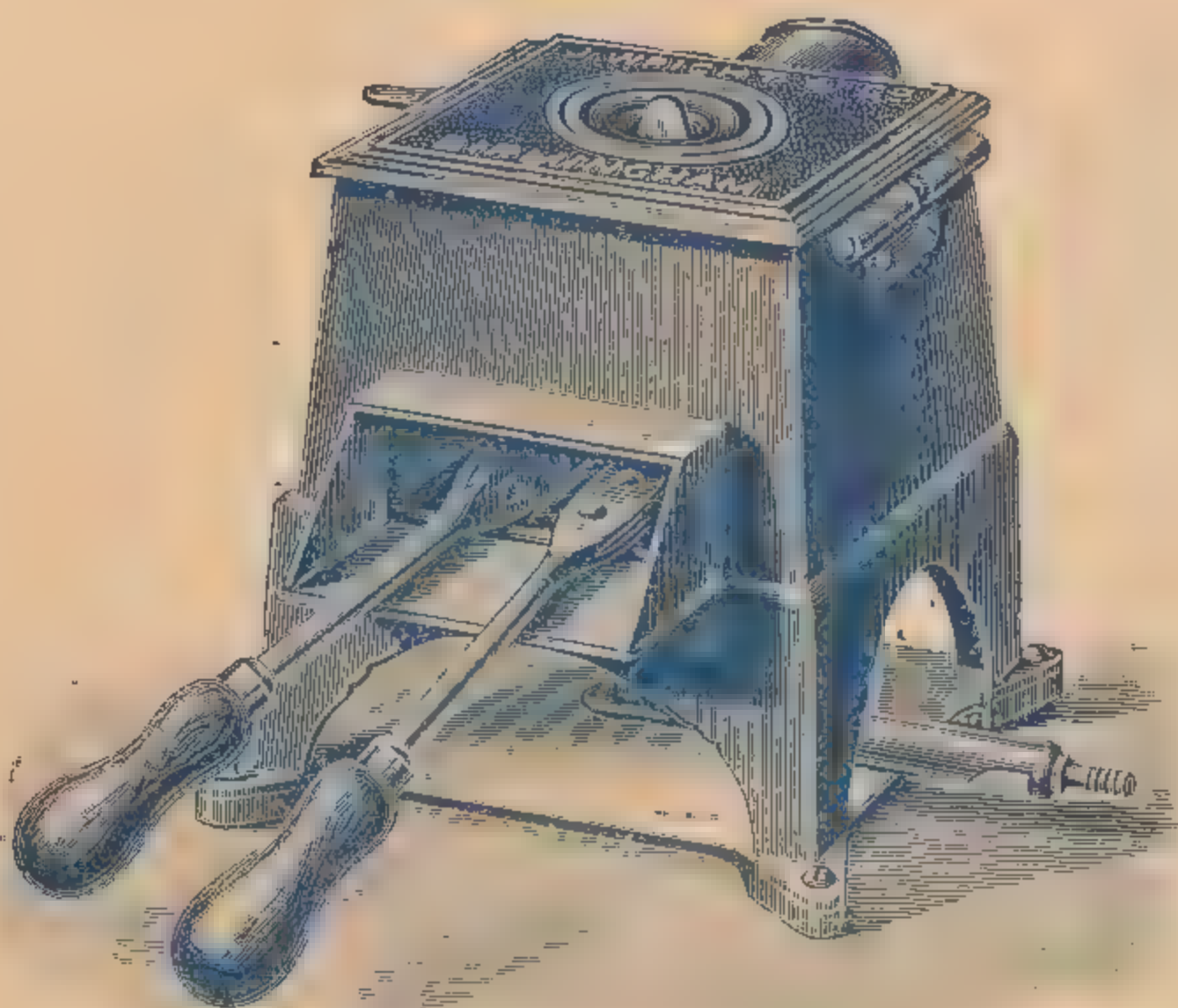


THE MOST ECONOMICAL AND SUCCESSFUL STOVE IN THE TRADE.

CAN BE USED ALSO FOR BOILING AND FRYING.

No. B525. PRICE, 4/- each.

WRIGHT'S TINMAN'S STOVE.

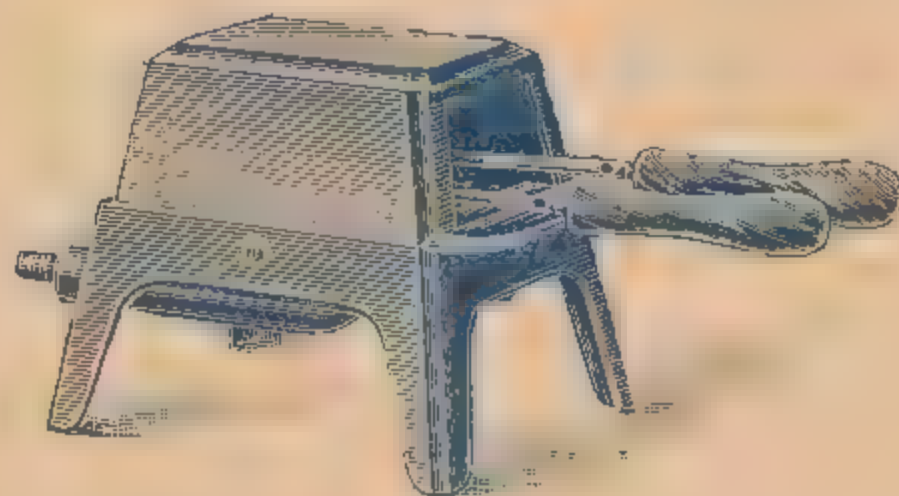


This is a substantially-made Stove, suitable for the rough usage of workshops. It is made in two qualities, the more expensive being undoubtedly the cheapest in the long run. The cheaper form is cast-iron throughout the more expensive being lined with fireclay, and a larger and more substantial Stove. Either Stove will heat two soldering bolts, the waste heat being utilized to boil kettles, &c. It is furnished with a flue, and the lid being hinged can be thrown back and the Stove used for melting metal in a pot or ladle or for tinning.

PRICES.

No. B521	...	...	...	...	...	...	...	16/-
„ B522 larger, lined with fireclay, and strongly recommended	...	...	...	...	...	...	...	22/6

WRIGHT'S TINMAN'S STOVE.



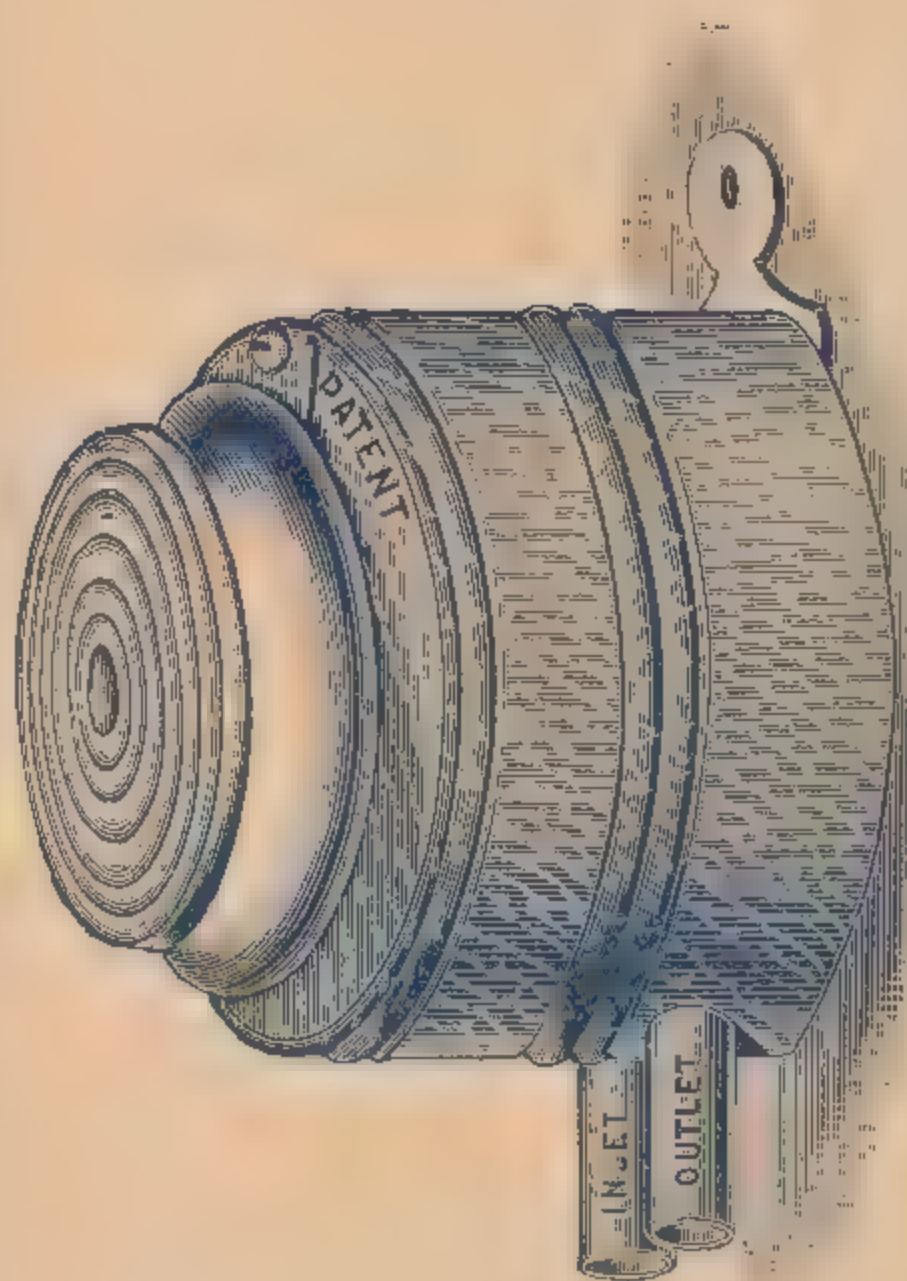
This Stove is introduced to supply the want so long felt for a really cheap and effective Gas Stove for Heating Soldering Irons.

PRICE, No. B528, 10/6 each.

B529, Ditto, lined with Fire Clay, 15/- each.

SUMMERSKILL'S PATENT ADJUSTABLE AUTOMATIC TEMPERATURE REGULATOR.

FOR USE WITH GAS HEATING STOVES.



The object of this invention is the adjustment and maintenance, automatically, of the temperature of dwelling rooms (when heated by a gas stove) at any desired degree, effecting at the same time a great economy in the consumption of gas.

The Regulator is fixed to the wall of the room by the side of the chimney piece, or other more convenient position, about 8 feet from the floor. The gas supply is carried through the regulator to the stove, the gas pipes being either led up the wall or let into it as desired.

Before lighting the gas stove the movable lever or the regulator is turned from right to left as far as it will go. The gas stove is then lit, and as soon as the desired temperature is attained, the lever of the regulator is moved very gradually towards the right until the gas flames of the stove are turned down about one half (care being taken that the gas is not turned low enough to cause the burners of the gas stove to "light back"). The regulator will now control the gas, so that the temperature is maintained at the desired point, the variations of heat and cold being met by a corresponding action on the part of the regulator.

Where the temperature required is over 70 degrees Fahr., it is necessary to state the purpose for which the regulator is required and the heat at which it is to work.

No. B1100. Price, 17/6 each.

SUMMERSKILL'S PATENT ADJUSTABLE AUTOMATIC TEMPERATURE REGULATOR,

FOR OVENS, LIQUIDS, LACQUERING STOVES, &c.

This is a modification of the foregoing, adapted for liquids, bakers' ovens, japanning stoves, lacquering stoves, &c. The face of the regulator is inserted into the side of the water vessel, oven or stove (in the case of water vessels near the bottom). For lacquering stoves the regulator is placed with its face upon the top of the stove so as to come in contact with the surface to be controlled. If required for movable vessels, use flexible tubing and suspend in the liquid over the edge of the vessel.

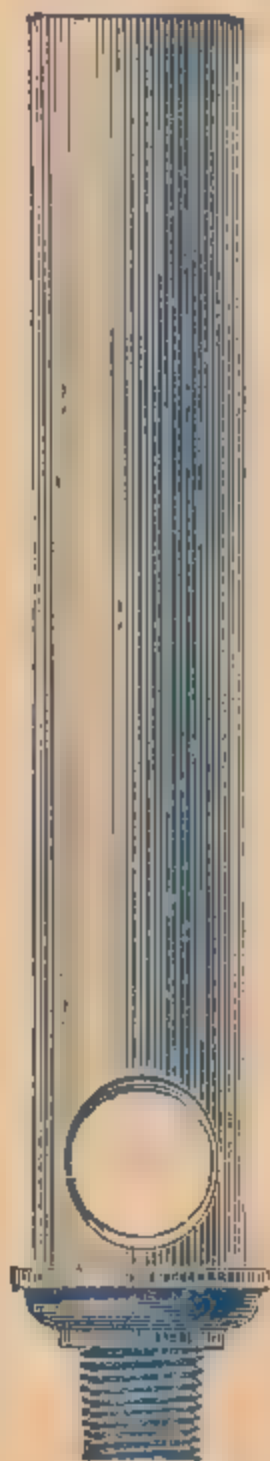
The gas supply is carried to the outlet pipe of the regulator, and from the outlet pipe to the gas burners. Before lighting, the button at back of regulator should be slightly unscrewed. Then, when the water or oven has attained the desired temperature the button is gradually screwed up till the flames are nearly extinguished. (This is supposing that non-atmospheric burners—which with this regulator are most suitable—are used.)

The Regulator will now control the gas so that the temperature is maintained at the desired point, the variation of heat and cold being met by a corresponding action on the part of the regulator.

When ordering it is desirable to state the temperature at which the regulator is required to act and the purpose to which the valve is to be applied.

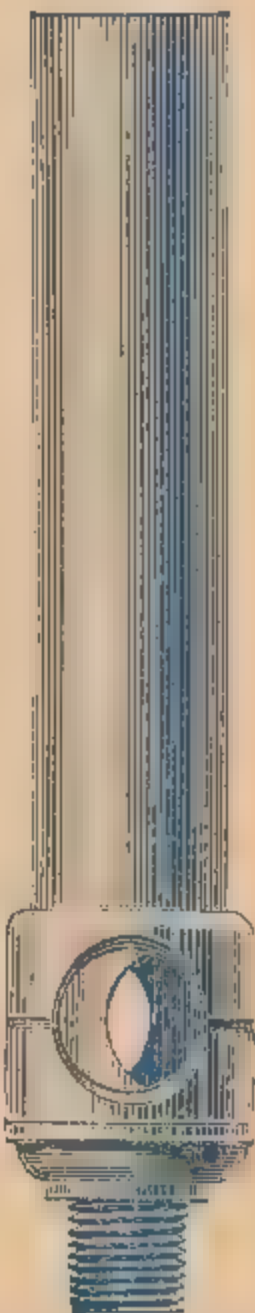
No. B1101. Price, 17/6 each.

WRIGHT'S BUNSEN GAS BURNERS (BRASS).



No. B2408. *Non-Regulating.*

Price ... 8d. each.
 " ... 1/- "



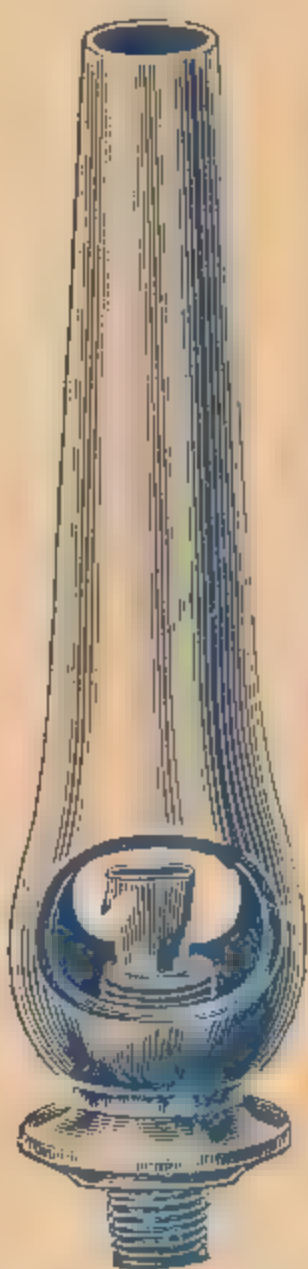
No. B2409. *Regulating.*

Price ... 10d. each.
 " ... 1/3 "



No. B2406.

Price ... 1/3 each.



THE

LONDON BURNER.

No. B2407.

Price ... 9d. each.



No. B2402, 2½ in. long

Price ... 9d. each.

No. B2404, 3½ in. long.

Price ... 1/3 each.



No. B2400.

3 in. high, 1½ in. diameter

Price ... 9d. each.

No. B2500.

4 in. high, 2½ in. diameter.

Price ... 1/3 each.



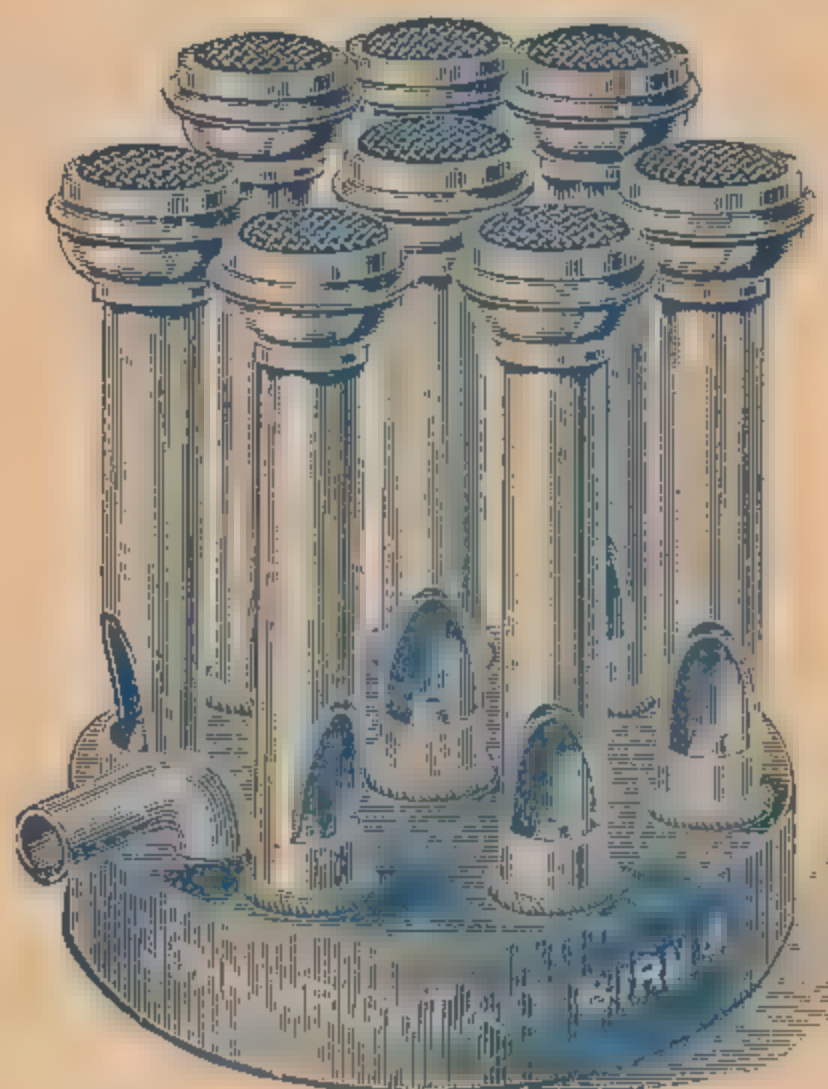
No. B2441, with 16 Jets.

Price ... 2/- each.

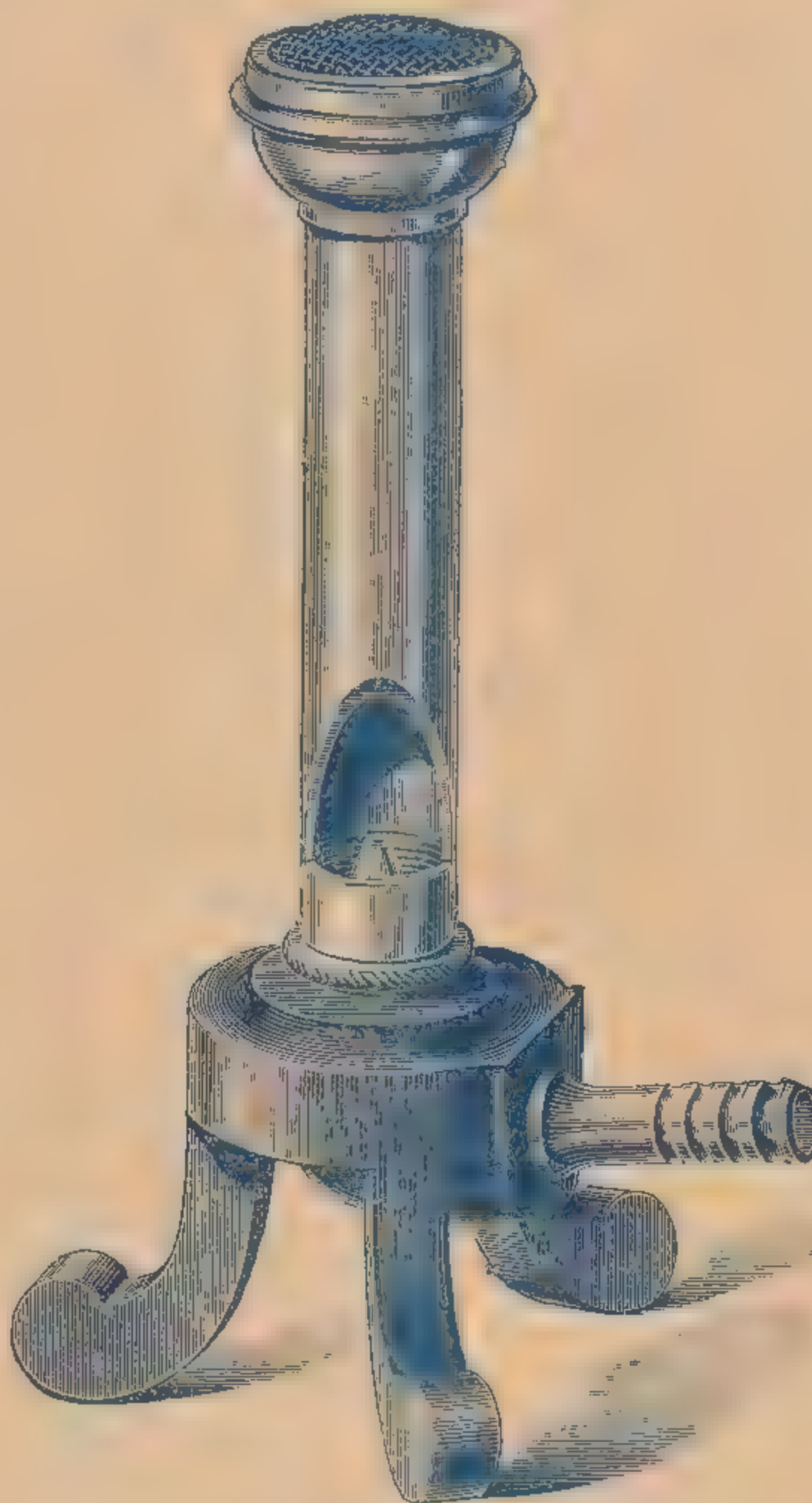
No. B2440, with 24 Jets.

Price ... 2/6 each.

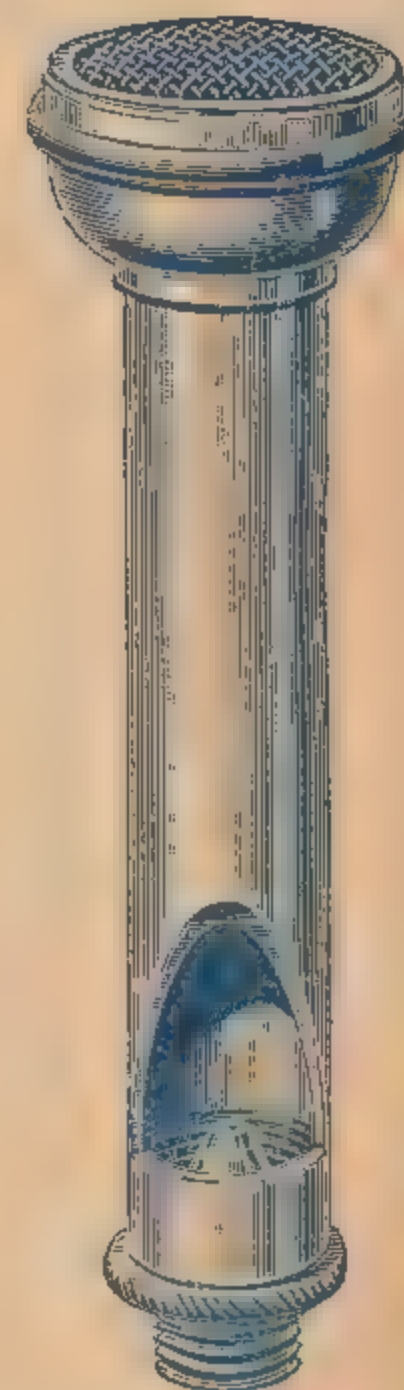
WRIGHT'S SAFETY BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.



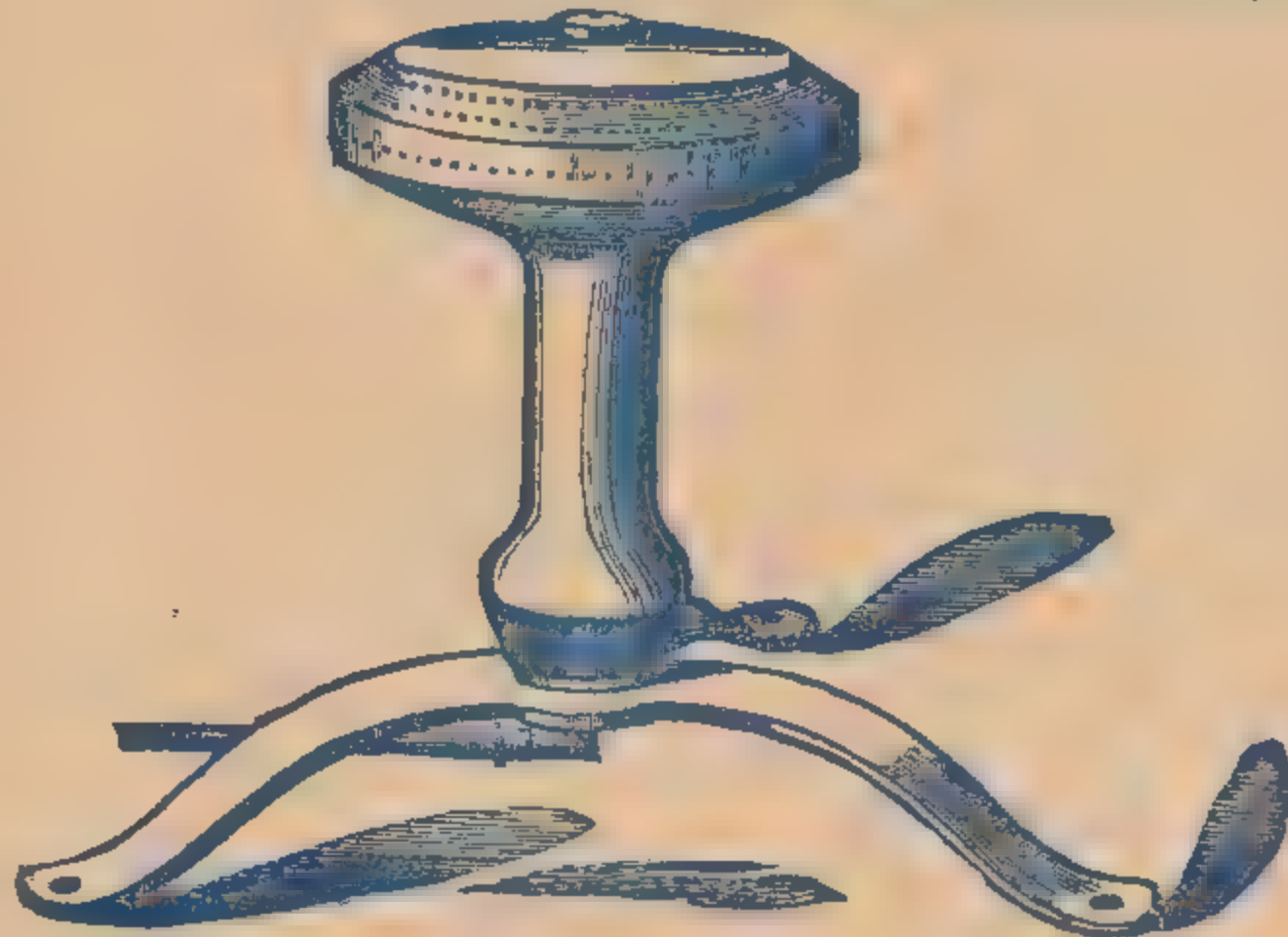
No. B2412, fitted on Iron Stand, Price 3/6 each.



No. B2412. Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being $1\frac{1}{4}$ inch diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).

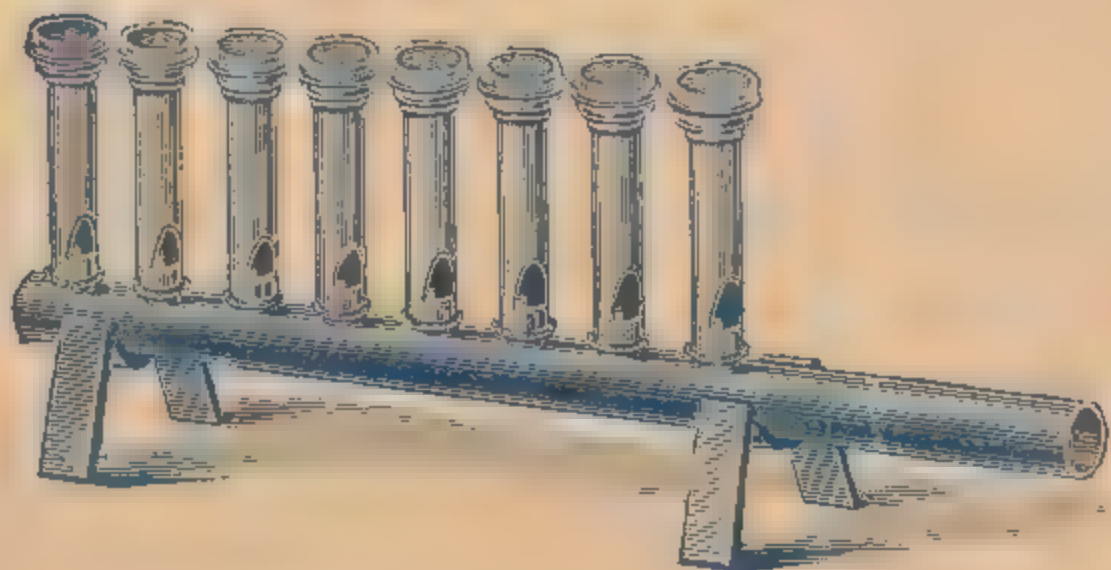


No. B2160.

No.	High.	Diameter.	Price.	Price.
			Burner only.	With Brass Elbow, &c.
B2100	3½	2	1/-	1/6
B2120	5½	3	1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

* These prices include stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



Rows of Burners fitted on tube as sketched, are supplied at the rate of 2/- per Burner.



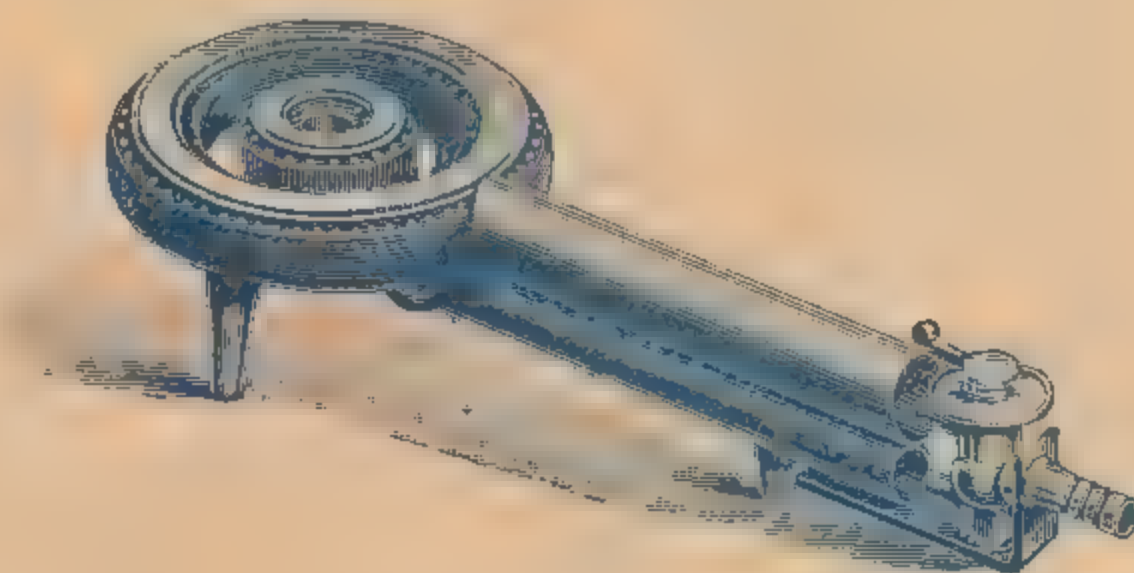
No. B504.

Diameter of Ring	...	...	...	...	...	3 in.	4/-
"	"	...	...	...	...	4 in.	4/6
"	"	...	...	...	...	5½ in.	5/6



No. B500.

Tube burners may be made either straight or bent to suit any purpose, and of any required length.



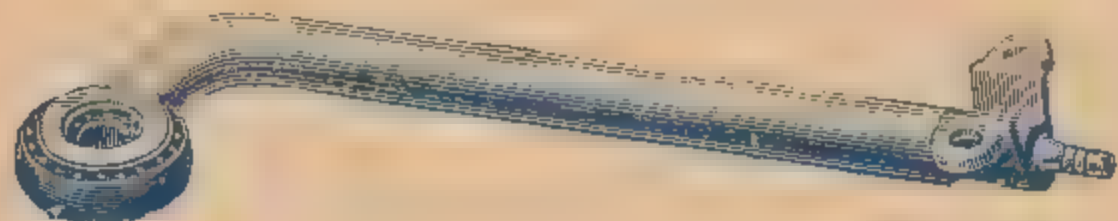
No. B505.

Diameter of inner ring	...	...	...	...	...	3 in.	4/-
" outer ring	...	...	...	...	...	7½ in.	7/-
Double Cock for ditto	...	...	...	...	...		4/6



No. B501.

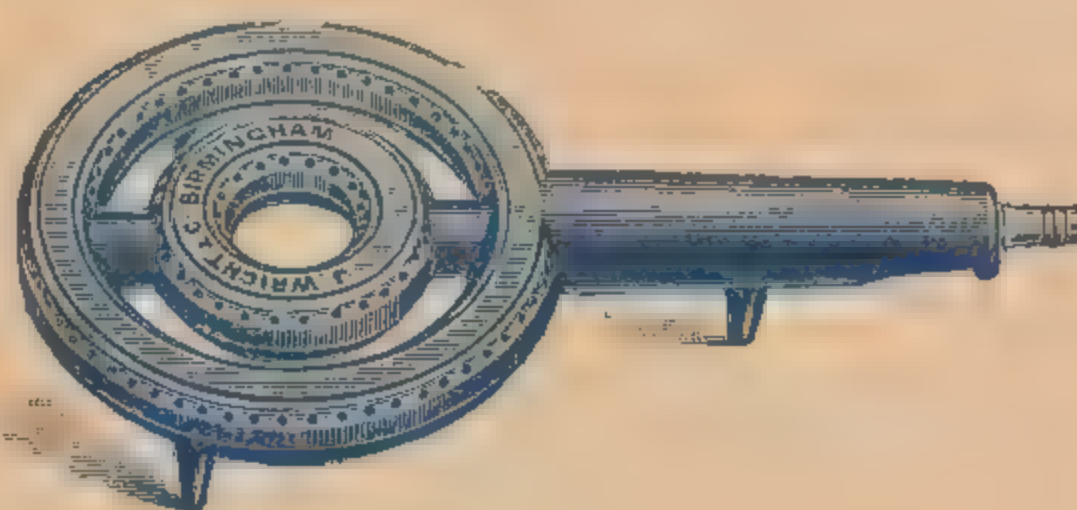
10½ in. Long in burner barrel	...	...	...	...	...	3/3	each
11½ in.	"	"	"	...	...	3/6	"
13 in.	"	"	"	...	...	3/9	"
15 in.	"	"	"	...	...	4/-	"
18 in.	"	"	"	...	...	4/6	"



No. B503.

Length 19 in. Diameter of burner 3 in.

Price 4/-



No. B510.

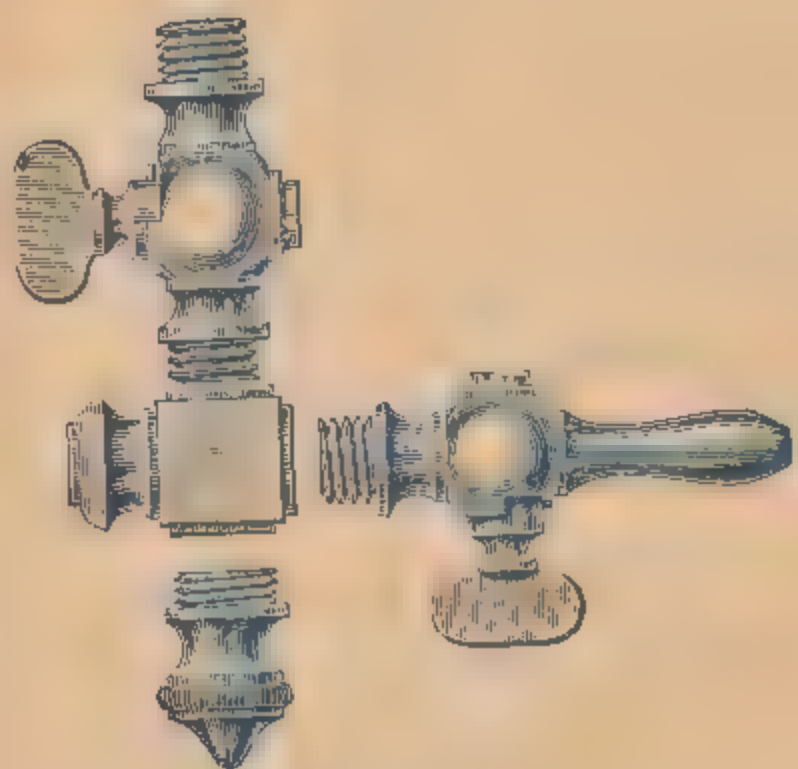
Length 14½ in.

Diameter 7½ in.

Price 7/6 each.

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES.



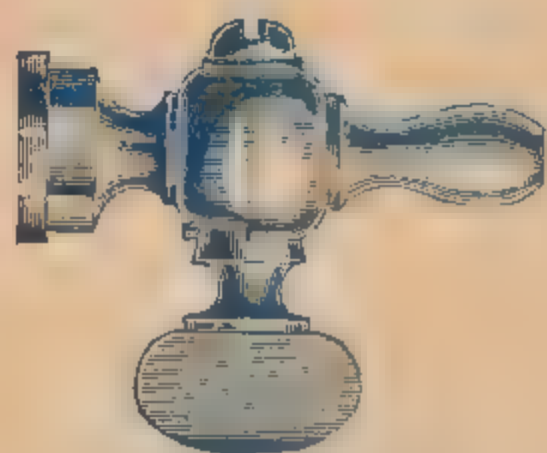
No. B351.

INTERCHANGEABLE TUBE CONNECTOR.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost.

Price complete set ... $\frac{3}{8}$ inch, 2/- each.

" " " " $\frac{1}{2}$ " 2/6 "



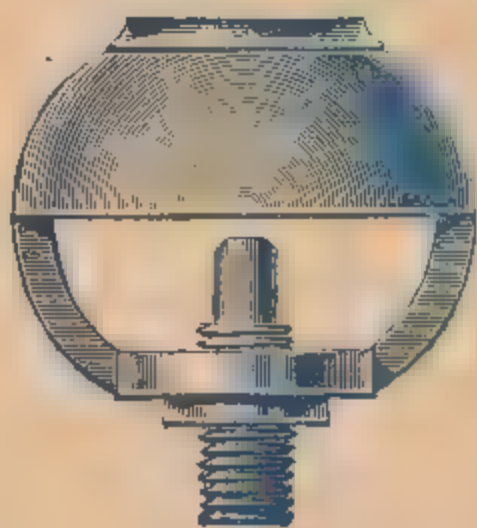
No. B357 or B358.

No. B357. Male ... Size $\frac{3}{8}$ $\frac{1}{2}$ inch. 9d. 1/6

No. B358. Female ... 9d. 1/6

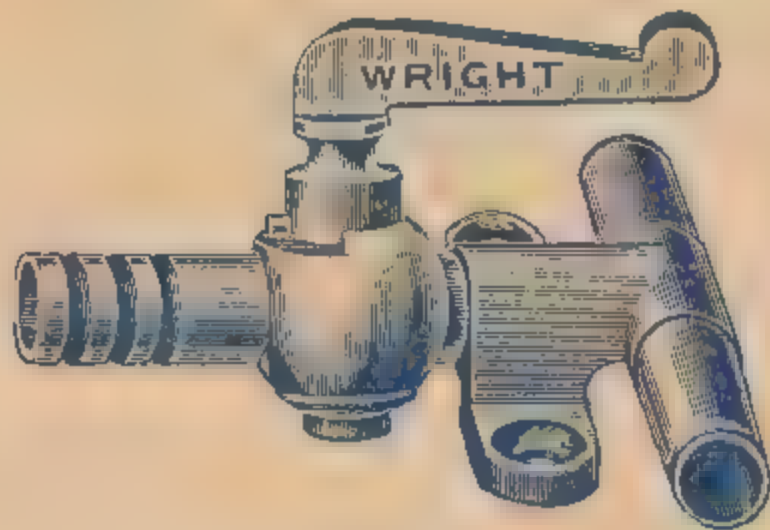
BRASS AIR BULB FOR GAS FIRES AND OTHER BURNERS.

PRICE COMPLETE AS DRAWN.



No. B363.

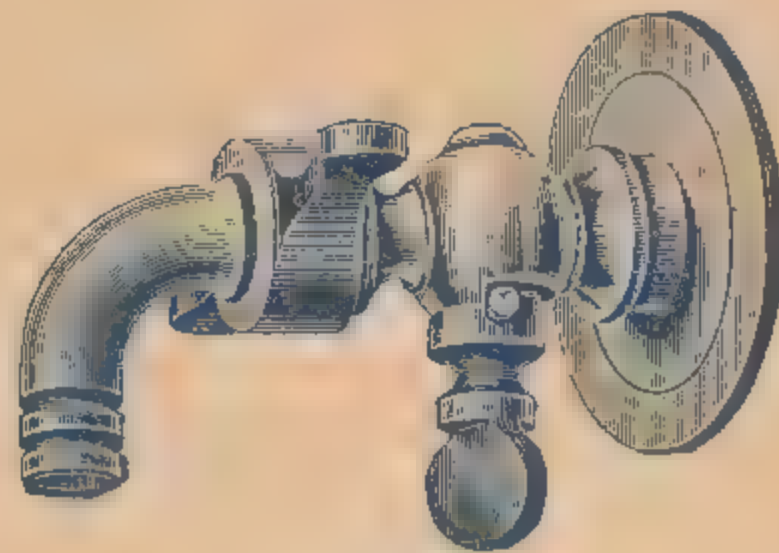
Sizes for Iron Tube ...	$\frac{3}{8} \times \frac{1}{8}$	$\frac{1}{2} \times \frac{1}{4}$	$\frac{3}{4} \times \frac{1}{4}$	$1 \times \frac{3}{8}$ in.
PRICE ...	1/-	1/6	2,-	3/-



No. B356.

For obtaining a side supply from middle of pipe.

$\frac{3}{8}$ 2/- $\frac{1}{2}$ 3/- inch.



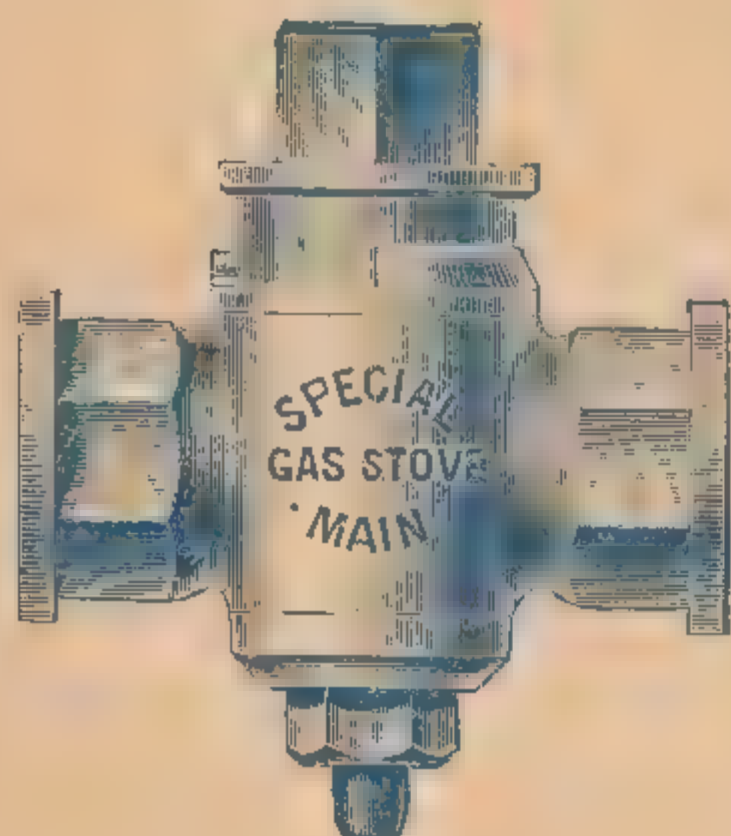
No. B359.

For obtaining supply from wall or floor.

$\frac{3}{8}$ 2/6 $\frac{1}{2}$ 3/- inch.

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

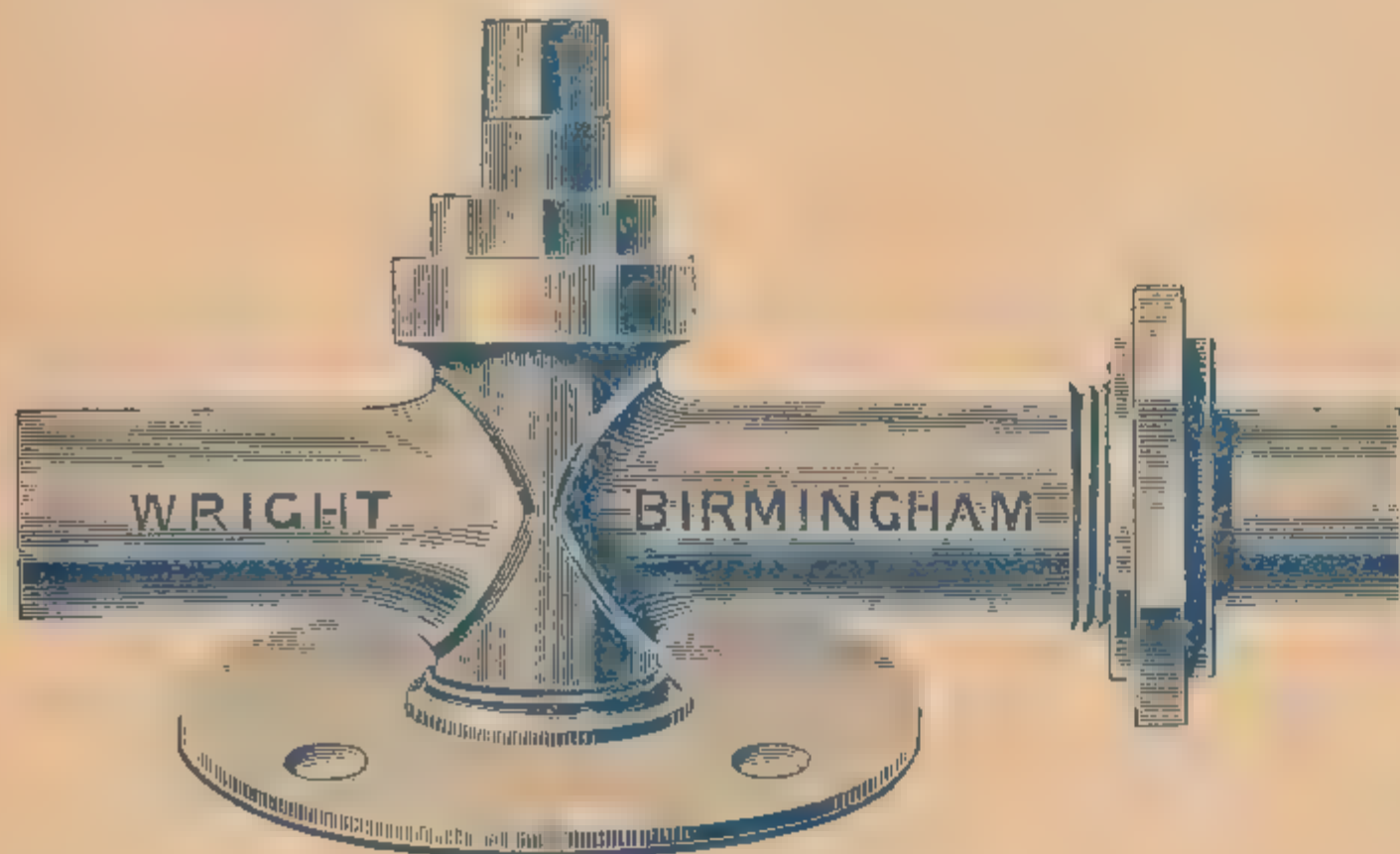


SPECIAL MAIN COCKS, for Gas Stoves.

No. B350.

Sizes for Iron Tube	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2	inch.
PRICE ...	2/3	3/6	6/-	11/-	15/-	33/6	

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352.



This Tap can be used either under the floor or let into the wall.

	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
PRICE, Complete with Union and Key ...	...	...	...	3/6 4/6 6/- 7/6 10/-	



No. B353.



No. B354.

FLOOR PLATES for above.

No. B353 ...	...	1/-
No. B354, with lid ...	...	3/6

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

DIAL GAS TAP, with Union.



No. B362.

SHOWING TOP VIEW.

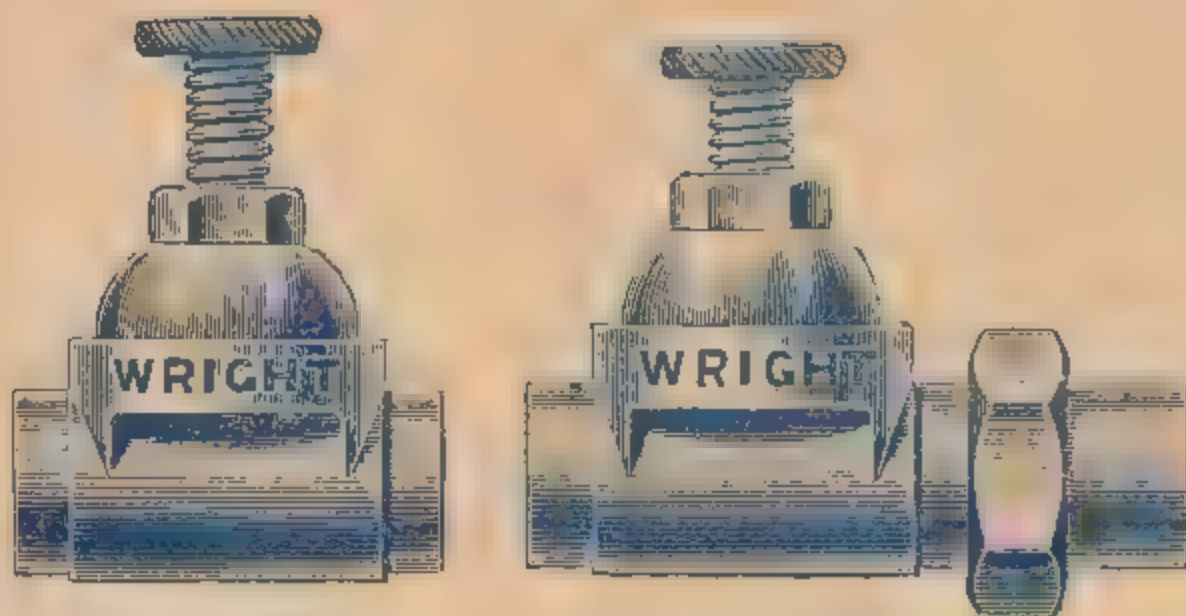
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch.
PRICE	3/6	4/6	7/6	10/-

WALL VALVE COCKS, for Brass Tube.



No. B360.

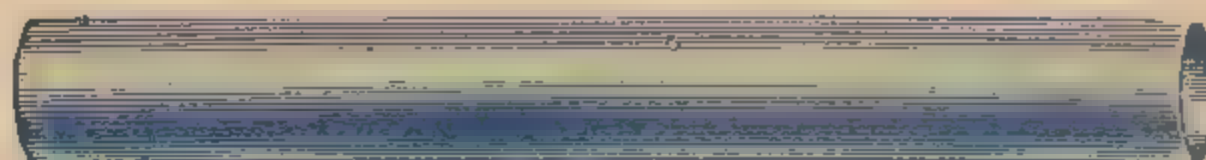
No. B361.

These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	...	...	...	2/-	2/2	2/3	4 3
No. B361. with Union	...	..	...	2/3	2,6	3/-	5/3

WRIGHT'S FLUE PIPING AND ELBOWS, SPECIALLY MADE FOR GAS STOVES.

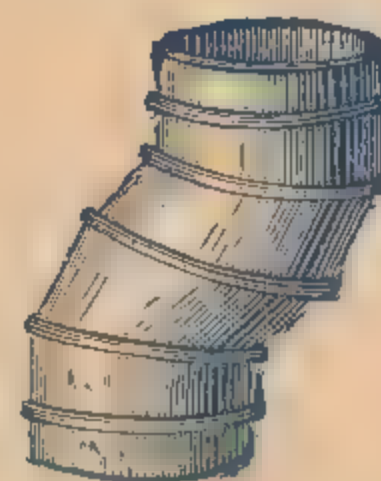
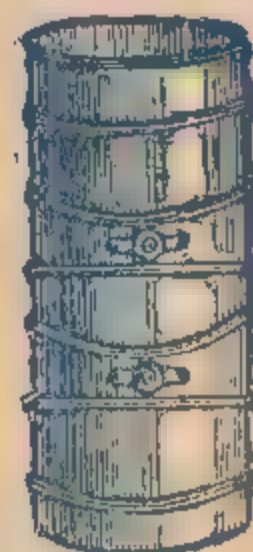
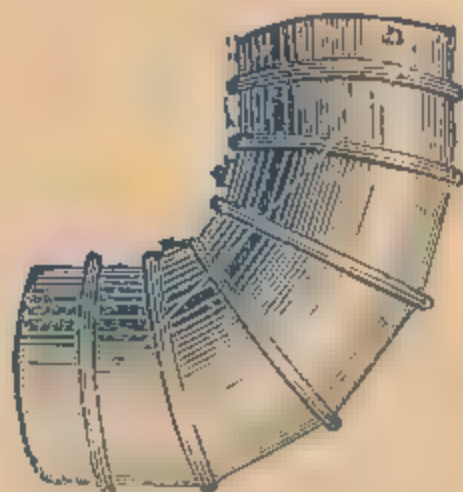
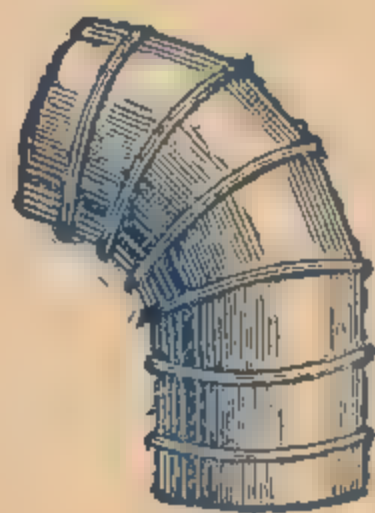
FLUE PIPING.—(REDUCED PRICES)



No. B6000.

In Black Iron.									
In lengths of two feet ... per foot	2	2½	3	3½	4	4½	5	5½	6inch.
	4½d.	5½d.	5½d.	6d.	7d.	8d.	9d.	10d.	1s.
In Enamelled Steel.									
In lengths of two feet ... per foot	1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d.					
In Galvanized Iron, 50% more than Black Iron.									

PATENT ADJUSTABLE ELBOWS.

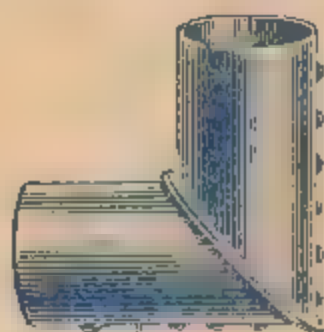


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOW MADE IN ENAMELLED STEEL.



No. B6002.

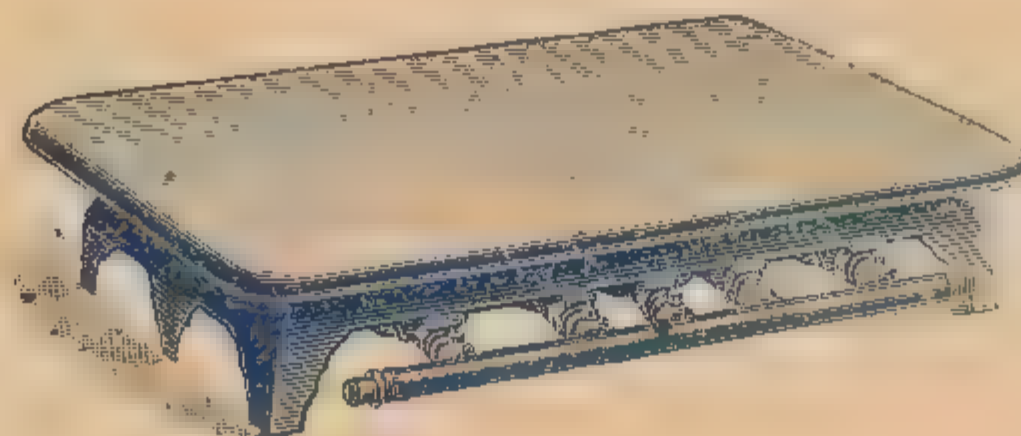
2	2½	3	3½ inch.
1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d. each.



NEW WORKS OF JOHN WRIGHT & CO., LIMD—INTERIOR VIEW OF FOUNDRY.

WRIGHT'S MUFFIN PLATES.

(HEATED BY GAS.)

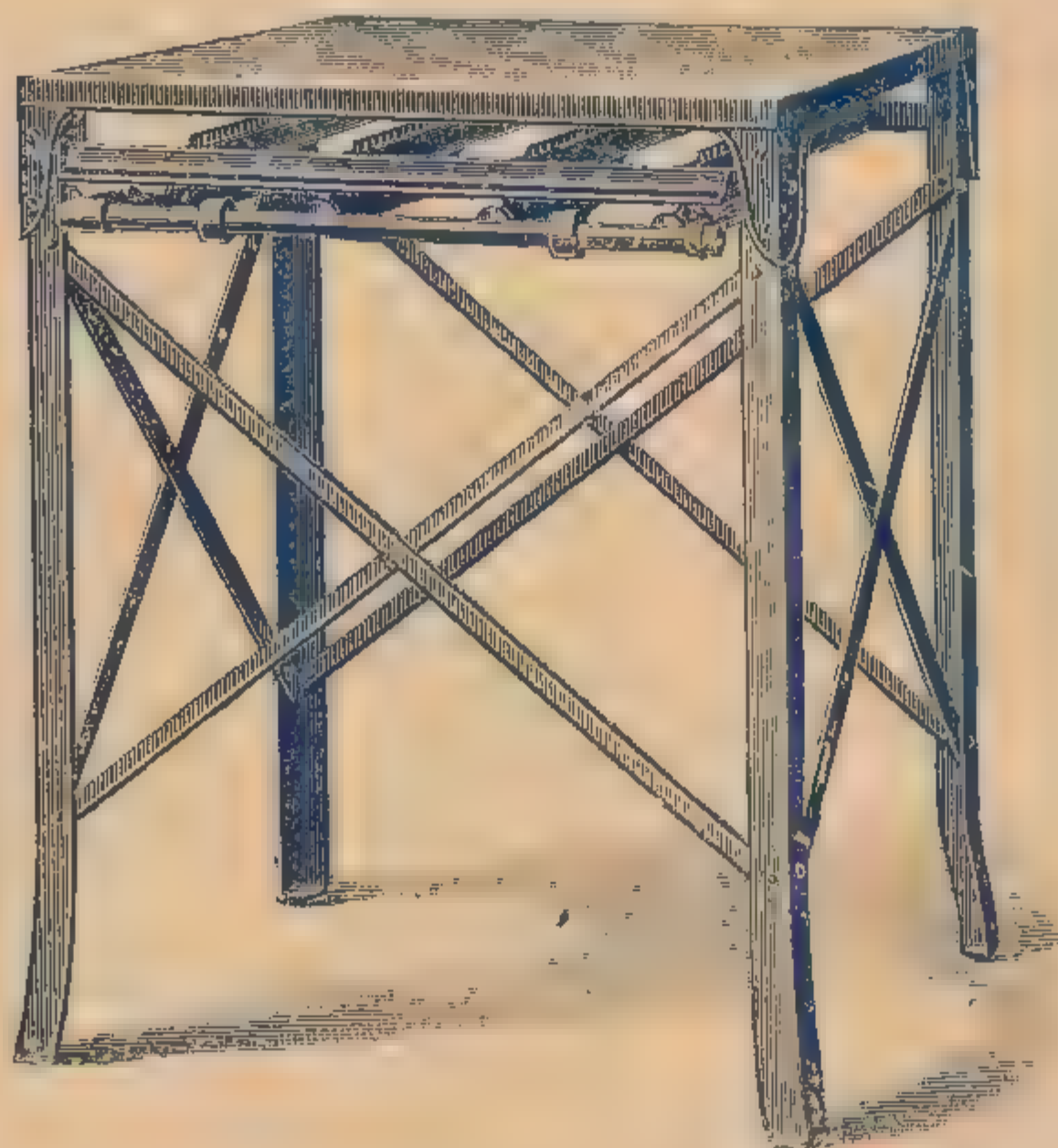


These Hot Plates can also be used as Lacquering Stoves, and they are made so that by removing the top flat plate the burners can be used for boiling, &c.

B940,	15 in. long	×	12½ in. wide,	with 2 boiling burners	...	...	...	25/-
B941	23 " "	×	12 " "	3 " "	...	...	...	35/-
B942	24 " "	×	18 " "	5 " "	...	...	...	55/-

WRIGHT'S GAS HEATED MUFFIN PLATE

(Suitable also for Lacquering Stove).



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

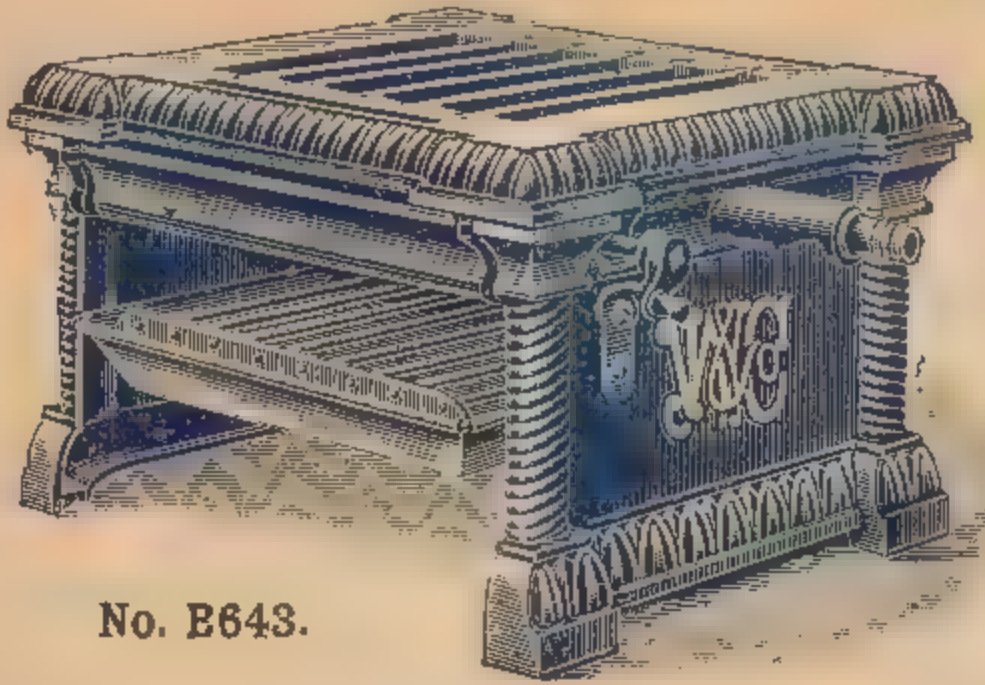
Gentlemen,—The Muffin Stove you made for us a short time ago is working satisfactorily. I can recommend it for similar work elsewhere.

Yours truly, p.p. THE BIRMINGHAM COFFEE HOUSE CO., LIMITED,
S. E. SHORT, General Manager.

Birmingham, August 30th, 1887.

PRICES ACCORDING TO SIZE.

WRIGHT'S RAPID GAS GRILLERS AND BROILERS.



No. B643.

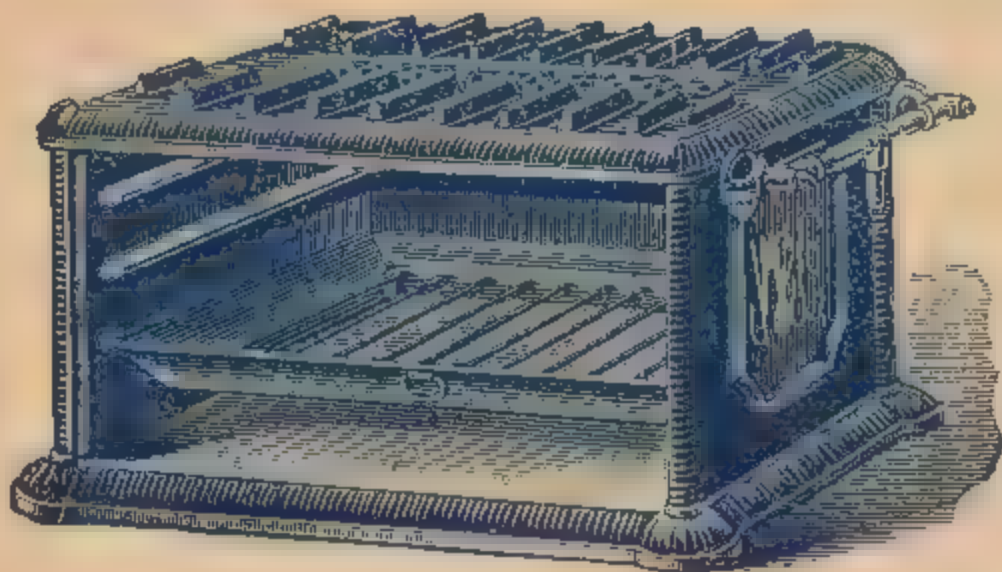
New Pattern.

This Griller is made and finished in the very best style, and has been specially designed to meet the demand for a very superior article. It is fitted with our patent mechanical adjustment, so that by simply turning the small handle at side once round, the Grill can be readily altered into a Hotplate or adjusted for Boiling, or *vice versa*.

No.	Dimensions.			Price complete with Pan and Grid.	
	Width.	Depth.	Height.	s.	d.
B643.	13	11½	8½	12	6
B645.	14½	13	8½	16	6

The above Grills are also made without patent adjustment, but with sliding Grill as fitted to No. 631.

Prices B643 10/6. B645 14/6.



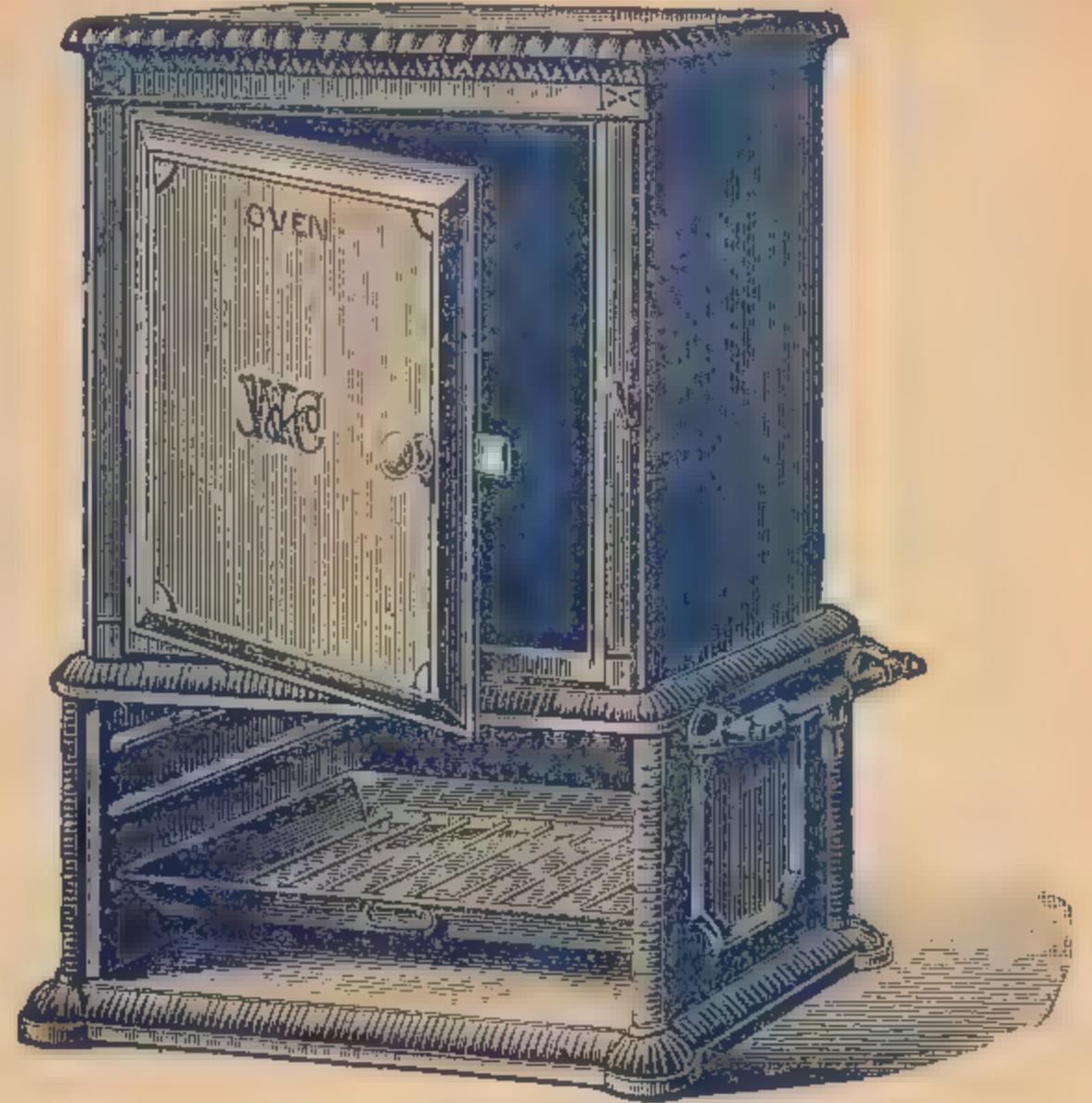
No. B631.

This Boiler is made entirely of Cast Iron, and is fitted with a most powerful burner. The waste heat is utilised for boiling. The smallest size will cook two chops and boil a kettle at the same time. The largest will cook a pair of small fowls and boil two kettles.

REDUCED PRICES.

No.	Outside Dimensions.			Price complete with Pan and Grid.	
	Width.	Depth.	Height.	s.	d.
B629	11½	8½	6½	6	6
B630	13	9½	9	10	6
B631	14	11½	9	13	0
B633	15½	12½	10	18	0
B635	17	12½	10	24	0

Nos. B633 and B635 are fitted with Doors.



Wright's Oven, for use with Broilers.

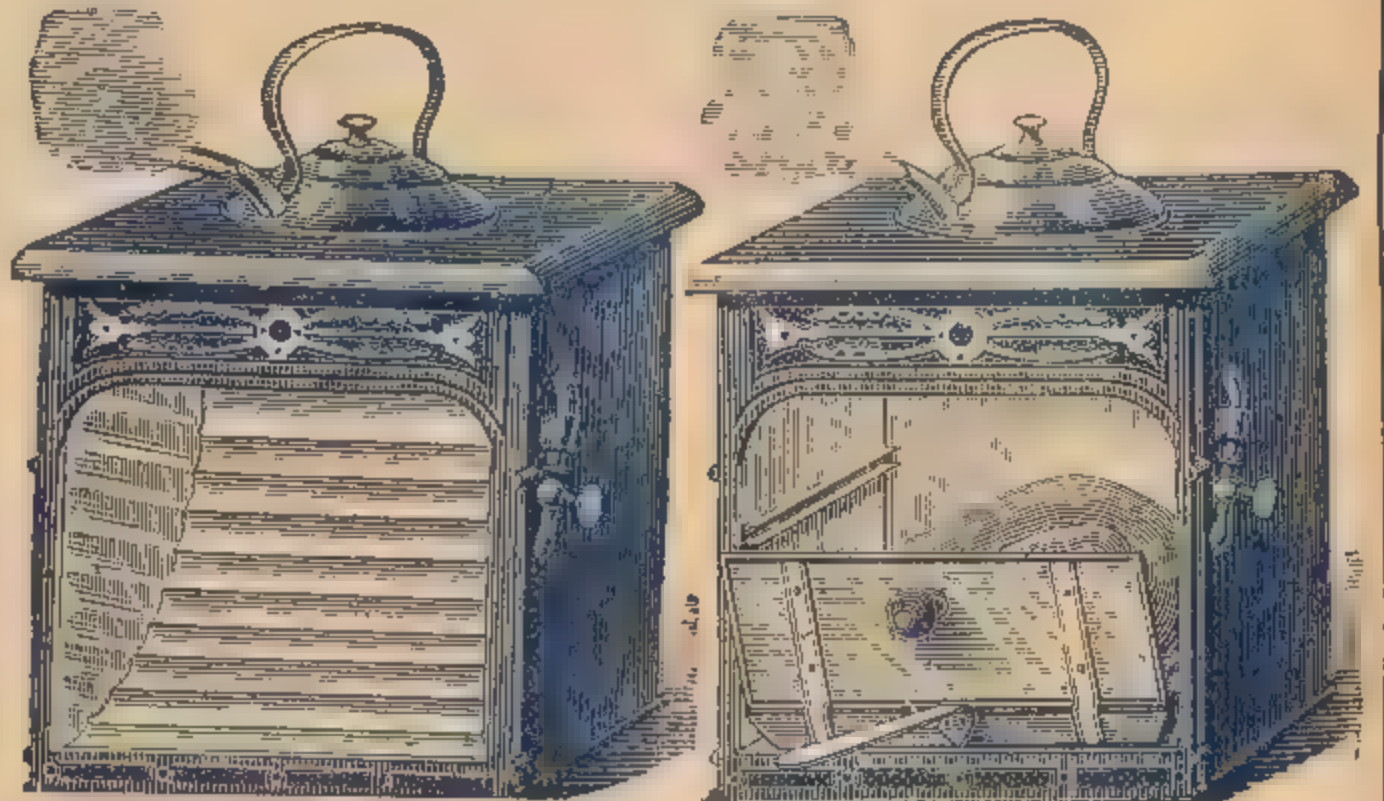
This movable Oven, which can be supplied to fit on to the top of Broiler as above, is a substantially made Oven, the frame, door and top being of cast-iron.

Size, 12in. wide by 10in. deep by 18in. high 14/6.

A cheaper form of Oven, made entirely of sheet-iron, can also be supplied.
Size, 11in. wide by 10in. deep by 8in. high 8/6.

THE "DUPLEX" GAS STOVE.

A COMBINED BROILER AND HEATING STOVE.
(REGISTERED.)



IN USE AS A HEATING STOVE.

IN USE AS A BROILER.

This Stove is beautifully finished with polished top, cast-iron front, and sheet-iron body, and is fitted with superior Tin Pan and Gridiron, and with movable Copper Reflector. The Reflector being movable, the Stove can be used either for cooking or heating, and is a most useful adjunct to every house. The Copper Kettle is of extra quality. It is not, however, so efficient a Broiler as the other Broilers described on this page.

No. B640.

Size—10in. by 10in. by 8in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Two-pint Copper Kettle 24/-

No. B641.

Size—13in. by 12in. by 9in.

Price Complete with Pan, Gridiron, Copper Reflector, and Three-pint Copper Kettle.. .. 35/-

WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED.)



No. B330,



No. B332.

The above will be found a very useful arrangement. They have been introduced by us to supply a long-felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first-rate design and finish.

No. B330.

Price	...	...	...	...	...	...	...	...	4/6 each.
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No. B332.

Price	...	...	...	...	...	...	...	5/6 each.
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TESTIMONIAL.

Gas Works Office, Pontlottyn, *via* Cardiff, 19th October, 1891.

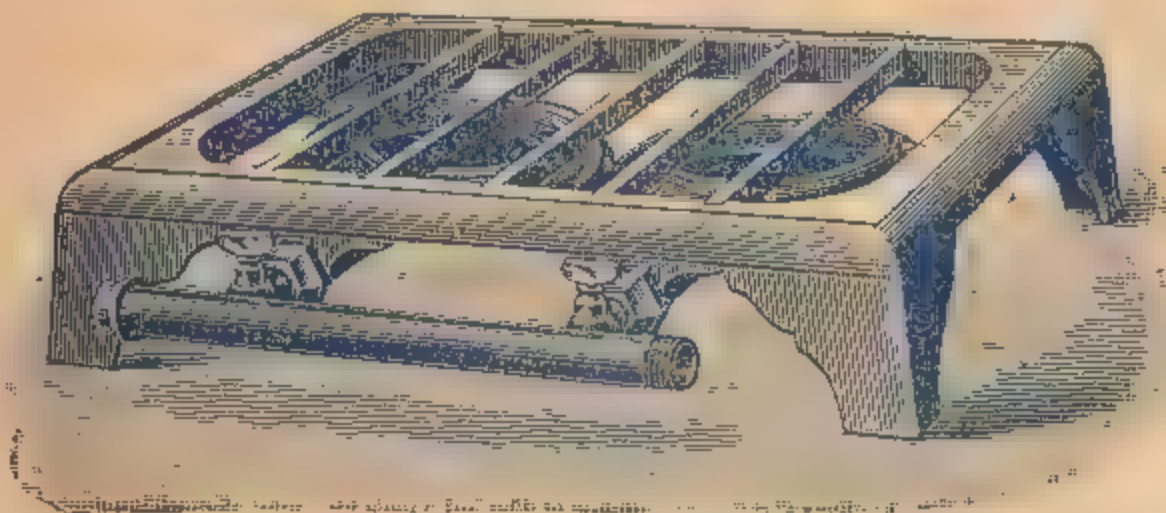
GENTLEMEN,

The Wall Gas Brackets are to hand. I have tested one this morning and am very pleased with results. They are well made, decidedly cheap, and a conveniently useful article for the purpose for which they are intended.

Yours very truly, THOMAS ACLAND, Manager and Secretary.

WRIGHT'S GAS HOT PLATES.

These Hot Plates are made specially strong, with Steel Bars on top, and are practically unbreakable. They are well finished with polished tops, and are made in sizes to suit every requirement. We can confidently recommend them as the best Hot Plates ever offered to the public.



No. B913.

A strong Hot Plate, with two ring burners, with tap to each.

Size 15in. by 12½in. ... 10/6 each.



No. B929.

Similar to No. B913, but fitted with concentric burners, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

Size 15in. by 12½in. ... 14/- each.



No. B930.

Fitted with three ring burners. Size 23in. by 12in.

Price 20/- each.



No. B931.

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size 23in. by 12in. ... Price 23/- each.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size 23in. by 12in. ... Price 31/6 each.

WRIGHT'S GAS HOT PLATES.



No. 933.

Fitted with one concentric and two ring burners.

Size 35in. by 12in. .. Price 35/- each.

This hot plate is made specially long to suit large utensils.



No. B934.

Fitted with four ring burners. Size 24in. by 18in.

Price 28/6 each.



No. B935.

Fitted with five ring burners. Size 24in. by 18in.

Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. .. Price 37/- each.

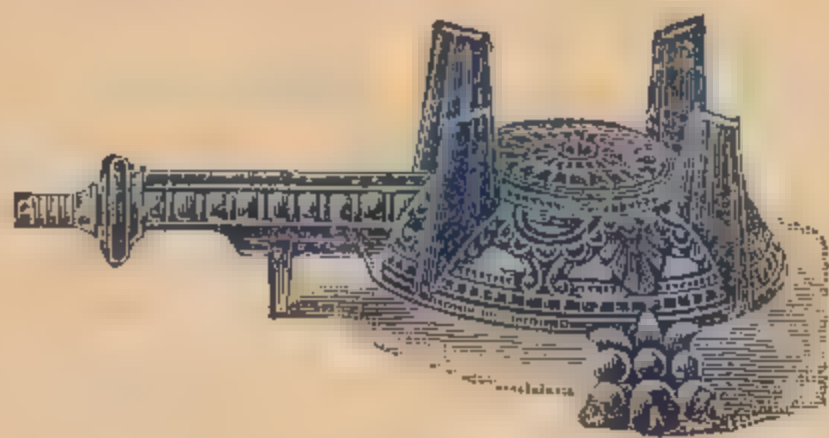


No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. ... Price 43/6 each.

WRIGHT'S GAS BOILING STOVES.

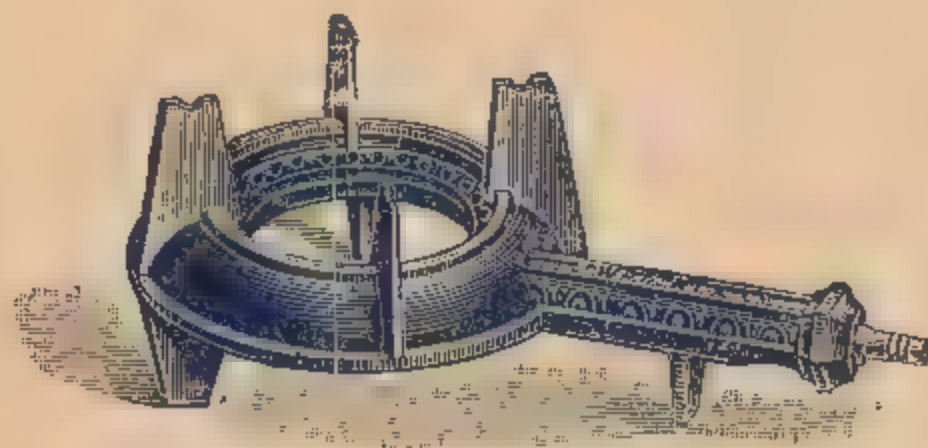


No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

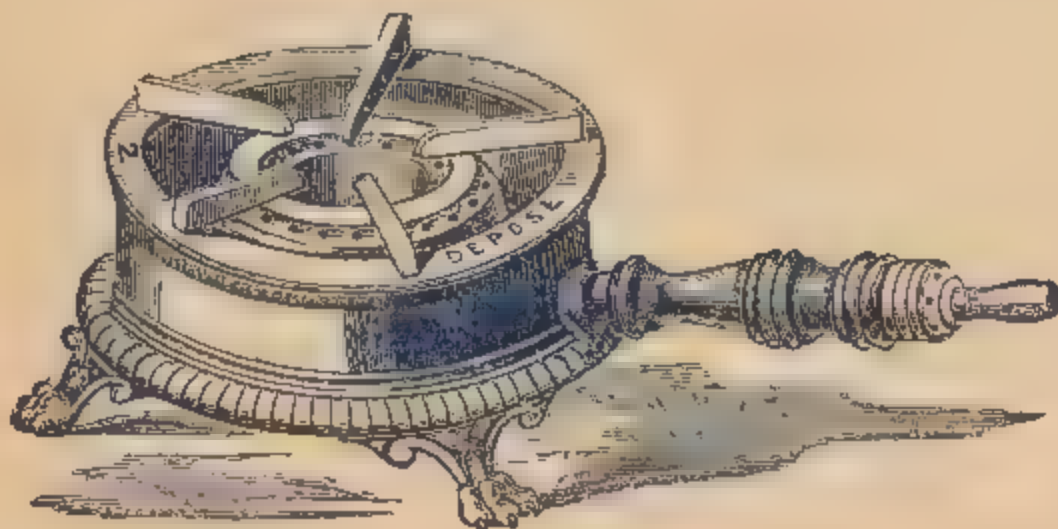
Diameter ... 4½ in.

Price 1/-



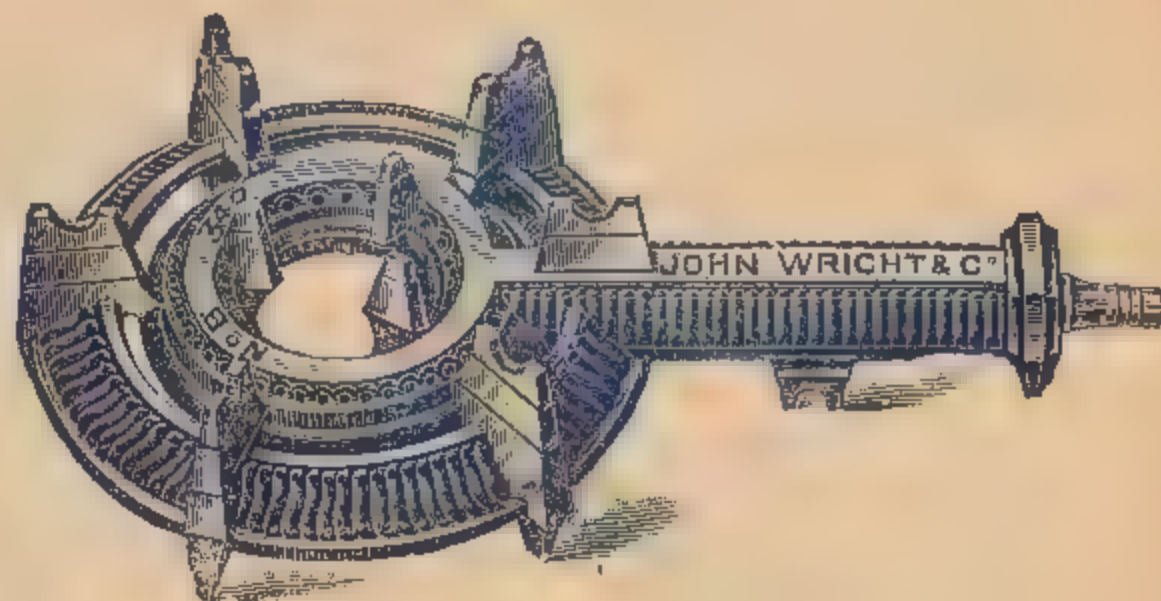
No. B320.

A cheap, strong Stove, cast in one piece, 6 in. diameter ... 1/6



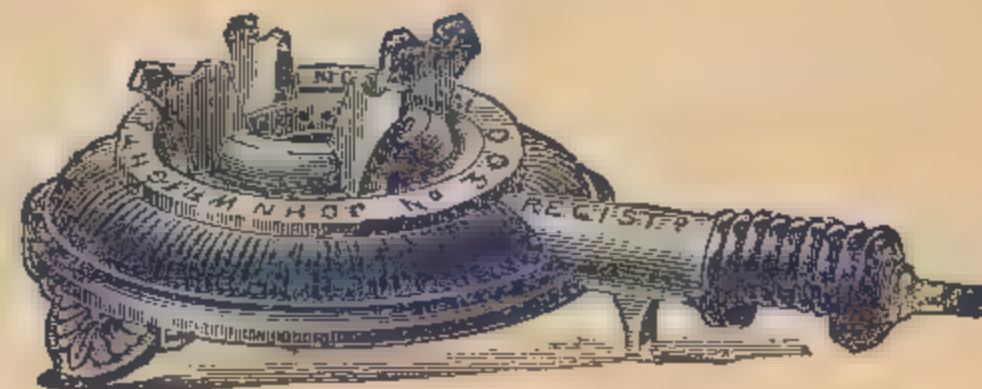
DEPOSE STOVES.

				s.	d.
No. B1	...	6½ in. diameter	...	2	6
No. B2	...	7½ in. „	...	3	3
No. B3	...	8 in. „	...	4	3
No. B4	...	9½ in. „	...	5	3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 29) and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

				s.	d.
No. B341	...	5½ in. diameter	...	1	9
No. B342	...	7 in. „	...	2	6
No. B343	...	9 in. „	...	3	6



No. B300.

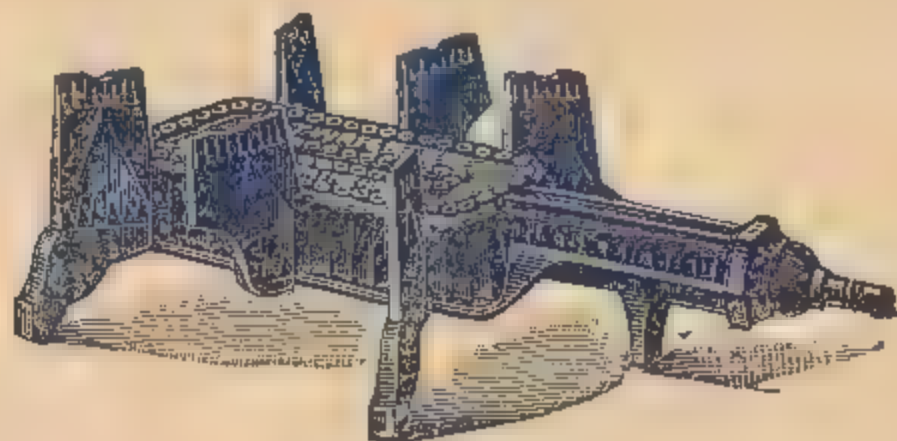
				s.	d.
No. B300	...	6½ in. diameter	...	1	9
No. B302	...	7½ in. „	...	2	9
No. B304	...	8½ in. „	...	4	6
No. B306	...	9½ in. „ with double ring burner	...	6	9

WRIGHT'S GAS BOILING STOVES.

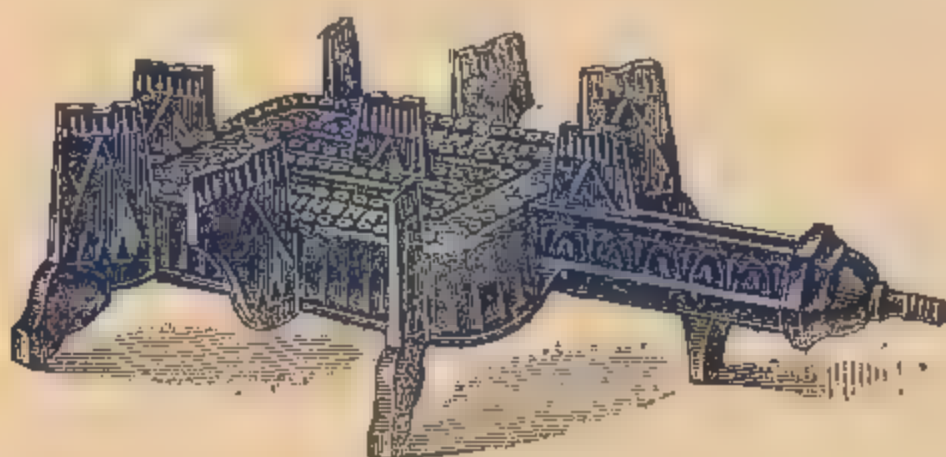
These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.



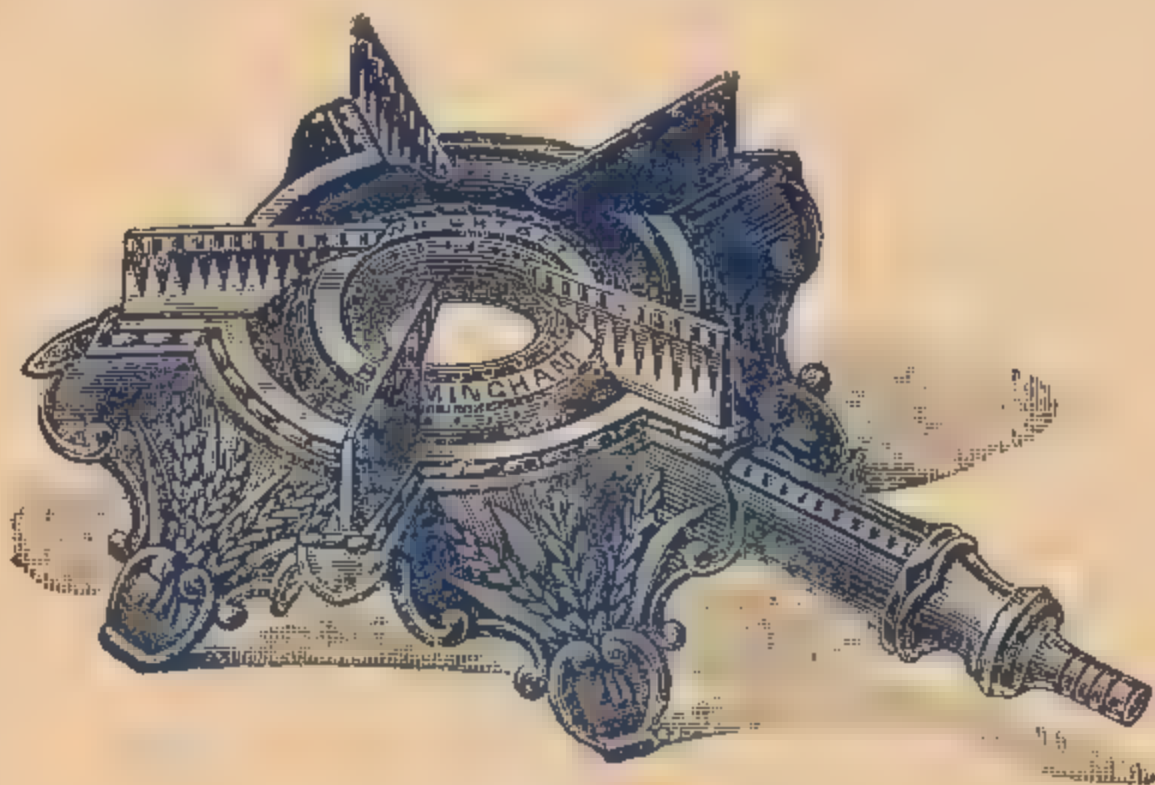
No. B309. Size, 10in. long x 5in. wide. Price 1/9.
No. B310. Size, 11½in. long x 6in. wide. Price 2/-.



No. B312. Size, 12½in. long x 6½in. wide. Price 3/6.



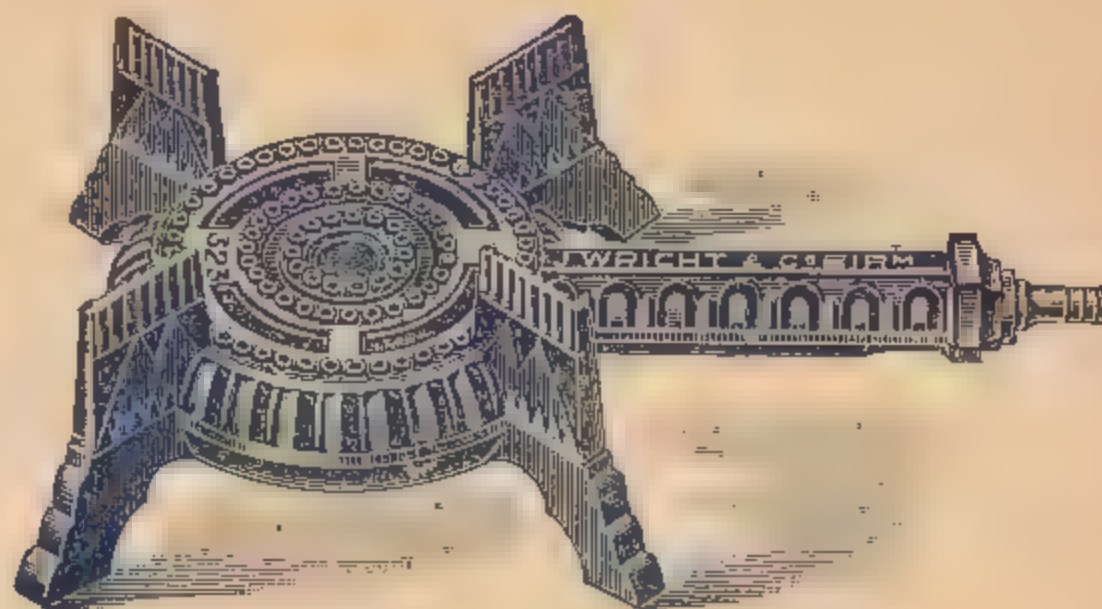
No. B314. Size, 15in. long x 8in. wide. Price 5/9.



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Height.	Price. s. d.
No. B315 ...	6½in.	3in.	3 0
No. B316 ...	8in.	3½in.	4 0
No. B317 ...	9in.	4½in.	5 0

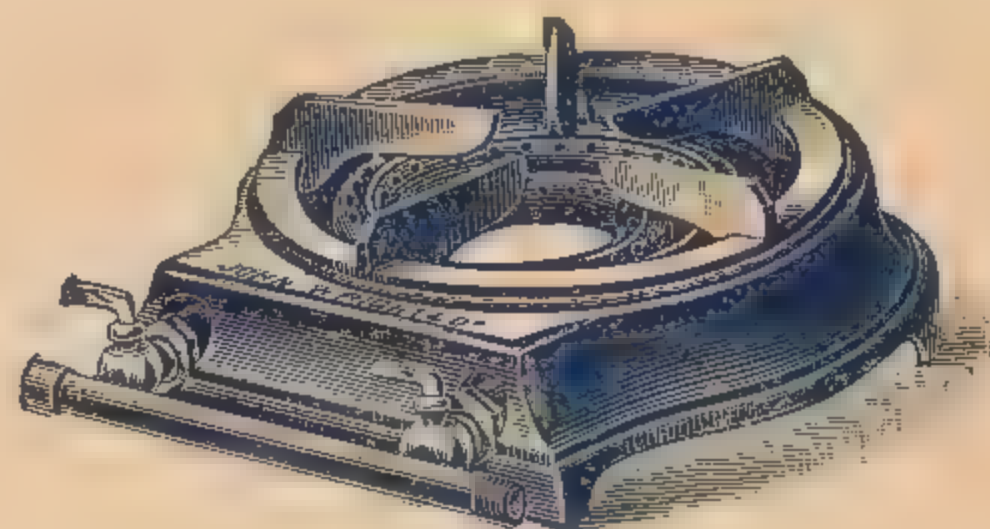


THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

		s.	d.
No. B321.	5in. wide x 10in. long ...	2	6
No. B322.	6in. „ x 12in. „ ...	4	0
No. B323.	8in. „ x 14in. „ ...	5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring ...	15	feet per hour.
Outer ring ...	25	„ „
Total ...	40	„ „

Diameter 12in.

Price 14/-

WRIGHT'S WATER HEATERS.

Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

WRIGHT'S PORTABLE "GAS FURNACES."

Suitable for Tea Meetings, Soup Kitchens, Mineral Water Manufacturers, Laundries, &c. These furnaces will be found very suitable where it is necessary to move them from place to place, as when not in use they can be readily detached and stored out of the way.



No. 1013.

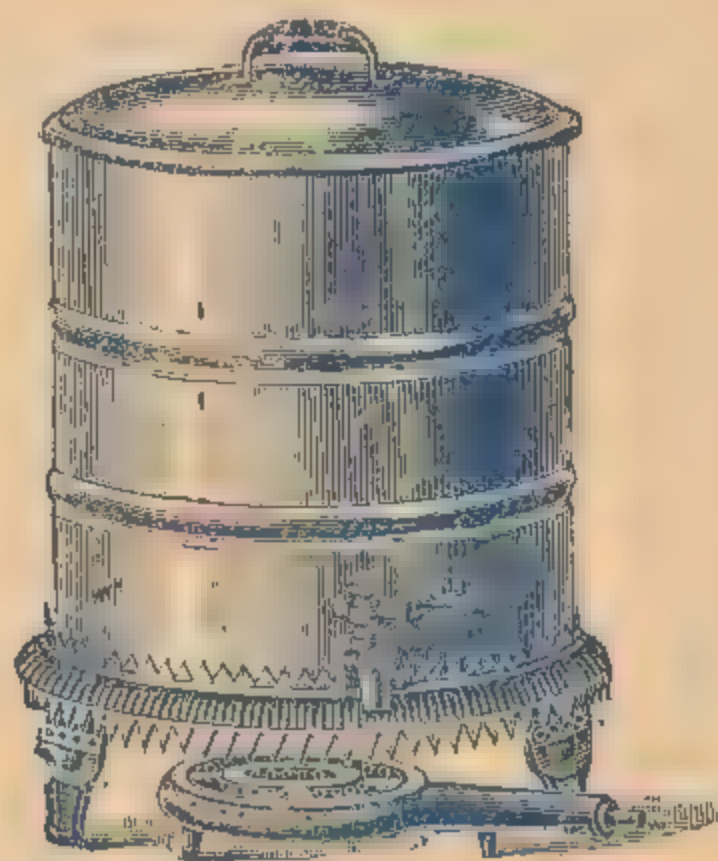
They can be had with Copper Pan, tinned inside, and also with draw-off cocks at a small extra charge.

Every furnace sent with Galvanized Cover unless otherwise ordered. Prices, 4/- 6/- 7/6 & 10/- for each size respectively.

Sizes.	Complete with Burners.	Galvanized Pan as sketch.	Copper Pan.
10 gals.	"	42/-	58/6
15 "	"	54/-	82 6
20 "	"	63/-	102/-
30 "	"	92/-	152/-

WRIGHT'S "SIMPLEX" WATER HEATERS.

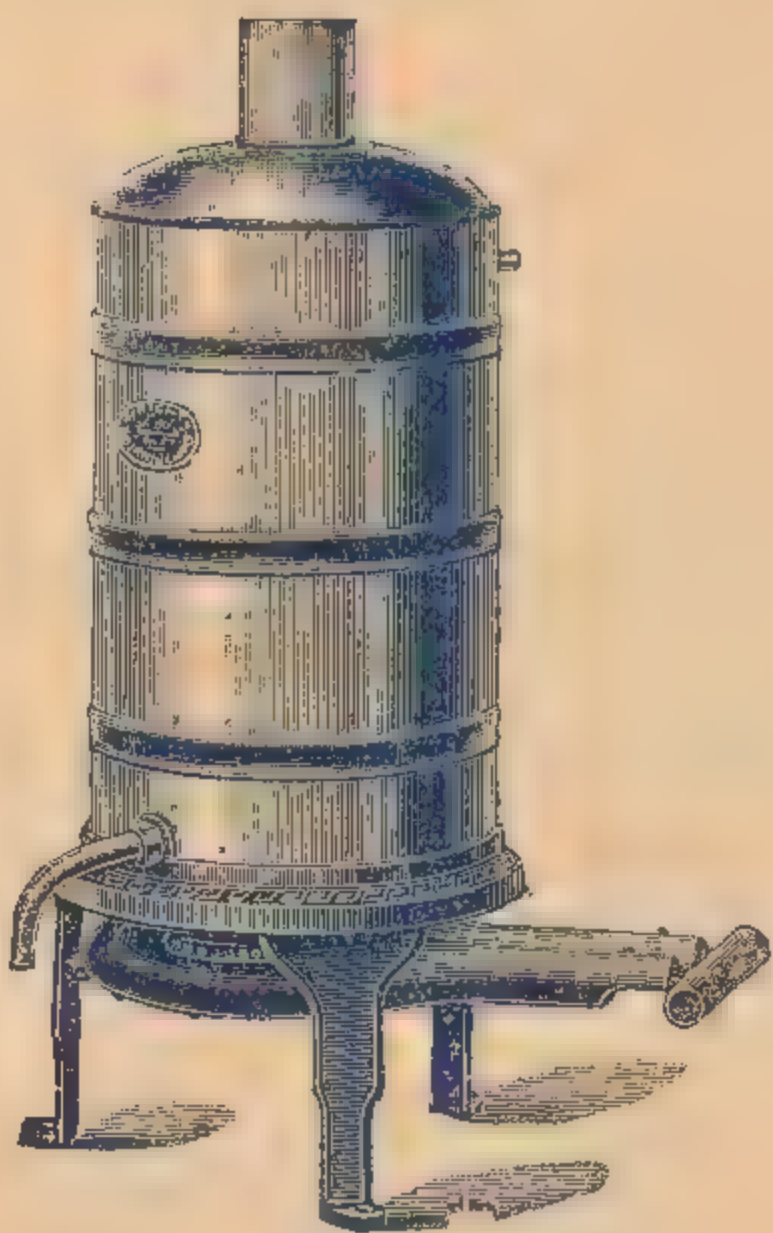
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 gals.	16 gals.
Price, in Galvanized iron, complete with burner	37/6	50/-
Ditto, in stout copper, tinned inside	45/-	70/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

The Heater is now made with straight legs, so as to take up as little room as possible.

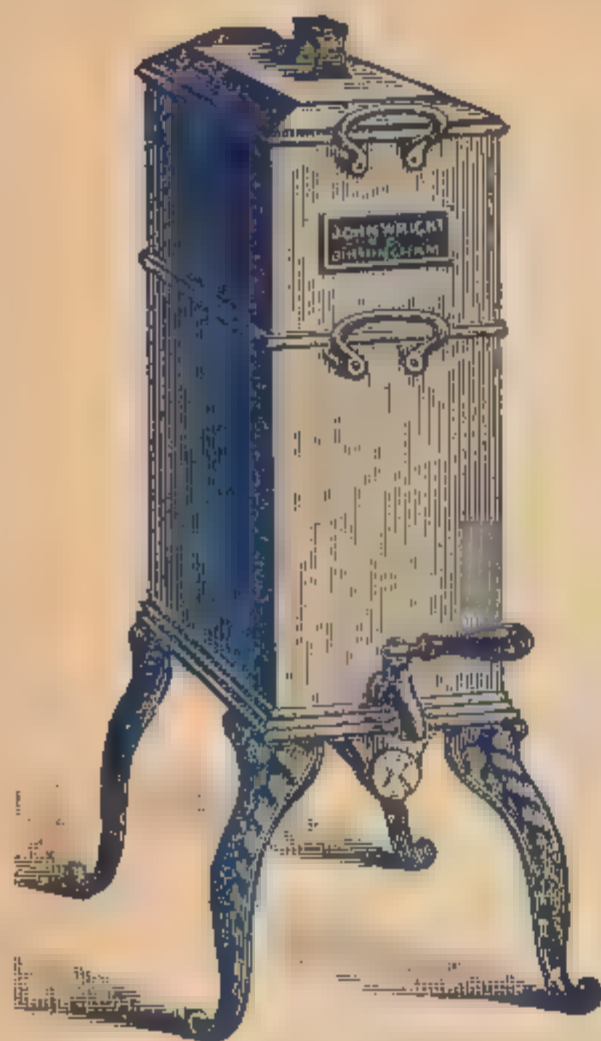
No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

COMBINED BOILER AND STEAMER.



A1002.

(MADE OF STRONG COPPER.)

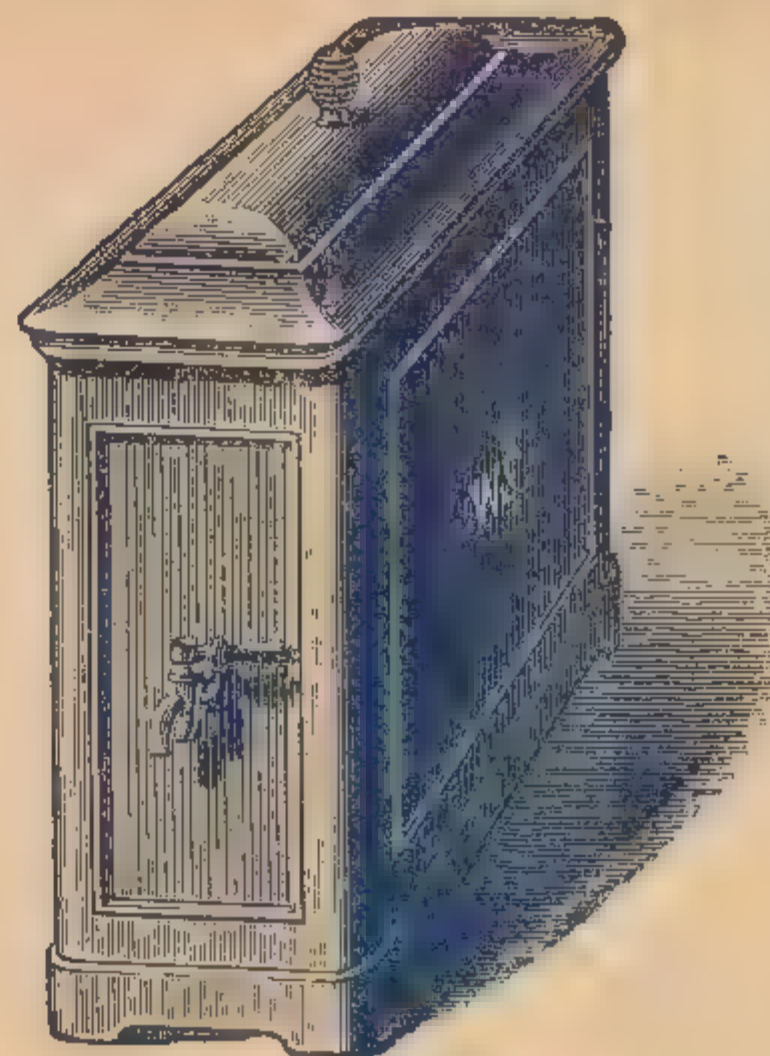
This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

	Sizes complete.			Capacity of Boiler	PRICE.		
	Long	Wide	Deep.		£	s.	d.
A1002	12 in. by 6 in.	by 16½ in.		3 gallons.	3	5	0
A1004	14 in. by 6 in.	by 16½ in.		3½ "	3	10	0
A1006	16 in. by 6½ in.	by 17½ in.		4½ "	3	15	0
A1008	20 in. by 7 in.	by 18 in.		6 "	4	0	0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker

For No.	405	407	410	415	420	425	440	Cooker,
	65/-	65/-	65/-	70/-	70/-	75/-	80/-	

WRIGHT'S WATER BOILER.



No. B711.

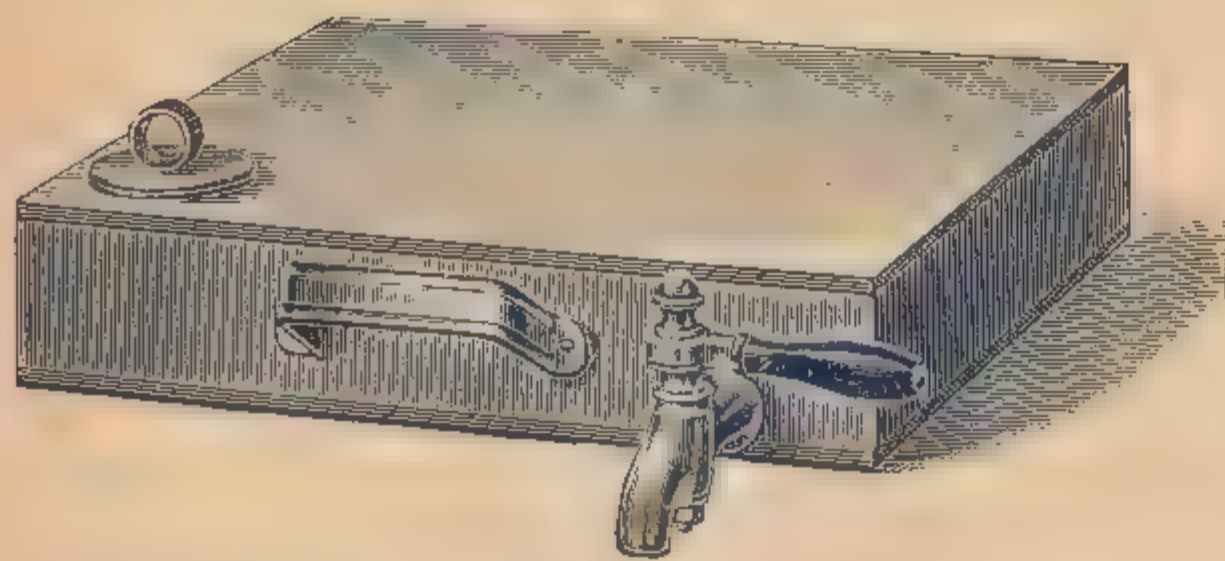
This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

It is not a rapid heater, and from the comparatively small consumption of gas it may with safety be used in a bath room.

4 gallons	...	...	...	...	£2 10 0
9 "	...	...	...	...	£4 0 0
13 "	...	...	...	...	£5 15 0

WRIGHT'S COPPER WATER BOILER.

HEATED BY WASTE HEAT FROM COOKER, MADE IN POLISHED COPPER AND TINNED INSIDE.

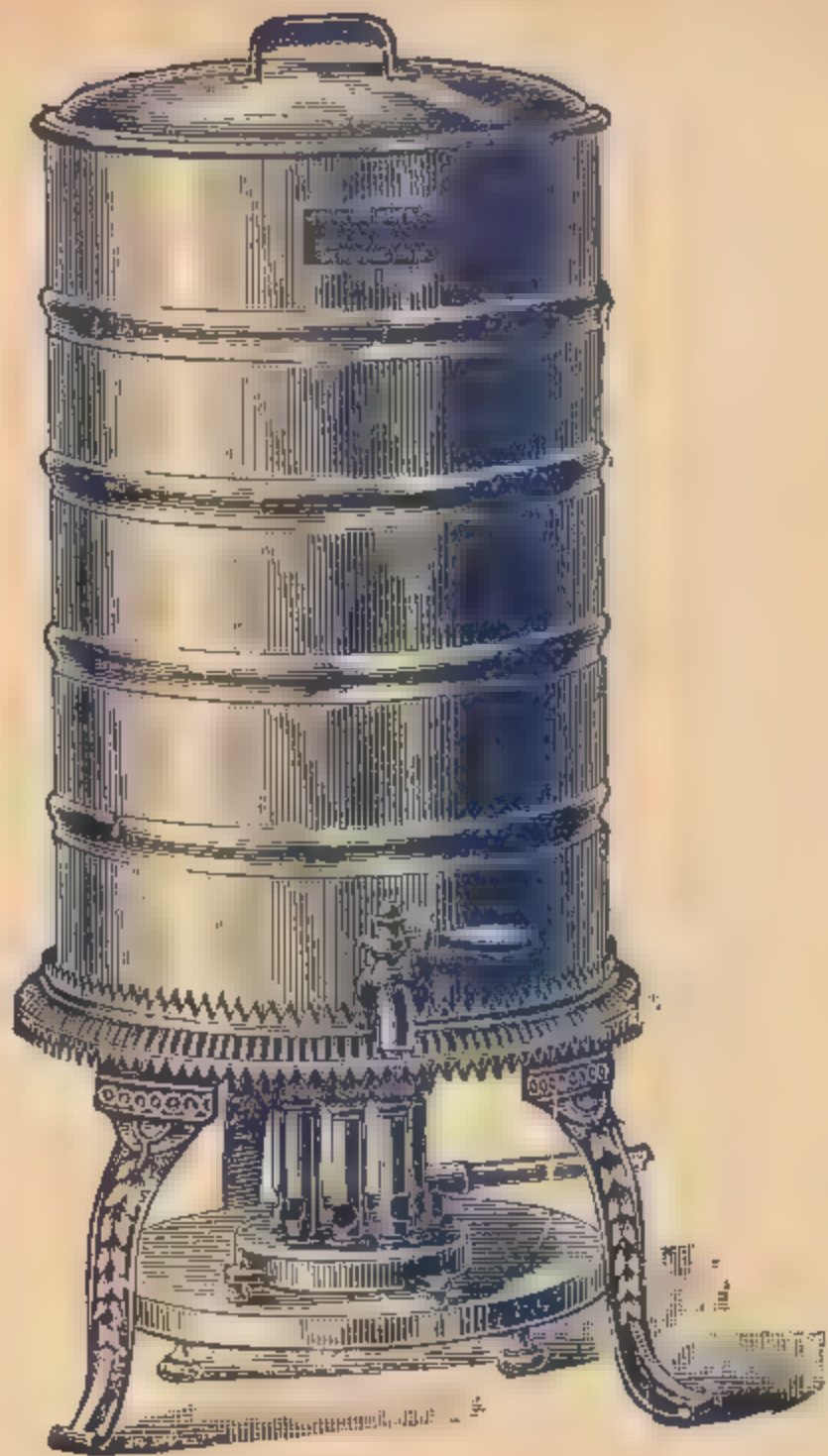


No. A1003.

For use with Cooker.	Capacity.	Price.
No.	About	
405	1 Gallon.	30/-
407	1½ "	
410	1½ "	
415	2 "	35/-
420	2½ "	
425	3 "	40/-
440	3 "	

This Water Boiler is made to fit on to our Eureka Cooker (see page 10). It fits into the space between top of Oven and Hot-plate, and is heated by the waste heat from crown of oven. Thus, during the time that the meat, &c., is being cooked in the oven, a sufficient supply of warm water for washing up, &c., is being obtained in the water boiler, and without any extra expenditure of gas. The boiler is made in strong copper and polished.

WRIGHT'S PATENT MULTI-CELLULAR RAPID BOILER.



This Boiler is designed to meet a want, experienced not only in Bath Rooms, but in Kitchens, Restaurants, Coffee Houses, Lavatories, &c., for an efficient Boiler that will, in a few minutes, supply a large body of hot water, of any temperature up to boiling point. It is made of stout Copper, tinned inside, and will heat water to the boiling point at the rate of **one gallon in five minutes**, being quicker than any other similar Water Boiler made.

From the bottom of the Boiler a large number of cells project, each being full of water, and exposing a large heating surface to the direct action of the flame. A full supply of gas is necessary, and in no case should the pipe be less than $\frac{1}{2}$ inch.

It is made as drawn, with a single case, but this having no flue is not suitable for bath rooms unless they are very thoroughly ventilated. It is also made double-cased with flue, and in this form it heats more rapidly, and may safely be used in any room.

PRICES.

	No. B1020.	No. B1022.
	8 Galls.	16 Galls.
Complete with Burner	£4 0 0	£6 15 0
Ditto, but with double case and flue	£5 0 0	£8 15 0

WRIGHT'S PATENT MULTI-CELLULAR RAPID KETTLE.



No. B13.

This Kettle is similar in principle to Wright's Multi-cellular Boiler.

It is designed to meet a want experienced in Restaurants, Coffee Houses, Lavatories, &c., and many other places where, in a few minutes, a supply of hot or boiling water is required.

It is made of stout Copper, tinned inside, and with a sufficiently powerful burner will boil water at the rate of,

1 GALLON IN 5 MINUTES,

being quicker than any other similar Kettle made.

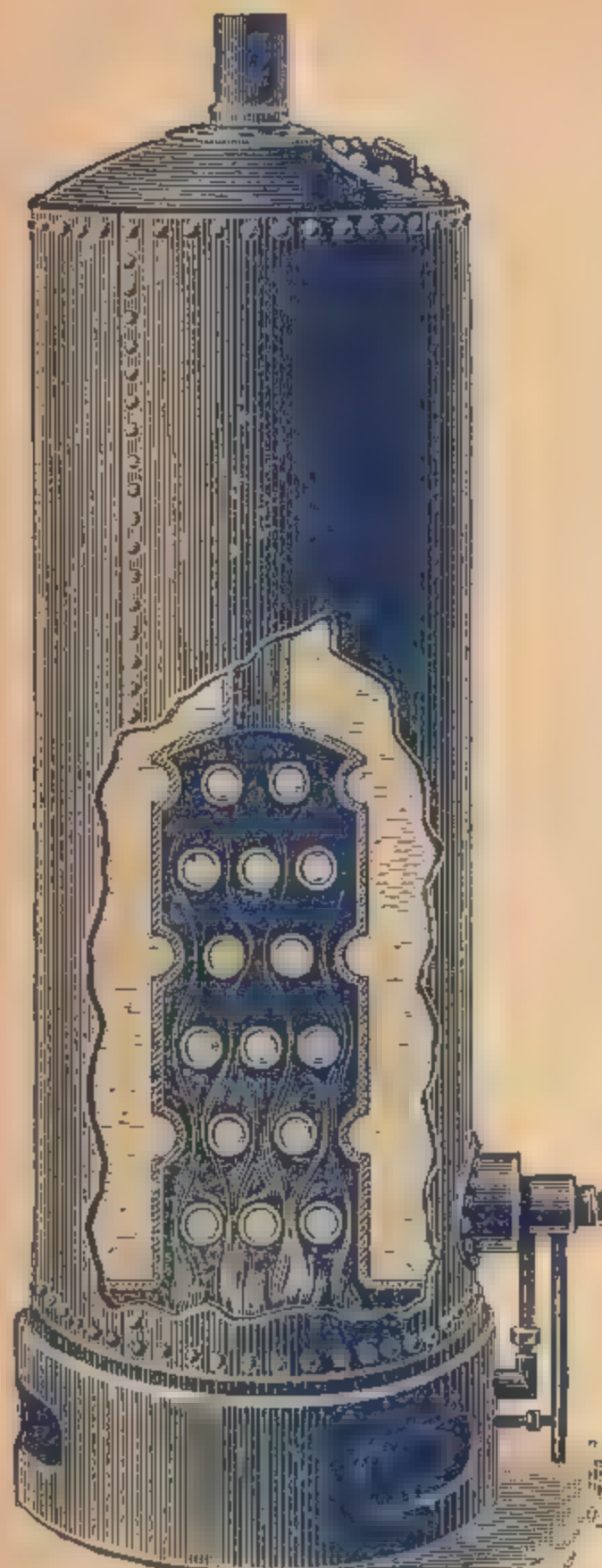
From the bottom of the Kettle a large number of cells project, each being full of water and exposing a large heating surface to the direct action of the flame. To obtain the best results a full supply of gas is necessary.

PRICES.

	Each,
2 Quart	19/-
3 "	25/-
4 "	27/6
5 "	32/6

Wright's Automatic High Pressure Circulating Gas Boiler.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



This heater is designed to deliver hot water by means of pipes to any part of a house. The apparatus consists of a multitubular boiler and a strong rivetted steel cistern (tested to 30 lbs. to the square inch), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator, which automatically shuts off or turns on the supply of gas, as the temperature of the water rises above, or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140°, the gas is lighted, and when the temperature of the water rises to that point, the automatic valve (having been adjusted) cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 25 lbs. per square inch.

Directions for Adjusting the Automatic Regulator.

The apparatus is sent out with the Regulator adjusted to deliver water at a medium temperature. The Regulator is fastened in its place by a strip of copper. If it is desired to alter the temperature, the copper strip must be unsoldered; to increase the temperature, turn the button slightly to the left; to lower the temperature, turn slightly to the right.

When once the Regulator is adjusted, the temperature of the water will be maintained at the desired point.

No. A1024

Price, complete with Summerskill's Patent Automatic Valve ... £7 10s. 0d.

The drawing on next page shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described above.

The Circulating Boiler is shown fixed in the scullery; delivery pipes from same are shown delivering hot water to the various parts of the house. When hot water is drawn from any tap, no matter how far from the heater, cold water from the cold water tank will replace the hot water drawn off, and acting on the valve, the gas will at once be turned on till the cold water is raised to the desired temperature, when the gas will be automatically cut off.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any *Instantaneous Water Heater*.

The advantages of this system, as compared with *Instantaneous Water Heaters*, are as follows:—

- 1st.—A large body of hot water is always at hand ready for immediate use, whereas even in the largest *Instantaneous Heaters* a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an *Instantaneous Heater*.
- 3rd.—Very large gas pipes must be put in to supply the *Instantaneous Heaters*—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in *Instantaneous Heaters* is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk, nor need the apparatus (as in the case of *Instantaneous Water Heaters*) be used in the Bath Room, where the ventilation is not always good.
- 5th.—With the High Pressure Cylinder the whole house can be supplied by the one apparatus. With *Instantaneous Heaters* a separate apparatus is necessary wherever hot water is desired.

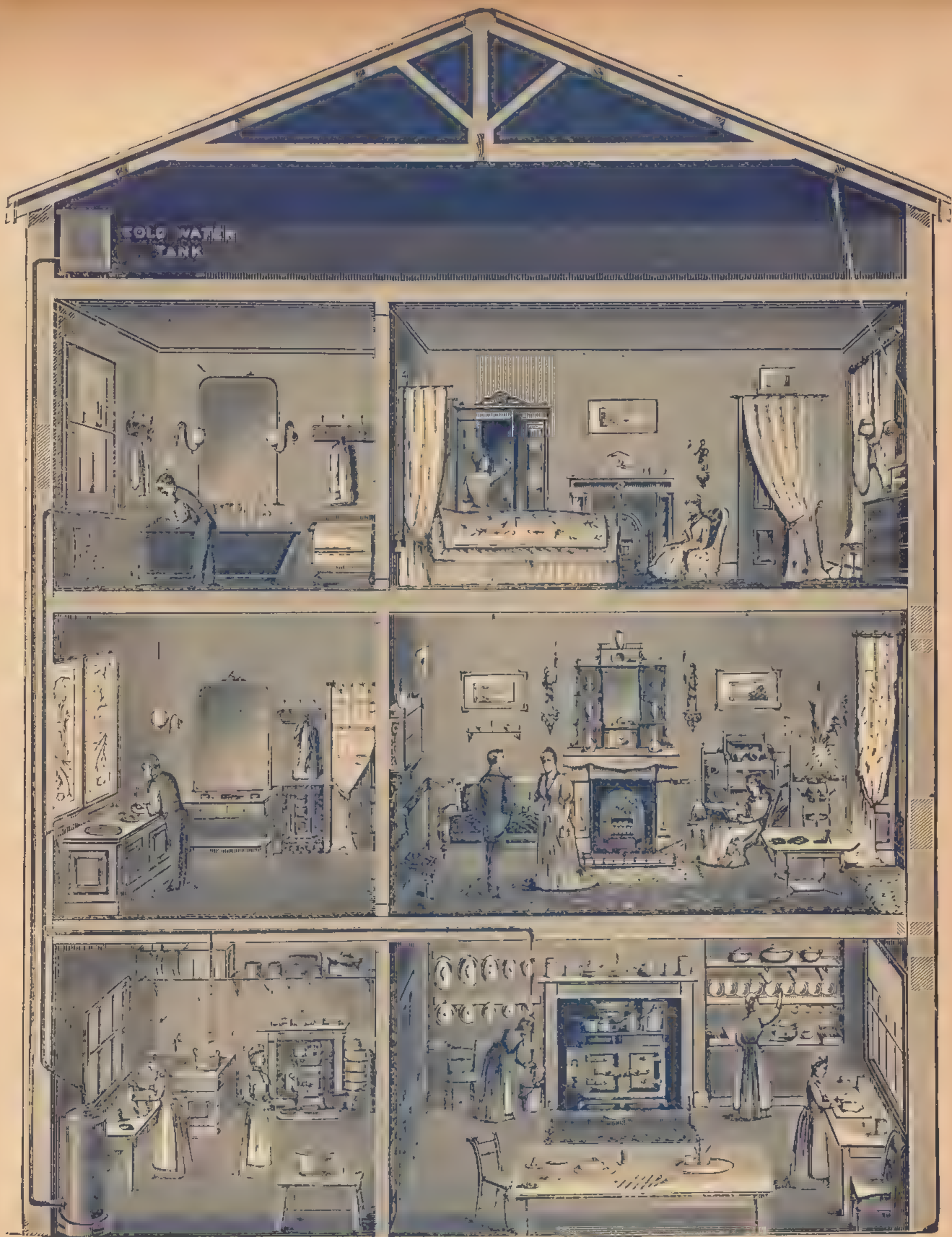
TESTIMONIAL.

2, MARLBOROUGH STREET, DEVONPORT, August 13th, 1894.
GENTLEMEN,—I am more than pleased with the 1024 Automatic Circulating Boiler you supplied me with a short time since, its efficiency has far exceeded my most sanguine expectations. I fixed the same for a Ladies' and Gentlemen's Hair Cutting Establishment in the town, and was very much afraid when so doing it would not do what was required of it, but having since given it a practical trial, am more than delighted with the working. It keeps in constant supply 9 Shampooing Basins, 1 Bath, 1 ordinary Wash-hand Basin and also 2 Saloons, with all shaving water, so you will see it does no small amount of work, and it is impossible to speak too highly of it. I can thoroughly recommend it wherever an instantaneous heater is required. The automatic valve is an excellent addition. You are quite at liberty to make use of this letter.

Yours truly, WILLIAM TRUSCOTT.

P.S.—One of the greatest features is that there is no odour whatever from burnt gas (when in use), so very prevalent with most instantaneous heaters.

Messrs. John Wright and Co., Limited, Essex Works, Birmingham.



Sectional drawing of House, showing the distribution of Hot Water in the various rooms, by means of Wright's High Pressure Circulating Gas Boiler.

WRIGHT'S COOKING UTENSILS.

Specially adapted for Gas Cooking Stoves.

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, and with the wearing parts of strong Copper. They are well finished, and are specially made for standing really hard work.



No. E12 Kettle.
With Copper Bottom.

2 Pints	...	...	2/3 each.
3 "	...	...	2 8 "
4 "	...	...	3/4 "
6 "	...	...	4 3 "
8 "	...	...	4 8 "
10 "	...	...	5/- "



No. E9 Kettle.

With Copper Sides and Bottom.

3 Pints	...	..	3/4 each.
4 "	...	...	3/9 "
6 "	...	...	4 3 "
8 "	...	...	4 8 "
10 "	...	...	5/6 "
12 "	...	...	6/- "



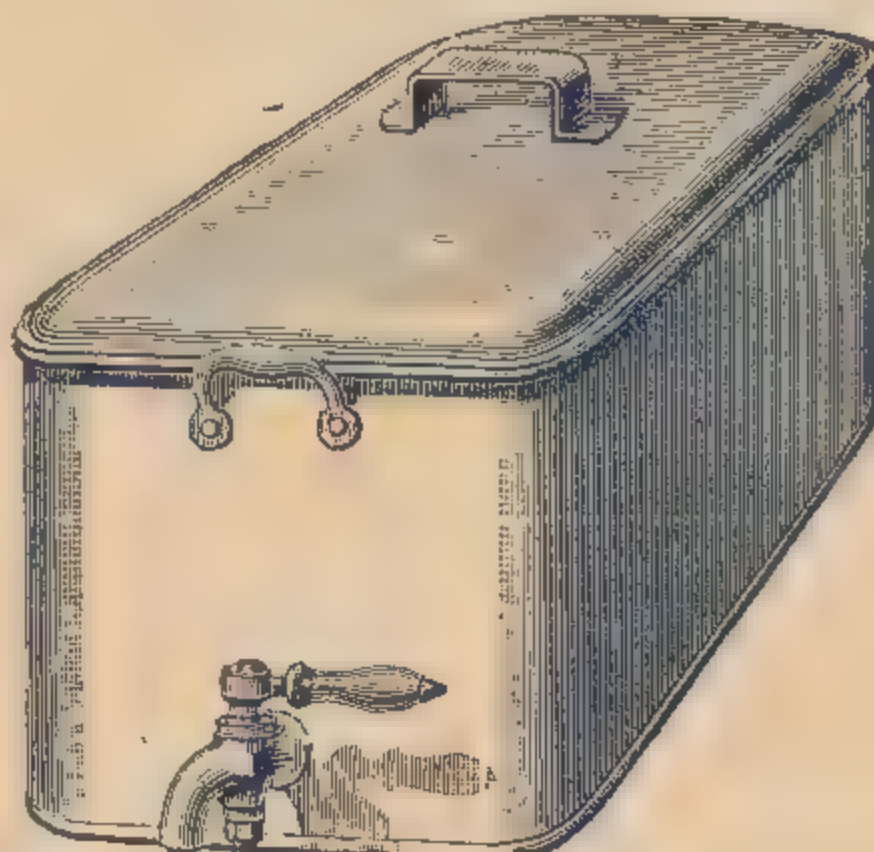
No. E106.

EXTRA STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

				Steamers and Saucepans complete.
1 Quart	...	...	...	4/3
2 "	...	...	...	4 9
3 "	...	...	...	6/-
4 "	...	...	...	7/-
5 "	...	...	...	8 6
6 "	...	...	...	9/6

By removing the top compartment this Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS, With Copper Bottoms and Draw-off Cocks with Ebony Handles.



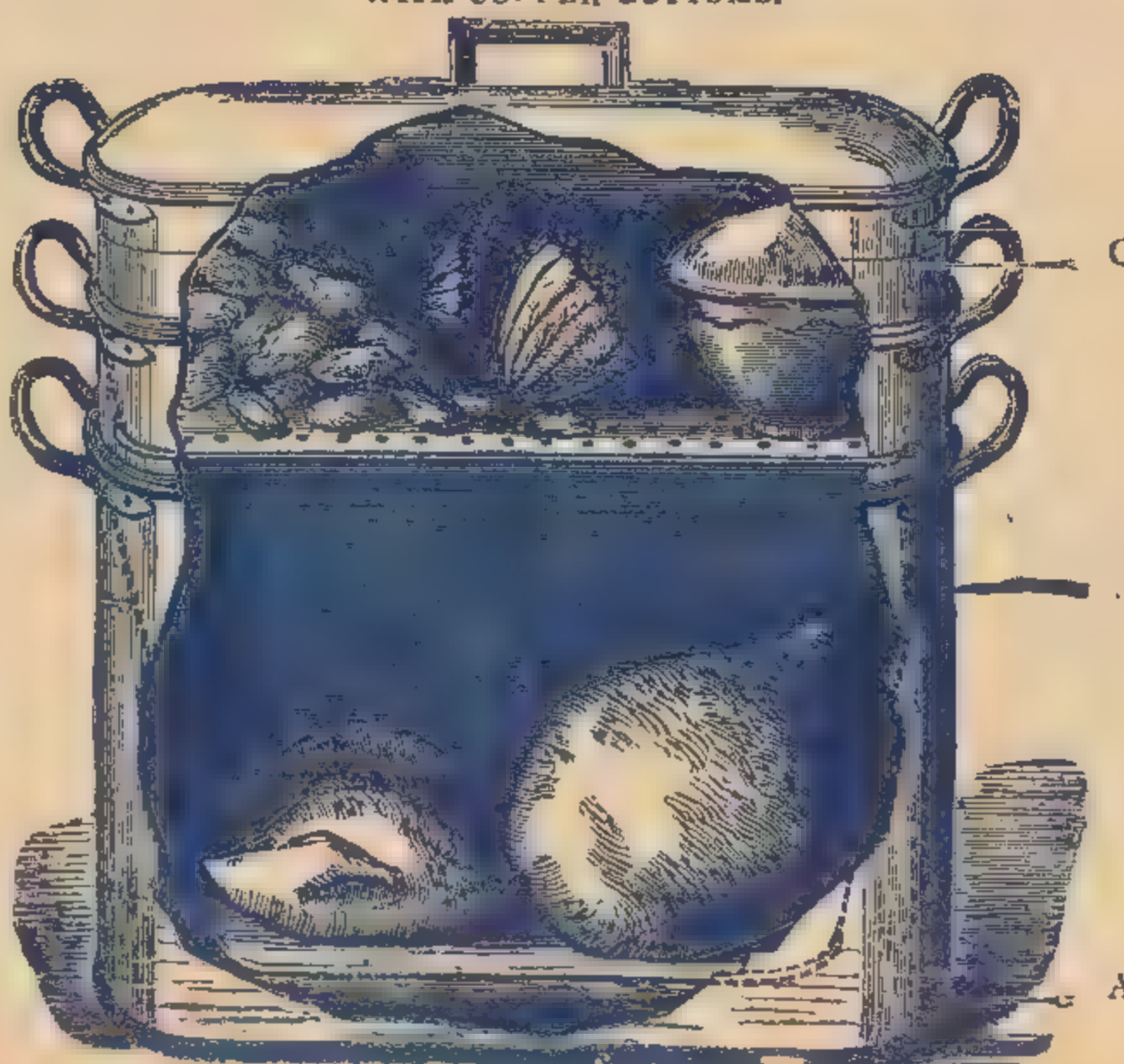
No. E108.

3 Gallon	...	10/6
5 "	...	12/6
7 "	...	14/6

STRONG BLOCK TIN STEAMERS WITH COPPER BOTTOMS.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers. A joint or Poultry is placed in the compartment (B) into which the steam enters through holes near the top.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.



PRICES..

No. E100.	—16-inch long,	25/-
No. E101.	18-inch "	30/6
No. E102.	—23-inch "	37/6

ENAMEL STEEL COOKING UTENSILS.

These Utensils are confidently recommended for use with Gas Stoves. They are light, cleanly, durable, and not liable to chip.



No. E15. SAUCEPAN, with Lip and Tin Cover.

4½	5½	6-inch.
10d.	1/-	1/3



No. E16.

BELLIED SAUCEPAN with Tin Cover.

8	5	7	9	13 pint.
2/6	3/2	4/-	5/-	6/-



No. E17. STEWPAN, with Tin Cover.

2	3	4	5	7	9 pint.
1/1	1/4	1/9	2/-	2/9	3/6



No. E20. PIE DISH.

10	12	13½ inch.
1/3	1/8	2/-

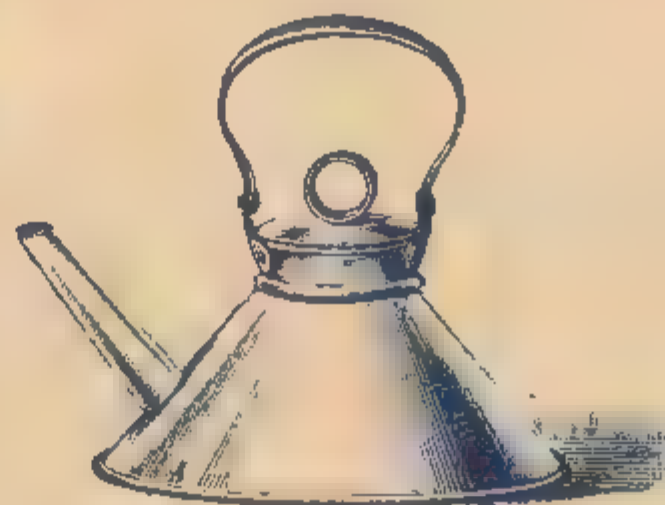
All the Utensils in above column are of ENAMELLED STEEL.

TIN UTENSILS.



No. E6.—This Kettle is intended for those who require a cheap Kettle. It necessarily is not so well finished or so strong as the more expensive ones.

1 Pint	...	...	8d. each.
2 "	...	...	10d. "
3 "	...	...	1/- "
4 "	...	...	1/2 "
6 "	...	...	1/6 "



No. E7.—This is a new and cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint	...	...	10d. each.
4 "	...	...	1/4 "



No. E10.—This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart	...	...	2/- each.
3 "	...	...	2/8 "
4 "	...	...	3/4 "
5 "	...	...	4/2 "



No. E21. TINNED WIRE BASKET, for Frying Fish, &c.

7 inch to fit No. 17 Stewpan, 6 pint, 1/5 each.
8 inch to fit No. 17 Stewpan, 8 pint, 1/7 each.

STRONG COPPER KETTLE.



No. E11.—This Kettle is of extra strength and very superior finish.

2 Pint	...	...	...	3/- each.
3 Pint	...	...	...	4/3 "

WRIGHT'S GAS BATHS.

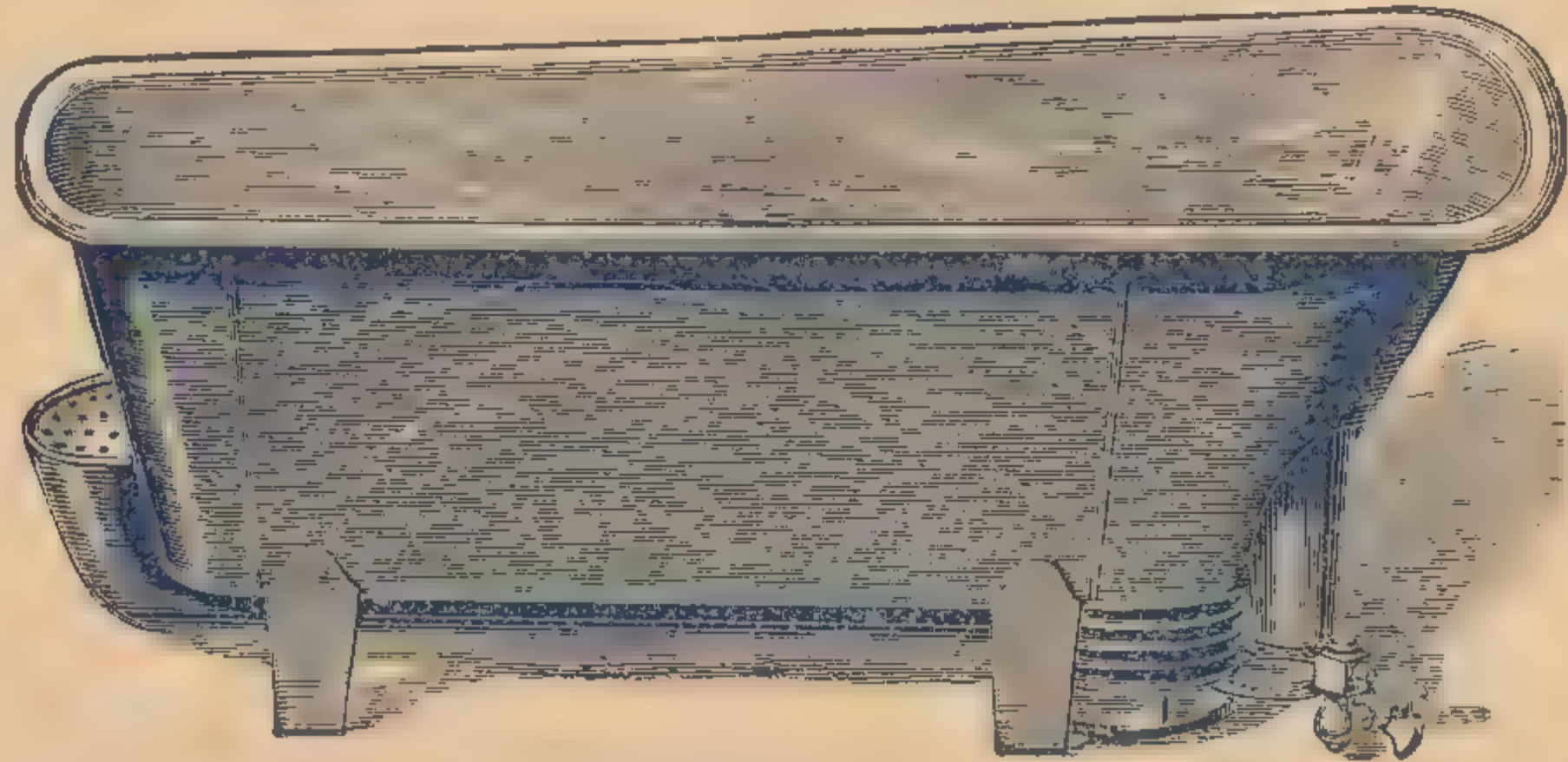
Heated by Gas in forty-five minutes at a cost of $\frac{3}{4}$ d.—Gas at 4s. per 1,000 feet.

The report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute on Gas Baths, says:—

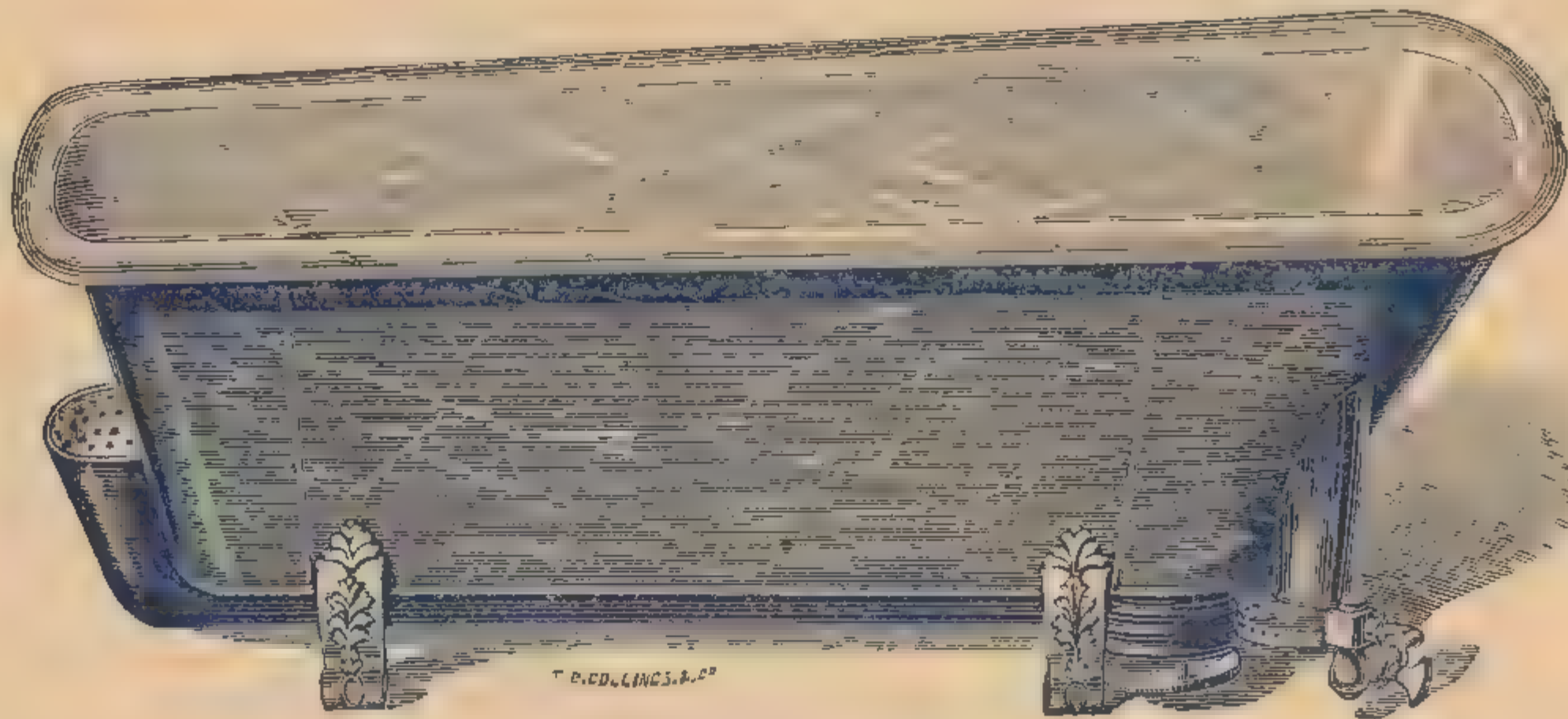
"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June 2nd, 1885, relating to the foregoing Report on "Wright's Gas Baths."

"The results of these tests are all very satisfactory, showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost less than a penny for gas. The percentage of heat utilised is very high, being respectively 82.9, 84.4, 87.3, and 98.4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A701 or A702.



No. A704 or A705.

TESTIMONIAL

26, Eastbank Street, Southport, August 27, 1888.

The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

Yours respectfully, J. LAWTON.

PRICES.

No. A700—5ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c. ...	£5 0 0
No. A701—Same as No. A700, but stronger, and with more powerful burner, &c. ...	£6 0 0
No. A702—Same as A701, but with Copper Bottom ...	£7 7 0
No. A704 5ft. 6in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes ...	£9 9 0
No. A705—5ft. 6in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with connections for Supply, Waste Pipes, &c. ...	£14 0 0

GAS FIRES AND GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the "best Gas Fires ever made." In the NEW MODELS several improvements have been introduced, and the designs are such as will harmonise with any style of decoration, and are of superior finish. The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top. There is absolutely no smell, and nothing to get out of order. Should any part of these stoves be damaged they can be renewed at the cost of a few pence.

Most of the following patterns can be supplied either with Fibre Asbestos Fire, Metal Fires, or

PATENT INCANDESCENT BALL FIRES,

These being the ones that we most strongly recommend.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire.

By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 42).

In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron, leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.—EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

A FEW RECENT TESTIMONIALS RESPECTING WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.,
17th September, 1890.

GENTLEMEN,—The Stove supplied was one of the old patterns. I did not like it, as fumes escaped through ornamental brass work on top. I returned same and purchased one of your Gas Fires, "The Queen." They are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves, two at Norwich Road, and two at my Pharmacy as above.—Yours faithfully,

J. JAMES, *Chemist to the Queen.*

24, Trafalgar Square, South Kensington,

September 26th, 1890.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves (the Queen). She has four, and the saving in servants here is enormous, besides other expenses. She will be pleased at any time to show them to intending purchasers if a post card is sent the day before.—I am, Gentlemen, Yours obediently,

FLORENCE A. PRESTON.

58, Thistlewater Road, Lower Clapton,

September 23rd, 1890.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.—I remain, Yours truly,

W. SYER.

84, Lombard Street London, E.C.,

20th September, 1890.

DEAR SIRs,—We have used, during the past winter, your Metal Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.

—Yours truly,

C. CANZIANI & CO.

41, Sutherland Street, Pimlico, S.W.,

October 3rd, 1890.

DEAR SIRs,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.—Yours very truly,

F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.,

September 24th, 1890.

DEAR SIRs,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.—I am, faithfully yours,

GEORGE RODDIS.

3, Henry Road, Finsbury Park, London, N.

September 23rd, 1890.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results, I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.—Yours respectfully,

ALEX. MULLORD.

Coal Fire lighted - - 3-0 o'clock, Thermometer 38

4-15 " 39

4-30 " 40

5-0 " 42

6-0 " 43

8-0 " 45

Same heat continued after.

Gas Stove Fire lighted 4-15 o'clock, Thermometer 51

4-30 " 54

4-45 " 55

5-0 " 56

5-15 " 58

5-30 " 60

Same heat continued after.

142, Strand, London, W.C.,

September 23rd, 1890.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.—We are, Gentlemen, Yours faithfully,

H. GAZE & SON.

8, Irish Street, Whitehaven, April 13th, 1889.

Sir,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



No.	Height.	Width.	Width of Fire.	Quality O.	Quality P.	Quality R.
				Best Finish with Three Top Panels Best Vict. Bronzed.	Best Finish with Sides, Top, and Canopy, Best Victoria Bronzed.	The whole stove Best Victoria Bronzed.
B 2047	Inches. 29	Inches. 20	Inches. 8½	55/-	70/-	100/-
B 2048	30½	22½	10	67/-	82/6	115/-
B 2049	31½	25½	13	80/-	95/-	130/-

Fenders for above as shown on sketch. Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 16s. 6d.
Illustration shows No. B. 2047, quality P. at 74/-. With Fender, 16/6 extra.
NOTE.—These Stoves can now be fitted with our Patent "Twin" Burner or with our Patent "Safety" Burner
at extra charges of 7/6 and 5/- each respectively.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Quality S.

No.	Height.	Width.	Width of Fire.	The whole Stove Electro Bronzed in Gold and Silver.
B 2047	Inches. 29	Inches. 20	Inches. 8½	115/-
B 2048	30½	22½	10	130/-
B 2049	31½	25½	13	145/-

Fenders for above; Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 16s. 6d.

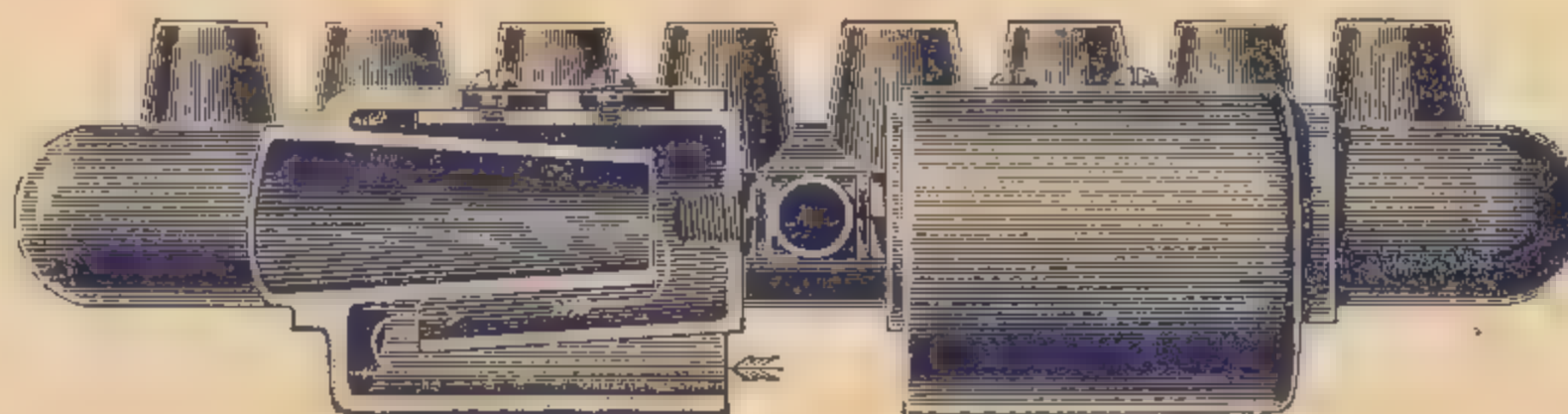
Illustration shows No. B. 2047, quality S. at 119/-, without Fender.

NOTE.—These Stoves can now be fitted with our Patent "Twin" Burner or with our Patent "Safety" Burner at extra charges of 7/6 and 5/- each respectively.



WRIGHT'S PATENT "SAFETY" GAS BURNER.

WARRANTED NOT TO LIGHT BACK UNDER ANY FAIR TEST.



No. B712.

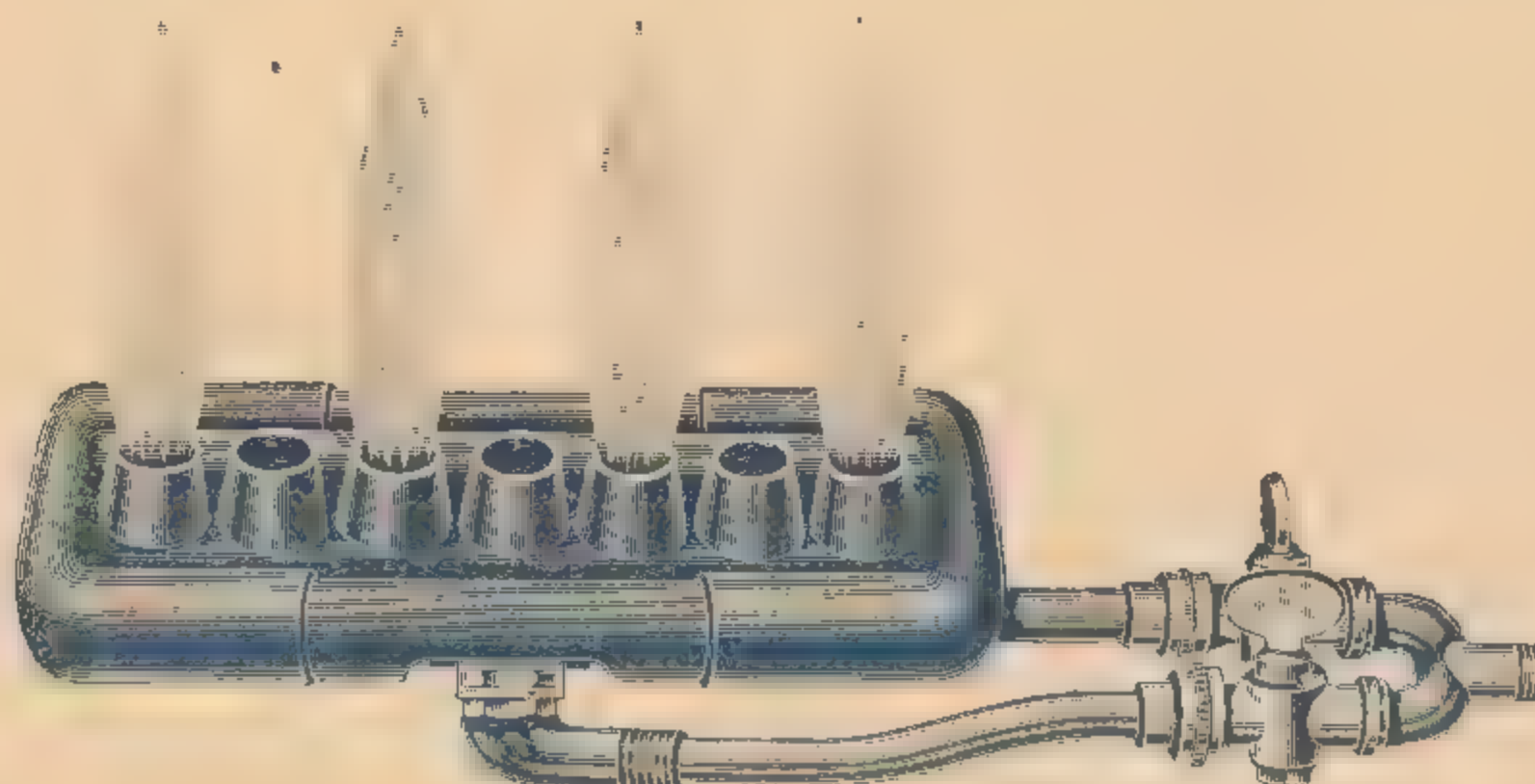
The above illustrates a very definite advance in the construction of Bunsen Gas Burners. The result aimed at and successfully accomplished in this patent is to render it impossible under ordinary conditions to "light back" the burner. The gas pressure may be reduced even to one tenth of an inch, or the burner be subjected to sharp draught and yet it will burn satisfactorily. It also has the effect of reducing to a minimum the hissing noise which is prevalent with all atmospheric gas burners.

It can be fitted to any of the following of our fires:—

Nos. 2821, 2823, 2826, 2845, 2846, 2884, 2887, at an extra charge of 3 6 each.

Nos. 2047, 2048, 2049, 2228, 2827, 2829, 2847, 2855, 2856, 2798 at an extra charge of 5/- each.

WRIGHT'S PATENT "TWIN" BURNER FOR GAS FIRES.



No. B714.

The above burner is constructed in two parts, each controlled by a separate tap. The full fire can be lighted, or, if it is desired to reduce the heat, each alternate jet can be shut off by turning one tap, thus still leaving a glowing fire with only about half the consumption of Gas. This manner of reducing the fire is much to be preferred to turning low the whole of the burners. The latter method often causes the burner to "light back," the efficiency of the burner is lessened, and the cheerful appearance is sacrificed.

It can be fitted to any of the following fires:—

Nos. 2047, 2048, 2049, 2228, 2798, 2821, 2823, 2825, 2826, 2827, 2829, 2845, 2846, 2847, 2855, 2856, 2884 and 2887.

PRICE, extra complete, with special Duplex tap as shown 7/6 each.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE QUEEN," (NEW DESIGN).



Showing Stove with Fender and
with Tile Side Panel (Metal Fire).



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

The great success attained by our "Queen" Stove has induced us to get out a still more beautiful design (as shown above), and we can confidently recommend this Stove as by far the best in the market, both as regards design, finish, heat produced, and general effectiveness.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only. For prices, &c., see opposite page.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE "QUEEN."

SIZES.					PRICES.						
No.	Description.	Height	Width.	Width of Fire.	M quality.	N quality.	O quality.	P quality.	R quality.	S quality.	T quality.
					Best Finish Stoved and Polished.	Ditto, with Tiled Side Panels *	Best Finish with three Top Panels Best Victoria Bronzed.	Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.	The whole Stove Electro Brassed and relieved in Silver.	With Tiled Side Panels and 3 Top Panels Best Victoria Bronzed. *
		Inches.	Inches.	Inches.							
B47	Metal Fire	29	20	8½	45/-	57/6	55/-	70/-	100/-	115/-	67/6
B2047	Ball Fire										
B48	Metal Fire	30½	22½	10	55/-	67/6	67/-	82/6	115/-	130/-	79/6
B2048	Ball Fire										
B49	Metal Fire	31½	25½	13	65/-	77/6	80/-	95/-	130/-	145/-	92/6
B2049	Ball Fire										

Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Fenders for above as shown on Sketch. Berlin Blacked, 6/6 each. Best Electro Bronzed, 16/6.

Special Nickel-Plated Trivet, 2/- each extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

NOTE :—All these Stoves can now be fitted with either our Patent "Twin" Burner at 7s. 6d. each, or with our Patent "Safety" Burner at an extra charge of 5s. each. (See particulars on page 41).

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE EMPRESS."

REGISTERED.



No. B2855.



No. B2856.

This Stove has been designed to meet the demands for a similar Stove to our "Queen" Stove, but with a square top.

It is fitted with our latest improved arrangement for utilizing the waste heat (as in the "Queen" Stove), is finished in the very best style, and is without doubt the best and most beautiful Stove ever placed on the market.

SIZE OF STOVE.

31 in. high $\times$ 22½ in. wide.

Width of Fire, 10 in.

Height to Top of Flue, 20 in.

Dia. of Flue, 4 in.

This Stove is fitted with Interior Hot Air arrangement, as shown in section on page 42.

PRICES.

	A quality.	B quality.	C quality.	E quality.	F quality.	G quality.	H quality.
	Best Finish, Stoved and Polished.	Best Finish, with Electro Bronzed Pillars.	Best Finish, with Pillars and Top Panel Electro Bronzed.	Best Finish, with Pillars, Top Panel, and Canopy, Electro Bronzed.	The whole Stove best Victoria Electro Bronzed.	With best Burmantoft Ware Column, instead of Iron.	The whole Stove best Electro Bronzed and relieved in Nickel.
No. B2855	65/-	80/-	85/-	95/-	130/-	—	145/-
No. B2856	70/-	85/-	90/-	100/-	135/-	105/-	150/-

Special Trivet, Nickel Plated, extra, 2/- each.

NOTE:—These Stoves can now be fitted with either our Patent "Twin" Burner or Patent "Safety" Burner (See particulars on page 41), at an extra charge respectively of 7s. 6d. and 5s. each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Design. No. B2858, with Tile Panel.

This Stove is made with specially low Flue, suited for modern Tile Register Grates.

It is one of the best designs ever introduced. It is not made in the ordinary common finish, but in two qualities of better finish only.

It can be had either with iron panel or with a three tile panel (12 in. by 4 in.) above hood. The latter is strongly recommended.

The Stove has been specially designed with the fire placed as low as possible, so as to thoroughly warm the *floor* of room.

SIZE OF STOVE.

24 in. high × 19 in. wide.

Width of fire, 10 in.

Height from floor to top of flue, 14½ in.

PRICE.

In stove enamel	...	...	...	...	...	...	24/-
Ground, polished, and best stove enamelled	...	...	...	...	...	...	33,-
If with three tile panel, 12 in. by 4 in.	...	...	...	...	...	...	2,- extra.
If with sheet-iron back to form hot air chamber	...	...	...	...	...	...	3 - "
Nickel-plated Trivet	...	...	...	...	...	...	2,- "
Adjustable Elbow (which can be set to any angle) to fit above Stove	...	...	...	...	...	...	1 10½ "

For Stands for above, see page 77.

For Kettle for above, see page 78.

WRIGHT'S PATENT INCANDESCENT FIRES.



No. B1850.

This Stove, tapering from front to back, is specially constructed to fit into the fire place of Ordinary Register Grates, the bars being removed where practicable. All Stoves are fitted with two nozzles, one on the top and one at back, either of which may be used at pleasure.

PRICES.

No.	Description.	High.	Wide.	Deep.	Price.
B1850	Metal Fire ...	16 inch	11 inch	5 inch	18/-
B2850	Ball Fire ...				
B1852	Metal Fire ...	16½ inch	13 inch	5 inch	23/-
B2852	Ball Fire ...				

Nickel-plated Trivet, 2/- extra.



No. B205.

REDUCED PRICES.

No.	Description.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on.	Bore of Gas Pipe required.	PRICE Complete with Nickel-Plated Trivet.
B205	In Asbestos ...	13½ in.	12½ inch	7 inch	12 ft. sq	10 c. ft.	¾ inch	10/6
B1205	In Metal Gas Fire							
B207	In Asbestos ..	15½ in.	14½ inch	9 inch	14 ft. sq.	18 c. ft.	½ inch	14/6
B1207	In Metal Gas Fire							
B208	In Asbestos ..	17½ in.	17 inch	10 inch	16 ft. sq.	20 c. ft.	½ inch	21/-
B1208	In Metal Gas Fire							

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 1/9 each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Stands for any of above see page 77.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/3. See page 78.

TESTIMONIAL.

PADIHAM AND HAPTON LOCAL BOARD,

PADIHAM, August 30th, 1892.

GENTLEMEN,

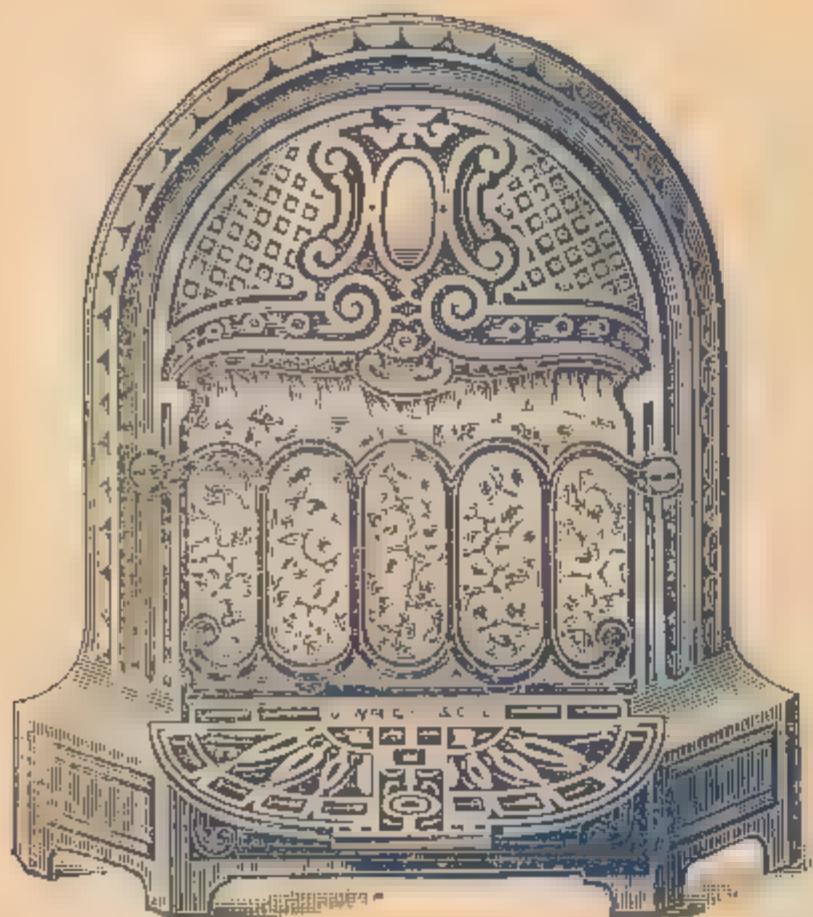
The "Queen" Gas Fire supplied by you I have tested for over a year. It is an excellent fire and not, like those previously sent by other Manufacturers, an ornamental gas waster. It is the best substitute I have yet seen for a coal fire, and gives off a great amount of heat.

Yours truly,

THOS. PATE.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

PATENT BALL FIRE.



New Design. No. B2801.

PRICE (including Nickel-plated Trivet).

Patent Ball Fire.	High.	Wid.	Width of Fire.	Ground and Stove Enamel ed.	Ground, Polished and Best Stove Enamel.
B2801	13½ in.	13 in.	7 in.	12/6	15/-
B2803	15½ in.	15 in.	9 in.	14/6	18/-

A very cheap and effective Stove. Made only with Ball Fire. The better quality is the most strongly recommended.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 each.

For Stands for above, see page 77.

For Kettles for above, see page 78.



New Design. No. B2834.

REDUCED PRICES.

Ball Fire.	Wid.	High.	Width of Fire.	Price, Ground, Polished, and Best Stove Enamelled
B2834	13 in.	14½ in.	8 in.	13/6
B2836	16 in.	18 in.	10 in.	18/6

Nickel-plated Trivets, 2/- extra. All Stoves sent complete with

Trivet unless specially ordered to the contrary.

A very beautiful design, and made only in the best finish. Made only with Patent Ball Fire.

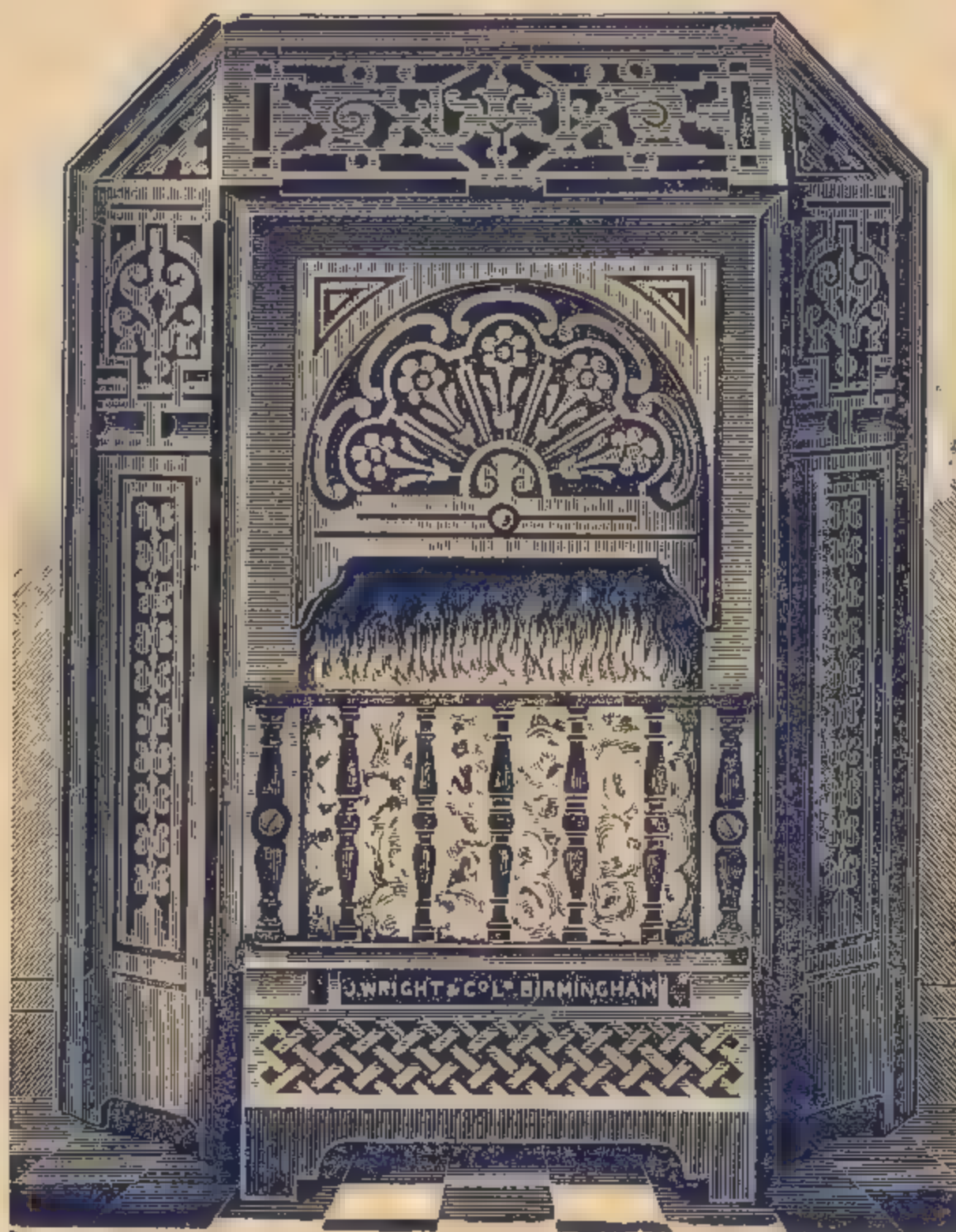
Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 each.

For Stands for above, see page 77.

For Kettles for above, see page 78.

WRIGHT'S INCANDESCENT GAS FIRES.

REGISTERED.



No. B2884.

Having been asked for a similar Stove to our B1845, but with square top, we have designed this to meet the demand, and have every confidence in recommending it as most effective. This Stove is only made in best finish.

SIZE OF STOVE.

22 in. high × 17½ in. wide.	Width of Fire, 8 in.
Height to top of flue, 14 in.	Dia. of flue, 3 in. Suitable for room 16 feet Square.

PRICES.

Ground and Polished all over, best Stove Enamelled (without back)	...	...	...	23'-
Ditto, with sheet iron back to form hot-air chamber...	...	...	...	26 -
Best Victoria Electro Bronzed, price	...	...	...	30'- extra

Special Nickel Plated Trivet can be had at 2/- extra.

NOTE :—This Stove can now be fitted with either our Patent "Twin" Burner or Patent "Safety" Burner (See particulars on page 41) at an extra charge respectively of 7s. 6d. and 3s. 6d. each.

WRIGHT'S INCANDESCENT GAS FIRES.

REGISTERED.



No. B2887.

This Stove is similar to No. B2884, but with square canopy. It is finished in the best possible style, and is most suitable for Libraries, etc., where a neat and good looking article is required.

SIZES.

22in. high $\times$ 17 $\frac{1}{2}$ in. wide; width of Fire, 8in.; height to top of Flue, 14in.
Diameter of Flue, 3in.; Suitable for room 16 feet square.

PRICES.

Ground and Polished all over and Best Stove Enamelled (without back)	...	...	23/-
Ditto, with Sheet Iron back, to form hot-air chamber	...	...	26/-
Best Victorian Electro-Bronzed, price	...	...	30/- extra

Special Nickel-Plated Trivet can be had at 2/- extra.

NOTE :—This stove can now be fitted with either our patent "Twin" Burner or Patent "Safety" Burner (See particulars on page 41) at an extra charge respectively of 7s. 6d. and 3s. 6d. each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Sizes. No. B2841.

Made with Ball Fire only.

Having been repeatedly asked for a smaller size of our celebrated No. 1845 Stove, as shown on next page, we have introduced two smaller sizes, with a slight alteration in the design.

These two smaller sizes are only made with our Patent Ball Fire. They are made only in best finish.

Price complete with Nickel-plated Trivet.

Ball Fire Stoves.	High.	Wide.	Width of Fire.	Ground, Polished, and Best Stove Enamelled.
B2841	19 in.	16 in.	7 in.	21/-
B2843	21 in.	17 in.	8 in.	22/6

If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) for Stove No. B2841, 1/7½. For B2843, 1/9.

For Stands for above, see page 77.

For Kettles for above, see page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1840.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price. These Stoves are only made in best finish.

They can be had either with Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

REDUCED PRICES.

No. of Stove.	Description.	High.	Wide.	Width of Fire.	Ground, polished and best stove enamelled.
B1845 B2845	Metal Fire } Ball Fire }	22 in.	18½ in.	8½ in.	24/6
B1846 B2846	Metal Fire } Ball Fire }	24 in.	20 in.	10 in.	26/-
B1847 B2847	Metal Fire } Ball Fire }	26½ in.	21½ in.	12 in.	32/6

These Stoves are made complete with Majolica Fender Trivet, but, if desired, a nickel-plated Trivet can be had in addition at 2/- extra.

If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

EVERY STOVE GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality, 2/3. See page 78.

NOTE :—These Stoves can now be fitted with either our Patent "Twin" Burner at 7s. 6d. each, or with our Patent "Safety" Burner at extra charges, as follows: Nos. 2845 or 2846 3s. 6d. each; No. 2847, 5s. each. (See particulars on page 41).

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

REDUCED PRICES.



No. B2209. (Ball Fire).



No. B1211. (Metal Fire). Shown on Stand.

The design is chaste, suitable for sitting rooms, bedrooms, libraries, offices, &c. The gas can either be connected from right or left-hand side, there being no unsightly projections of the burner at the side

No	Description.	Width of Stove.	Height.	Height, with Fender.	Width of Fire.	Suited for Room (about)	Gas consumption per hour when full on.	Bore of Gas-supply Pipe.	Diameter of Flue.	Height from floor to centre of Flue.	PRICE, without Trivet.	Stand for auto, fitted with Fance Tile.
B209	Asbestos Fire	13½ in.	15½ in.	19 in.	8½ in.	16 ft. sq.	24 c. ft.	½ in.	2½ in.	13½ in.	14/6	7/-
B1209	Metal Fire											
B2209	Ball Fire											
B211	Asbestos Fire	15 in.	17 in.	20½ in.	10 in.	18 ft. sq.	26 c. ft.	½ in.	3½ in.	14½ in.	18/6	9/-
B1211	Metal Fire											
B2211	Ball Fire											
B213	Asbestos Fire	17½ in.	19 in.	22½ in.	12 in.	20 ft. sq.	30 c. ft.	½ in.	3½ in.	16½ in.	24/-	9/-
B1213	Metal Fire											
B2213	Ball Fire											

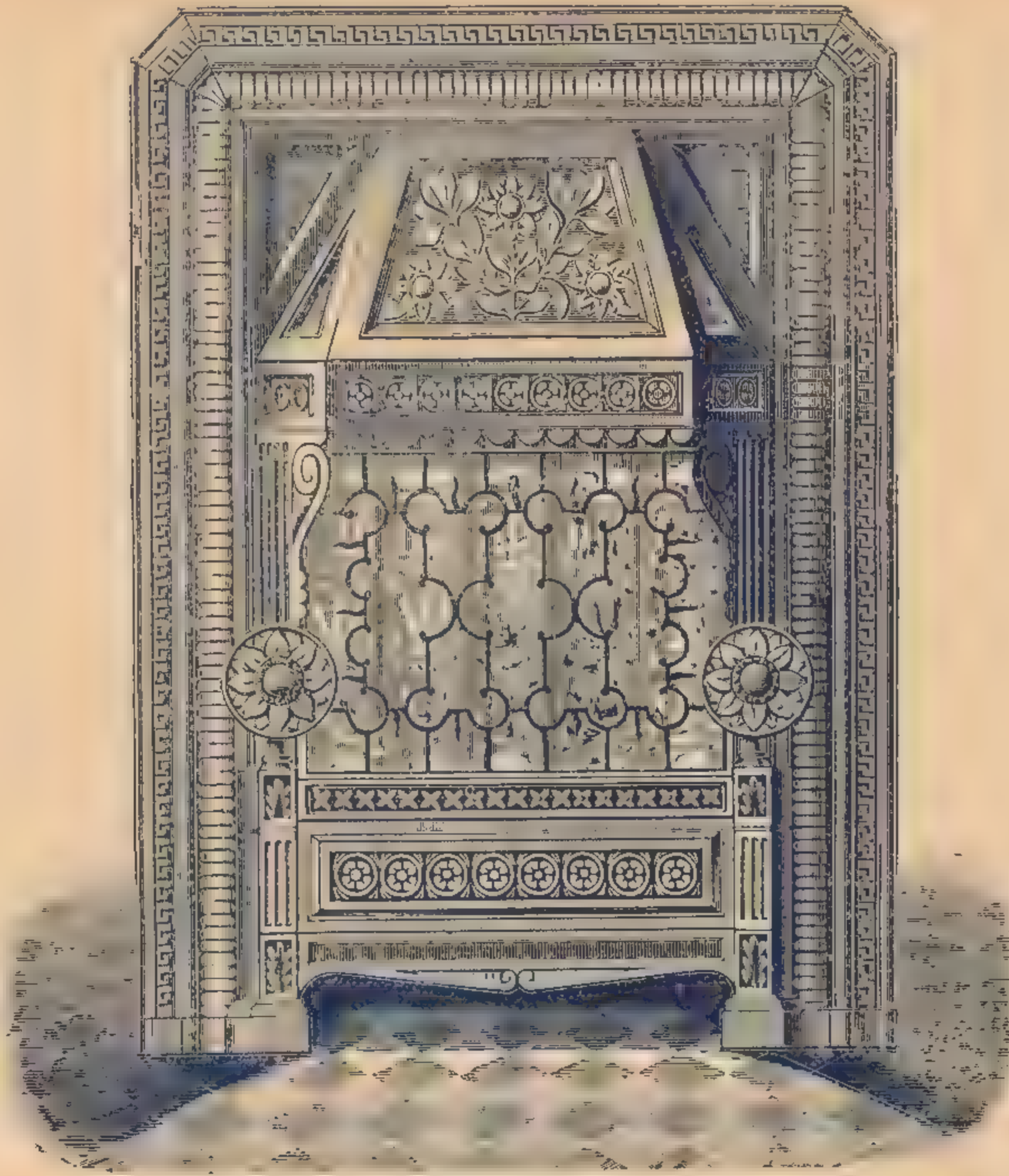
Special Nickel-Plated Trivet, 2s. extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above:—Bright Tin, 1/6; Special strong quality, 2/3. See page 78.
Stands for above see page 77.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1861.

This design has obtained great popularity. It is specially arranged to stand in front of the fire grate, and, when so used, the open space of the Fire Grate should be closed with a piece of sheet iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. It is fitted with our silent burner, which can be connected from either the right or left-hand side of Stove.

			Size.		Price.	Price, with Faience Tile in Hood.
			High.	Wide.		
*B2859	Ball Fire	Fine Cast	27	20		35/-
B1860	Metal Fire	Fine Cast	29	22	35/-	40/-
B2860	Ball Fire					
B1861	Metal Fire	Polished and best finished with Brass Dogs	29	22	45/-	50/-
B2861	Ball Fire					

* This Stove is only made with Ball Fire and with Faience Tile in Hood. It is also fitted with our Patent Majolica Fender without extra charge.

Special Nickel-Plated Trivet, 2/- extra.

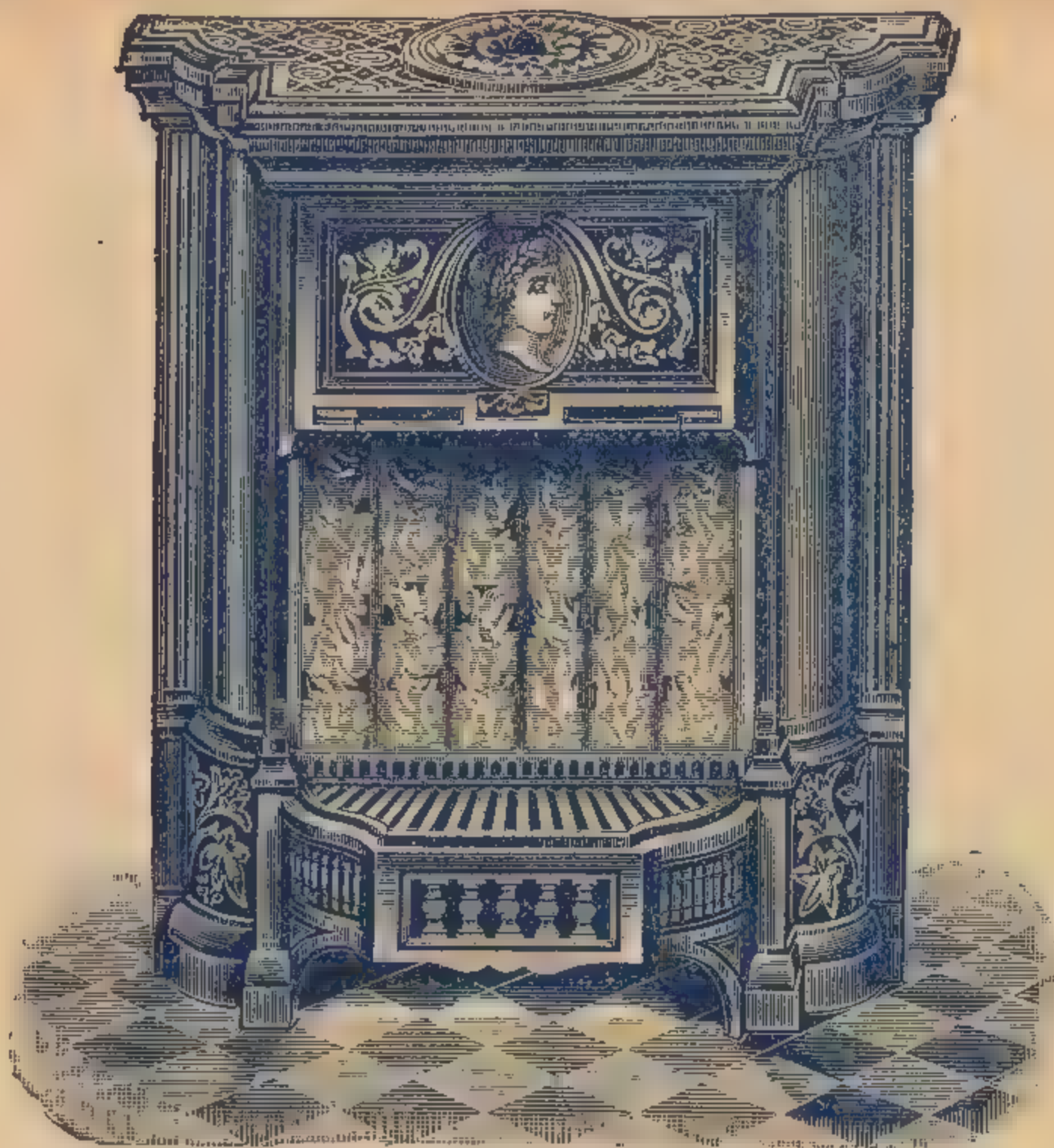
All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/- . If with sheet-iron back to form hot air chamber, 3/- extra.

EVERY STOVE GUARANTEED.

For Stands for above, see page 77. For Kettles for above, see page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



Nos. B1821, 1823 and 1825.

This Stove is of a very beautiful design, and is an ornament to any room. It is made with a flat top, so that, if required, food or a kettle can be heated on the top, thus making it specially suitable for nurseries, &c. When open top is required, same should be stated on order.

It is made with Wright's Patent Majolica Fender (as shown on drawing), by which the heat is reflected into the room.

These Stoves are made with either Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

No. of Stove.	Description.	High.	Wide.	Deep.	Price, without Trivet.
*No. B1219	Metal Fire ..	16 in.	14 in.	5½ in.	18/-
*No. B2219	Ball Fire ..				
No. B1821	Metal Fire ...	21 in.	17 in.	7 in.	24/-
No. B2821	Ball Fire ..				
No. B1823	Metal Fire ...	24 in.	19 in.	7 in.	30/-
No. B2823	Ball Fire ..				
No. B1825	Metal Fire ..	25 in.	19 in.	7½ in.	35/-
No. B2825	Ball Fire ...				

* A cheaper form of stove than above drawing and without majolica fender.

The three larger sizes can now be had with a boiling burner on top, with separate taps, &c., at 15/- extra.

Special Nickel-Plated Trivet, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit these Stoves, 1/7½ to 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/6; Special strong quality, 2/3. See page 78.
Stands for above see page 77.

NOTE:—The following Stoves can now be fitted with either our Patent "Twin" Burner at 7s. 6d. each, or with our Patent "Safety" Burner at extra charges, as follows: Nos. 2821 or 2823, 3s. 6d. each, or 2825, 5s. each. (See particulars on page 41).

WRIGHT'S PATENT INCANDESCENT GAS FIRES. "NURSERY STOVE."

NEW DESIGN.



No. B2827. (Registered.)

This Stove is introduced to meet the demand for an effective but cheaper Nursery Stove than our No. B2829, shown on page 56. It is fitted with a boiling burner on top, controlled by an independent tap, so that either the fire or boiling burner can be used separately, this being a great economy where the fire is not required.

SIZES AND PRICES.

	Height.	Width.	Width of Fire.	Size of Flue.	Height of centre and flue from floor.	PRICE. Ground and polished and best stove enamelled.
B2826	19 in.	19 in.	8 in.	3 in.	19 in.	27/6
B2827	22 in.	19 in.	8 in.	3 in.	19 in.	32/6

Special Nickel-Plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

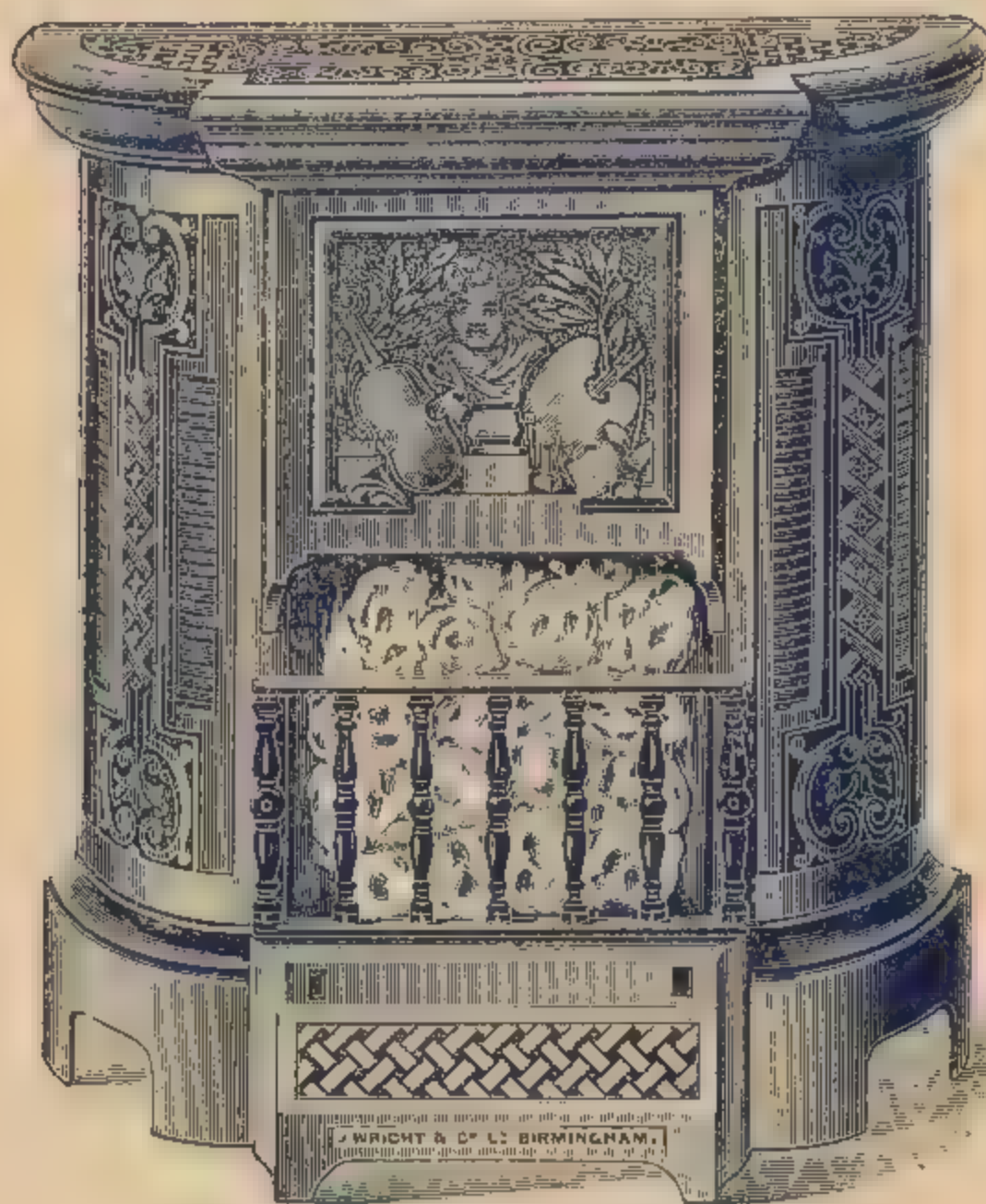
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

NOTE.—These Stoves can be fitted with our Patent "Twin" Burner at 7/6 extra, or with our Patent "Safety Burner at charges as follows :—B2826, 3/6 extra ; B2827, 5/- extra. (See particulars on page 41.)

For utensils for use with the above Stoves see pages 36 and 37.

WRIGHT'S PATENT INCANDESCENT GAS FIRES. "NURSERY STOVES."

NEW PATTERN.



No. B2829. (Registered.)

This is a vast improvement on the Nursery and similar Stoves now on the market, and is, we believe, exactly what is wanted in Nurseries, Bedrooms, Offices, &c., where hot water or milk is required; or food warmed very quickly.

The whole of the top of the Stove comprises a compact oven, which, although surrounded by the heat from the fire, is absolutely protected from the fumes. The oven is got at by simply lifting a portion of the top of the Stove, which can be replaced whilst the food is being warmed.

SIZE OF STOVE.

21 inches high by 19½ inches wide.
Height to centre of flue, 18½ inches.

Width of Fire, 8 inch.
Size of flue, 5 inches by 2 inches.

PRICE.

Ground and polished all over and best stove enamelled £1 15s. 0d.

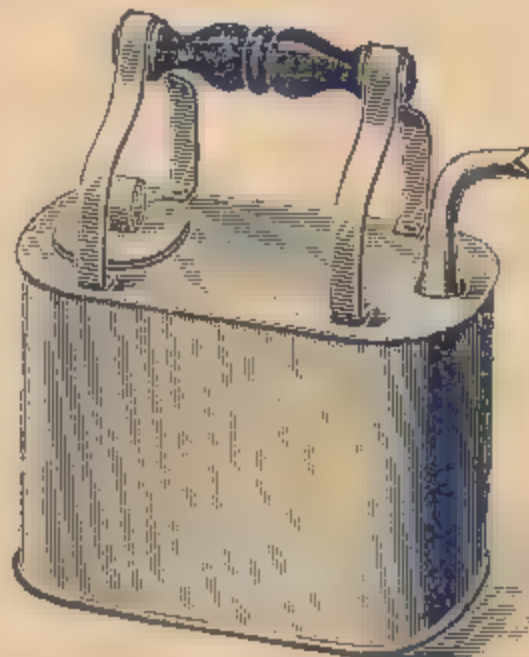
Special Nickel-Plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.
NOTE. - This Stove can be fitted with our Patent "Twin" Burner, or with our Patent "Safety" Burner, at extra charges of 7/6 and 5/- each respectively.

SPECIAL KETTLE FOR USE WITH ABOVE STOVE.

CAPACITY.

5½ Pints.



PRICE.

Best Copper	...	...	...	8, 6
Best Block Tin	..	...	...	4/3

E 18

Made of extra strong material, with well made handle, polished and highly finished.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

NEW PATTERN.

THE "MEDUSA."



No. B2228. (Registered).

This very handsome and powerful Fire is believed to be the finest piece of Stove work ever introduced, and should be seen to be appreciated. It is most expensively got up, and nothing has been spared to make it perfect. The fire is exceptionally large, being 14 inches in width, and is suited for Halls, large Dining Rooms, Public Buildings, Libraries, &c.

SIZE OF STOVE.

27 inches high by 24½ inches wide.

Width of fire, 14 inches.

Height to centre of flue, 19½ inches.

Diameter of flue, 4 inches.

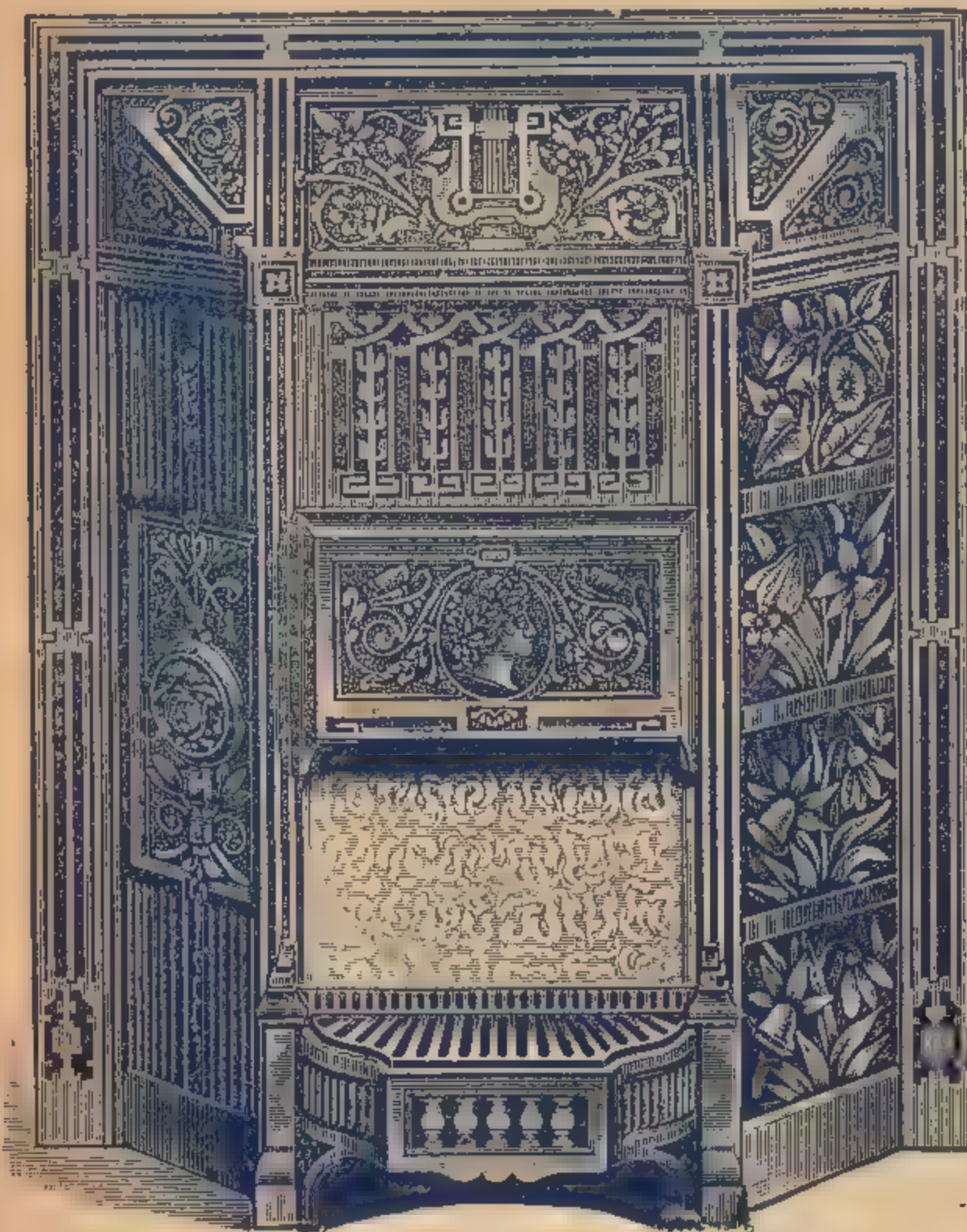
PRICES.

Ground and polished all over, best Stove enamelled, fitted with very handsome Tiles, and Corner Ornaments either Bronzed, Nickelled, or Brassed and with sheet-iron back to form hot-air chamber £5 .5s. 0d.

Ground and polished all over, all best Stove enamelled and fitted with tiles £4 14s. 6d.

NOTE.—This Stove can be fitted with either our Patent "Twin" Burner, or our Patent "Safety" Burner, at charges respectively of 7/6 and 5/- each. (See particulars on page 41.)

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND
TILES ON RIGHT.

Like the "Queen" Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Description	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consump'n. of Gas per hour when full on 10-10ths pressure	PRICE.		
							Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand painted Tile panels.
B1840	Metal Fire	30in.	21½ in.	8½ in.	18ft.sq	15 c.ft.	55/-	15/-	20/-
B2840	Ball Fire								
B1842	Metal Fire	36in.	25 in.	10 in.	20ft.sq	20 c.ft.	65/-	20/-	30/-
B2842	Ball Fire								
B1844	Metal Fire	36in.	27 in.	12 in.	20ft.sq	24 c.ft.	75/-	20/-	30
B2844	Ball Fire								

Adjustable Elbow (which can be set to any angle) to fit above Stoves,
1/9 and 2/- each.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B238,

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

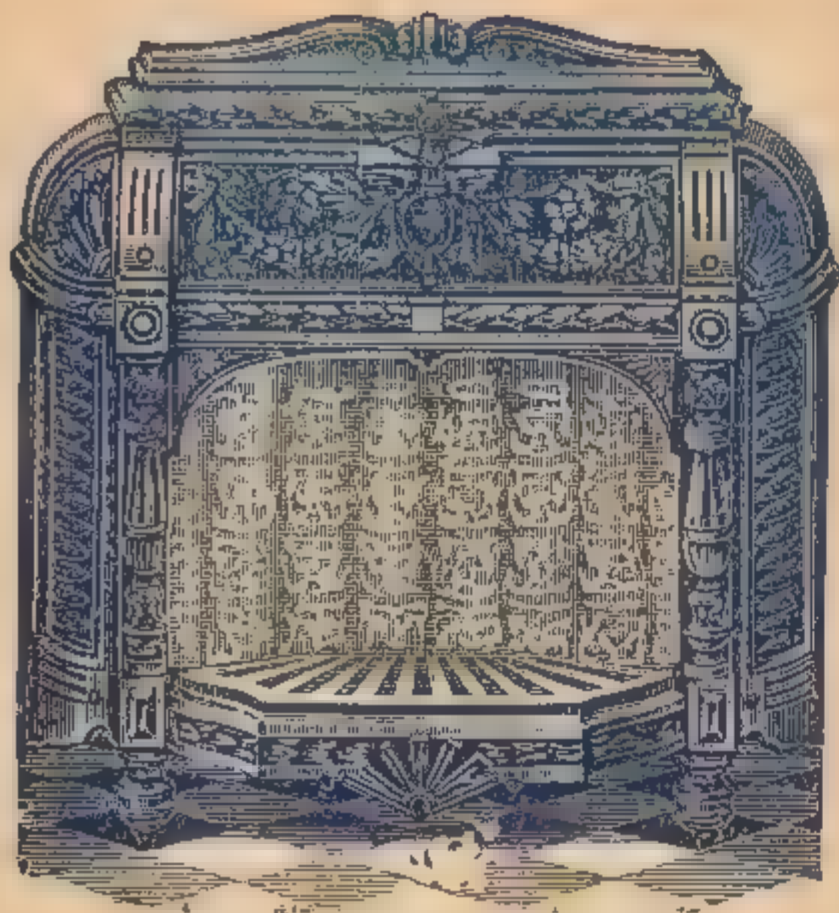
Height of Stove	...	...	...	...	20in.
Width of Stove	...	...	...	...	20in.
Width of Fire	...	...	...	...	12in.
Suited for Rooms about	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on tenths pressure	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	½in.
Diameter of Flue	...	...	...	...	3½in.

Price No. B238, METAL FIRE, } 50/- each.
,, No. B2238, BALL FIRE, }

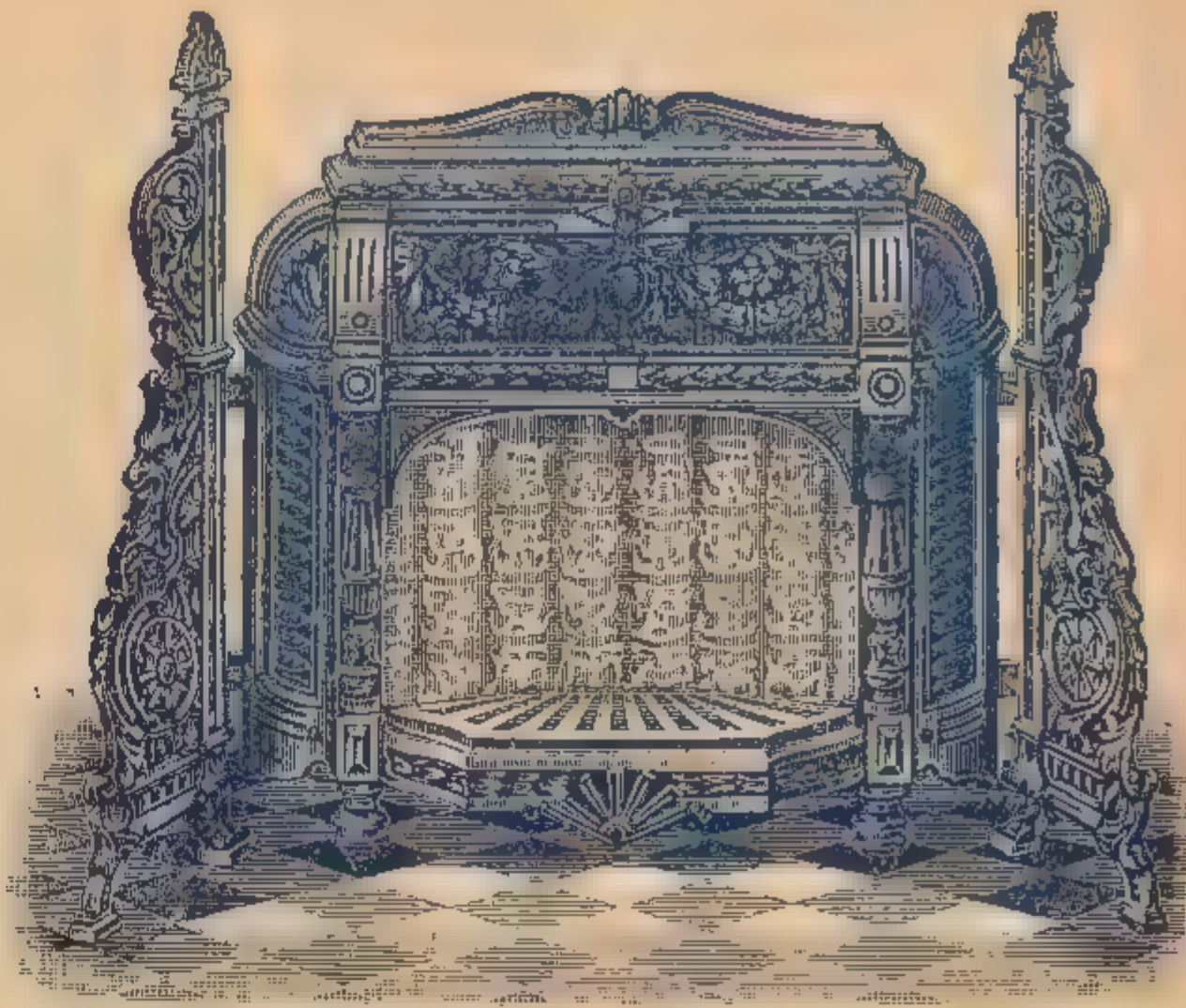
ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/3. See page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1870, &c., without Side Dogs.

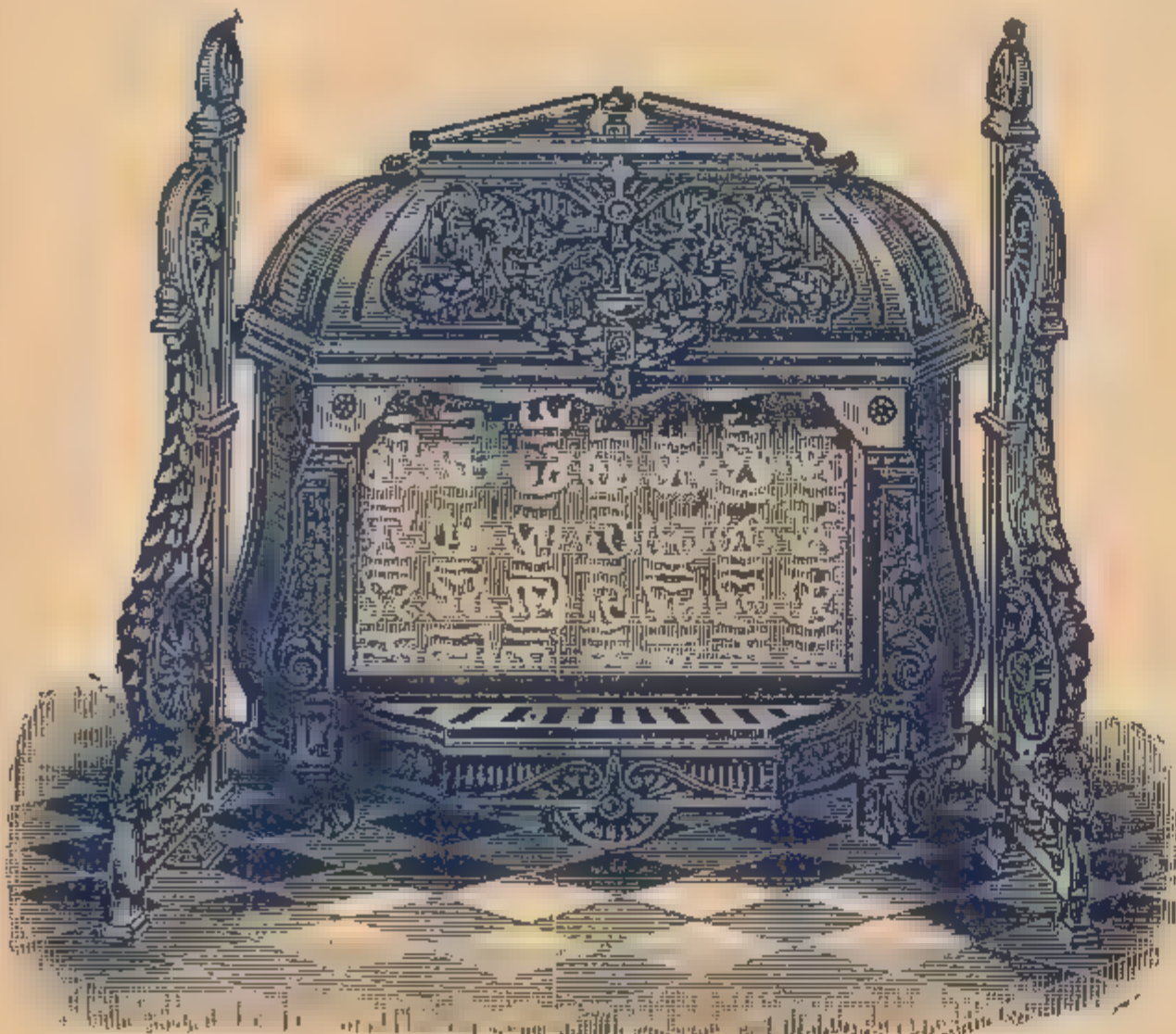


No. B1870, &c., with Side Dogs

No. of Stove.	Width.	Height	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

THESE STOVES CAN BE HAD WITH BALL FIRE AT SAME PRICE.



No. B1882, &c., with Side Dogs.

No. of Stove.	Width.	Height.	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Dogs.
B1882	19½ in.	18 in.	25 in.	12 in.	33s. 6d.	40s.
B1886	22 in.	22 in.	25 in.	14 in.	40s.	46s. 6d.

Ground and Finished in Best Black, 5s. each extra.

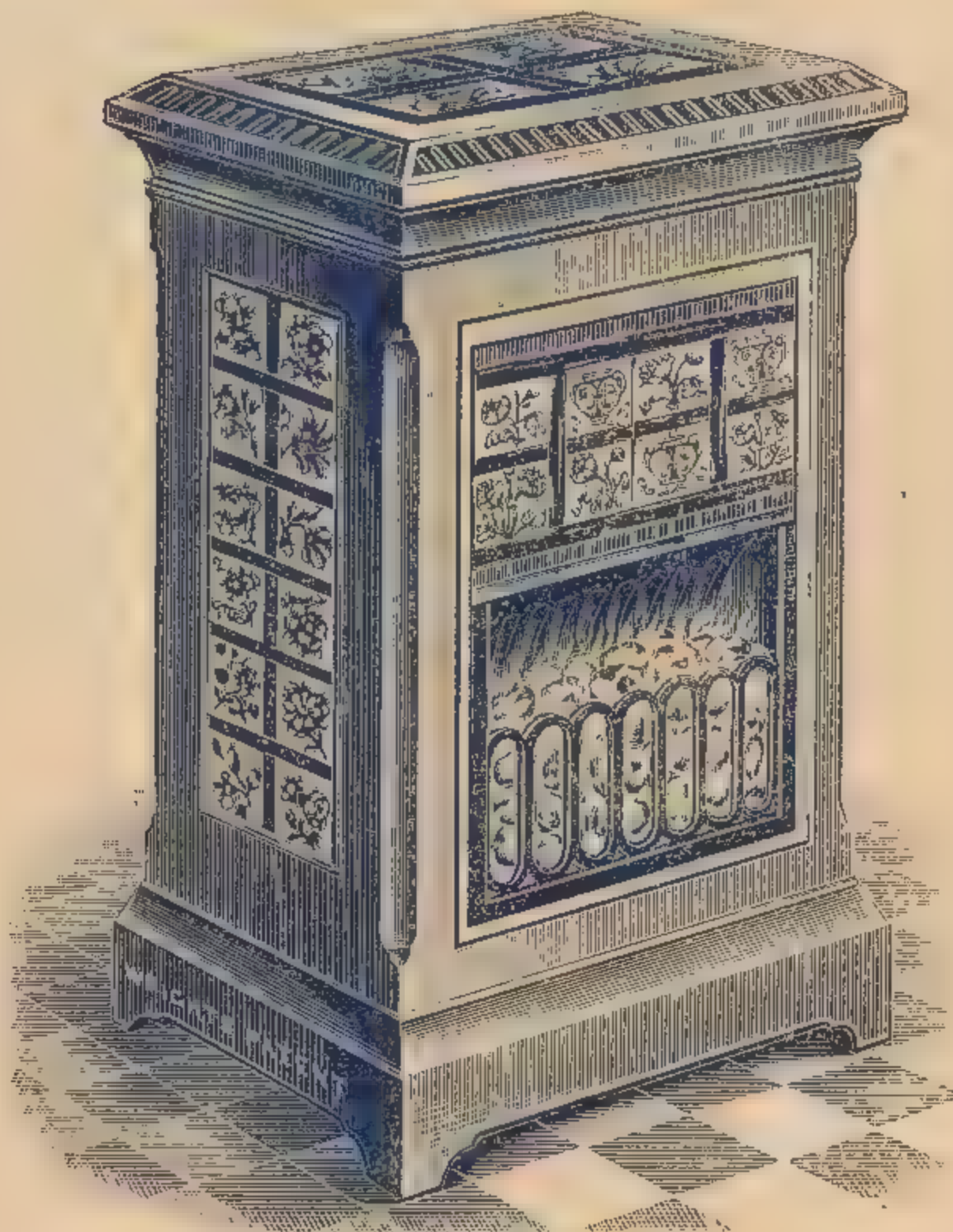
ALL THE ABOVE STOVES ARE GUARANTEED.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for any of the above :—Bright Tin, 1/6 ; Special strong quality, 2/3 See page 78. Stands for above see page 77.

WRIGHT'S HALL GAS STOVE.

NEW DESIGN.



No. B2798.

This Stove is fitted with Tile and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, and the whole of the available heat is utilized before passing away by the flue.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22 inch.	16 inch.	32 inch.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/- each.

Vaporizing Pans for above Stove, 2/6 each extra

PRICE.

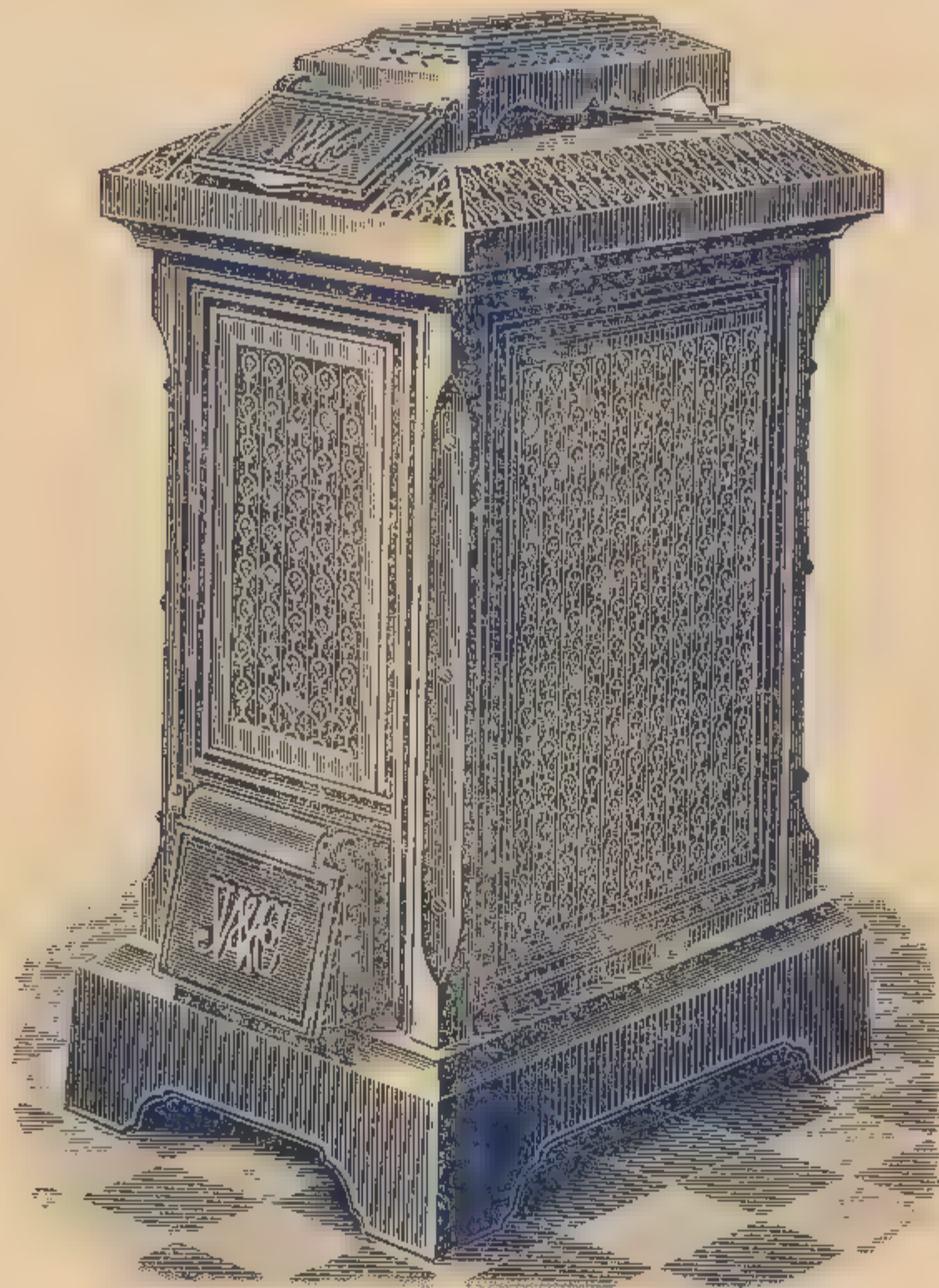
No. B2798.	Ordinary Finish, complete, with Ball Fire and Majolica Tiles ...	£5 5s. 0d.
„	Best Finish, polished all over, complete with Ball Fire and Hand-painted Tiles ...	£6 6s. 0d.

NOTE :—This Stove can now be fitted with either our Patent “Twin” Burner or Patent “Safety” Burner (See particulars on page 41) at an extra charge respectively of 7s. 6d. and 5s. each.

WRIGHT'S PATENT SLOW-COMBUSTION STOVE.

FOR BURNING COKE, ETC.

REGISTERED.



No. B798.

This is a most handsome Stove and is made on the most approved principle. It is suitable for Churches, Hospitals, Schools, Offices, Shops, Halls, &c. Besides being a very powerful Heating Stove, it is a perfect ventilator, as when connected with a channel communicating with the external air, it collects a copious supply of fresh air, which, after warming, it diffuses through the apartment.

Where adopted in Halls it supplies sufficient fresh warm air for the whole residence.

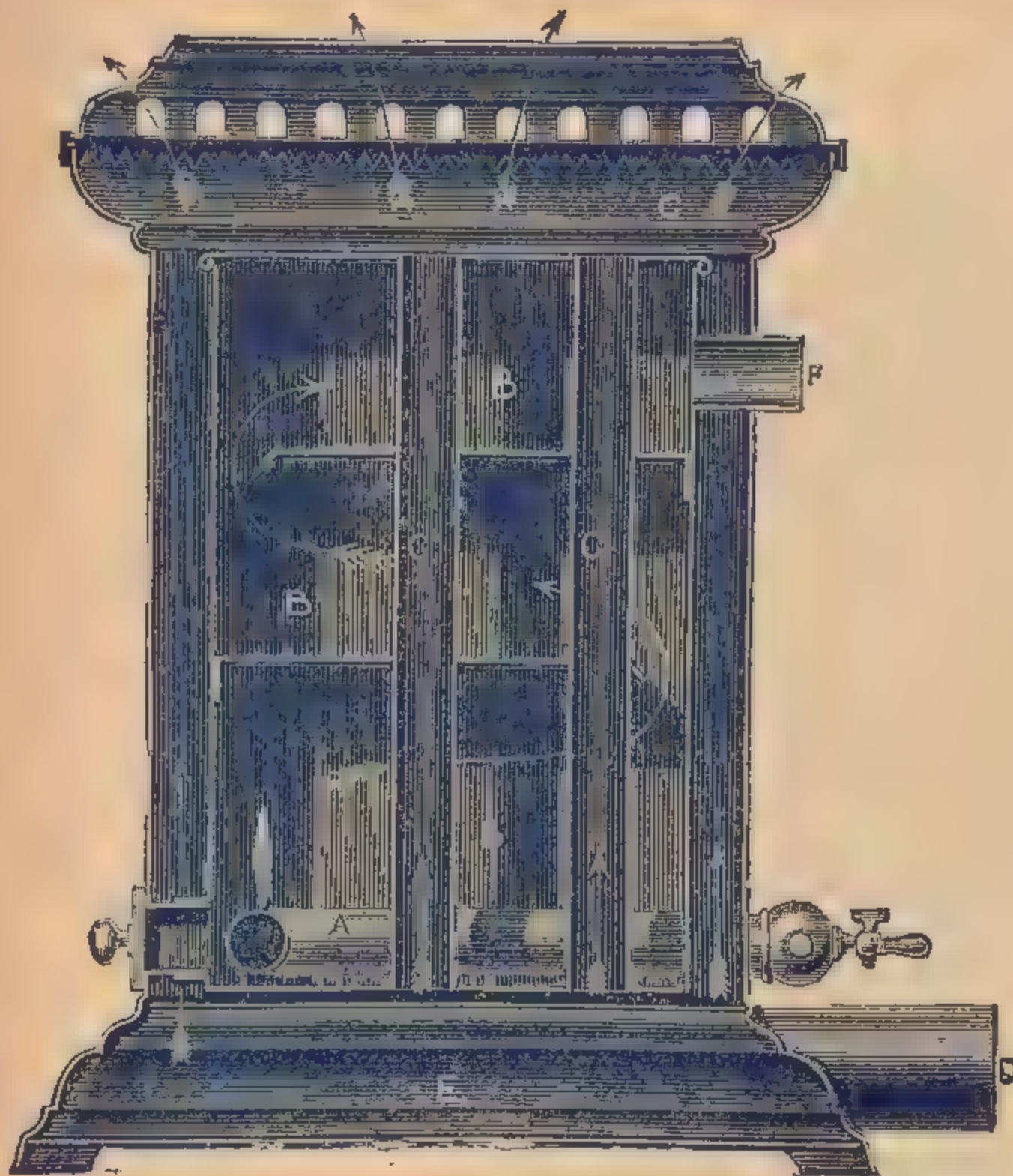
It is most economical in the consumption of fuel.

HEATING POWER AND PRICE.

SIZE.	HEATING POWER.	PRICE.	
		Stove Enamelled.	Polished and Stove Enamelled.
2ft. 10in. × 22in. side. × 16½in. front.	12,000 cubic feet.	£6 10 0	£8 10 0

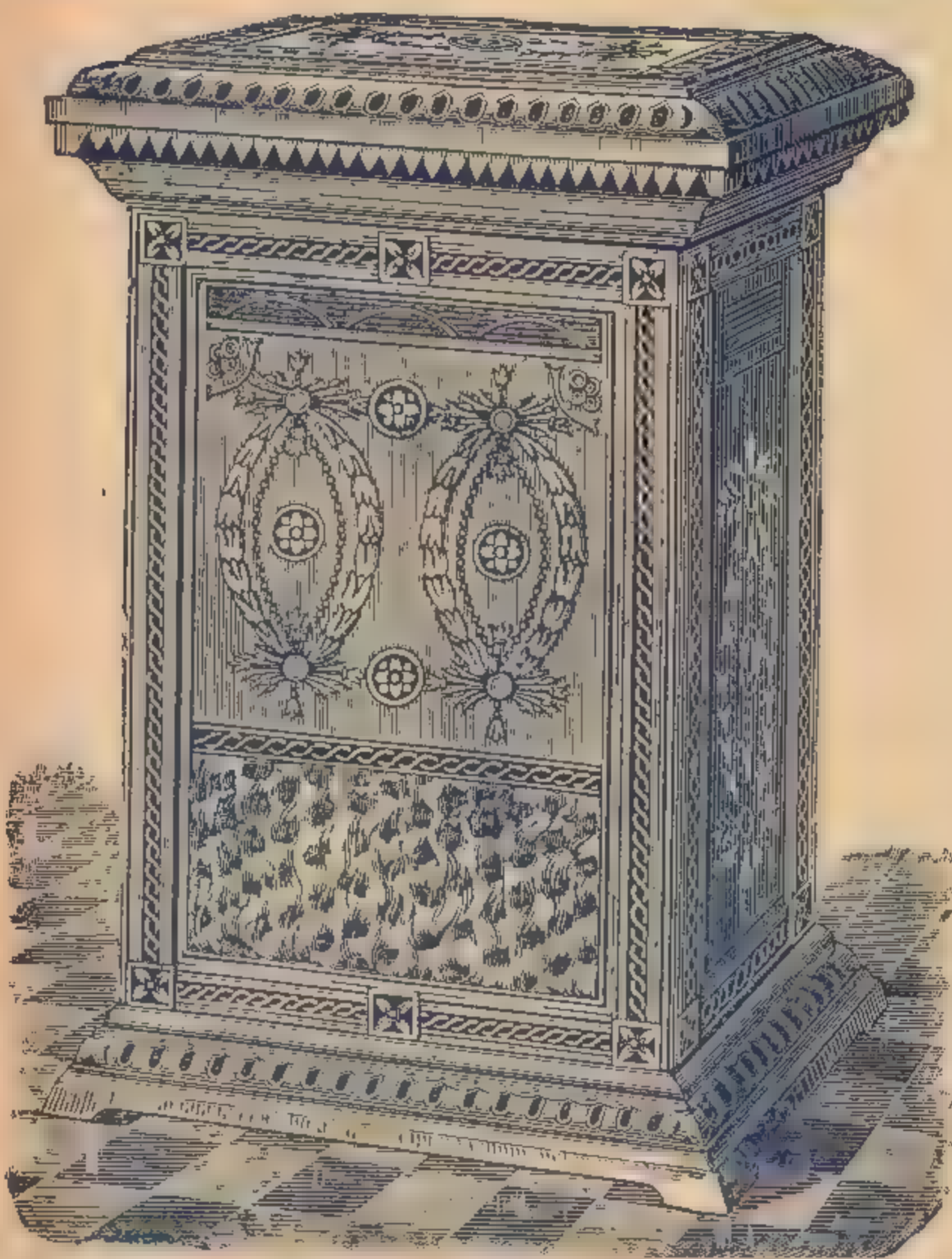
If fitted with Best Hand-painted Tiles 36/- extra.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

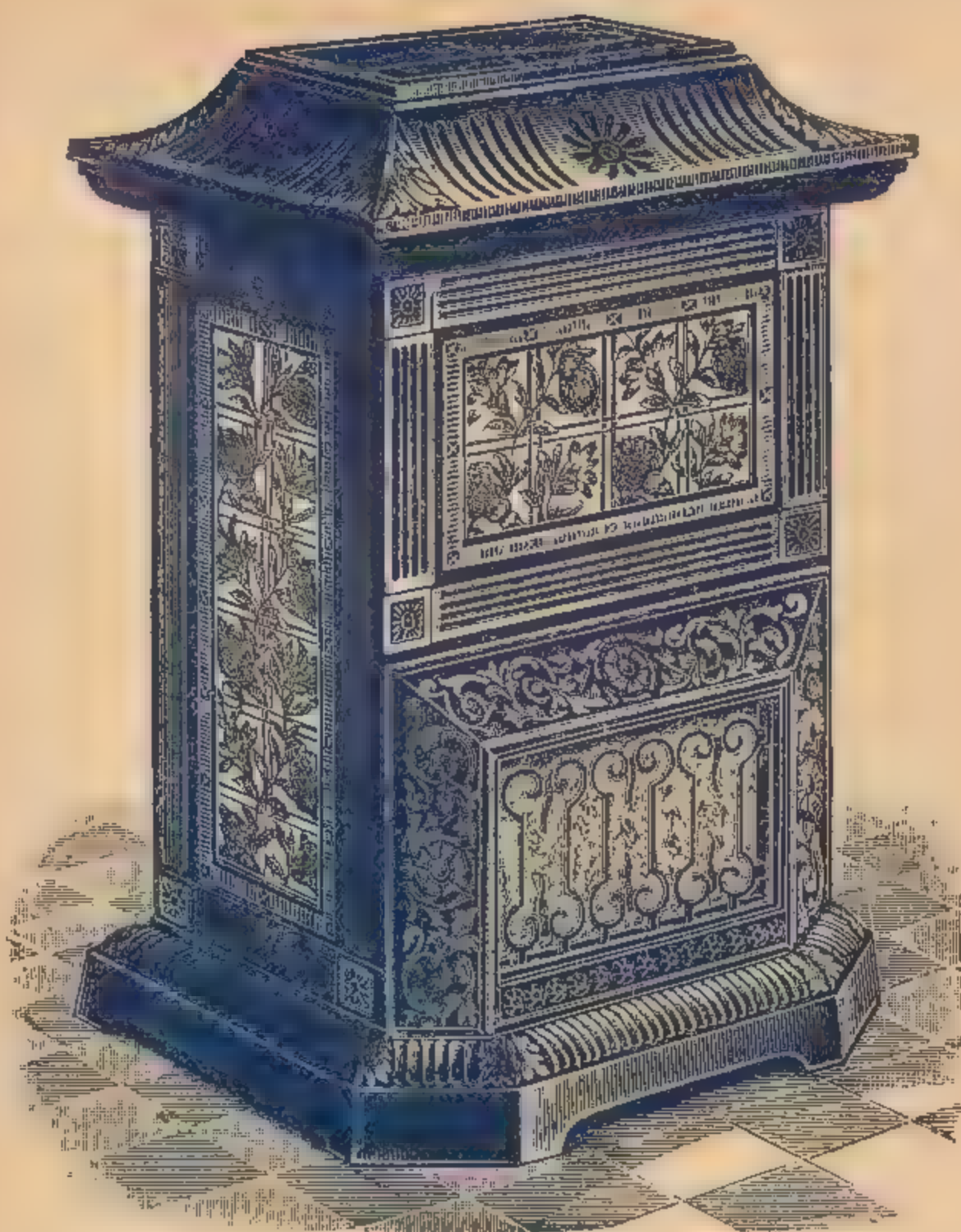


No. B794.—OPEN FIRE STOVE, Cast Iron.



No. B791.—CLOSE FIRE STOVE, fitted with Encaustic Tiles.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



No. B796

This Stove is similar in construction to those shown on previous page, but is superior in make, design, and finish. It is polished and best finished in Berlin Black, and fitted with Hand-painted Tiles

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer.

CLOSE FIRE STOVES.

No.	DESCRIPTION.	SIZE.			Effective Heating Surface, about	Bore of Gas-supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.						
B784	Plain Sheet-Iron Pody	28in.	18in.	14in.	17 sq. ft.	$\frac{3}{8}$ inch.	abt. 16 ft. sq.	$2\frac{1}{2}$ inch	23 inch	£2 15 0
B786	Fine Cast ...	30in.	18in.	14in.	27 "	$\frac{3}{8}$ "	" 20 "	$2\frac{1}{2}$ "	22 "	3 0 0
B790	Fine Cast ...	31in.	21in.	16in.	40 "	$\frac{1}{2}$ "	" 25 "	$2\frac{1}{2}$ "	24 "	4 0 0
B791	Fitted with Encaustic Tiles	31in.	21in.	16in.	40 "	$\frac{1}{2}$ "	" 25 "	$2\frac{1}{2}$ "	24 "	5 0 0

OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Metal Fire at same prices.

No.	Description.	SIZE.			Effective Heating Surface.	Bore of Gas-supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.						
B788	Fine Cast ...	30in.	18in.	14in.	abt. 27 sq. ft.	$\frac{3}{8}$ inch.	abt. 20 ft. sq.	$2\frac{1}{2}$ inch	22 inch	£3 0 0
B789	Fitted with Encaustic Tiles	30in.	18in.	14in.	" 27 "	$\frac{3}{8}$ "	" 20 "	$2\frac{1}{2}$ "	22 "	3 10 0
B794	Fine Cast ...	31in.	21in.	16in.	" 40 "	$\frac{1}{2}$ "	" 25 "	$2\frac{1}{2}$ "	24 "	4 0 0
B795	Fitted with Encaustic Tiles	31in.	21in.	16in.	" 40 "	$\frac{1}{2}$ "	" 25 "	$2\frac{1}{2}$ "	24 "	5 0 0
* B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in.	22in.	18in.	" 45 "	$\frac{1}{2}$ "	" 30 "	$2\frac{1}{2}$ "	23 "	6 6 0

* No. B796 can be had with NEW BALL FIRE.



No. B1820.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

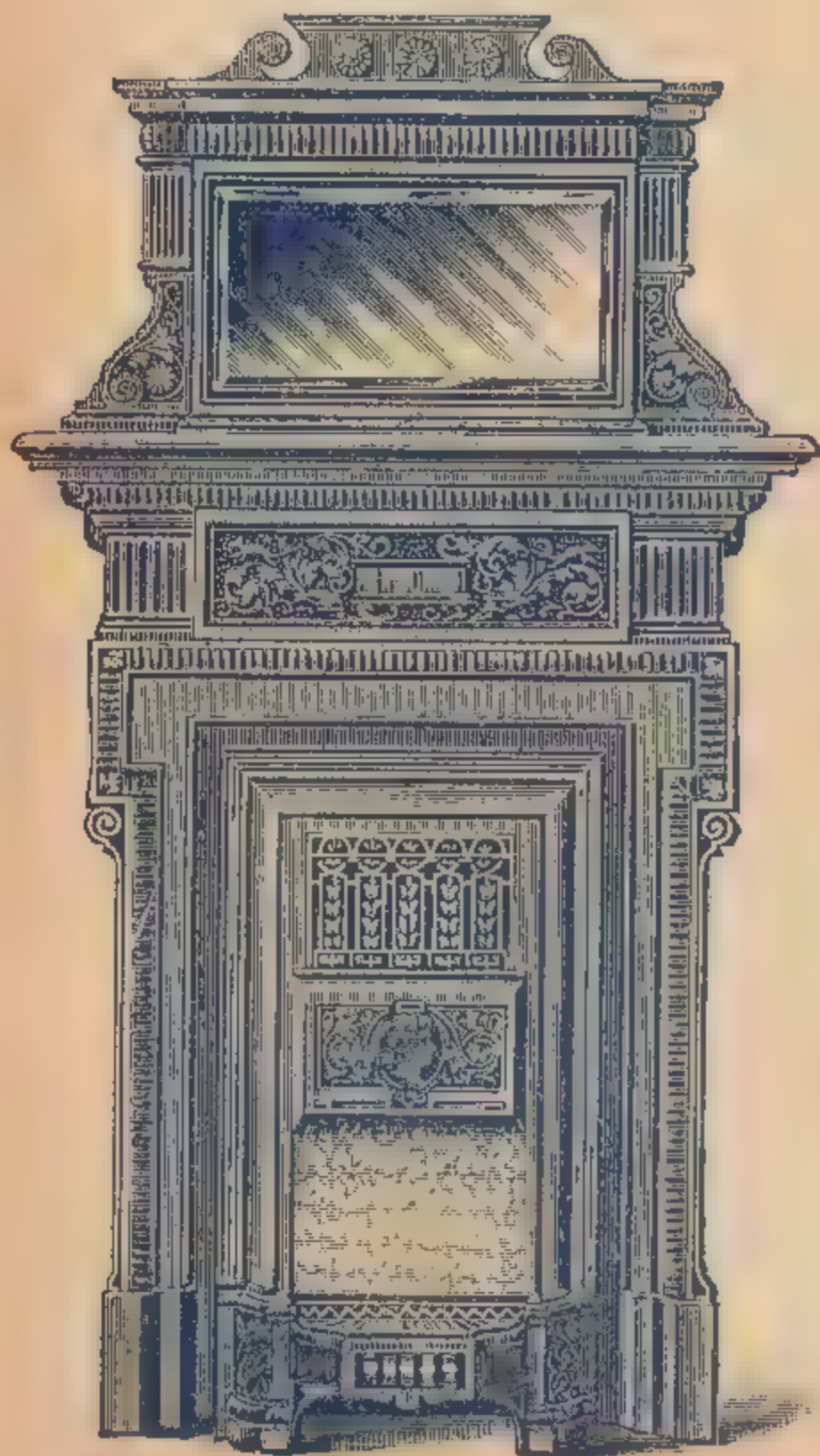
This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

	High.	Wide.	Deep.				PRICE.	
							Fine Cast.	Best Finish.
B1819	28 in.	19 in.	7½ in.	...	...	...	40/-	50/-
B1820	35 in.	19 in.	7½ in.	...	...	...	47/6	57/6

Hot air arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge.



WRIGHT'S PATENT INCANDESCENT GAS FIRE WITH MANTEL.

No. B1890

SIZE.—70½ in. high by 39 in. wide by 8 in. deep.

	As Drawn.	With Mantel but without Overmantel.
With Mantel, Overmantel, &c., painted in colours and stoved, interior fine cast	£6 10 0	£4 10 0
Ditto, interior best finish	7 0 0	5 0 0

The above can be had with Ball Fire without extra charge.

The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

Size—12 x 36 in. or 24 x 36 in.

Fine Cast	...	...	...	£2	0	0
Best Finish	...	...	...	2	10	0

Can be had with Ball Fire.



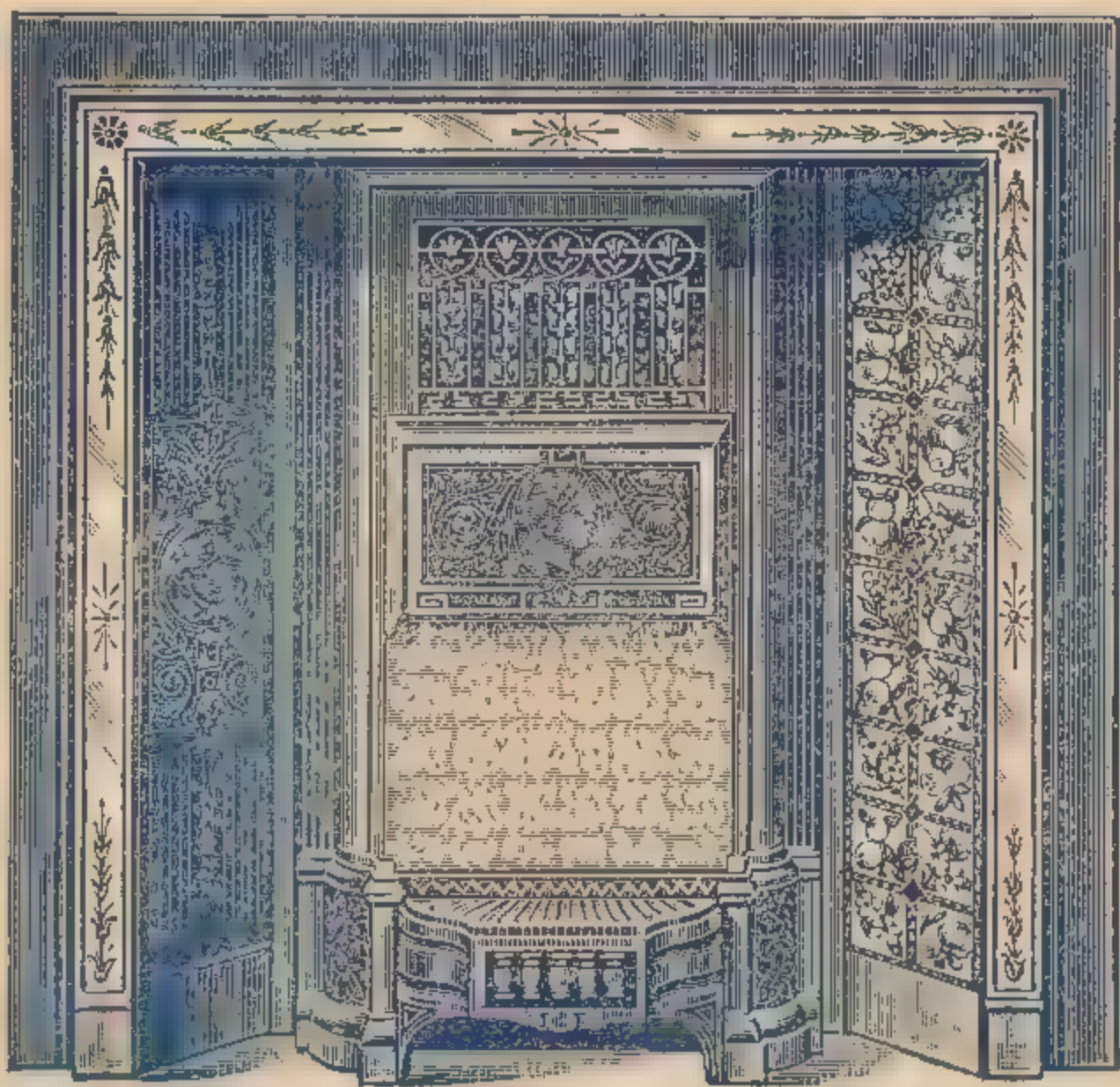
No. B1910

Size : 31½ in. high ; 22 in. wide ; width of fire 10 in.

Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

Can be had with Ball Fire.

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT FIRE



No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side

No. B1830.

PRICES—best finish.

With iron panels	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	5	15	0
With best hand-painted tile panels	...	...	...	...	6	15	0

If fitted with Hot Air arrangement, 5/- each extra.

No. B2830. Same Stove with Ball Fire. Prices as above.

Size ... 38 x 36 in., or 40 x 38 in.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S TUBULAR VENTILATING STOVES,

SECURING PERFECT VENTILATION.



This is a great improvement on the old pattern Stove. It is a modification of our well-known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes, which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired, fresh air may be introduced from outside the apartment.

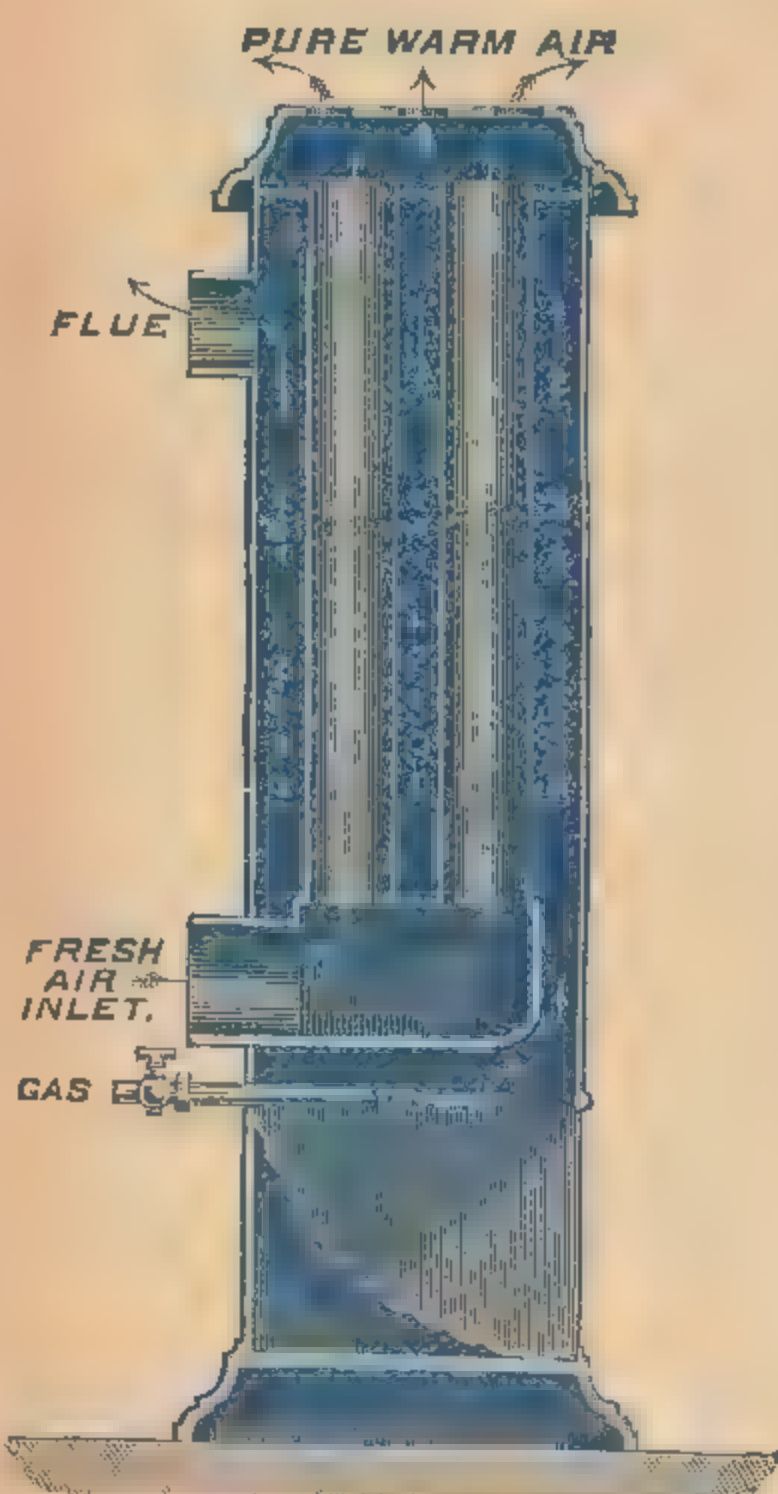
The Castings are polished, and Stove is finished in best black.

The Stove can be used either with or without a flue, but the former is preferable.

No. B773 and B774 have an effective heating surface of 14 square feet, and are suited to heat a room of 14 ft. square.

No. B776 is a more powerful Stove and has an effective heating surface of about 20 square feet.

PRICES. Polished and Finished in Best Black only.



Cross Section.

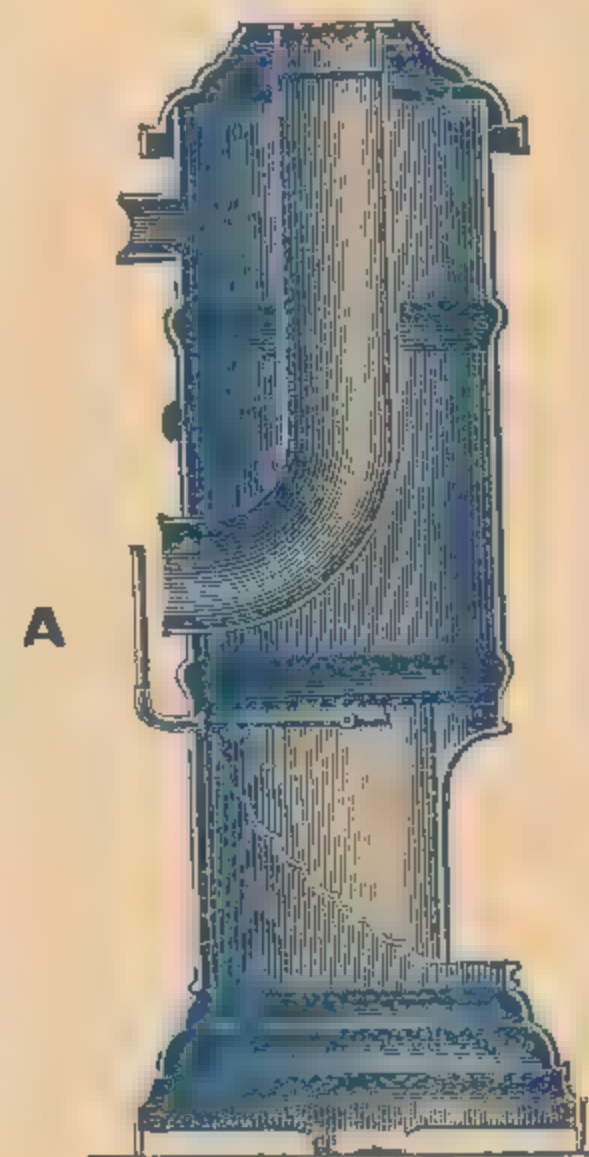
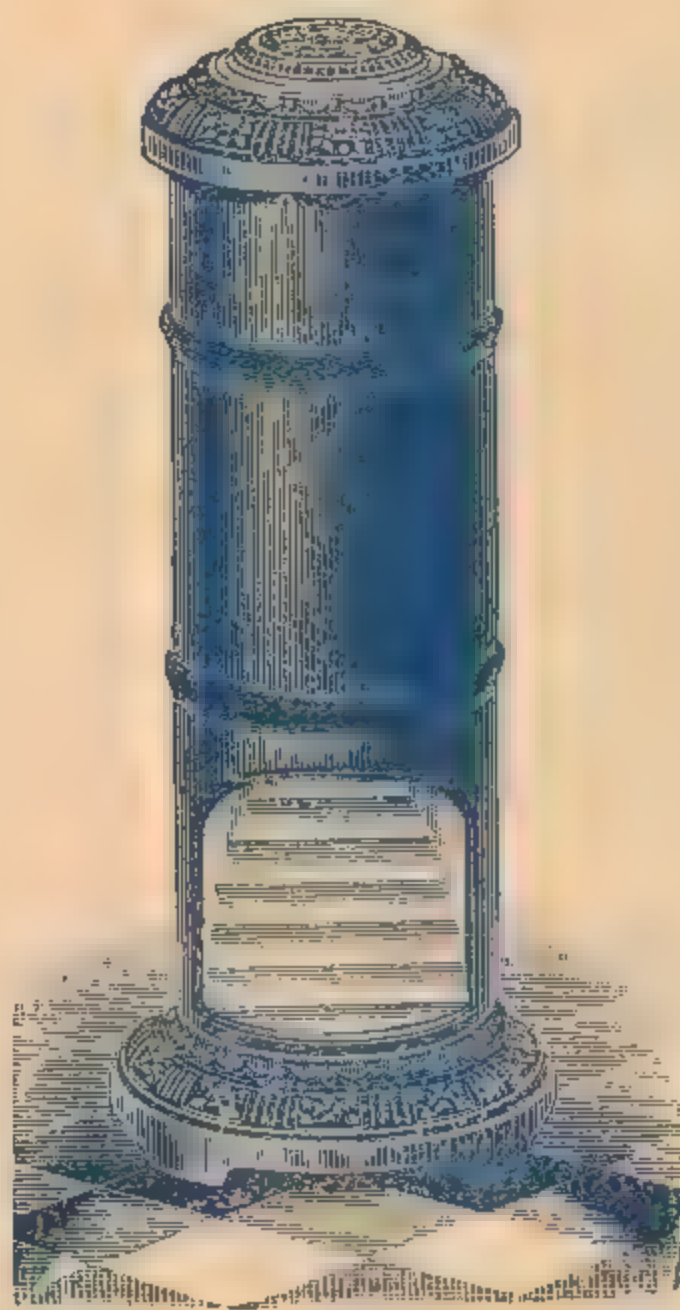
No. B773.—30 inch high, 19½ inch wide, with Air Tubes of Strong Sheet-iron	22/- each.
No. B774.—Ditto, with Air Tubes of Strong Drawn Wrought-iron	25/- each.
No. B776.—34 inch high × 22 inch wide, same as No. 774, but a larger Stove	35/- each.

WE STRONGLY RECOMMEND Nos. B774 and B776.

WRIGHT'S RADIATING GAS STOVES.

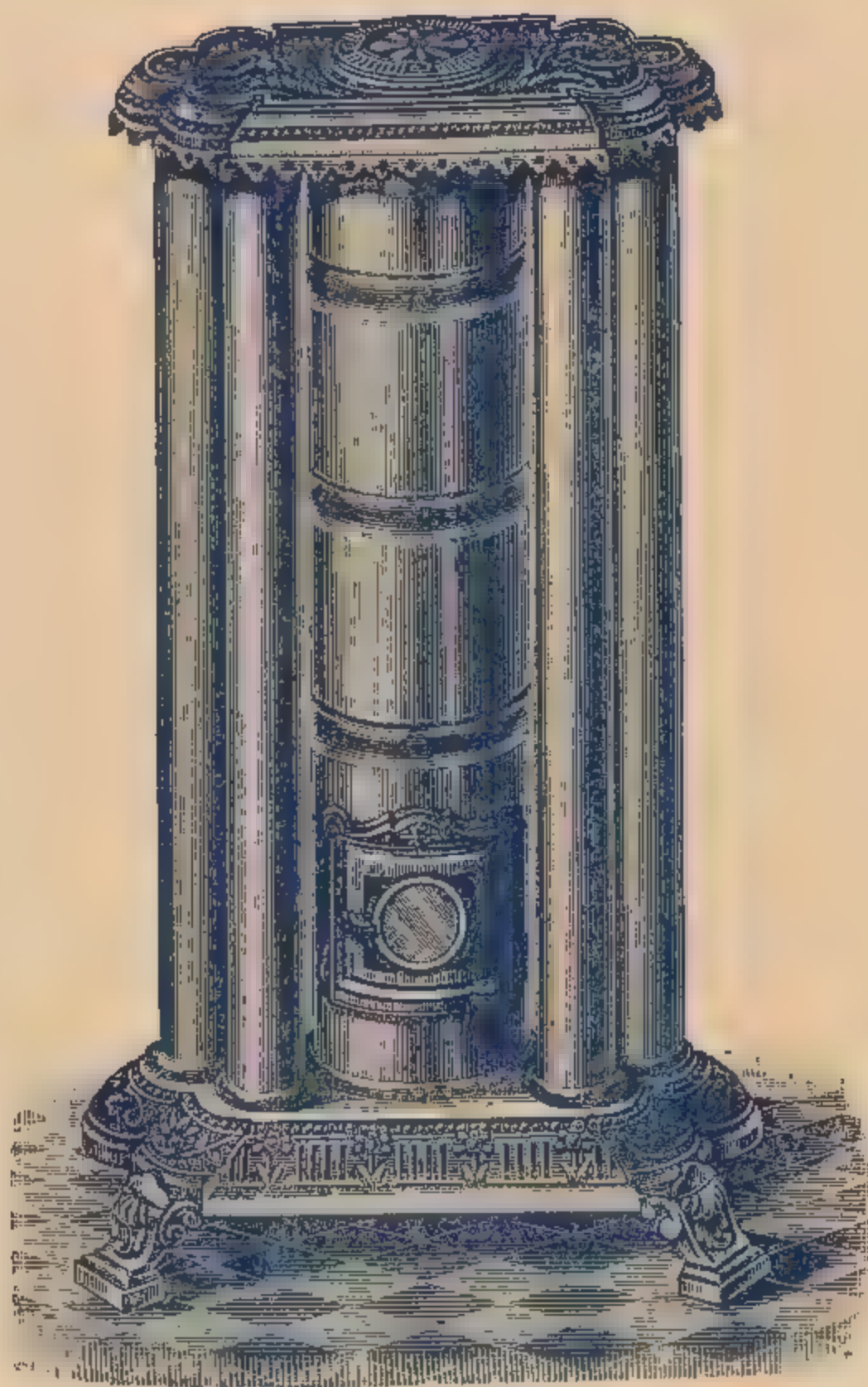
These Stoves give a good floor heat, radiating from the polished copper reflector.

Pure air passes into the Stove at A, and after being warmed, passes into the room at B



No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{4}$ in.	60 -

No. B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise

WRIGHT'S CONDENSING GAS STOVE

WITH OPEN BALL FIRE.

Specially suited to Churches, Shops, Halls, &c.



Having been repeatedly asked for a more powerful condensing Stove than our No. B769, we have brought out the above in three sizes, and can confidently recommend these Stoves for any building where a flue is not convenient. They have been thoroughly tested during the last few years, and have been found to answer admirably. The open fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out. These Stoves are ground and polished and finished in the best style.

No. B777	with 16 tubes, 44 in. high	× 23 in. wide	× 12 in. deep	...	...	£8	8	0
No. B779	with 20 tubes, 44 in. „	× 28 in. „	× 12 in. „	...	...	10	10	0
No. B781	with 24 tubes, 44 in. „	× 36 in. „	× 12 in. „	...	...	12	12	0

TESTIMONIALS.

New Street, Birmingham,
October 6th, 1892.

TO MESSRS. JOHN WRIGHT AND CO., LTD.

DEAR SIR,—In reply to yours, I have no fault whatever to find with the stove. On the contrary, it has very agreeably surprised me, as having no flue whatever on the premises, I was fearful of much trouble on that account, but the stove, all through last (severe) winter, consuming gas at its minimum, gave quite sufficient warmth, not only for the shop, but our show room at the back. We smell no fumes from the gas, condensation being quite satisfactory. The whole arrangement was a great boon to us last winter.

Yours truly,

(Signed) GEORGE DAY.

Arncliffe, 22, Greville Place, N.W.,
December 4th, 1891.

DEAR SIR,—I am glad to inform you that your B769 condensing stove proves a grand success in heating my conservatory. I have not smelt any smell from the gas, and can highly recommend them.

Truly yours,

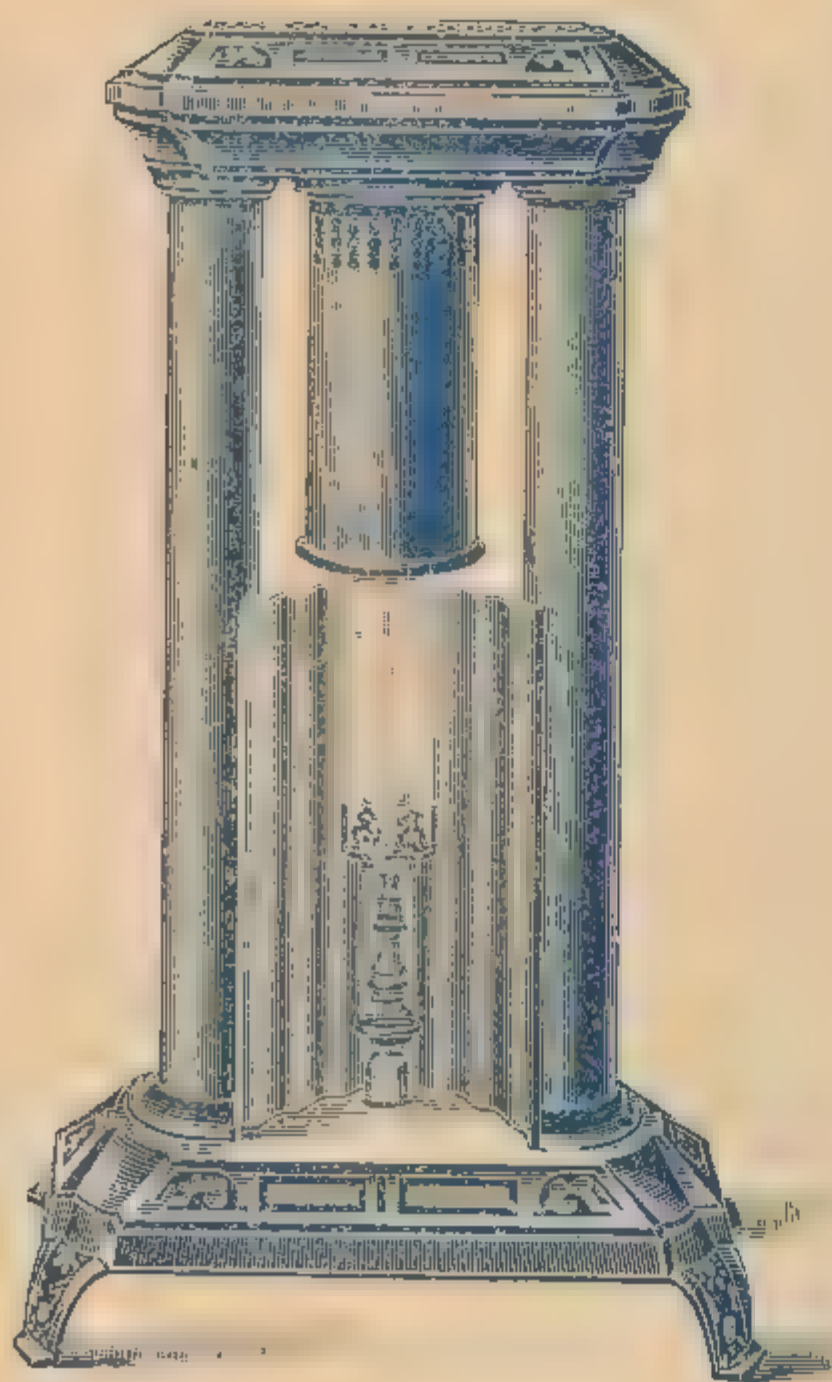
ALBERT MOSS.

MESSRS. J. WRIGHT AND CO., LTD.

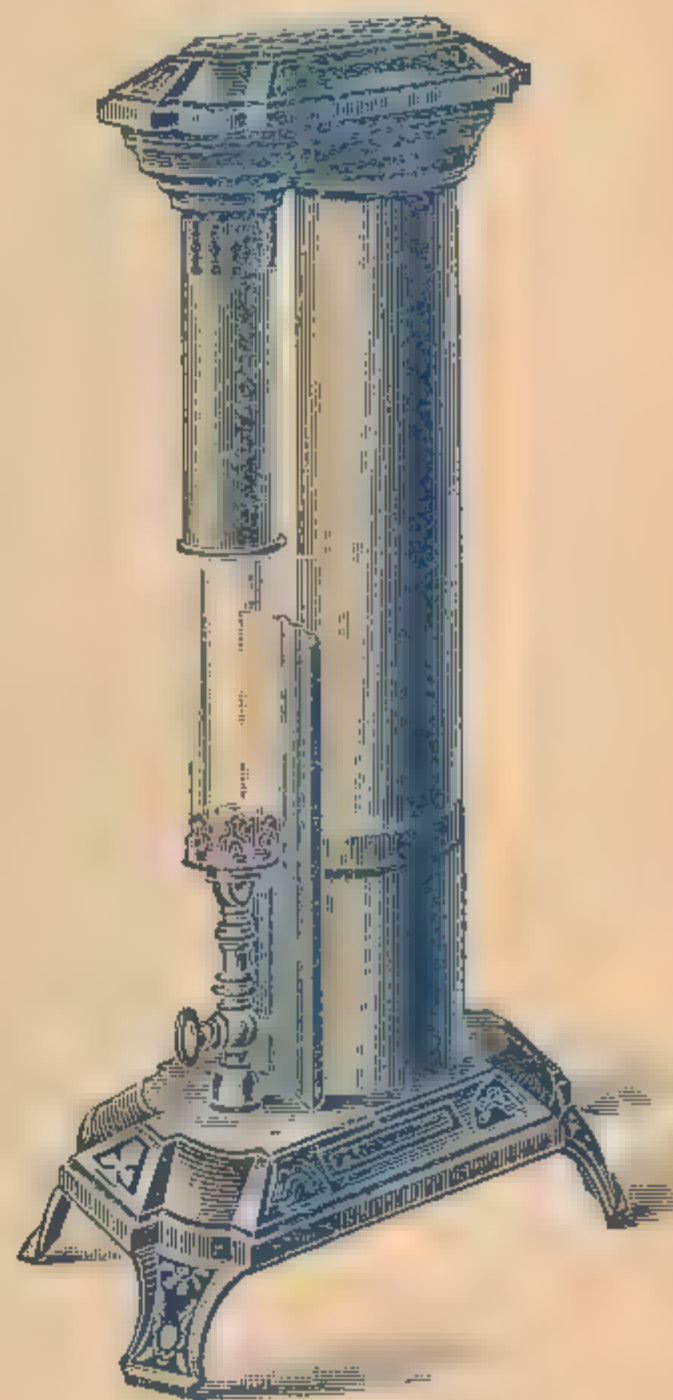
WRIGHT'S PATENT HYGIENIC GAS HEATING AND CONDENSING STOVES.

FOR USE WITHOUT A FLUE.

REGISTERED.



No. B763.



No. B760.

We have every confidence in recommending this Stove, as after considerable experimental work we have now perfected what we consider the best Stove of this kind in the market. All noxious vapours are condensed, consequently no flue is required, and when it is required to heat halls or rooms where it is difficult to carry off the products of combustion by means of a flue, this is the very Stove.

It is fitted throughout in the best possible manner, and has a neat appearance, the consumption of Gas being very small.

PRICES.

No. B763. Stove Enamelled. Size 33in. by 20in. wide by 9½in. deep. Suitable for Room 15 feet square. } 55 -

No. B760. Stove Enamelled. Size 33in. by 10in. wide by 16in. deep. Suitable for Room 10 feet square. } 37 6

NOTE.—Having found that the Pillars when made of Sheet Iron are liable to rapid corrosion, we have decided to make the Pillars in this Stove of Seamless Brass Tube only, at the same price as they have hitherto been made in Sheet Iron.

WRIGHT'S GOTHIC FILIGREE STOVES.

FOR ARGAND BURNER OR OIL.

REGISTERED.



SIZES.

Height 2ft. 9in. .
Width 10in.
Width of Base ... 1ft. 4in.

Suitable for Room
12ft. square.

No. B720.

This very pretty Stove is fitted with Ruby Panels and has a most pleasing and warm appearance when lighted. It can be used *without a flue* and can be fitted by a piece of india rubber tube to any ordinary gas connection, and can readily be removed from room to room without any trouble.

PRICES.

No. B720.—As above, fitted with Ruby Panels and Argand Burner for Gas 34 -

No. B721.—Oil Stove similar to above, but fitted complete with the latest improved oil arrangement
ready for immediate use 36 -

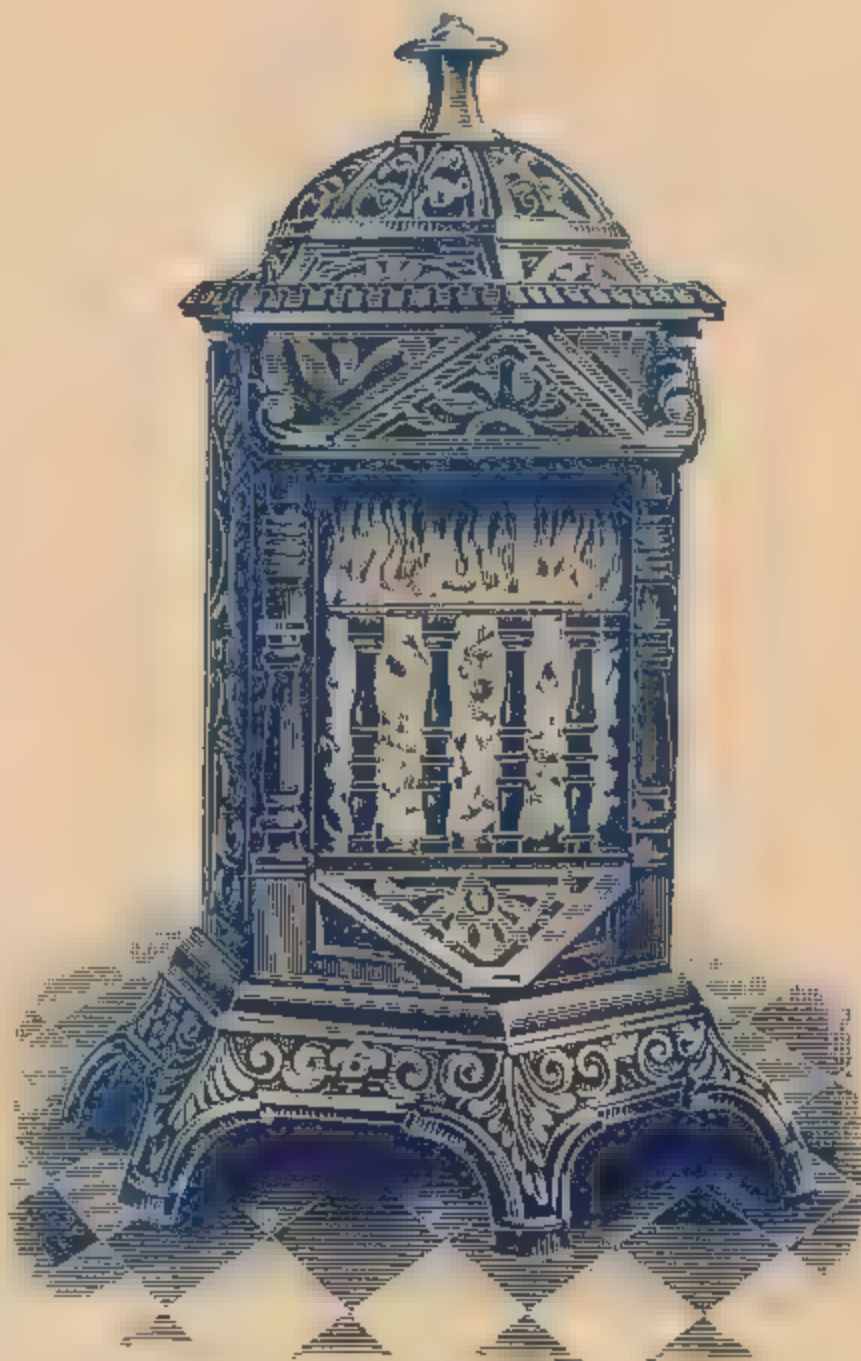
Vaporizing Pans for either of above Stoves, 1/6 each extra.

WRIGHT'S PATENT GAS FIRES.

REGISTERED.

SIZE.

Height ... 23in. x 10in. wide.
 Width of base 16in.
 Width of fire 7in.



Suitable for room
 12ft. square.

No. B724.

This is the latest development in Gas Stoves. It is fitted with special Hot Air arrangement, and where a powerful, compact, and pretty Stove is required at a very moderate price, it is just the thing. The flue is very low.

PRICES

- No. B724.—Above Stove with Patent Ball Fire, and fitted complete with Hot-air arrangement 27 6
- No. B726—This can be used *without flue*, and is similar to above, but fitted with Copper Reflector instead of Ball Fire, so as to meet the requirements where no flue can be conveniently used 27/6

Vaporizing Pans for either of above Stoves, 1,6 each extra.

WRIGHT'S PATENT GAS HEATING STOVE.

REGISTERED.

SIZES.

Height ...	...	2ft. 9in.
Width of Body ...	...	10in.
Width of Base...	...	1ft. 4in.
Height of Flue ...	...	1ft. 4½in.
Size of Flue ...	...	4 × 1½



Suitable for room
12ft. square.

No. B725.

This Stove is made with specially low Flue, &c., suitable for Offices and small rooms where space is limited. It is designed with openwork Panels, so as to allow a full passage for the air to be heated, and is fitted on the most approved principle. No. B725 is only suitable where a flue can be used; but as No. B727 (see below), fitted with copper reflector, it can be used without flue.

PRICES.

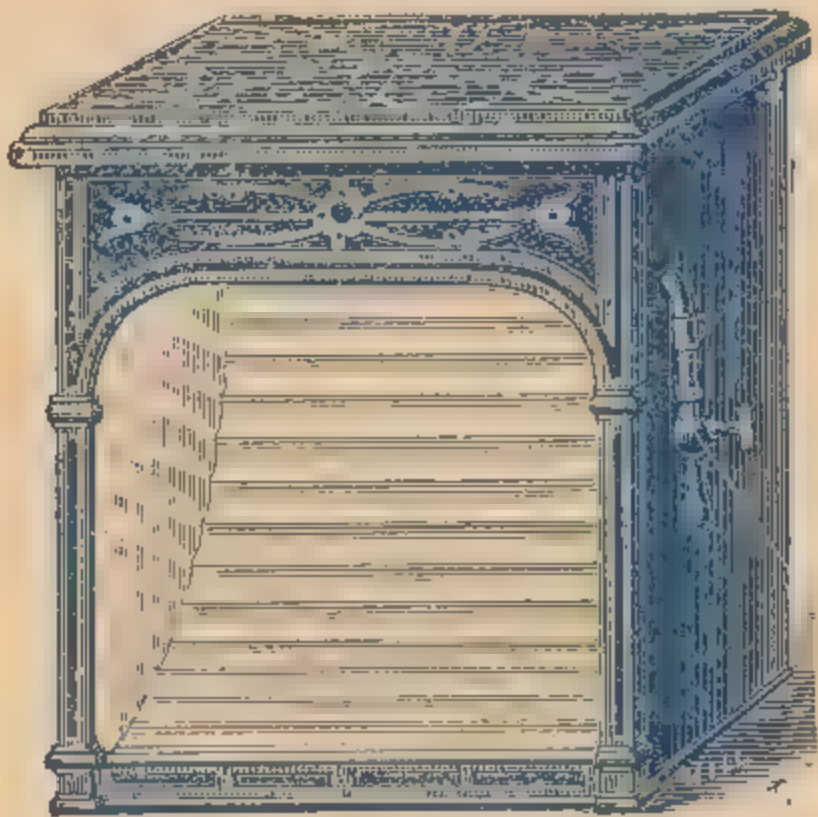
No. B725.—Above Stove with Patent Ball Fire, and fitted complete with Hot-air arrangement... 40/-

No. B727.—This Stove can be used without flue, and is similar to above, but fitted with Copper Reflector instead of Ball Fire, so as to meet the requirements where *no flue* can be conveniently used. ... 40/-

Vaporizing Pans for either of the above Stoves, 1/6 each extra.

WRIGHT'S "CHEERFUL" GAS STOVES.

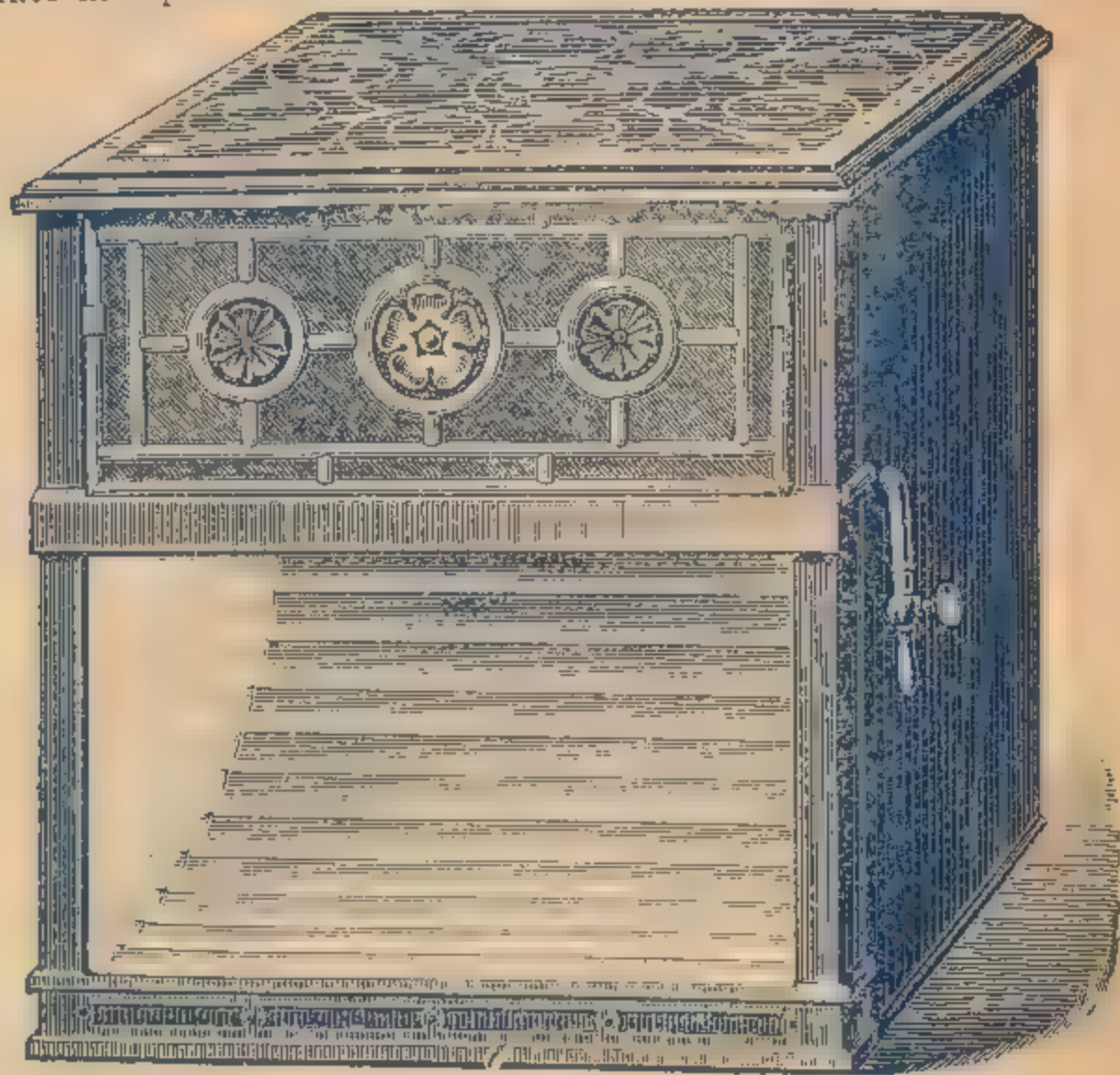
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, 10½ × 10 × 8½ in.	...	10/6 each.
No. B4011	...	Size, 13½ × 12½ × 9½ in.	...	15/- "
No. B4012	...	Size, 16 × 15 × 10½ in.	...	22/6 "

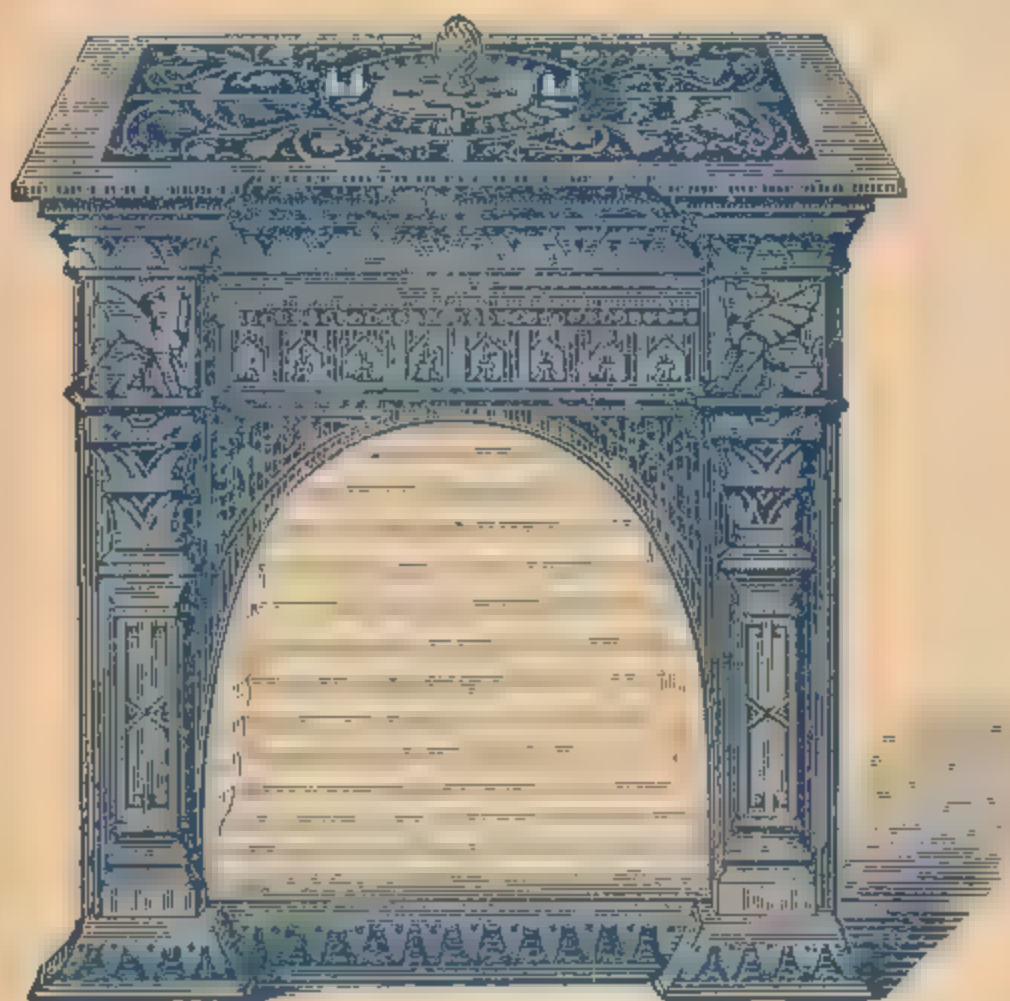
A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

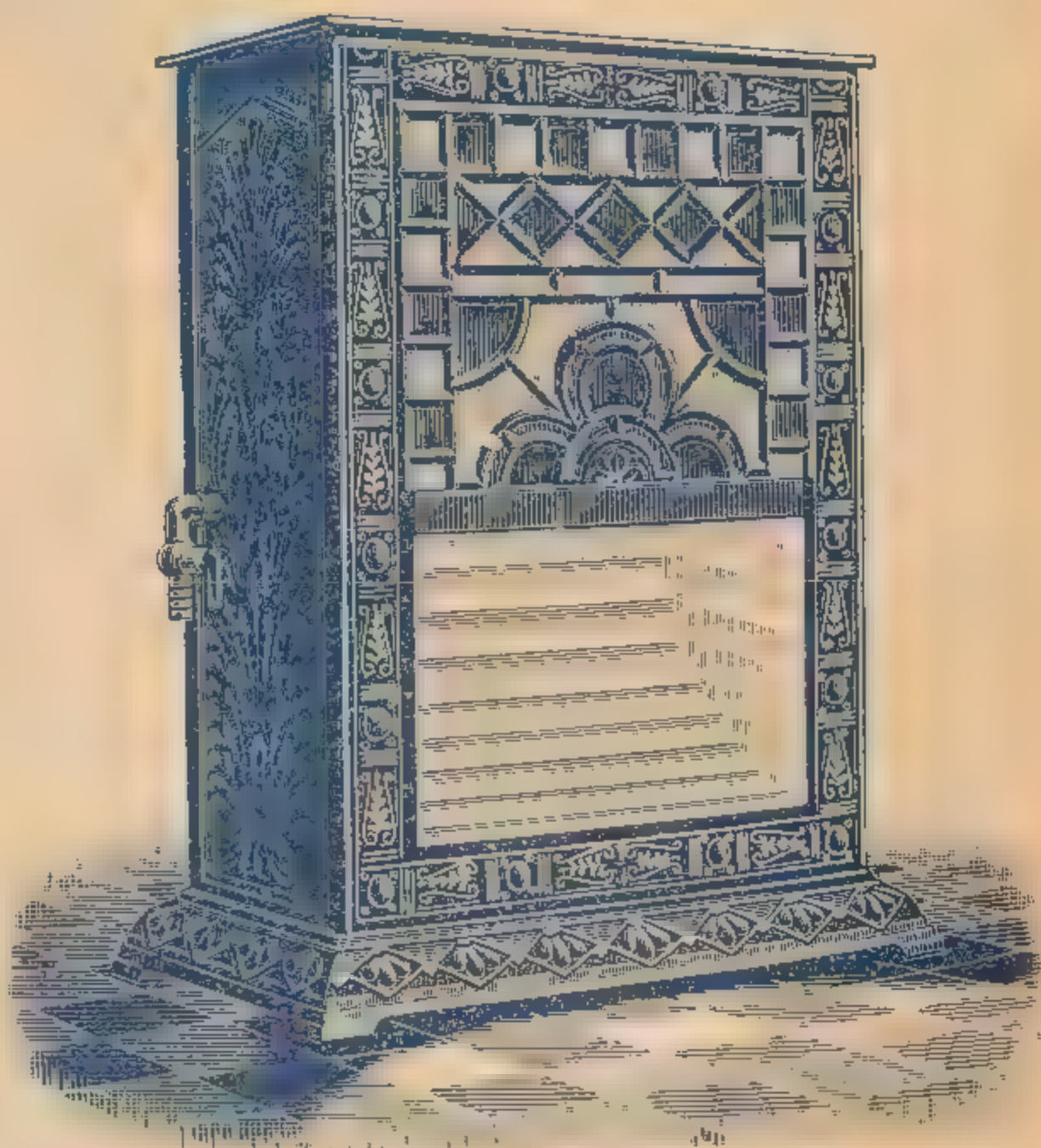
This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high × 10 in. wide × 8½ in. deep.	Price 13/-
No. B4014.	13½ in. high × 12½ in. wide × 9½ in. deep.	Price 18/-
No. B4015.	16½ in. high × 15 in. wide × 10½ in. deep.	Price 26/-



No. B4025.

No. B4025.	—Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	—Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	—Height 18 in., width 17½ in., depth 11 in.	2 0 0
No. B4028.	—Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	—Height 26 in., width 23 in.	3 5 0
No. B4035.	—Same as No. B4034, but with a boiling burner on the top	3 16 0



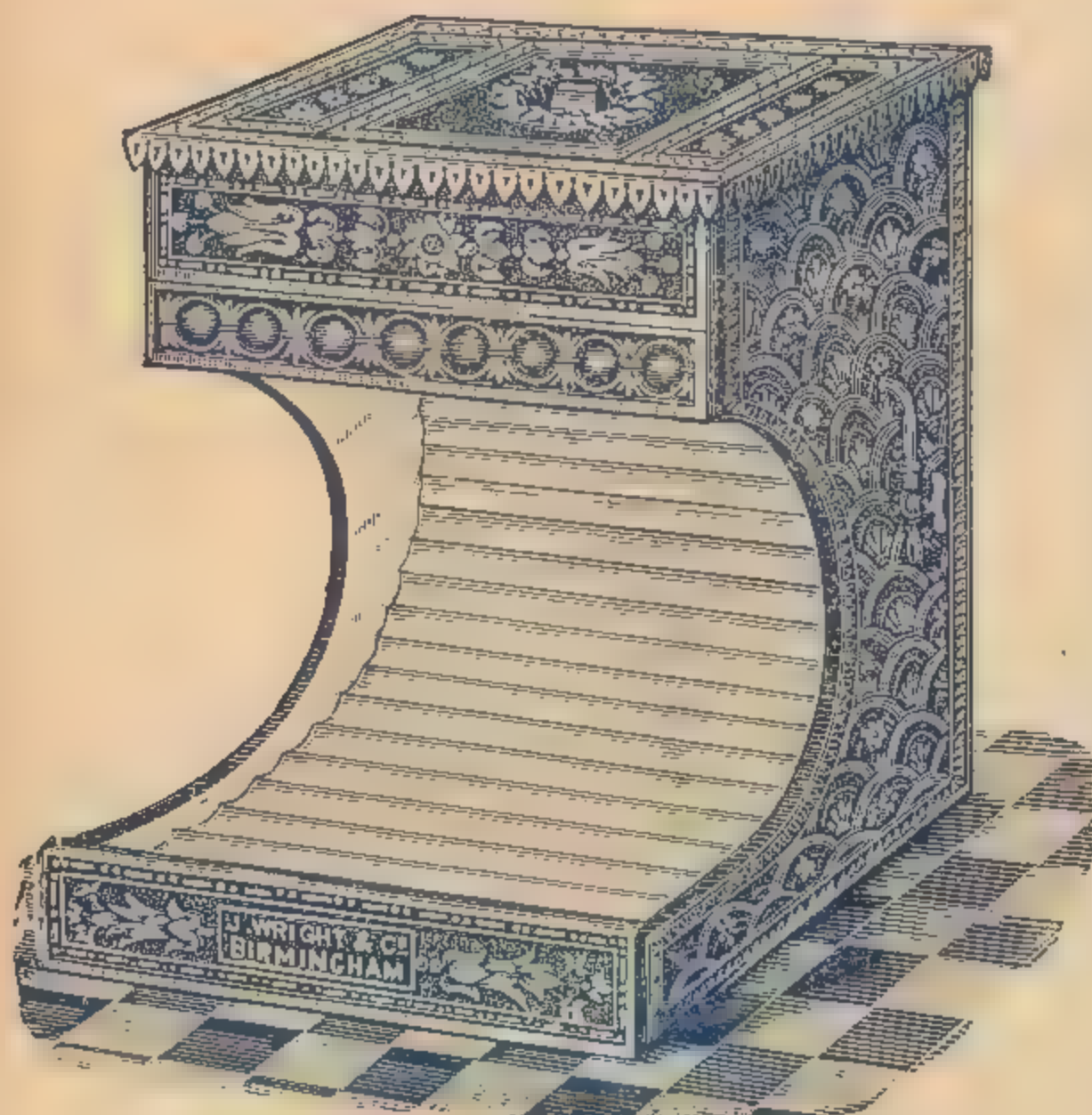
No. B4016.

In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

No. B4016.	21 in. high by 16½ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.



No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.



No.	Height.	Width.	Depth.	Price.
B4056.	16½ in.	14 in.	11½ in.	£1 10 0
B4058.	18½ in.	15½ in.	12 in.	2 0 0



No. B4047.

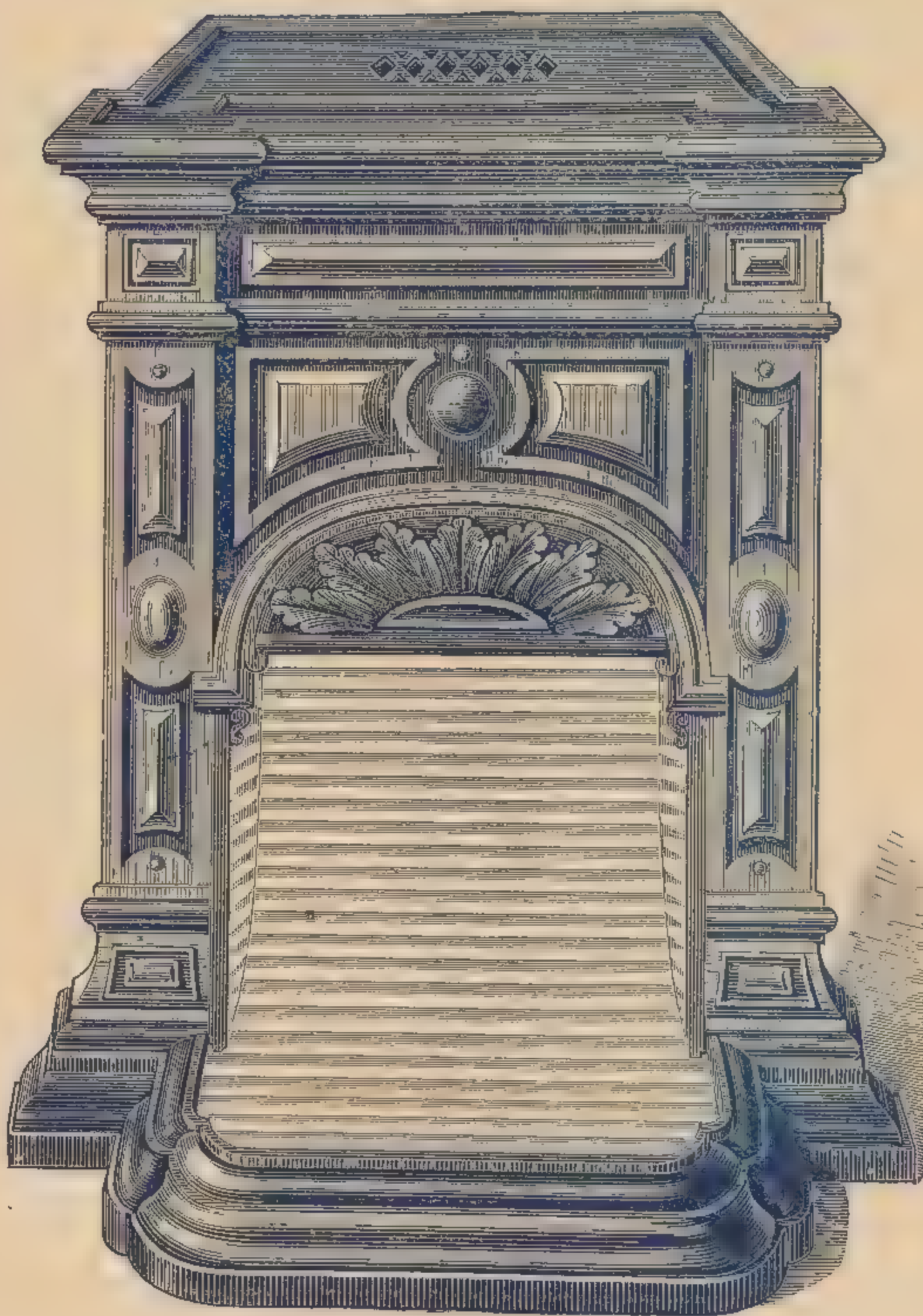
These Stoves are recommended where no flue is obtainable as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/

WRIGHT'S REFLECTOR GAS STOVE.

SUITABLE FOR
HALLS, HOTELS,
BARS, &c., &c.

NO FLUE IS
NEEDED WITH
THIS STOVE.



No. B4039.

Height, 31 inches.

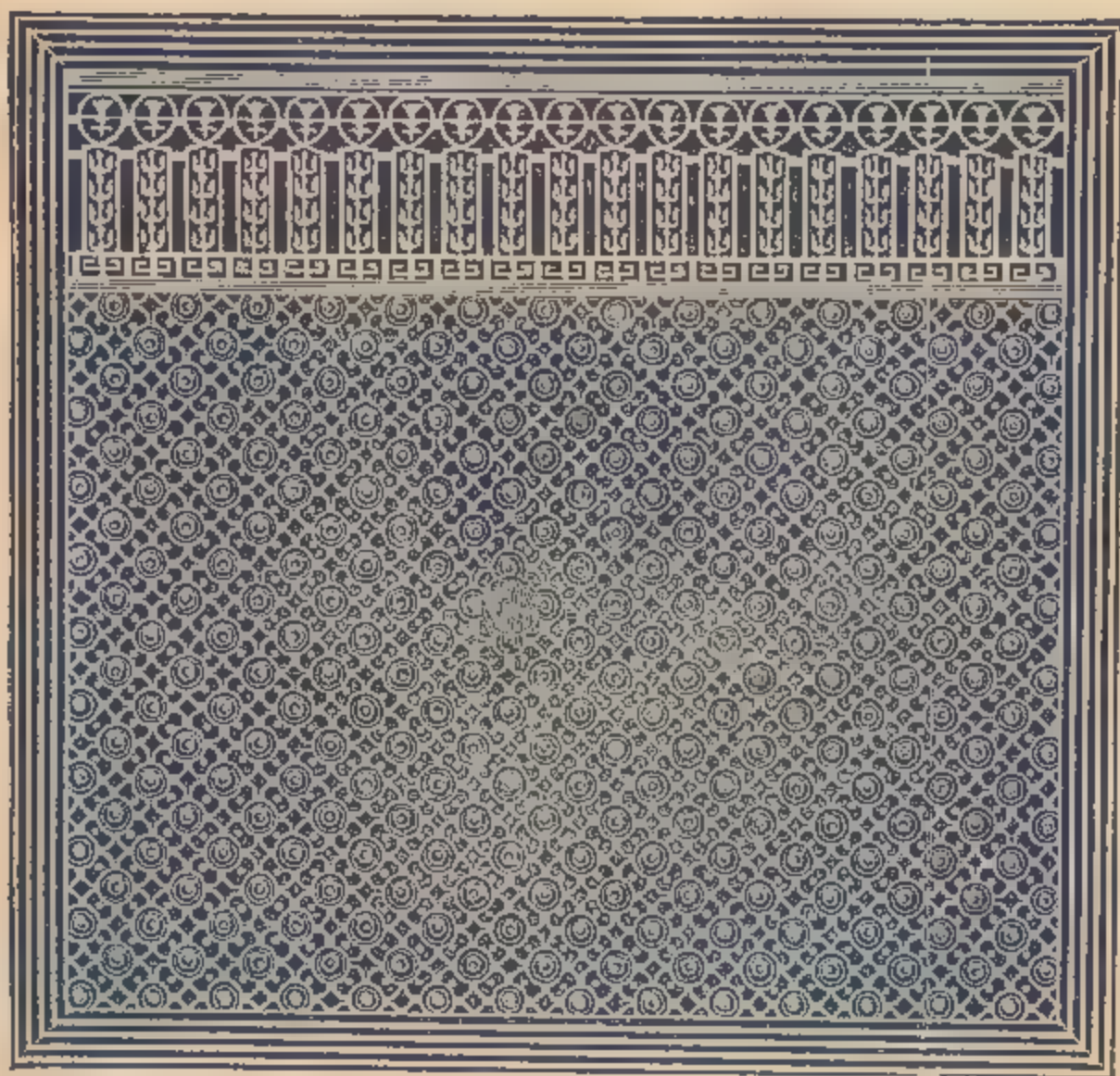
Width at top, 23 inches.

Width at base, 25½ inches.

PRICE ... £5 5 0

No. B4039

WRIGHT'S ORNAMENTAL PANELS TO FILL UP SPACES IN GRATES.



No. B1800.

These plates supply a want which has long been felt for a back to fill in the opening of grates, against which a Gas Stove may stand without appearing an unsightly addition. They are made of the ordinary sizes of register grates, but can be made any special size at small cost. In addition to their use for the above purpose, they are made as heat economisers - the waste heat from the stove being utilized to heat pure air, which when warmed is discharged into the room.

PRICES, &c.

		Fine Cast.	Best Finish.
38in. x 38in. or 33in. x 40in.	...	£1 17 6	£2 5 0
32in. x 36in. or 30in. x 36in.	...	1 10 0	1 15 0
22in. x 36in. or 24in. x 36in.	...	1 5 0	1 10 0

Any of the above fitted with heat economiser, 10/- extra.

WRIGHT'S STANDS FOR GAS FIRES.

REGISTERED.



No. B1204.
NEW (ADJUSTABLE) STAND.

Having great difficulty of suiting our customers with the exact size Stand they require, we have invented an extending Stand. The size of the annexed is 14½ in. long x 8 in. wide x 4½ in. high, but is so arranged that it can be extended up to 21 in. It will be seen, therefore, this Stand will suit most requirements, but where a special small or large size is required we can make them to order.

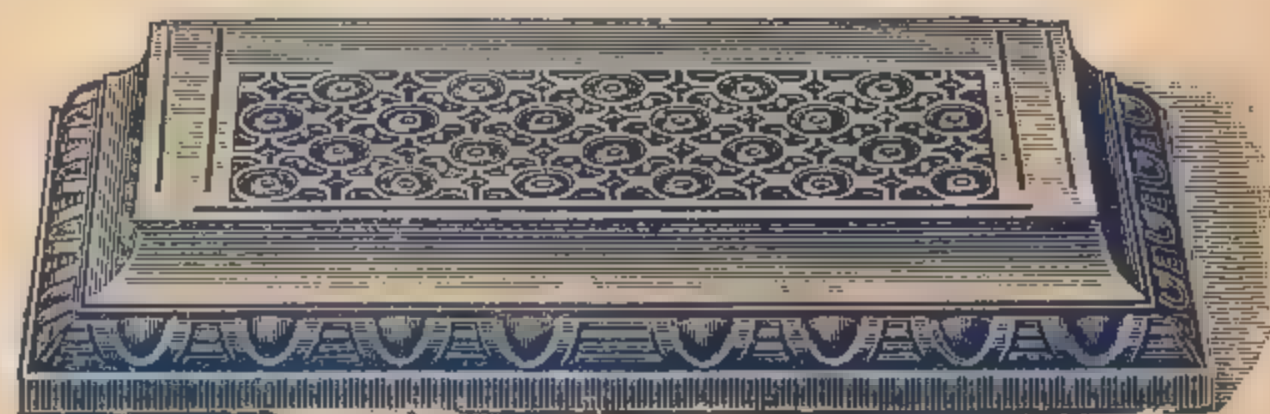
PRICE 10/6 each.



No. B1200.

FITTED WITH HAND-PAINTED TILES.

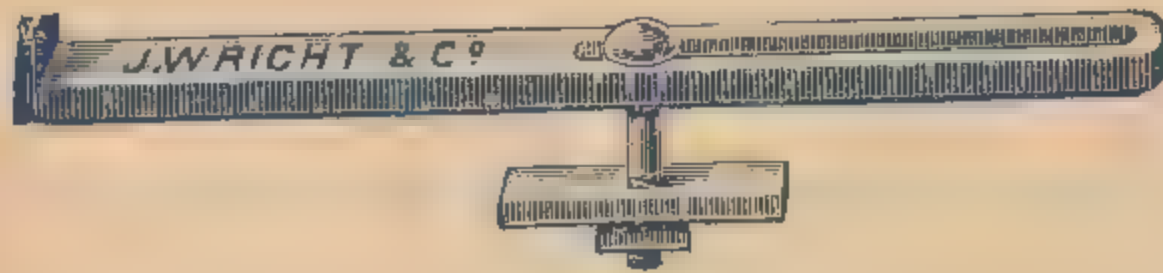
For B1209 B1205 B1850 B1852	...	7/- each.
„ B1211 B1207 B1208	„	...
„ B1870 B1871 B1213	„	9/- „
„ B1872 B1882	...	...
„ B1860 B1861 B1862	...	11/ „



No. B1202.

		With Ornamental Cast-iron panel.	With Majolica Tiles.	With Best Hand- painted Tiles.
For B209 B211 B205 B207 B208 B209	...	7/6	9/-	11/- ea.
„ B1211 B1219 B1205 B1207	...	7/6	9/-	11/- ea.
„ B1870 B1871 B1850 B1852	...	9/-	10/6	12/6 „
„ B1213 B1208 B1872 B213	...	10/6	12/6	16/- „
„ B1860 B1861 B1862 B.874	...	10/6	12/6	16/- „

WRIGHT'S BRACKET SUPPORT FOR HOLDING STOVES IN FRONT OF FIRE.

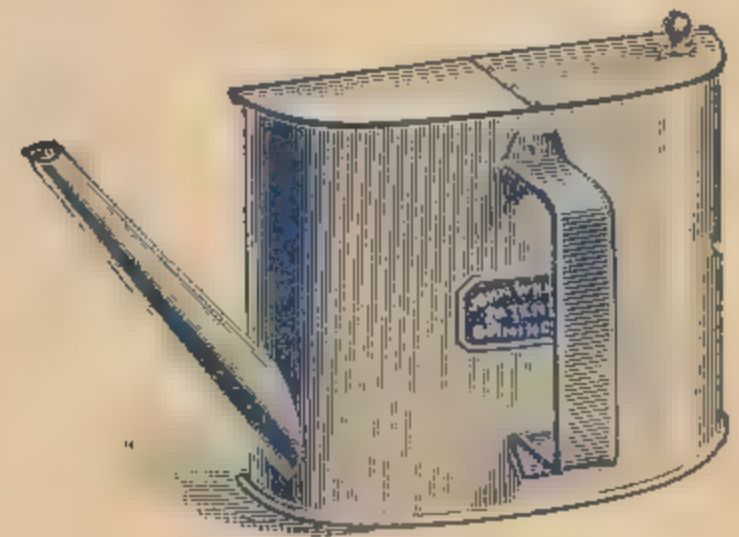


No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a cost of a few pence.

Price 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.

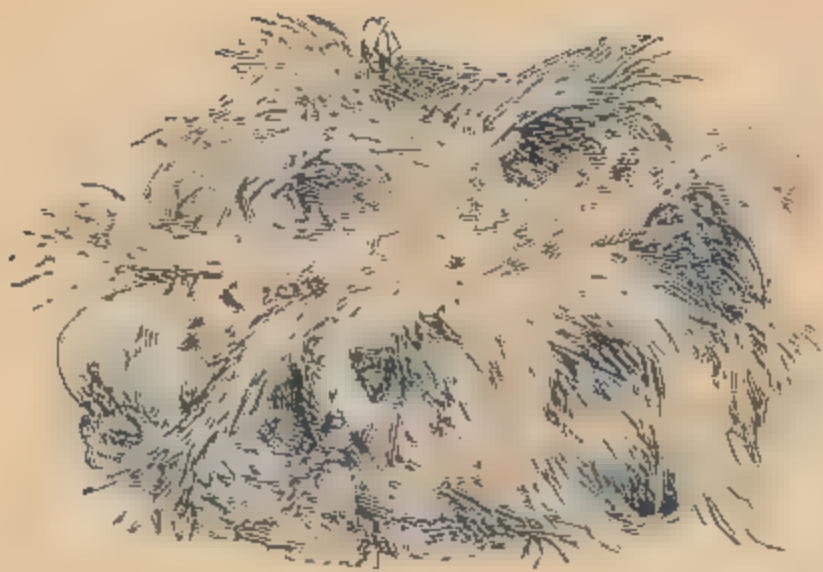


No. E14.

This Kettle is made in special form to stand on the trivets of our Gas Fires, presenting a large surface to the heat.

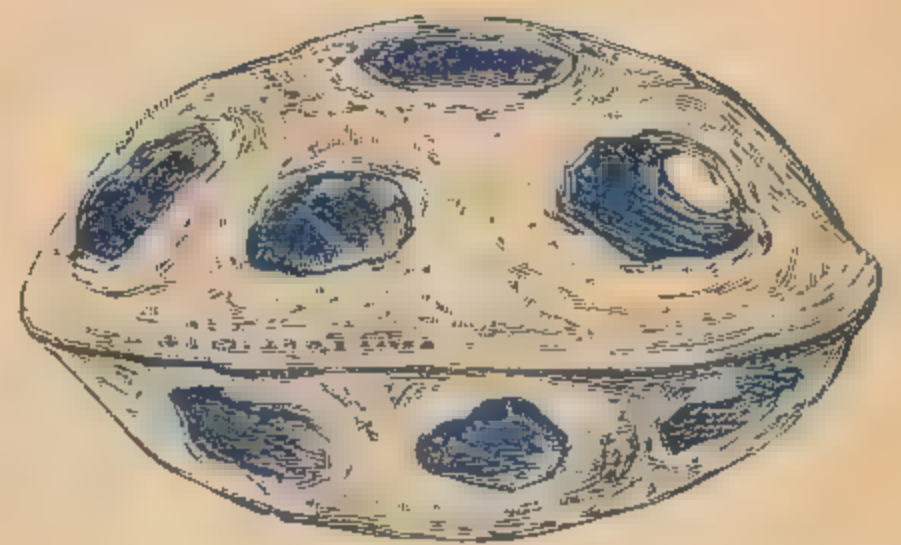
	2 pints.	4 pints.
Price, common quality, Tin...	1/4	2/- each.
Price, best quality, Tin ...	2/-	2/10 „
Price, best quality, Copper ...	4/6	6/8 „

WRIGHT'S PATENT FUEL FOR GAS FIRES.



ASBESTOS FUEL. No. B92.

Best Quality 6d. per lb.



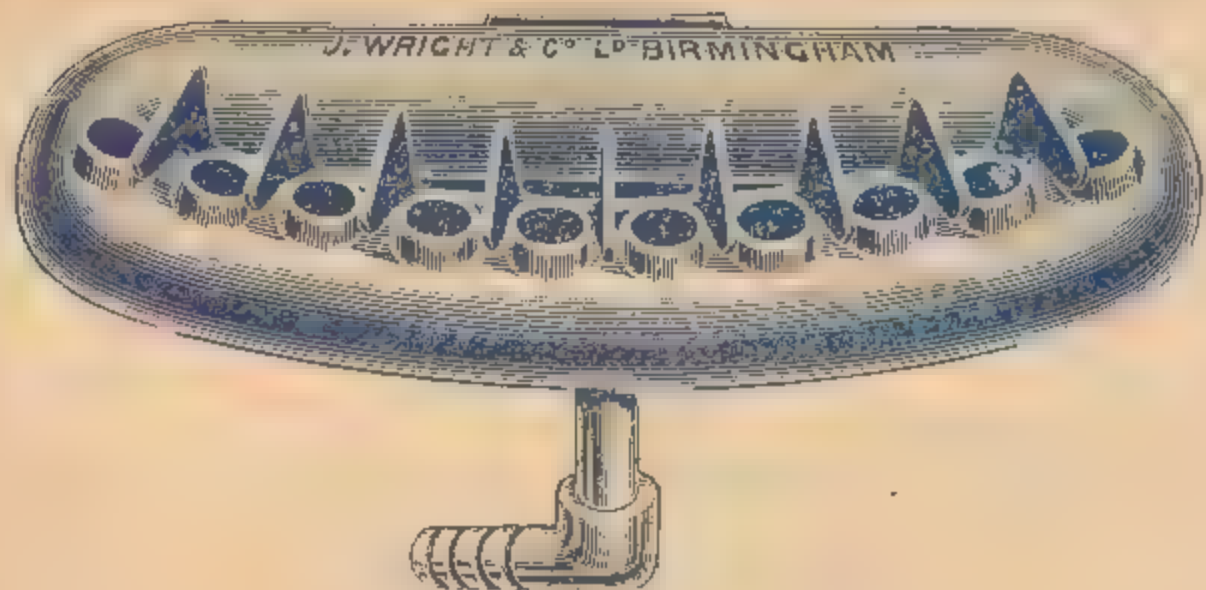
"EGG SHELL" FUEL. No. B93.

Per dozen pieces 9d.

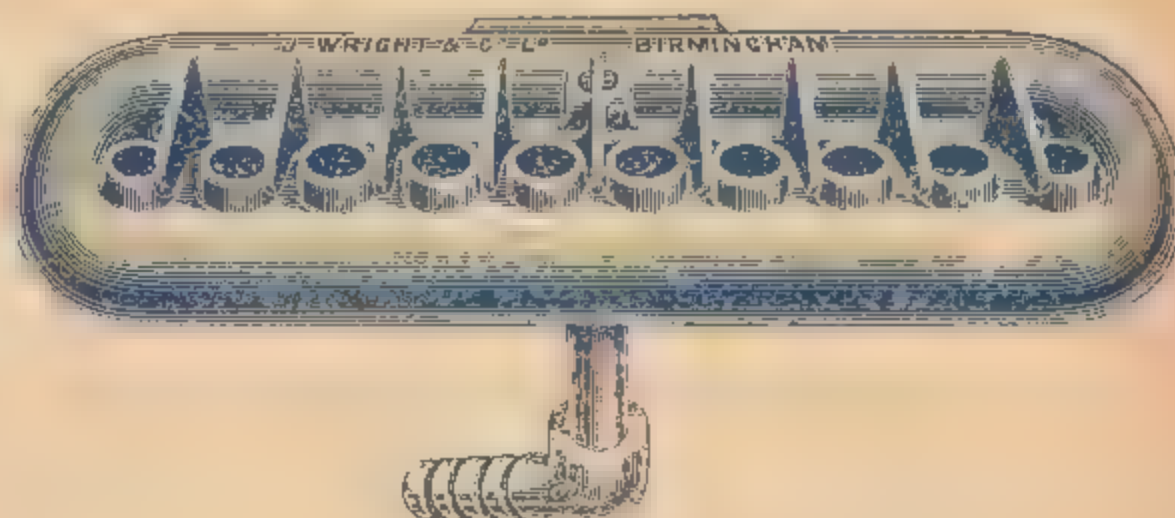
SPECIAL QUOTATIONS FOR LARGE QUANTITIES

WRIGHT'S PATENT BALL FIRES,

FOR FITTING INTO ORDINARY GRATES.



No. B717, in four sizes.



No. B718, in four sizes.

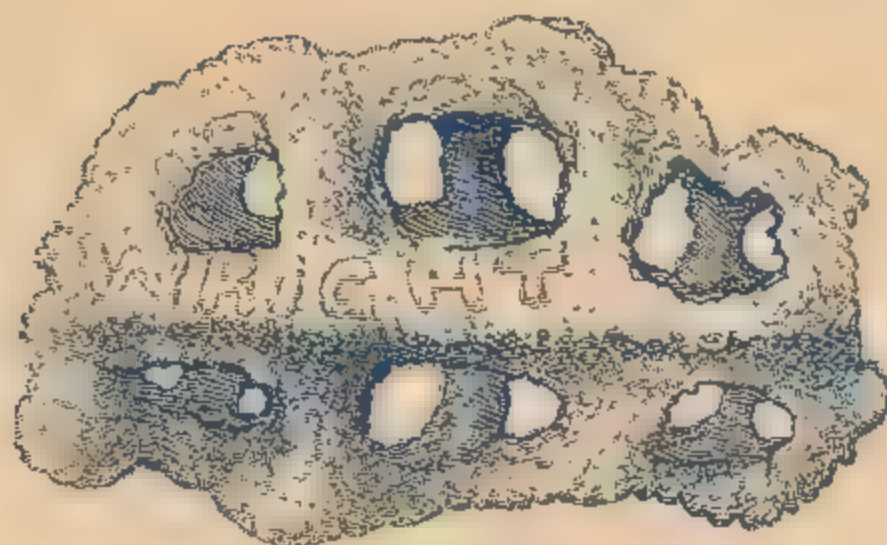
The above will be found to be a great improvement on the old style of Burners for Gas Fires, and at the same time they are much cheaper.

In fixing, the Burner should be kept as near the front of grate as possible. The back of grate should be filled in with solid firebrick to within about $2\frac{1}{2}$ inches of the front. When fitted up with our patent "Egg Shell" Fuel, a beautiful fire is obtained, but it must always be borne in mind that no Gas Fire is as economical, as regards consumption of gas, as a Gas Fire Stove.

PRICE complete with Fitting as shown on Drawing:—

Length over all.	8 inch.	10 inch.	12 inch.	14 inch.
No. B717	3/6	4/-	4/6	5/-
No. B718				

PATENT "EGG SHELL" BALL FUEL, FOR ABOVE.

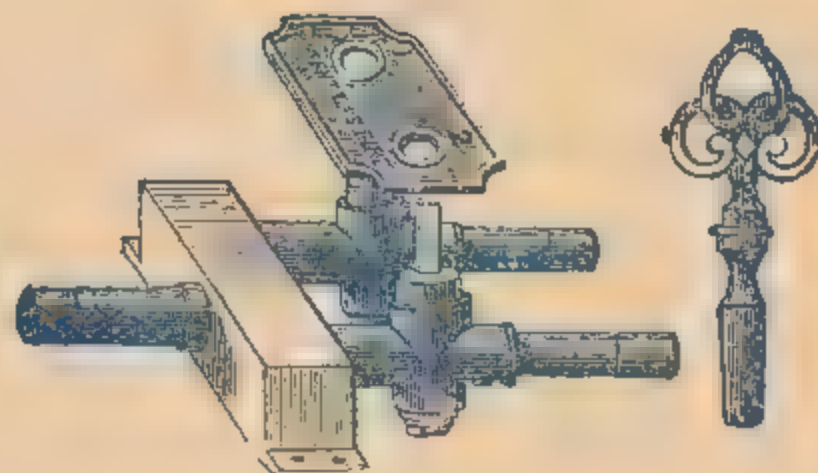
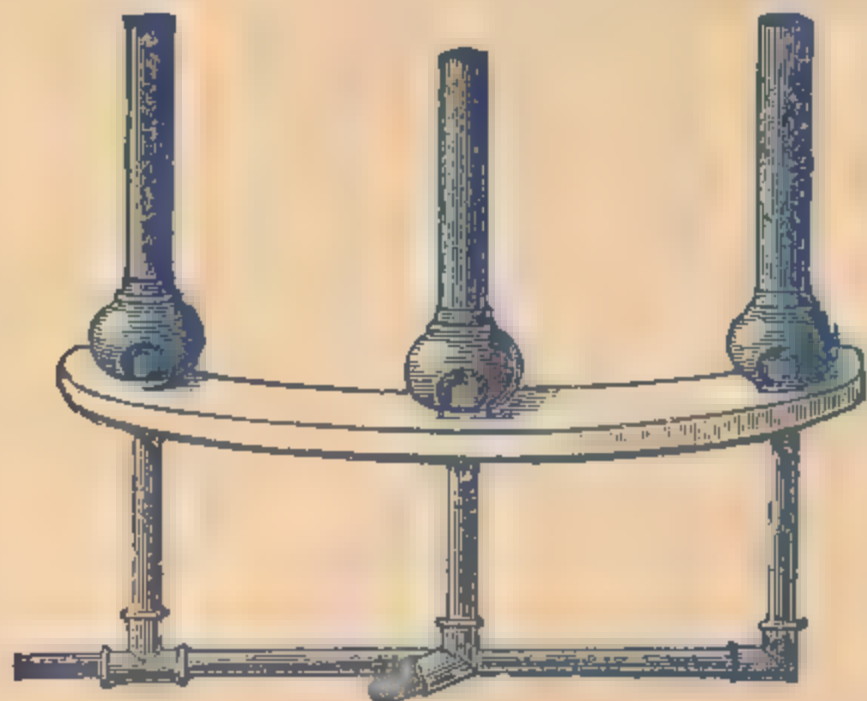


No. B94.

9d. per Dozen Pieces.

Special Quotations for Quantities.

WRIGHT'S PATENT GAS FIRES.



No. B716.—PATENT GAS FIRE, ready for fixing to grate, complete, with fuel and Cocks, Floor Plate, Key, &c., &c.

2-Burner,
16/-

3-Burner,
20/-

5-Burner,
25/-

WRIGHT'S PATENT MULTITUBULAR GAS BOILER FOR HOT-WATER APPARATUS.

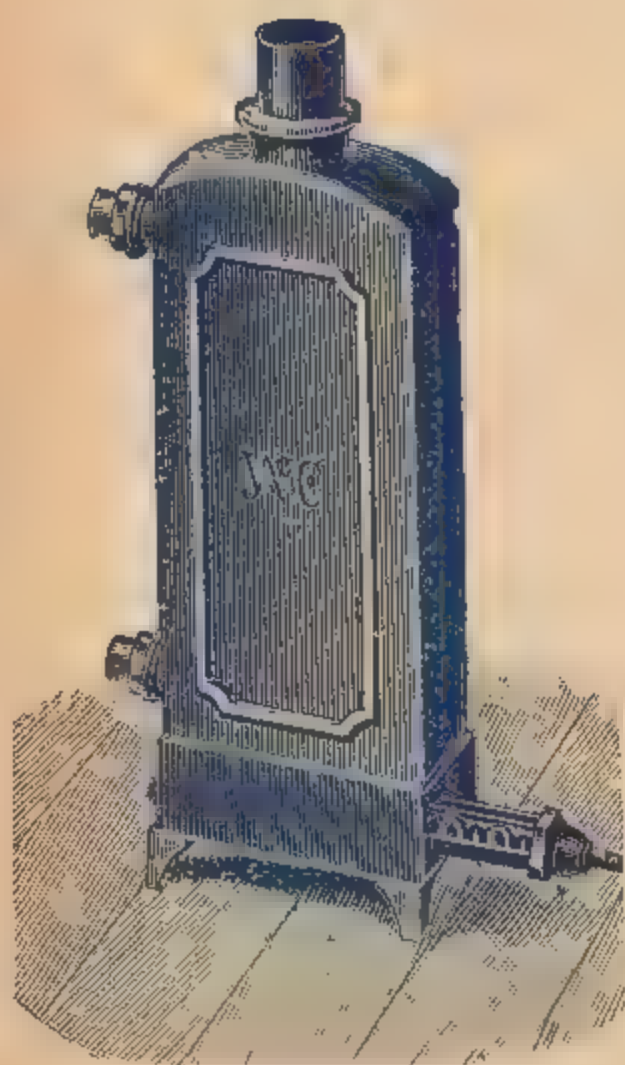
REQUIRING LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms,
Small Places of Worship, &c., &c.

No. B80.

This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casing with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE	...	...	54/-
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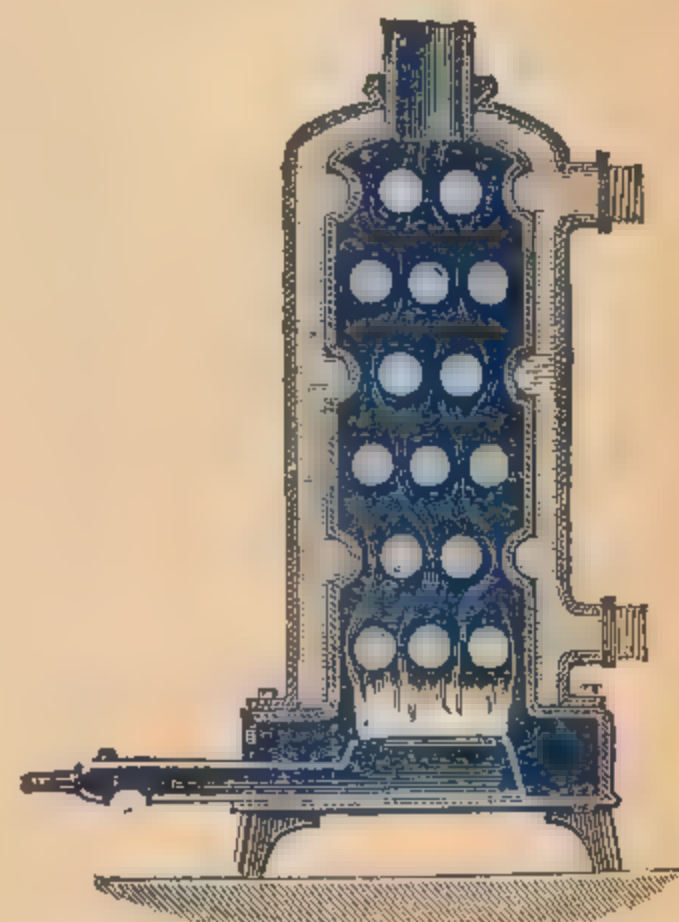


No. B80.

No. B81.—TWIN BOILER.

The twin Boiler is constructed on the same plan as No. 80, but of double the power. It has two separate Burners, and is so arranged that it can be used at half or full power. At full power it will heat as much as 200 feet of 2-inch pipe, or 100 feet of 4-inch pipe. The fittings are screwed for 1 inch iron pipe.

PRICE	...	...	£6.
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SECTION.

In selecting a Boiler it is never advisable to work it to its full power—it is far more economical to put in a larger boiler.

TESTIMONIALS.

CHELTENHAM, Feb. 18th, 1889.

The Boiler answers my purpose very well, in fact, far beyond my expectations. It gives every satisfaction, &c.; I shall be ordering another shortly.

E. MARTIN.

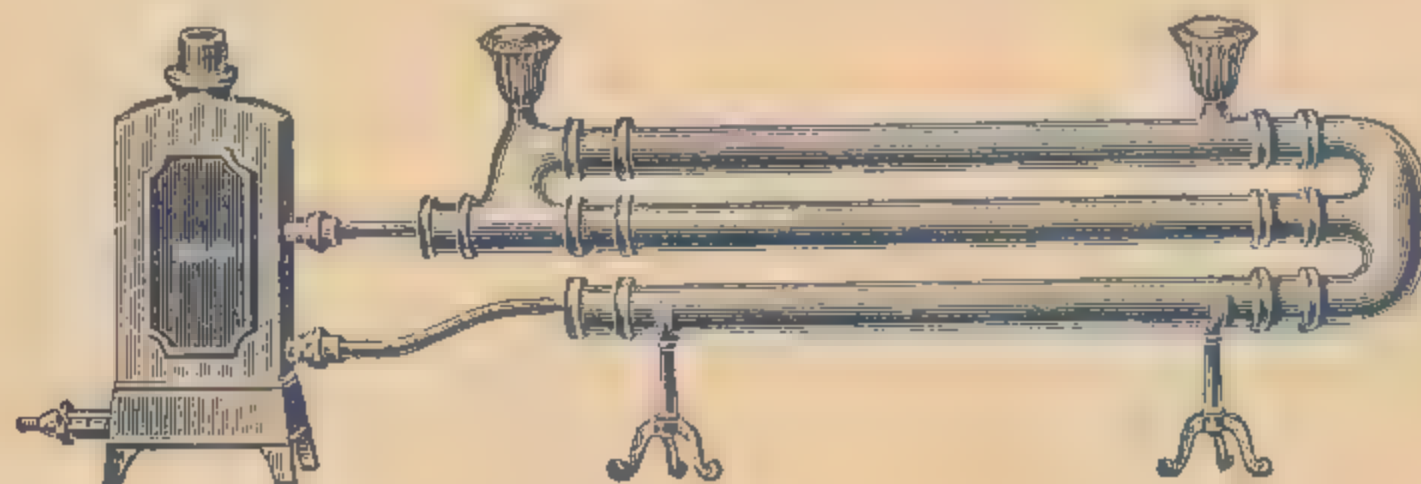
LONDON BRIDGE, LONDON, Feb. 23rd, 1889.—The Boiler works well.—DEANE & CO.

WRIGHT'S HOT-WATER APPARATUS.

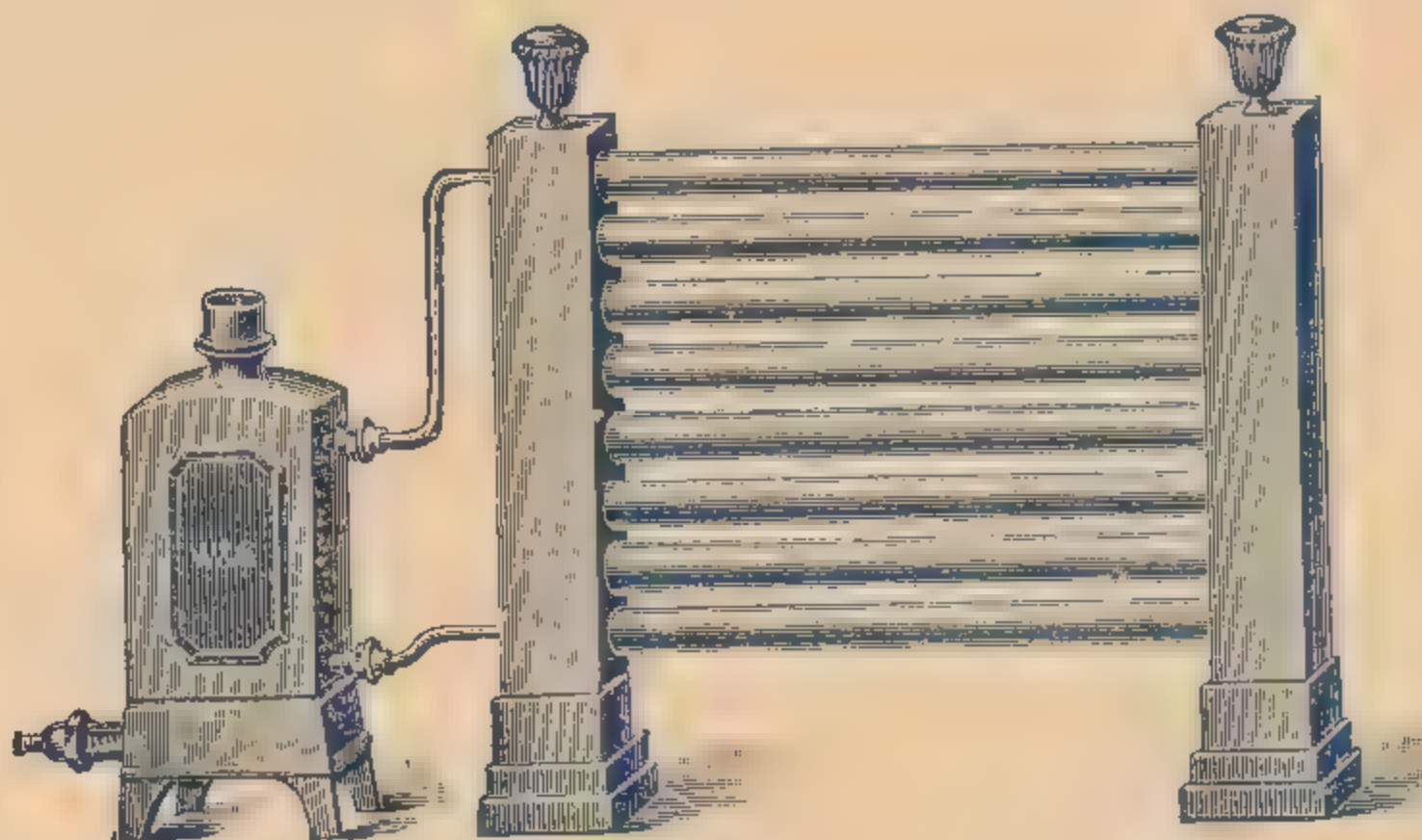
COMPLETE WITH GAS BOILER.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

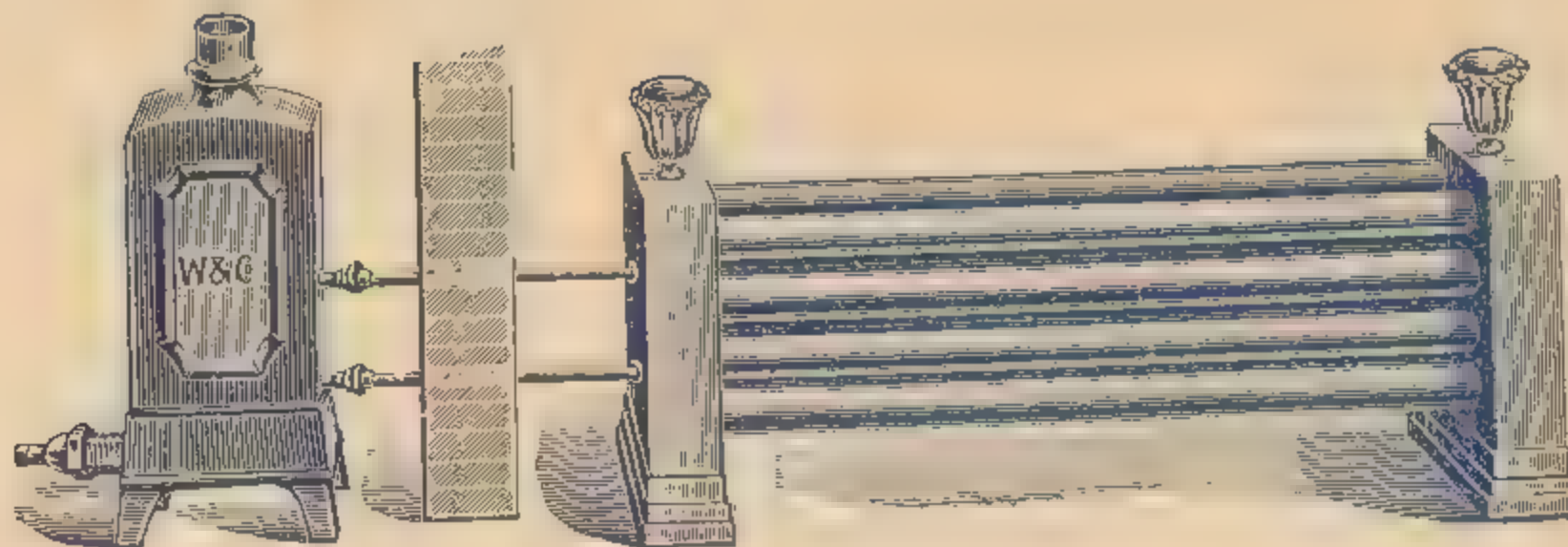
For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



- | | | |
|--|----------|---------|
| No. B74.—Extreme length of Hot-water pipe from socket of branch piece to end of Syphon, 4ft. 6in. | Complete | |
| with No. B80 Boiler and Fittings, as shown on drawing | ... | £5 12 6 |
| No. B75.—Extreme length of Hot Water Pipe, from socket of branch piece to end of Syphon, 7ft. 6in. | Complete | |
| with No. B80 Boiler and Fittings, as shown on drawing | ... | £6 18 6 |

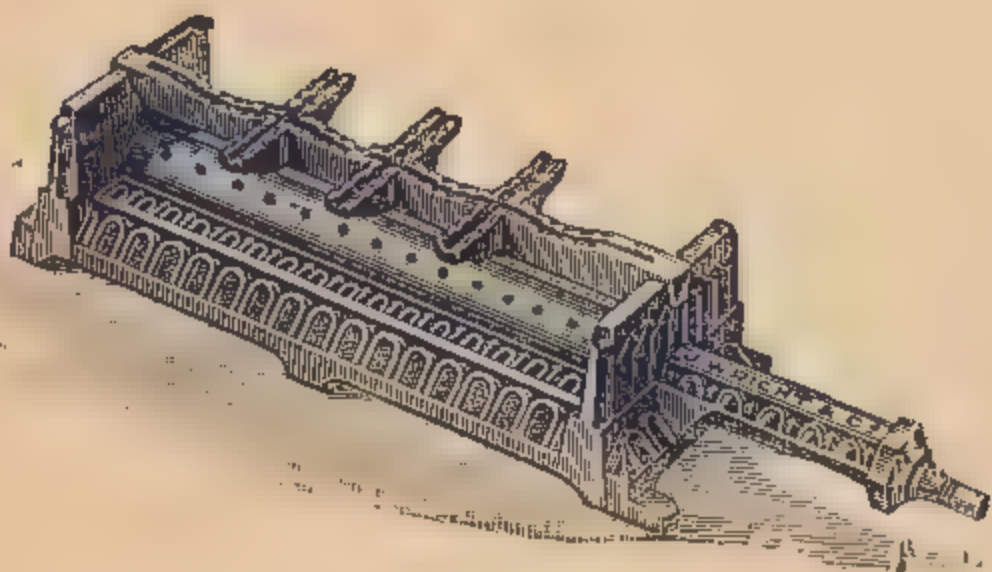


- | | | |
|--|-----|---------|
| No. B72.—With a single row of 8 Pipes, 3 feet long between the upright boxes; equal to 30 feet of 2-inch Pipe. | | |
| Complete with No. B80 Boiler and Fittings, as shown on drawing | ... | £7 17 6 |
| No. B73.—With a single row of 8 Pipes, 6 feet long between the upright boxes; equal to 60 feet of 2-inch Pipe. | | |
| Complete with No. B80 Boiler and Fittings, as shown on drawing | ... | £11 5 0 |



- | | | |
|--|----------|---------|
| No. B70.—With a double row of 4 Pipes, 3 feet long between upright boxes, equal to 30 feet of 2-inch Pipe. | Complete | |
| with No. B80 Boiler and Fittings, as shown on drawing | ... | £7 17 6 |
| No. B71.—With a double row of 4 Pipes, 6 feet long between upright boxes, equal to 60 feet of 2-inch Pipe. | Complete | |
| with No. B80 Boiler and Fittings, as shown on drawing | ... | £11 5 0 |

WRIGHT'S GAS STOVES FOR HEATING LAUNDRY IRONS.

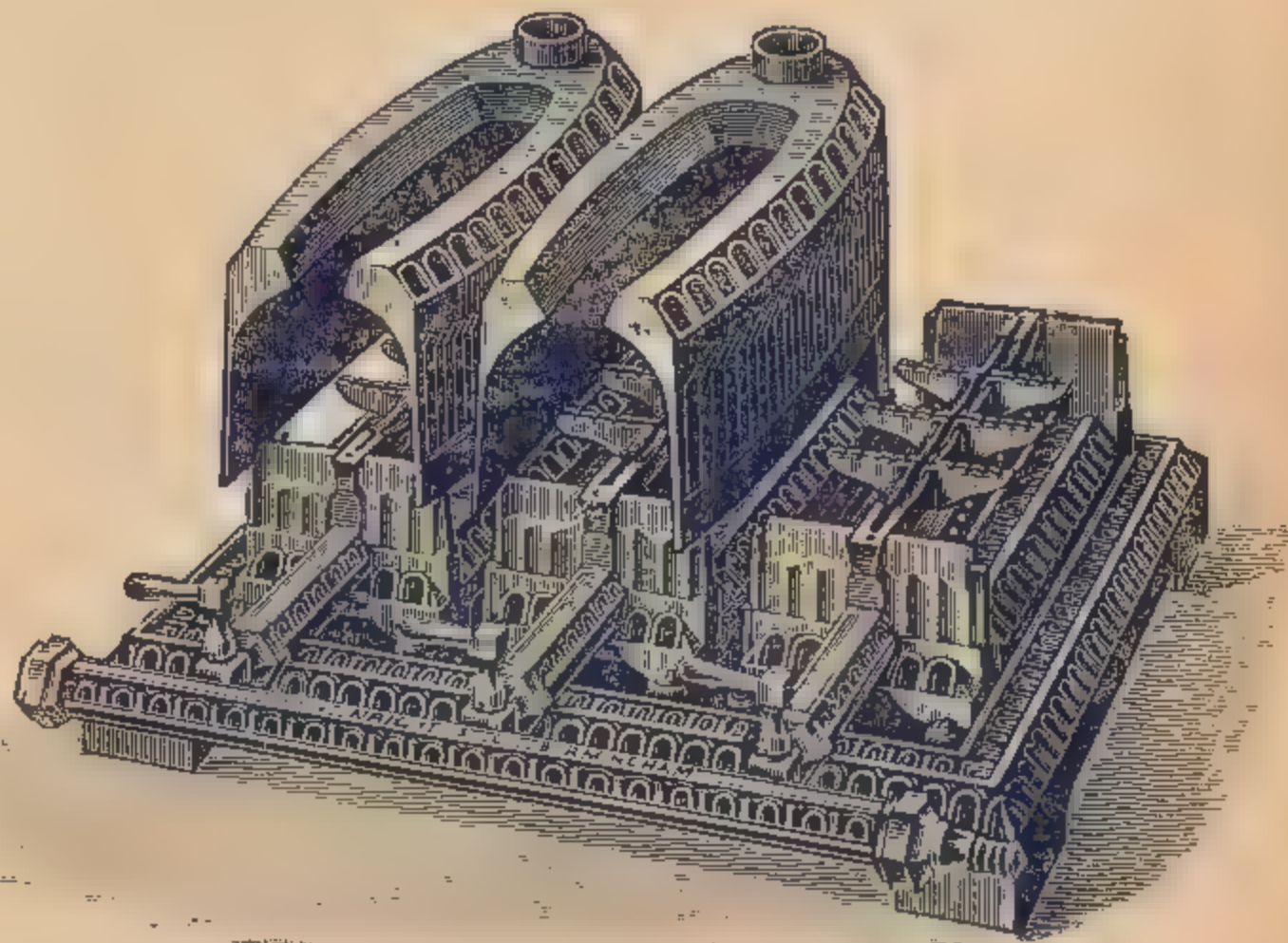


No. B270.

All sizes larger than one iron (No. B270) are fitted on Cast Iron Stand as shown in annexed woodcut with a separate tap to each burner.

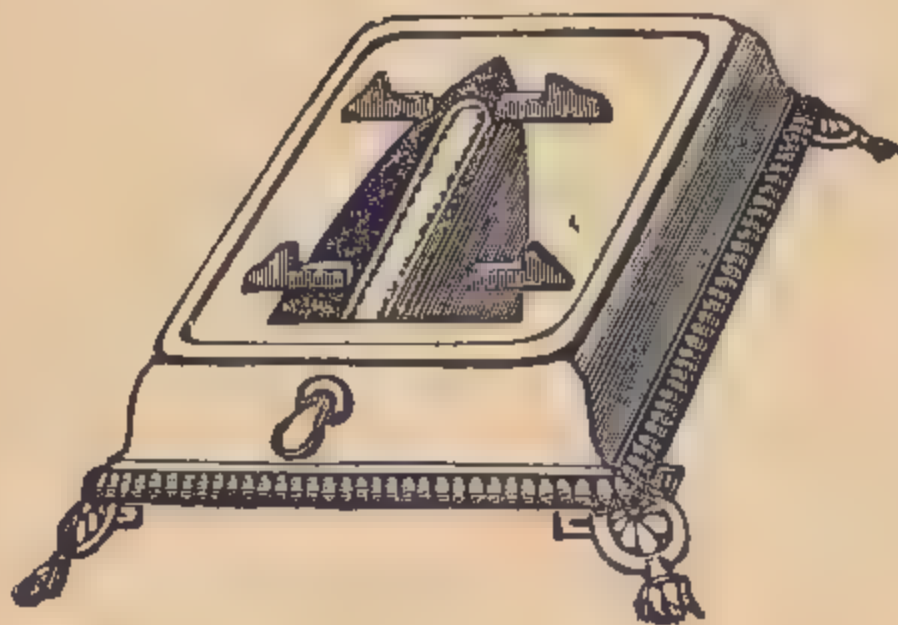
PRICES WITHOUT HOOD.

B270	stove without hood for 1 Iron	..	...	2/6
B271	" " 2 Irons	...	...	10/-
B272	" " 3 "	...	...	15/-
B273	" " 4 "	...	...	20/-
B274	" " 6 "	...	...	30/-

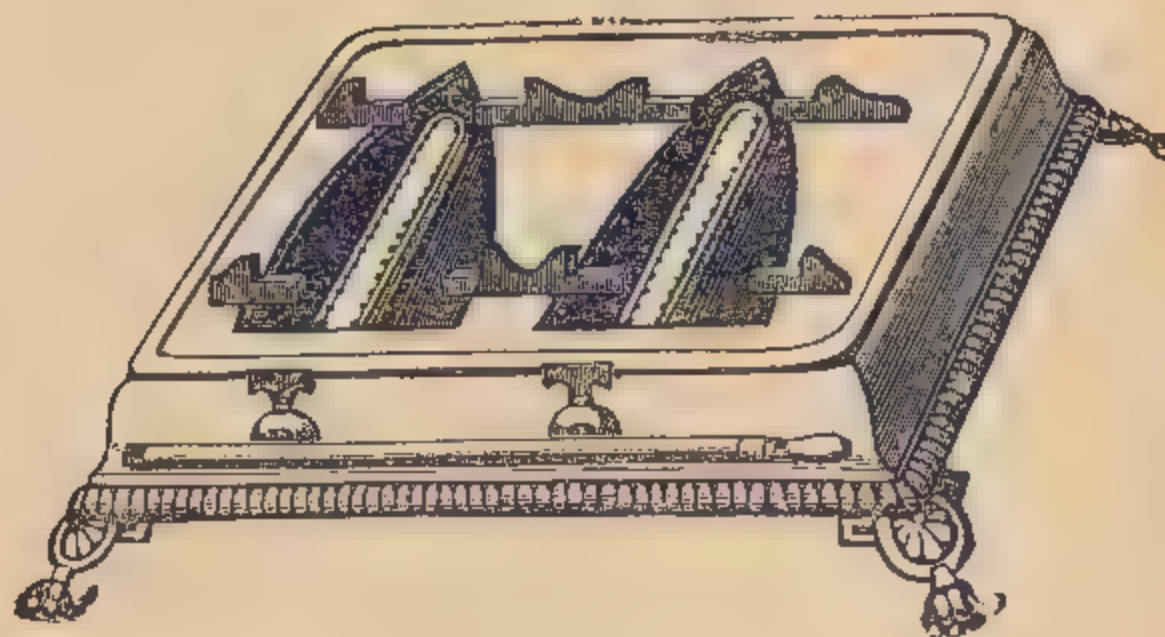


PRICES WITH HOODS.

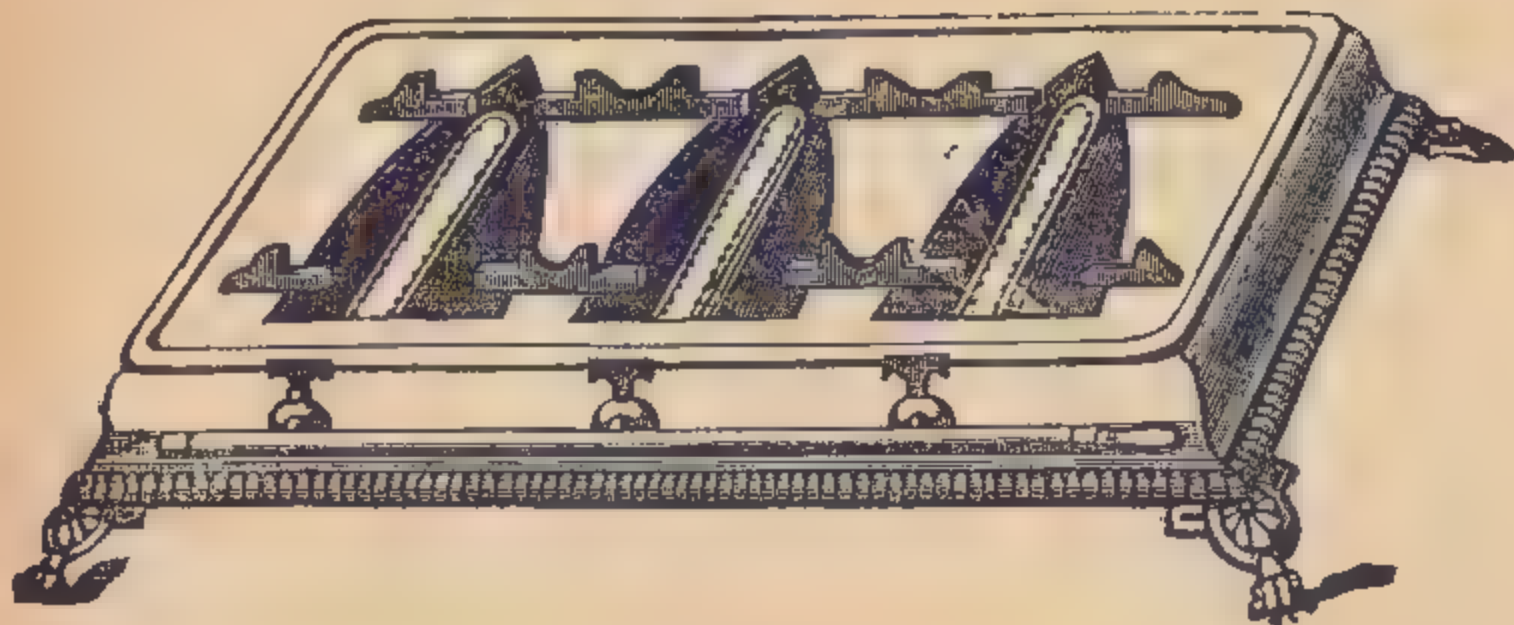
B270	stoves with hoods for 1 Iron	...	...	...	5/-
B271	" " 2 Irons	...	...	...	15/-
B272	" " 3 "	...	...	...	22/6
B273	" " 4 "	...	...	...	30/-
B274	" " 6 "	...	...	...	45/-



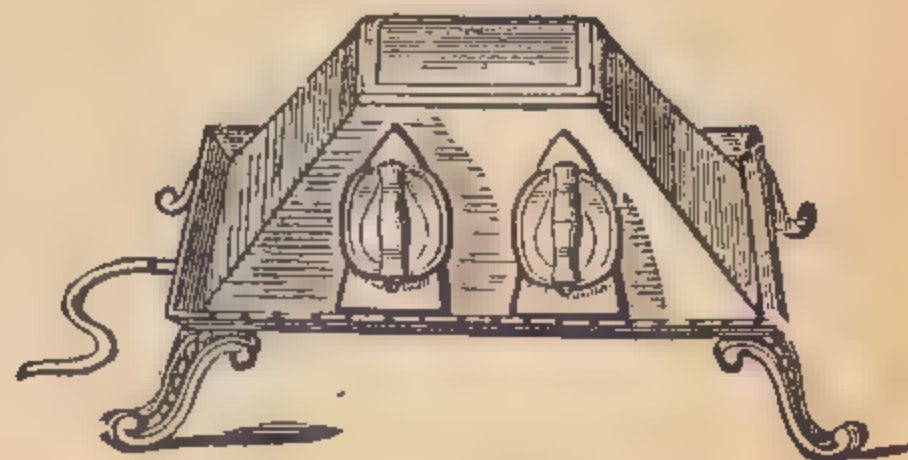
No. B261.
To heat 1 Iron.
Price 4/6 each.



No. B262.
To heat 2 Irons.
Price 10/6 each



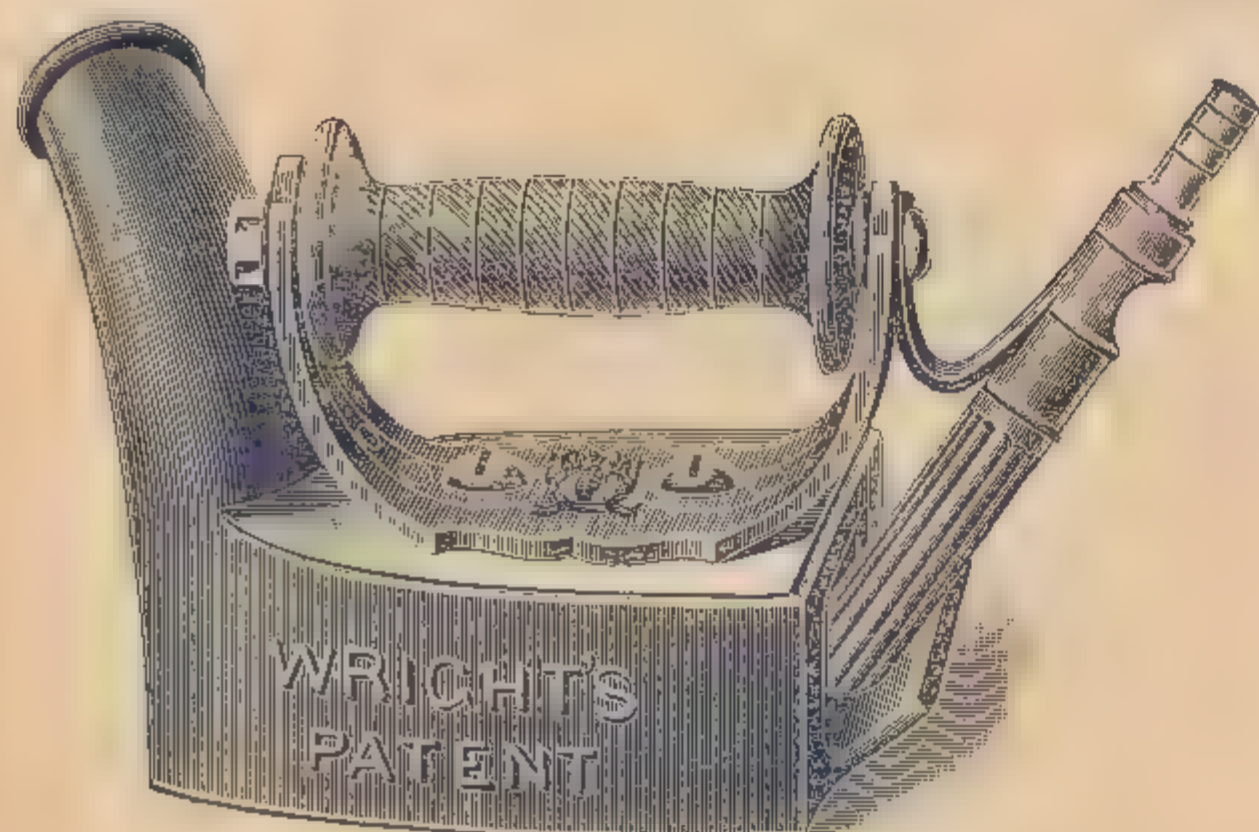
No. B263
To heat 3 Irons.
Price 15/9 each.



No. B246.
Will heat 16 Flat Irons.
Price 27/-

WRIGHT'S PATENT LAUNDRY IRON.

(INTERNALLY HEATED.)

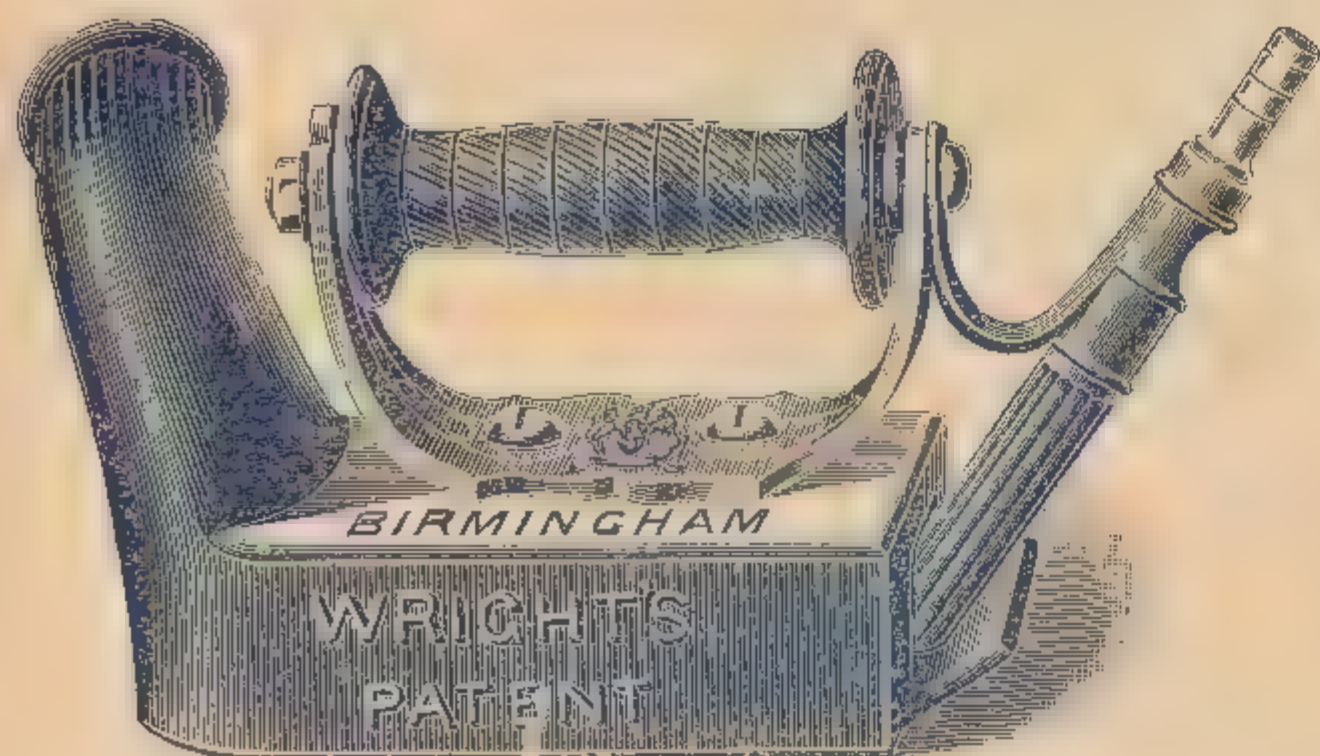


This is a great improvement on anything yet introduced. It is absolutely free from smell, and the Iron being heated **INTERNALLY** the face of Iron is always kept perfectly clean. Another great advantage is that no time is wasted in reheating the Iron. A fault common to similar stoves is that the India Rubber Tube is liable to "kink" when the Iron is being used. To obviate this defect these Irons are supplied with a short length of special spiral wire to cover the India Rubber Tube.

	SIZE OF IRON AT BOTTOM.	WEIGHT.	PRICE.
No. B282 ...	...6 in. long x 4 in. wide	7 lbs.	10/-
No. B283 ...	...7 in. „ x 4½ in. „	10 lbs.	13/-

WRIGHT'S PATENT TAILORS' IRON.

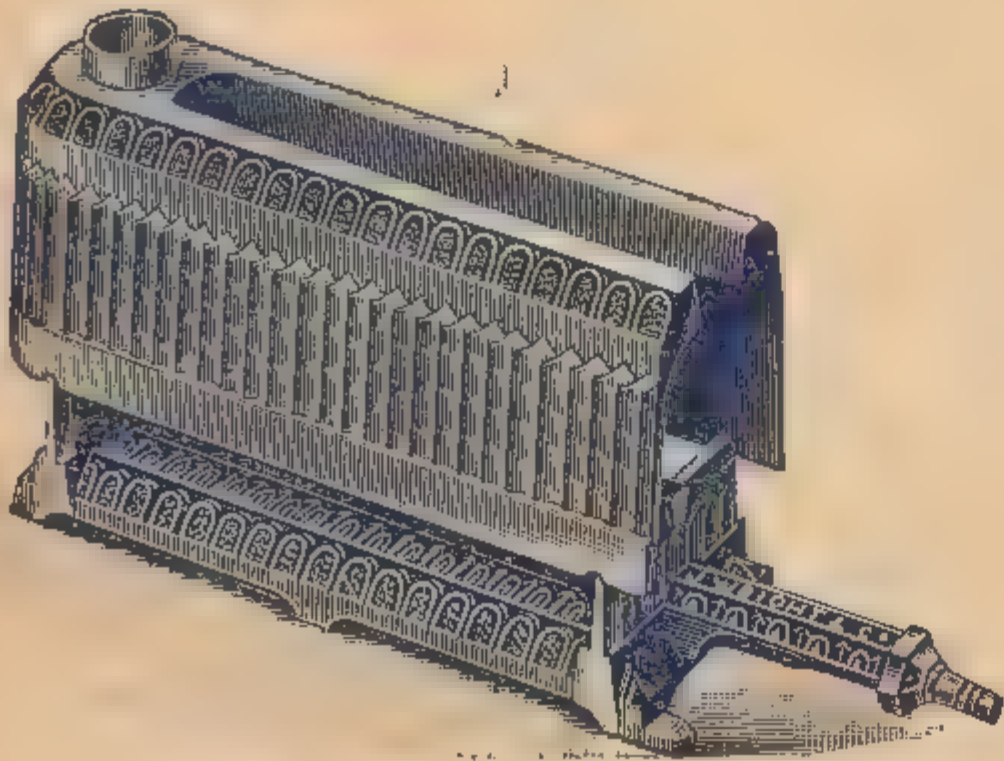
(INTERNALLY HEATED.)



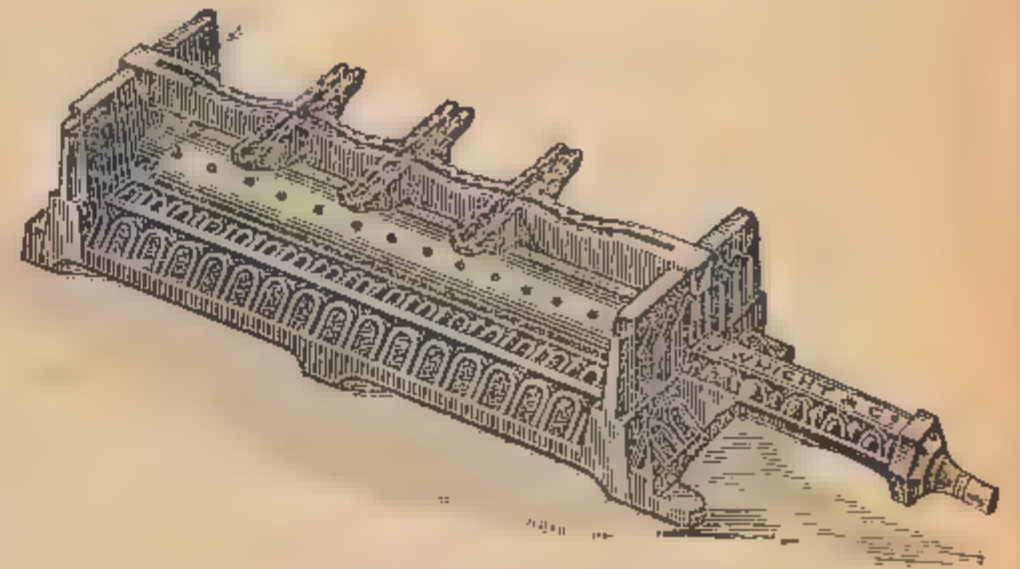
This is on the same principle as above. It will be found far more economical and much cleaner than heating Irons by a coke stove.

	SIZE OF IRON AT BOTTOM.	WEIGHT.	PRICE.
No. B286 ...	... 8½ in.	9 lbs.	15/-
No. B287 ...	... 9 in.	12 lbs.	17/6
No. B288 ...	... 9½ in.	16 lbs.	20/-

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.

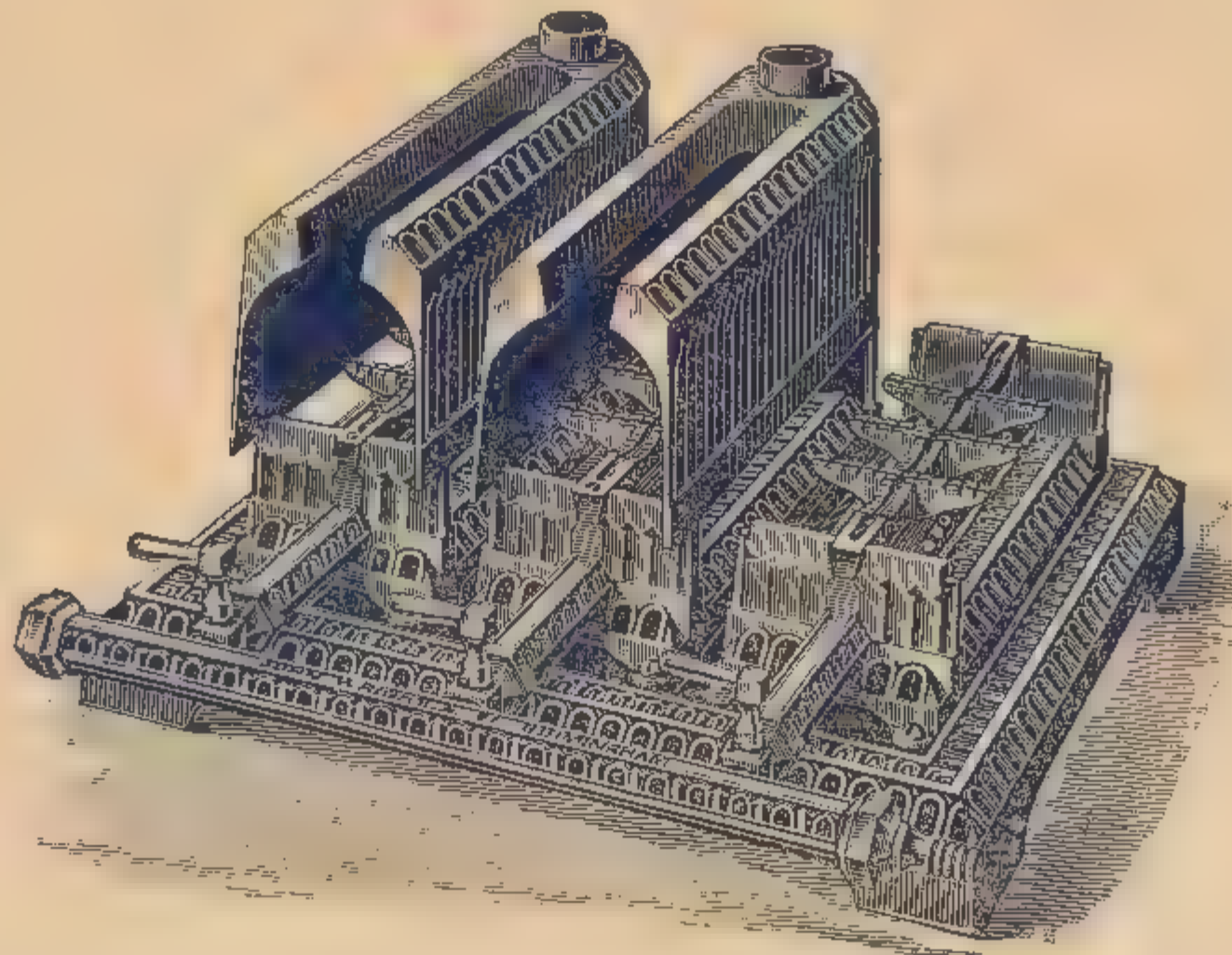


No. B240, with Cover.



No. B240, without Cover.

All sizes larger than 1 Iron (No. B240) are fitted on Cast Iron Stand as shown below—with a separate tap to each burner.

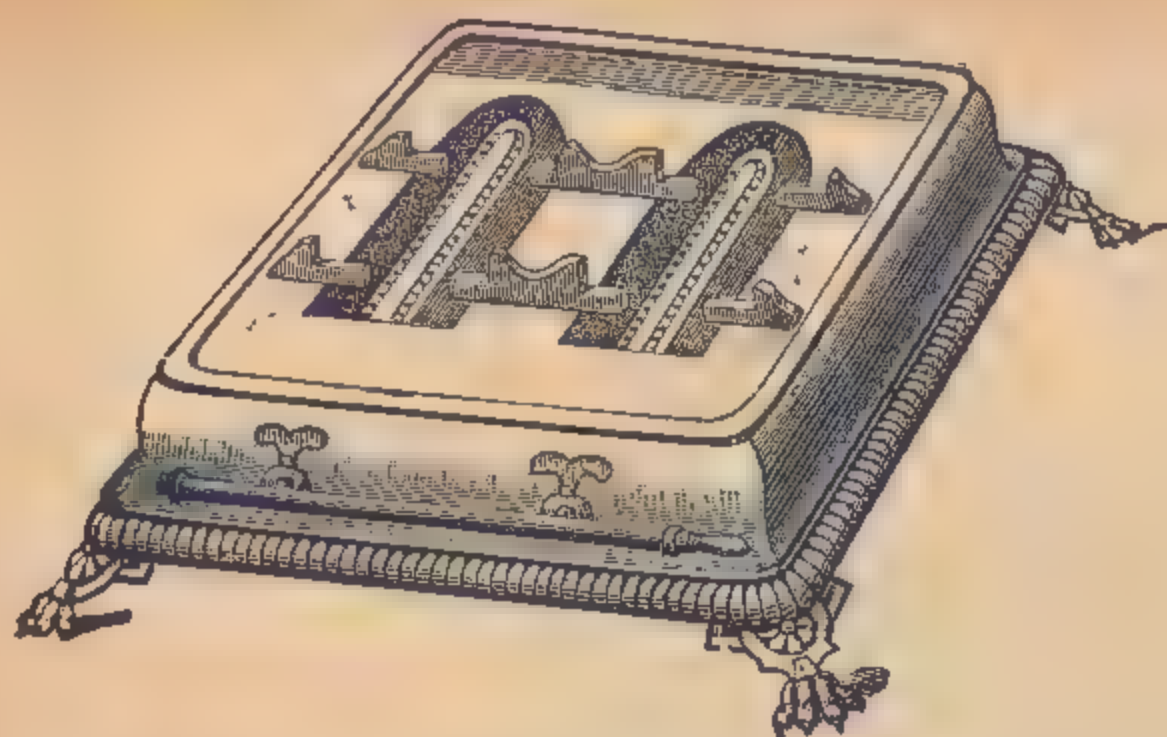


Showing No. B242 with two Covers on and one Cover off.

PRICES.

B240 Stove without hood for 1 Iron	...	...	...	3/6	B240 Stove with hood for 1 Iron	...	..	...	...	9/6
B241 " " " 2 "	...	...	...	16/-	B241 " " " 2 "	...	...	...	...	26/-
B242 " " " 3 "	..	..	.	24/-	B242 " " " 3 "	...	...	..	...	39/-
B243 " " " 4 "	...	.	...	32/-	B243 " " " 4 "	...	...	...	...	52/-
B244 " " " 6 "	...	..	...	48/-	B244 " " " 6 "	...	...	...	..	78/-

WRIGHT'S GAS STOVES FOR HEATING HATTERS' IRONS.



No. B266.

For heating 1 Iron. Price 6/-.

No. B267.

For heating 2 Irons. Price, 12/9.

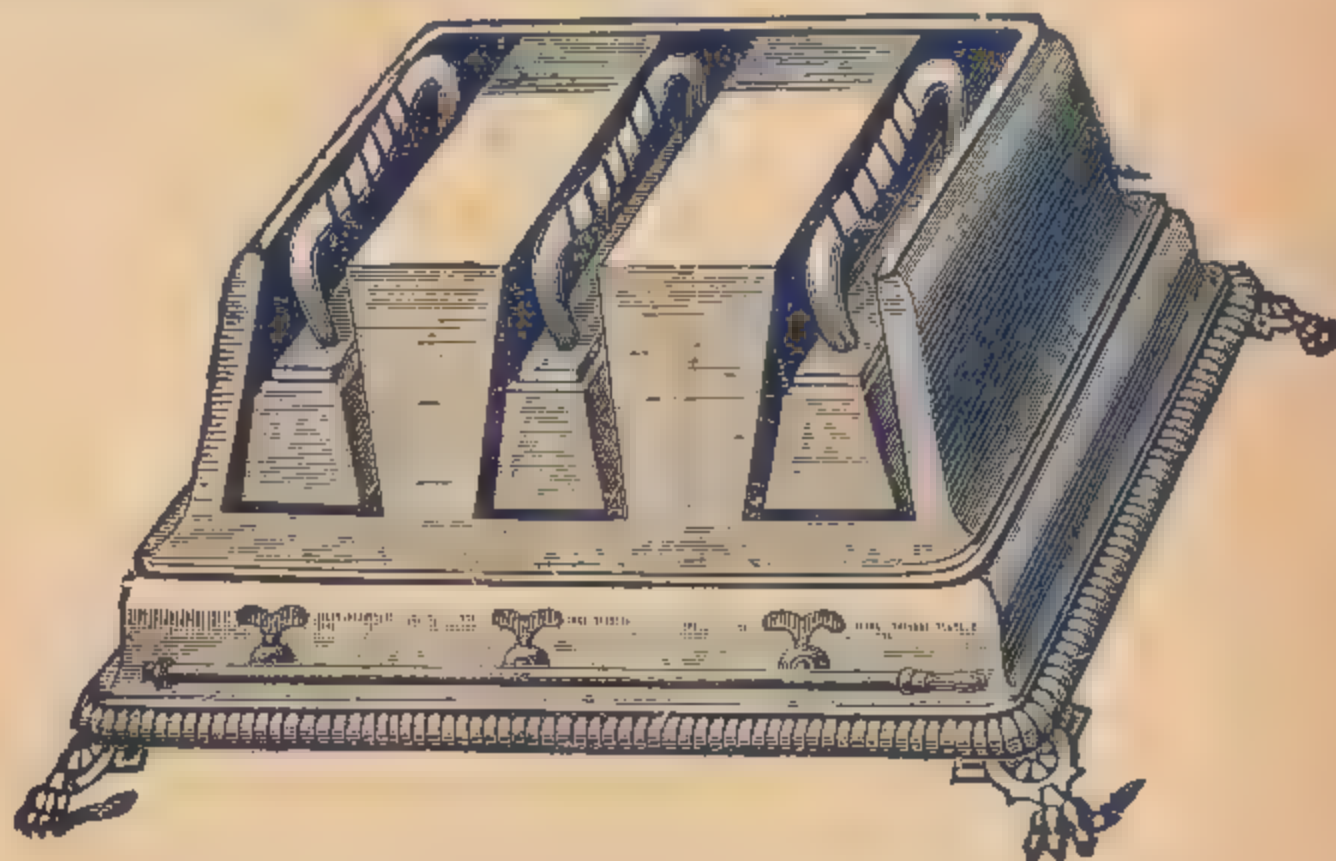
No. B268.

For heating 3 Irons. Price 18/-.

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.



No. B251.—To heat 2 Irons.



No. B253—(shown with Hood). To heat 3 Irons.

PRICES.

STOVE only.

No.		Small.	Large.
B250	1 Iron	6/-	9/-
B251	2 "	12/9	17/6
B252	3 "	18/-	25/-
B253	4 "	24/-	34/-

STOVE with Hood.

No.		Small.	Large.
B256	1 Iron	9/-	13/6
B257	2 "	16/9	22/6
B258	3 "	24/-	34/-
B259	4 "	31/6	42/-

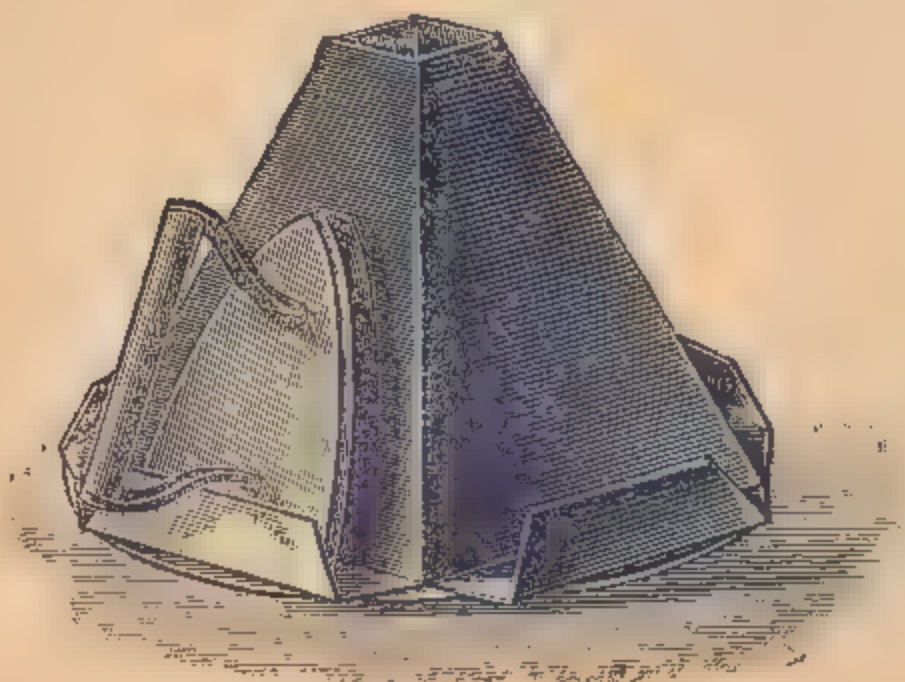
N.B.—The Small Size will take an Iron 7in. x 3in.

The Large Size will take an Iron 10in. x 3½in.

LAUNDRY IRON HEATER.

This Heater is made of sheet iron, and is intended to be used on a Gas Boiling Stove. It will heat four ordinary laundry irons at once, and as the flame does not come in contact with the polished surfaces of the irons they are kept perfectly clean.

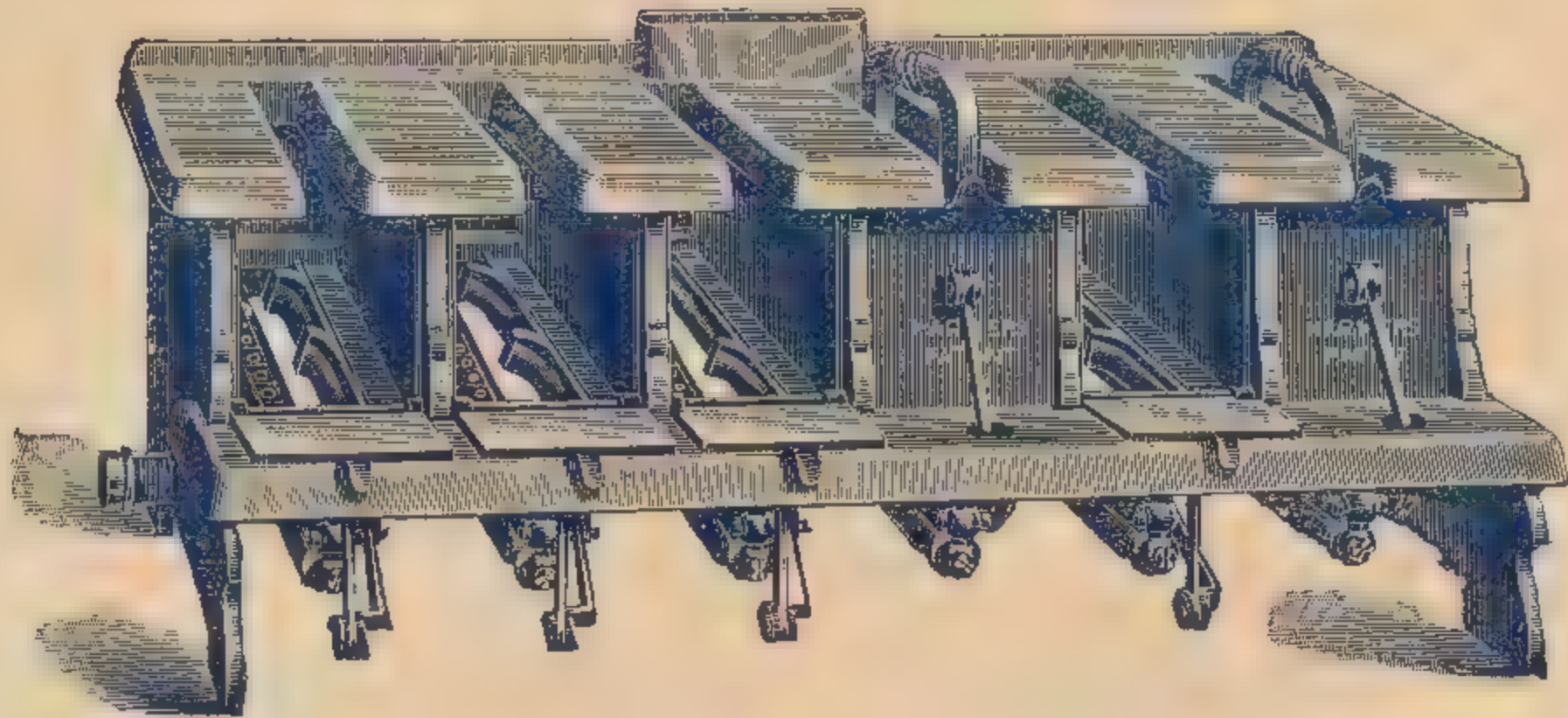
Price 1/6 each.



No. B247.

WRIGHT'S AUTOMATIC TAILORS' GAS STOVE.

(Hamer's Patent.)



This Stove has been designed to meet a long-felt want, viz.:—To curtail the consumption of gas except when the Irons are actually being heated. The operator places the Iron in one of the compartments, and the act of closing the door turns on the gas, which is ignited by a pilot light attached to the Stove.

To remove the Iron, the door has to be opened and the gas is automatically turned off. Thus it is impossible for the gas to be burning, however careless the workman, except when the Iron is actually being heated in the Stove. A very great saving of gas is thereby effected.

These Stoves are specially designed and constructed for rough and hard use in workshops.

				OUTSIDE MEASUREMENTS.			PRICE.		
				High.	Wide.	Deep.			
B290	For	2	Irons	11 in.	× 18in.	× 18in.	£1	12	0
B292	For	3	"	11½ in.	× 17in.	× 18in.	2	2	6
B294	For	4	"	11½ in.	× 22in.	× 18in.	2	12	6
B296	For	6	"	11½ in.	× 32in.	× 18in.	4	0	0

Larger sizes made to order.

TESTIMONIAL.

DEAR SIR,

Torquay, November 19th, 1890.

The Gas Stove gives me every satisfaction. It is economical, heats the irons quickly, and it is impossible for the workmen to waste the gas when in use. I have every confidence in recommending it as a thoroughly practical Stove. I find on testing it by meter that I burn 1,480 feet in six days, working ten hours per day. I have eleven hands on full time, and the average consumption to keep these supplied with irons costs about 1d. per hour.

Signed, GEO. McMILLAN.

SELF-HEATING SOLDERING BIT.

(SIMPSON'S PATENT.)



Nos. B530 and B531.



Nos. B534 and B535.

The great advantages of these SELF-HEATED BOLTS are:—

That the Bolt is heated rapidly, and is kept at a regular and uniform heat.

That it is heated with a minimum amount of gas.

That a great saving of workmen's time is effected.

That there is no smell of gas

No. B530, $\frac{3}{4}$ lb. PRICE 6/- each.

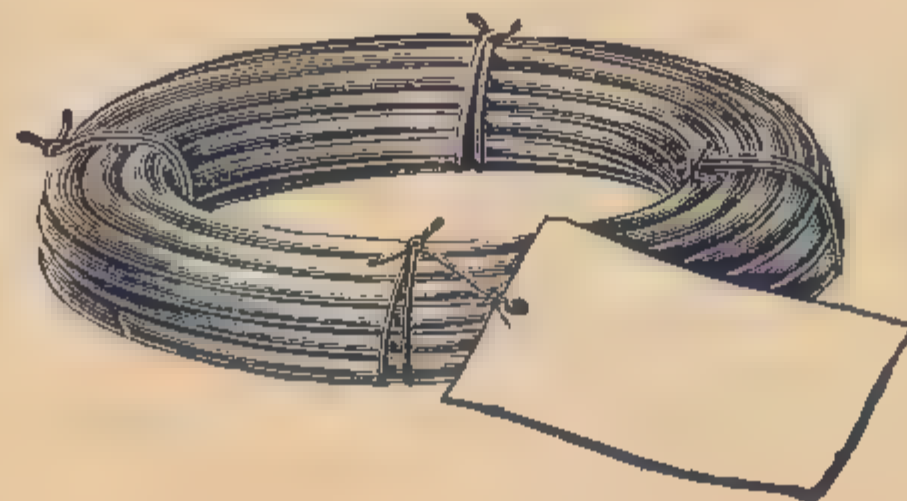
No. B531. Larger Size. $1\frac{1}{2}$ lbs. PRICE 9/- each.

No. B534, $\frac{3}{4}$ lb. PRICE 6/- each.

No. B535, Larger Size, $1\frac{1}{2}$ lbs. PRICE 9/- each.

WRIGHT'S INDIA RUBBER GAS TUBE FOR USE WITH GAS STOVES.

**SOLID
RED RUBBER TUBE
WITHOUT WIRE.**

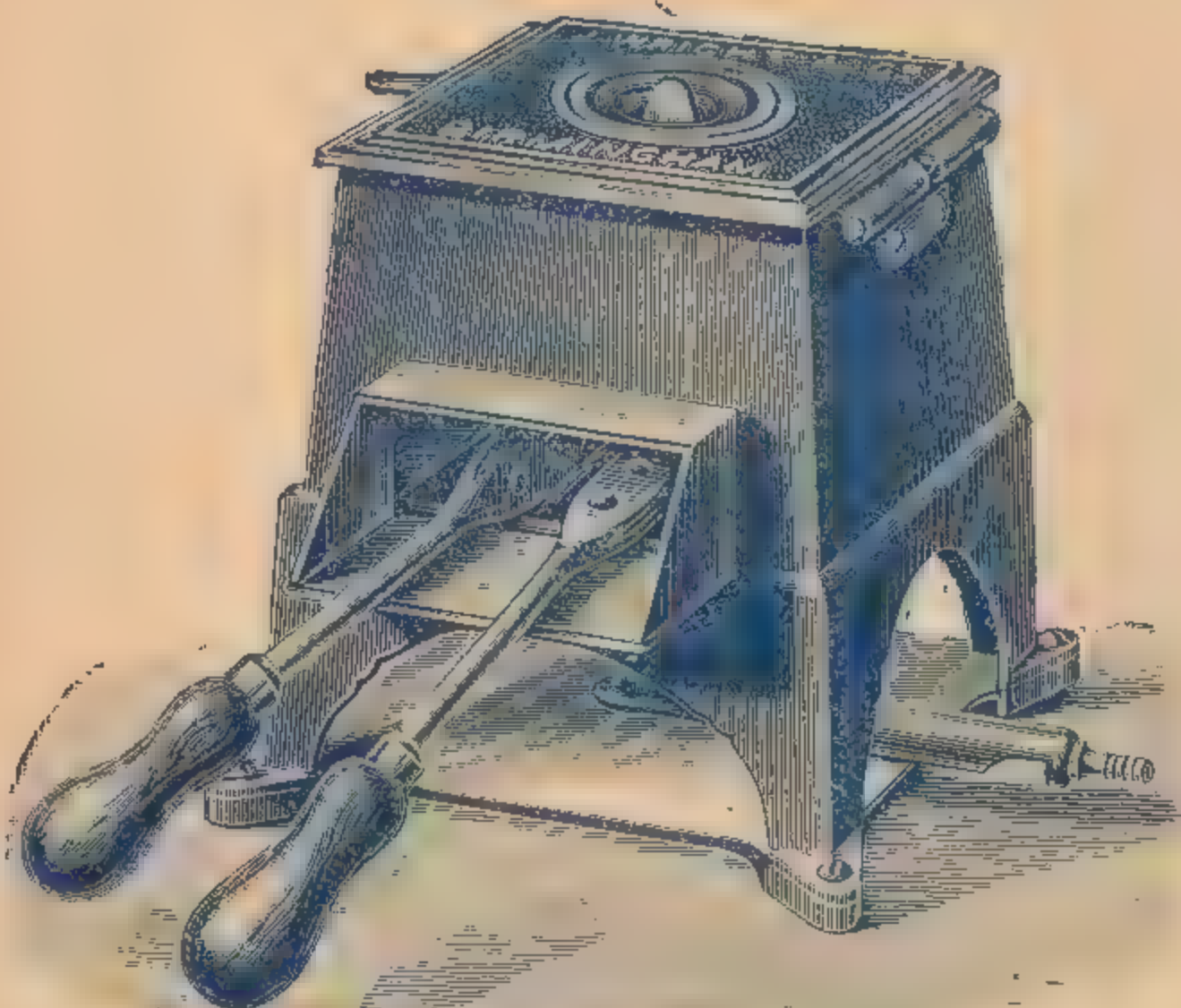


REDUCED PRICE

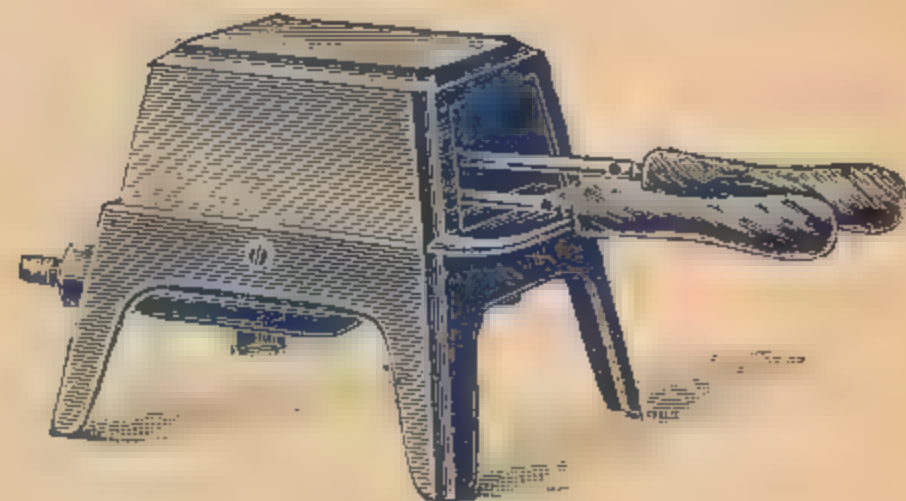
$\frac{5}{16}$ inch bore	..	$3\frac{1}{2}$ l. per foot.
$\frac{3}{8}$ " "	...	$4\frac{1}{2}$ l. "

No. A042.

WRIGHT'S TINMAN'S STOVE.



Nos. B521 and B522.



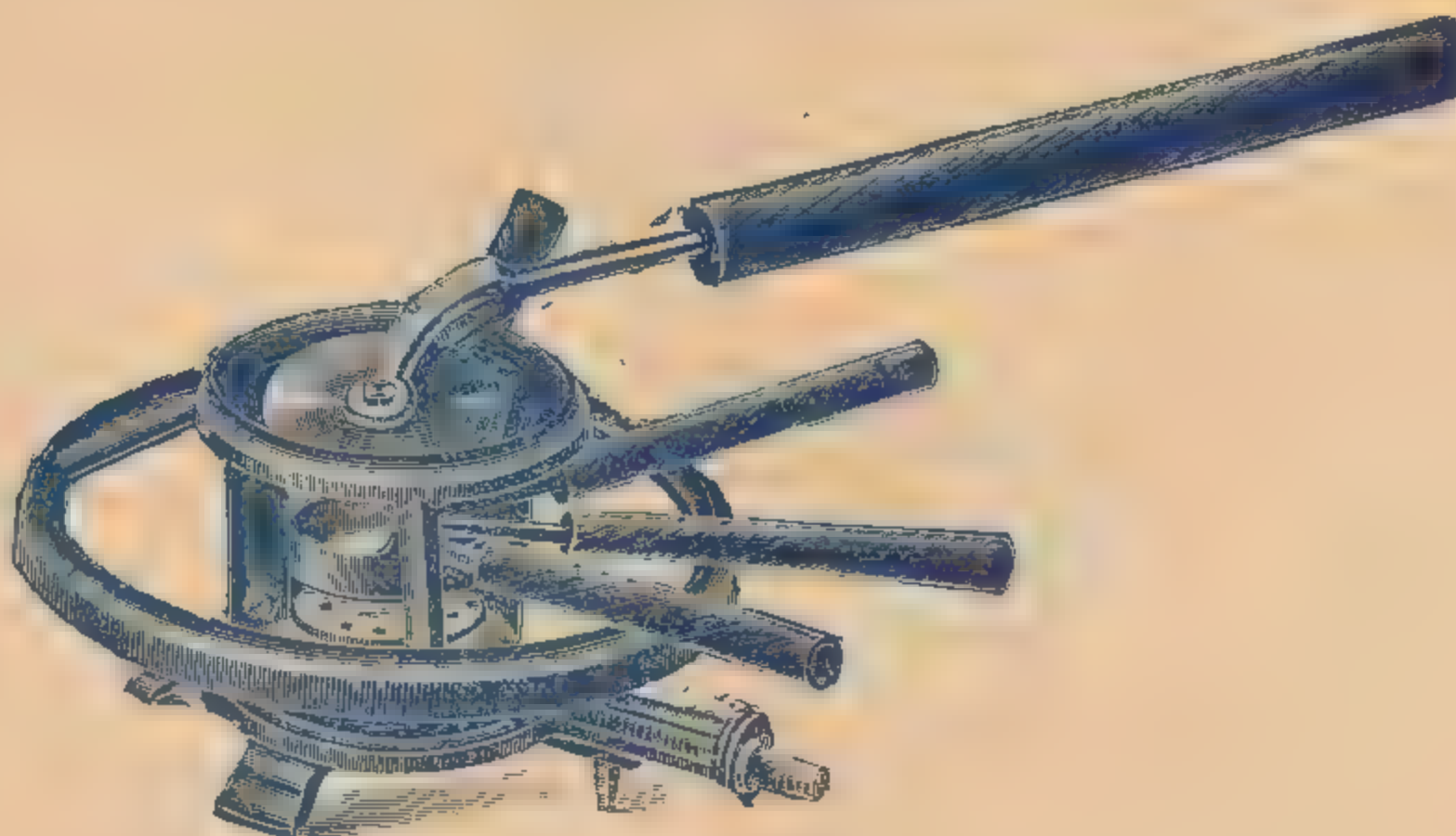
Nos. B528 and B529.

These substantially-made Stoves are suitable for the rough usage of workshops. They are made in two qualities, the more expensive being undoubtedly the cheapest in the long run. The cheaper form is cast-iron throughout—the more expensive being lined with fireclay, and a larger and more substantial Stove. Either Stove will heat two soldering bolts, the waste heat being utilized to boil kettles, &c. The 521 and 522 are furnished with a flue, and the lid being hinged can be thrown back and the Stove used for melting metal in a pot or ladle or for tinning.

PRICES.

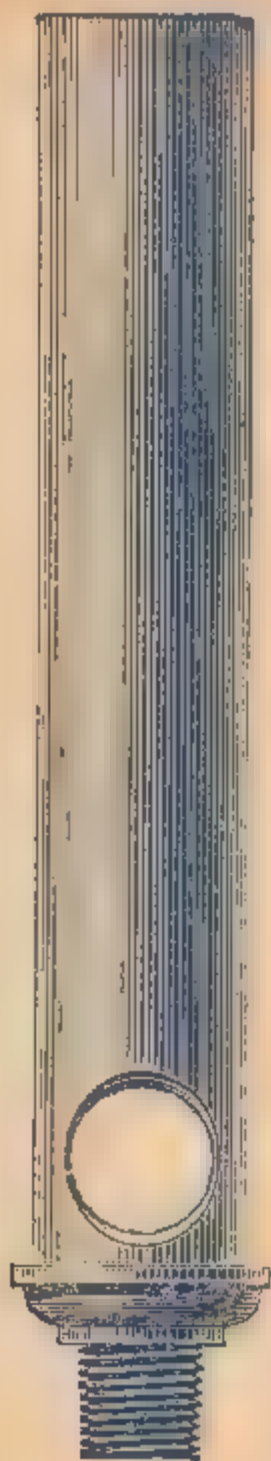
No. B521	...	...	...	...	...	...	...	...	16/- each,
„ B522 larger, lined with fireclay, and strongly recommended	...	...	...	...	...	...	...	...	22/6 „
„ B528	...	...	...	...	...	...	...	...	10/6 „
„ B529, lined with fireclay, and strongly recommended	...	...	...	...	...	...	...	...	15/- „

WRIGHT'S IMPROVED SHOE FINISHERS' OR BOOKBINDERS' GAS STOVE.



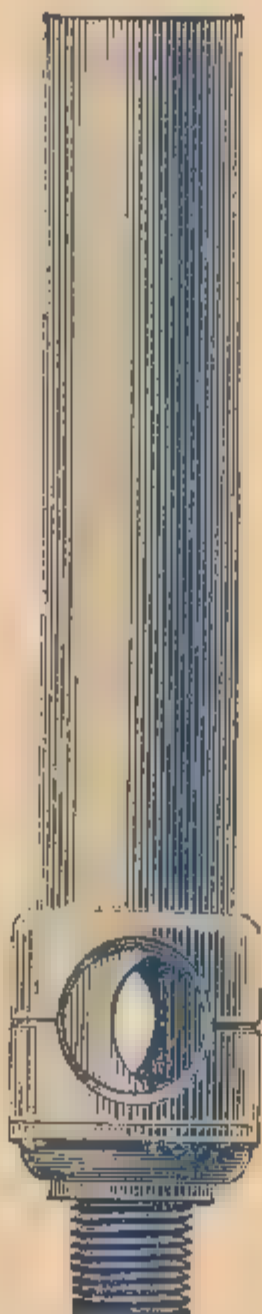
The most economical and successful Stove in the trade. Can be used also for boiling and frying.
No. B525. PRICE, 4/- each.

WRIGHT'S BUNSEN GAS BURNERS (BRASS).



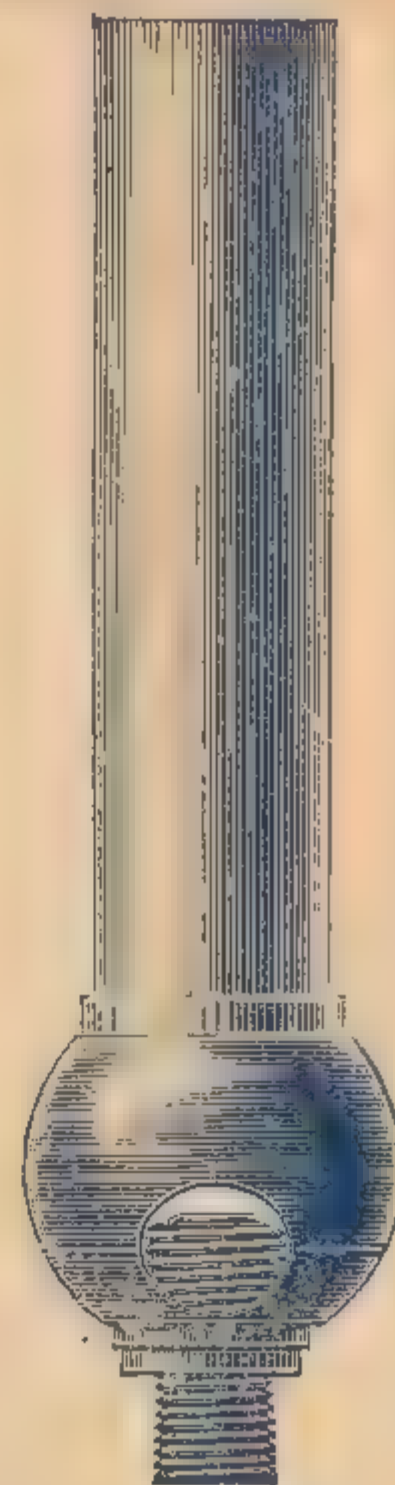
No. B2408. *Non-Regulating.*

Price ... $\frac{5}{8}$ in. ... 8d. each.
 " ... $\frac{3}{4}$ in. ... 1/- "



No. B2409. *Regulating.*

Price ... $\frac{5}{8}$ in. ... 10d. each.
 " ... $\frac{3}{4}$ in. ... 1/3 "



No. B2406.

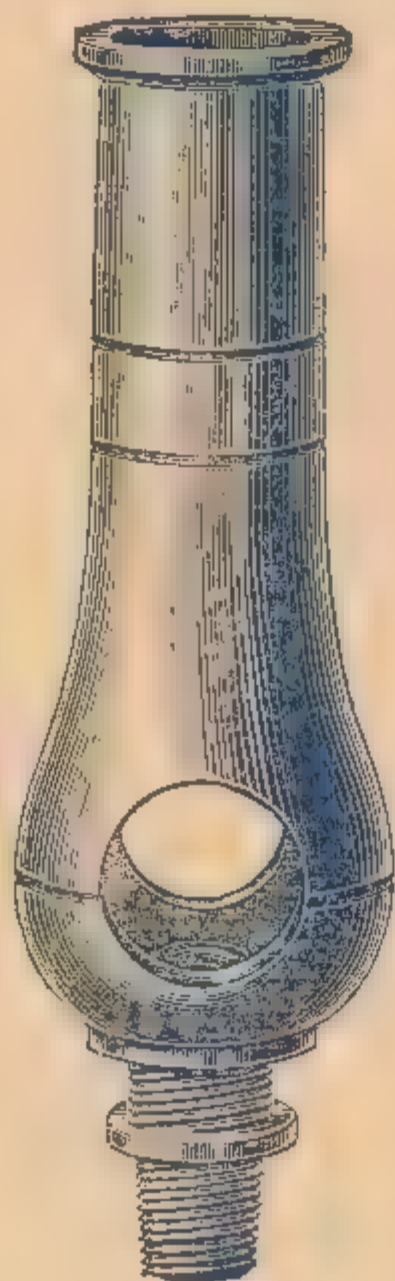
Price ... 1/3 each



THE
LONDON BURNER.

No. B2407.

Price ... 9d. each.



No. B2402, $2\frac{1}{2}$ in. long.

Price ... 9d. each

No. B2404, $3\frac{1}{2}$ in. long.

Price ... 1/3 each



No. B2400.

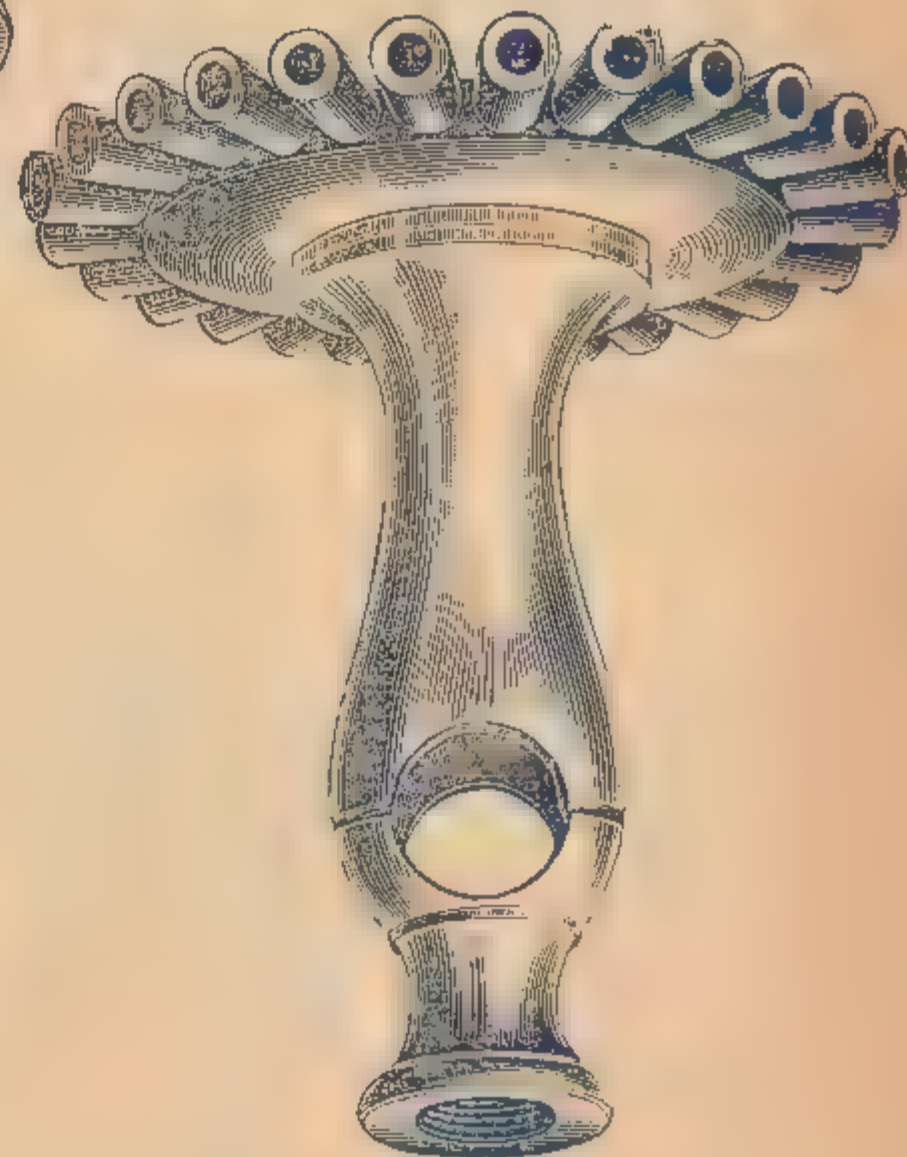
3 in. high, $1\frac{1}{2}$ in. diameter.

Price ... 9d. each.

No. B2500.

4 in. high, $2\frac{1}{2}$ in. diameter.

Price ... 1/3 each.



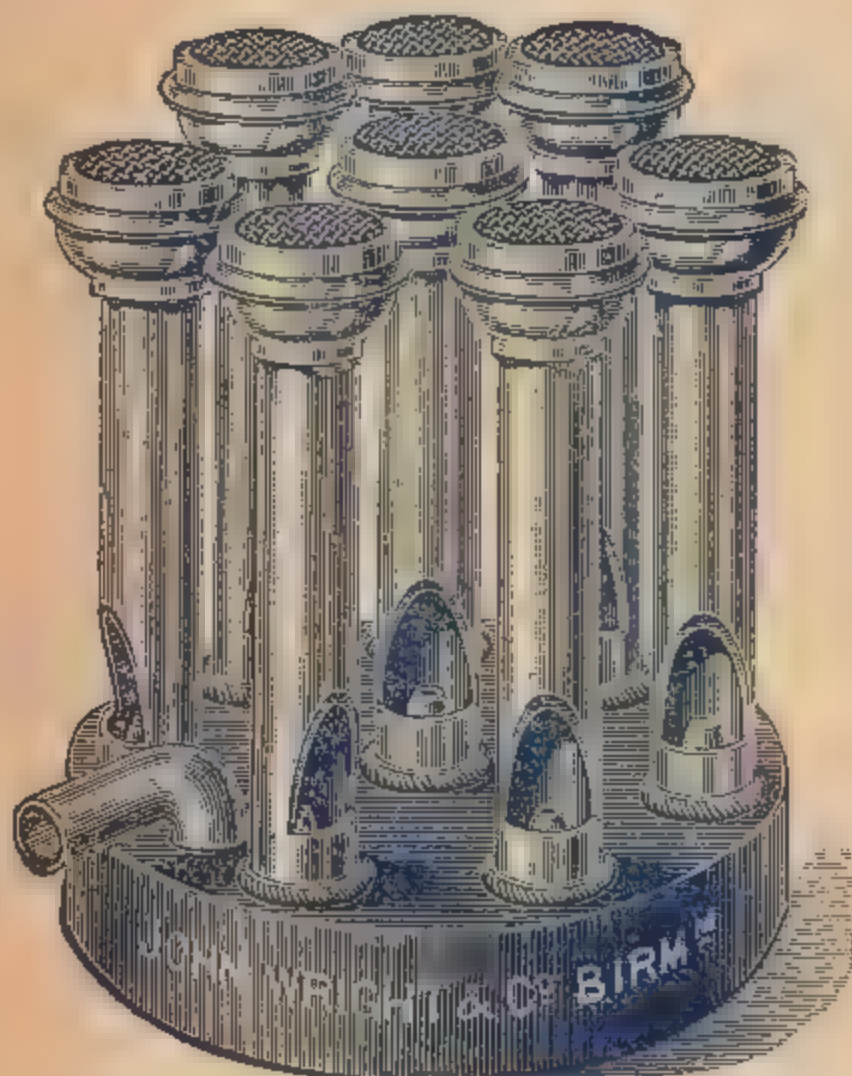
No. B2441, with 16 Jets.

Price ... 2/- each.

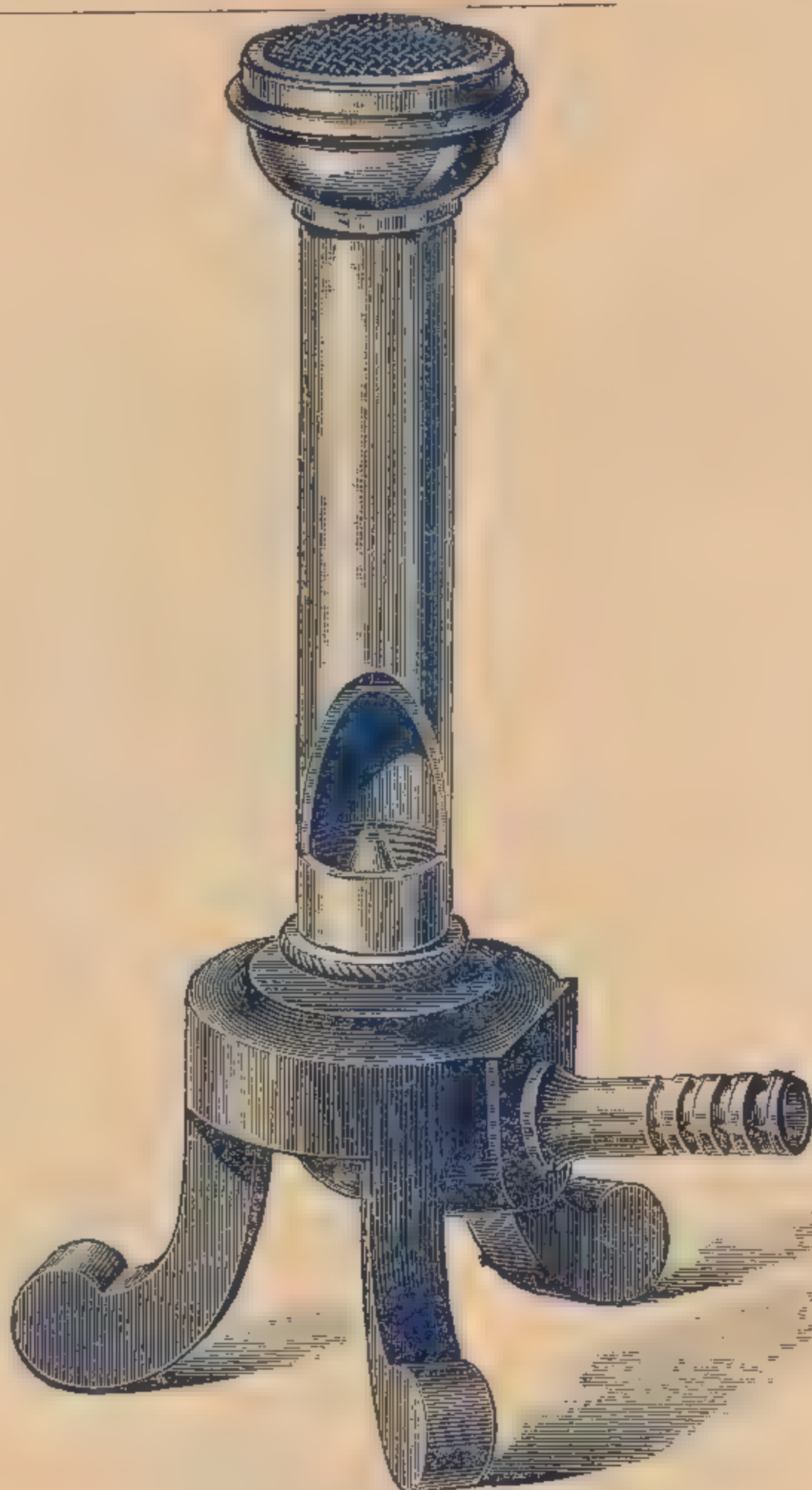
No. B2440, with 24 Jets.

Price ... 2/6 each.

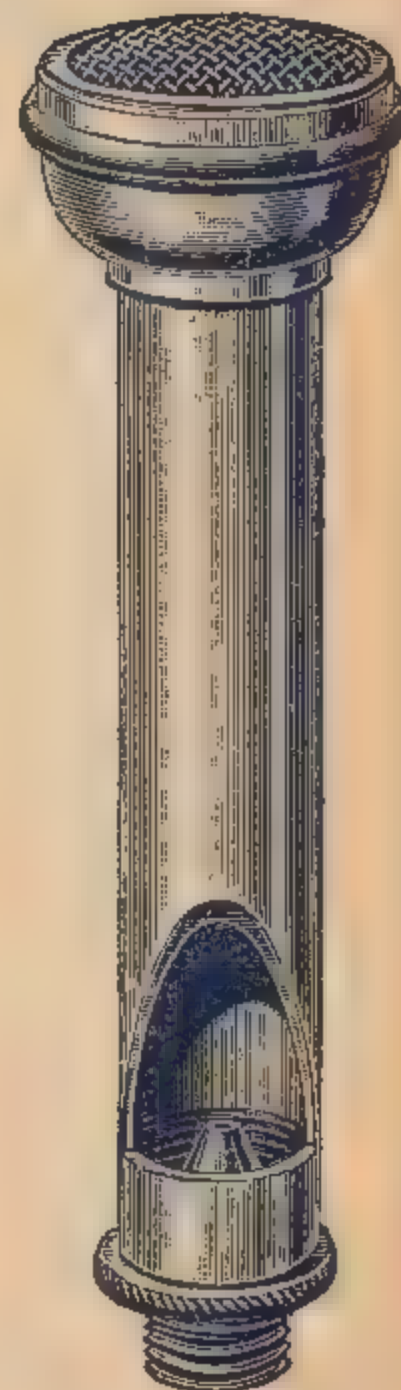
WRIGHT'S SAFETY BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.



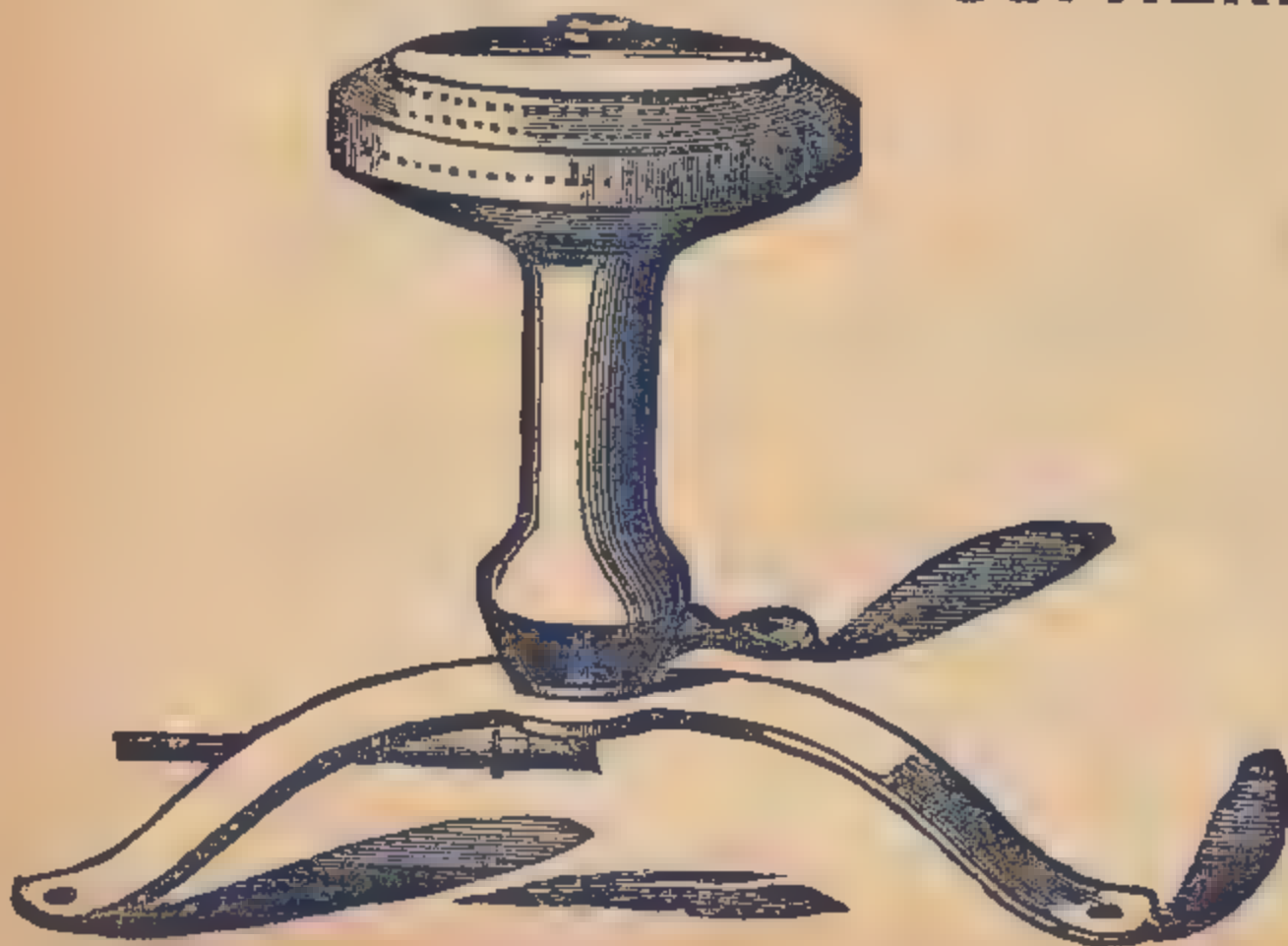
No. B2412, fitted on Iron Stand,
Price 3/6 each.



No. B2412.
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being $1\frac{1}{2}$ inch diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).

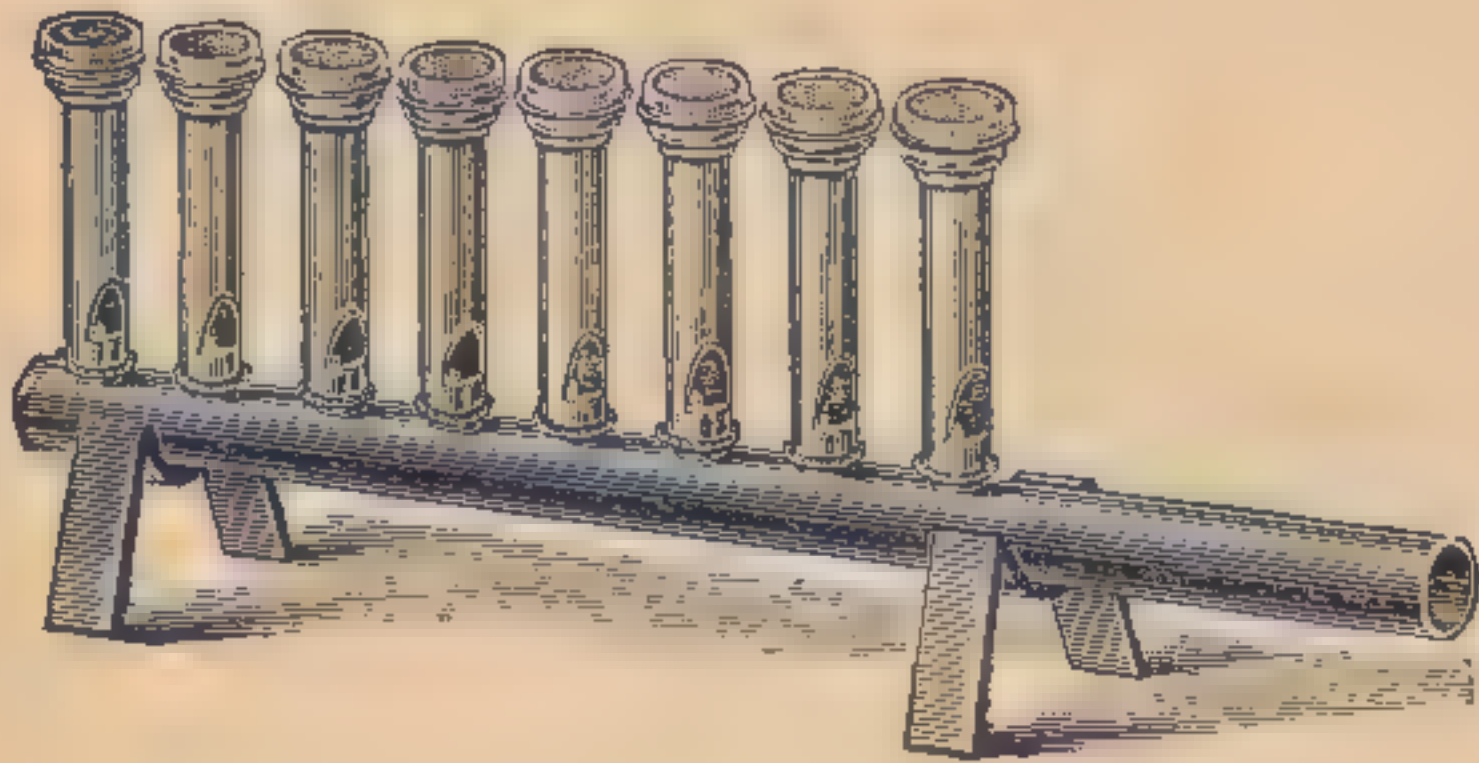


No. B2160.

No.	High.	Diameter.	Price.	Price.
			Burner only.	With Brass Elbow, &c.
B2100	3½	2	1/-	1/6
B2120	5½	3	1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

* These prices include stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



Rows of Burners fitted on tube as sketched, are supplied at the rate of 2/- per Burner.



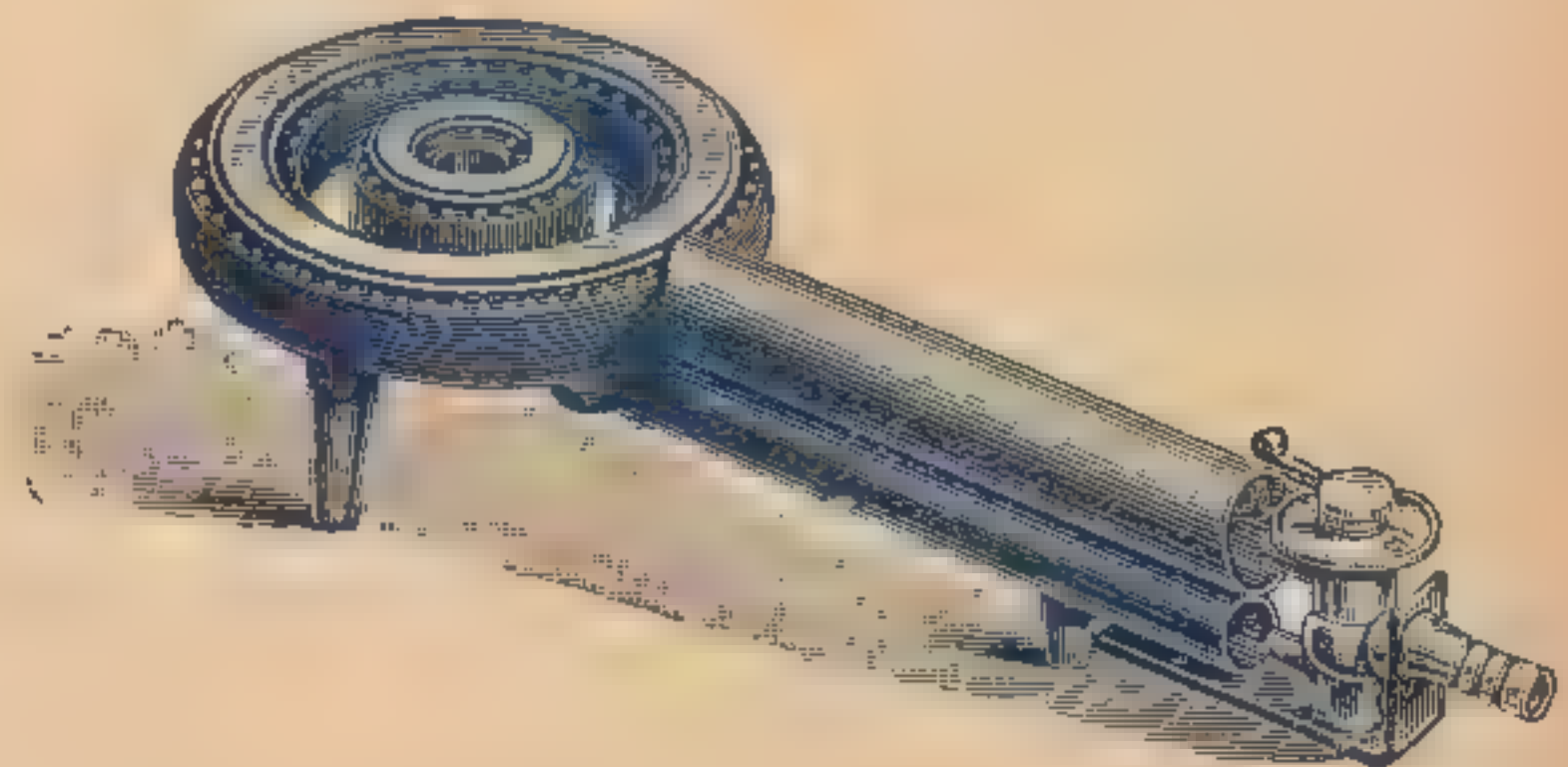
No. B504.

Diameter of Ring	...	...	...	...	3 in.	4/-
"	"	...	...	...	4 in.	4/6
"	"	...	...	...	5½ in.	5/6



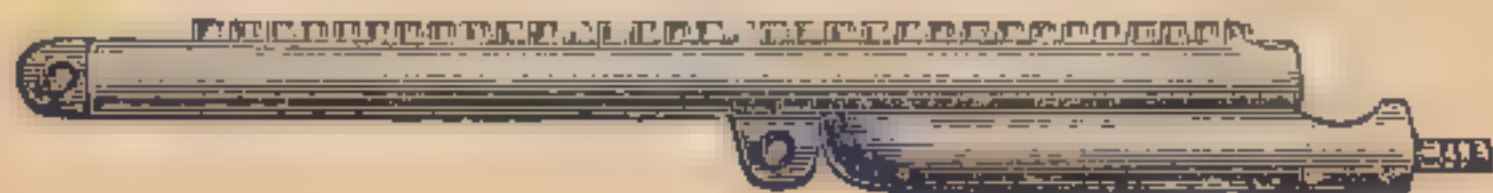
No. B500.

Tube burners may be made either straight or bent to suit any purpose, and of any required length.



No. B505.

Diameter of inner ring	...	...	...	...	3 in.	4/-
" outer ring	...	...	...	...	7½ in.	7/-
Double Cock for ditto	...	...	...	...		4/6



No. B501

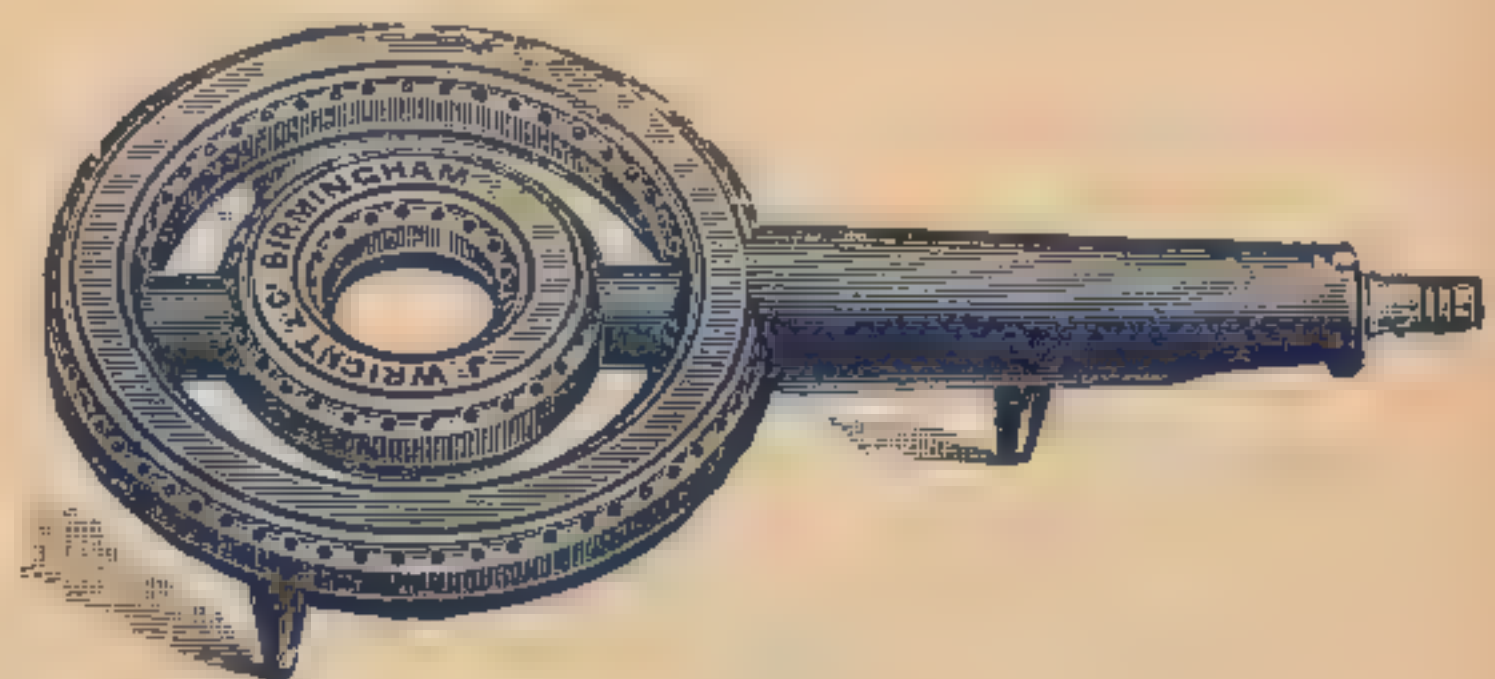
10½ in. Long in burner barrel	...	...	...	...	3/3	each
11½ in. "	"	"	"	...	3/6	"
13 in. "	"	"	"	...	3/9	"
15 in. "	"	"	"	...	4/-	"
18 in. "	"	"	"	...	4/6	"



No. B503.

Length 19 in. Diameter of burner 3 in.

Price 4/-



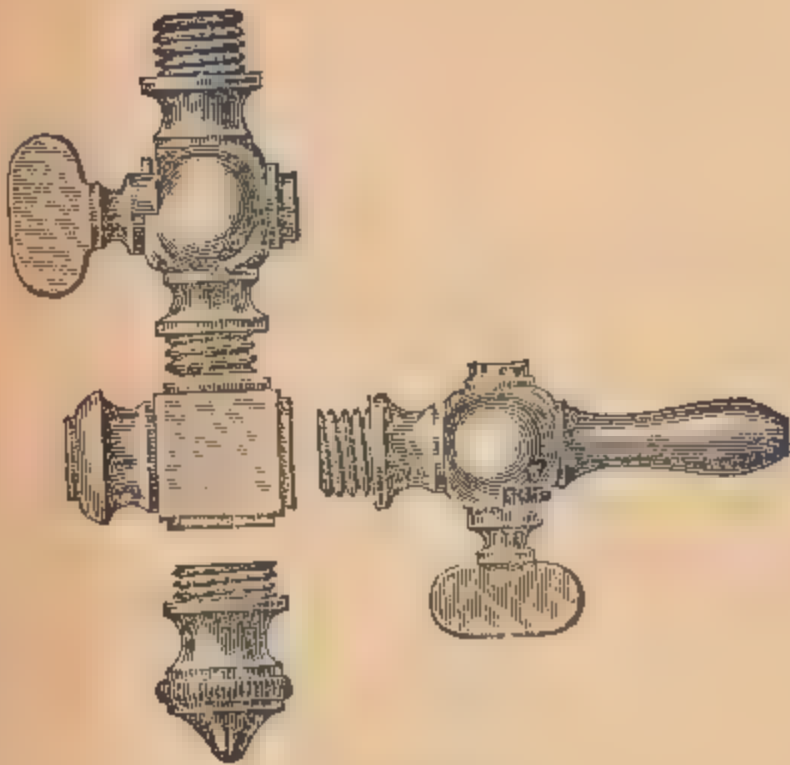
No. B510.

Length 14½ in.

Diameter 7½ in.

Price 7/6 each.

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

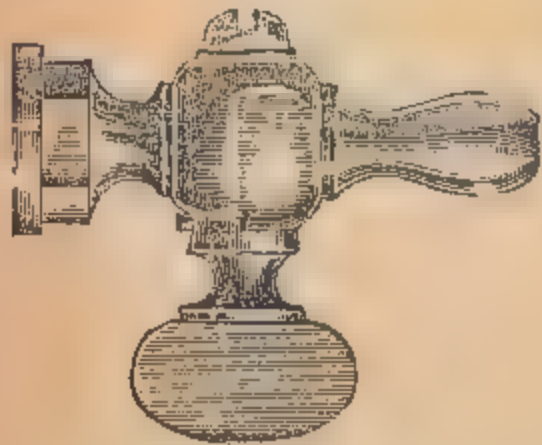


No. B351.

INTERCHANGEABLE TUBE CONNECTOR.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost.

Price complete set	...	...	$\frac{3}{8}$ inch, 2/- each.
"	"	"	$\frac{1}{2}$ " 2/6 "

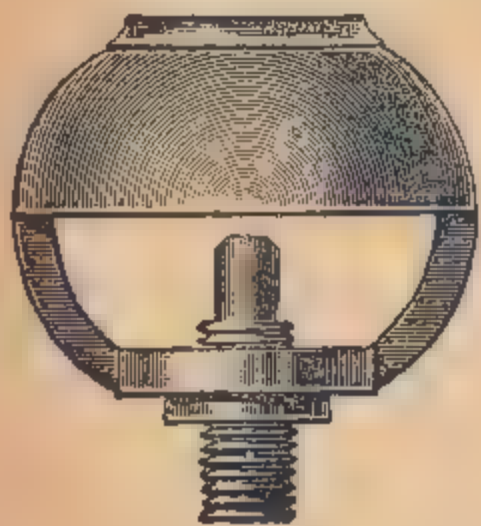


No. B357 or B358.

			Size $\frac{3}{8}$	$\frac{1}{2}$ inch.
No. B357.	Male	...	9d.	1/6
No. B358.	Female	...	9d.	1/6

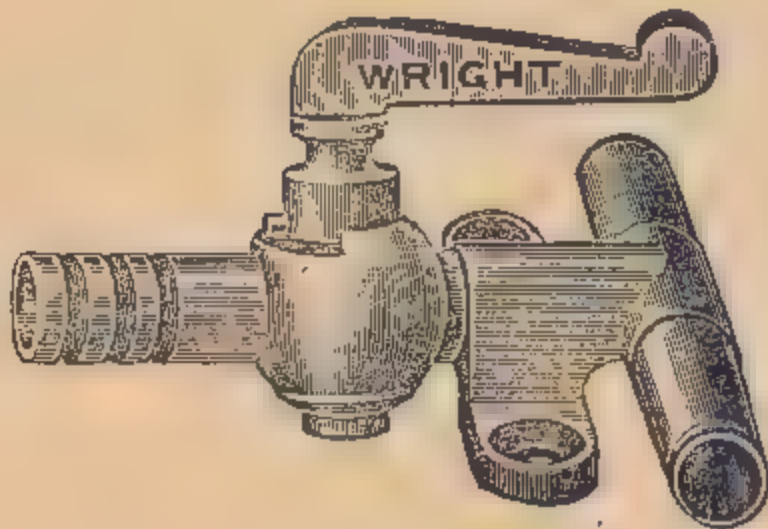
BRASS AIR BULB FOR GAS FIRES AND OTHER BURNERS.

PRICE COMPLETE AS DRAWN.



No. B363.

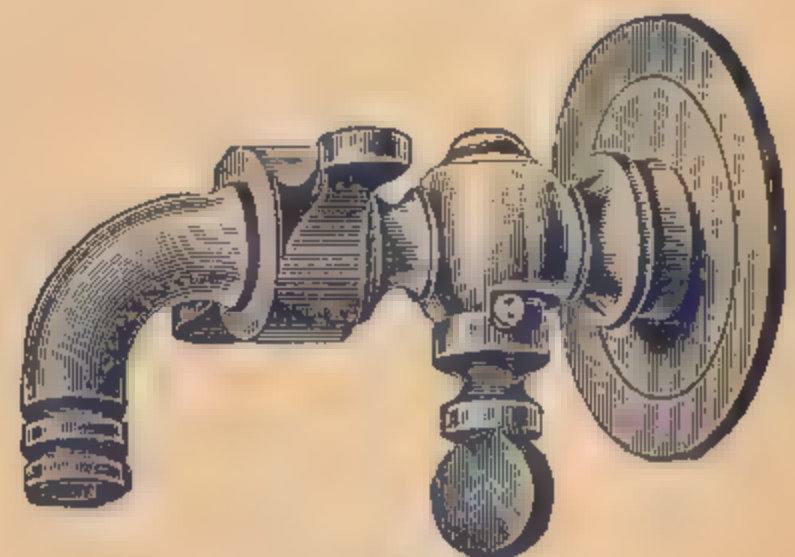
Sizes for Iron Tube	...	$\frac{3}{8} \times \frac{1}{4}$	$\frac{1}{2} \times \frac{1}{4}$	$\frac{3}{4} \times \frac{1}{4}$	$1 \times \frac{3}{8}$ in.
PRICE	...	1/-	1/6	2/-	3/-



No. B356.

For obtaining a side supply from middle of pipe.

$\frac{3}{8}$	$\frac{1}{2}$ inch.
2/-	3/-



No. B359.

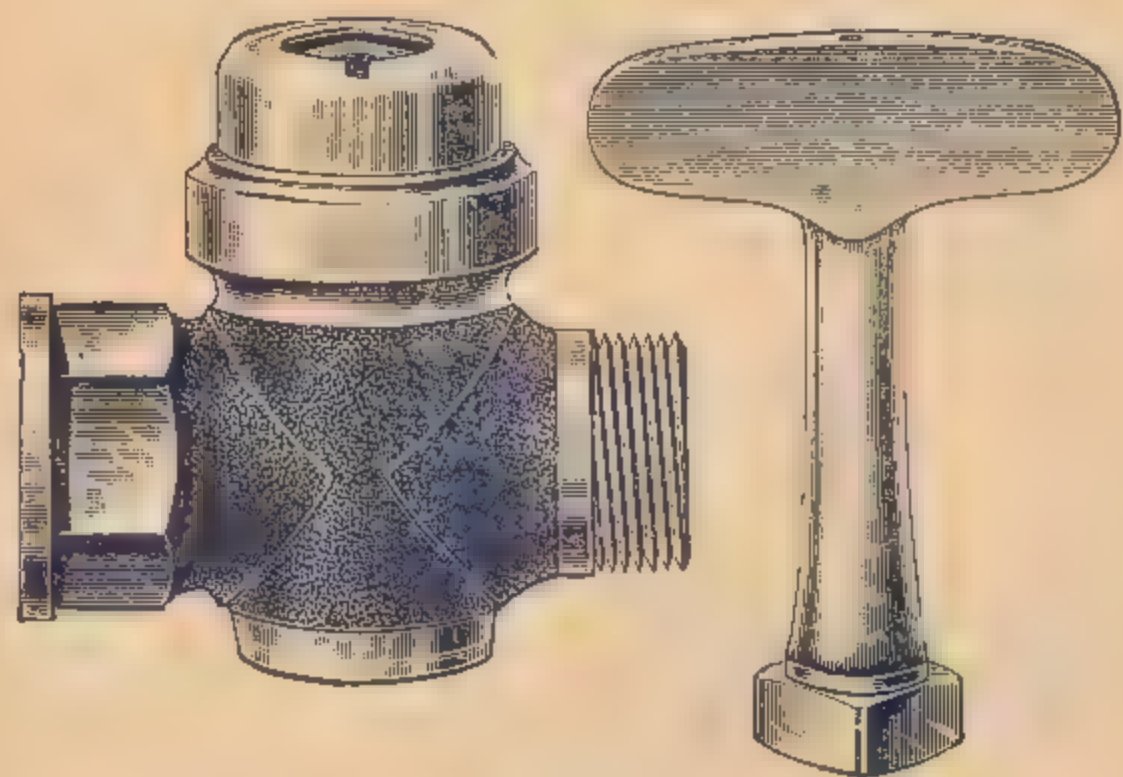
For obtaining supply from wall or floor.

$\frac{3}{8}$	$\frac{1}{2}$ inch.
PRICE 2/6	3/-

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

SPECIAL ECONOMIC MAIN COCK.

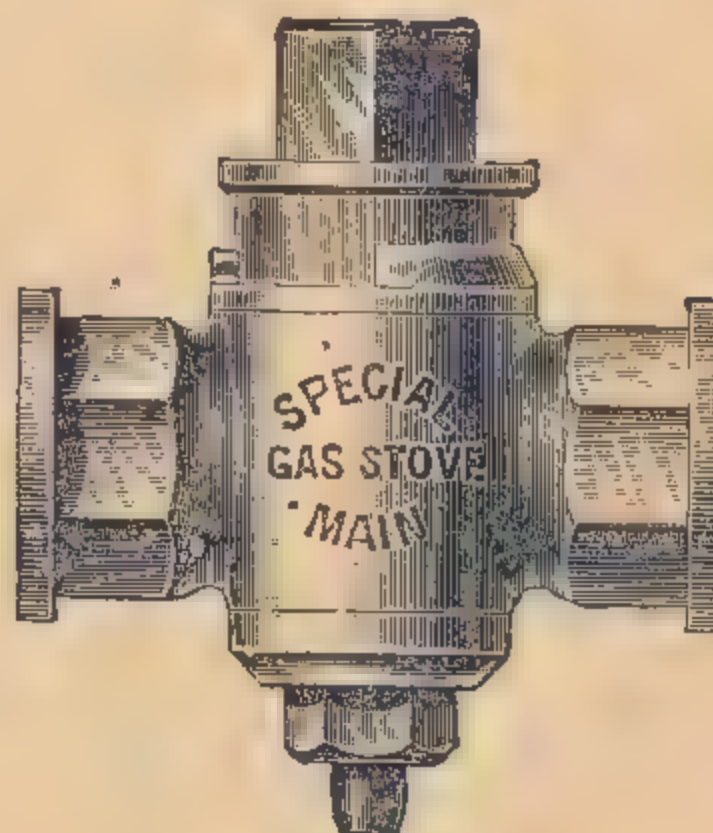


No. B349.

Size	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$ inch.
PRICES	3/6	5/-	7/6	14/-

This tap is now introduced by us to supply a much needed want. It is so arranged that it is only possible to take the key out when the gas is turned off at the main, therefore it is easy to keep a check on the consumption of gas, and avoid the carelessness of servants.

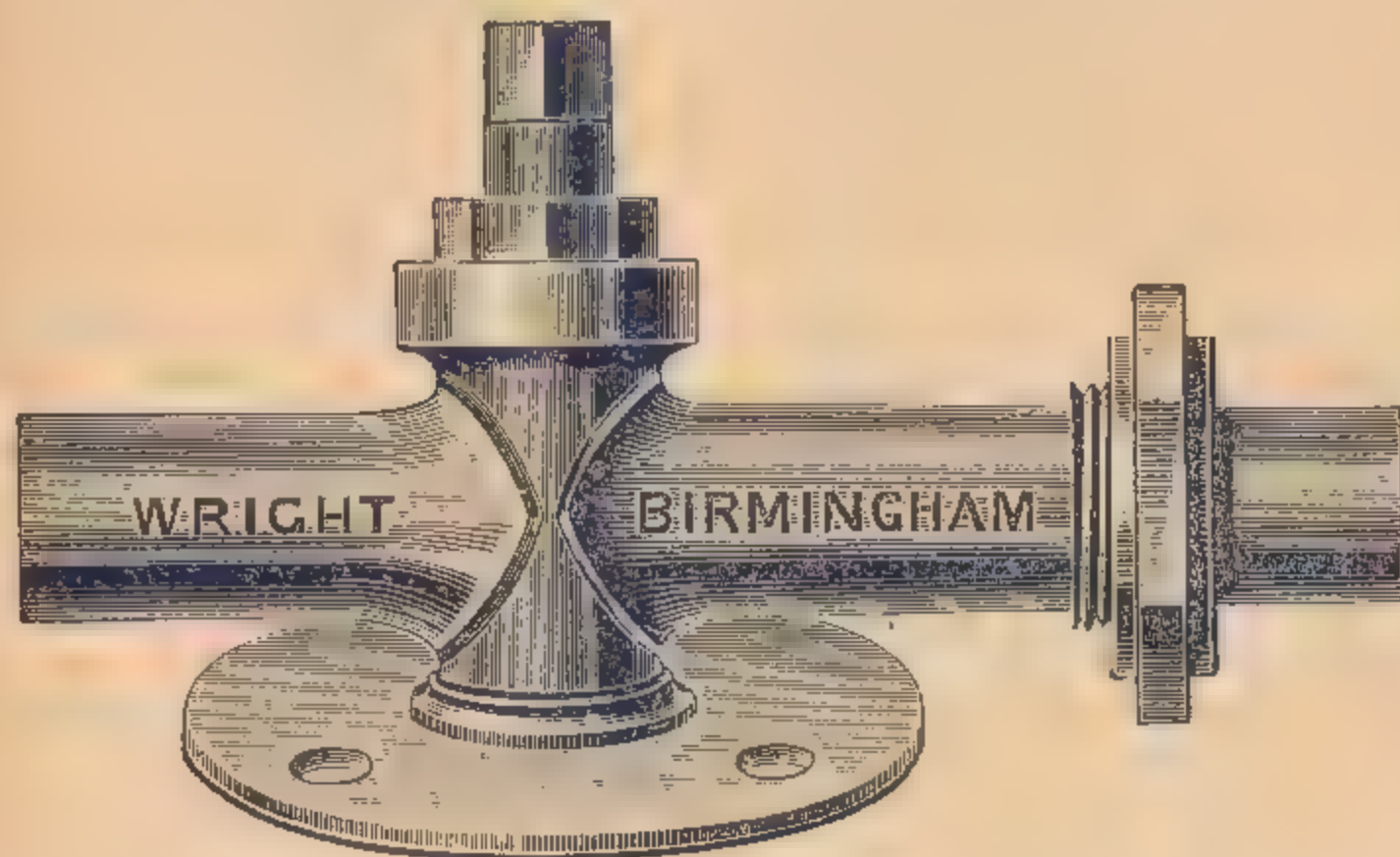
SPECIAL MAIN COCK, for Gas Stoves.



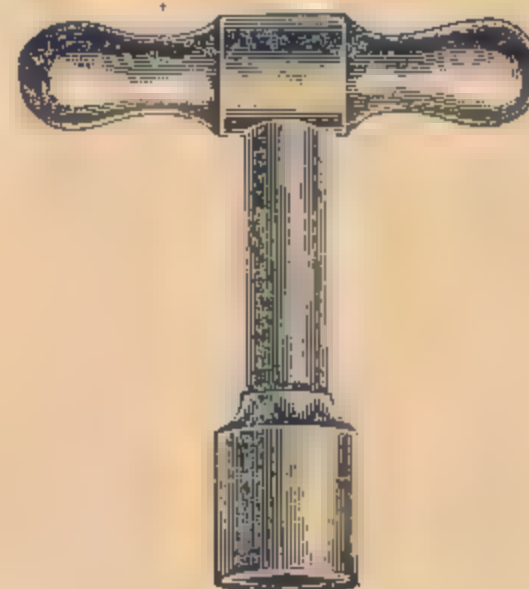
No. B350.

Sizes for Iron Tube	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2	inch.
PRICE	...	2/3	3/6	6/-	11/-	15/-	33/6.

UNDERGROUND FLOOR TAPS, Complete with Key..

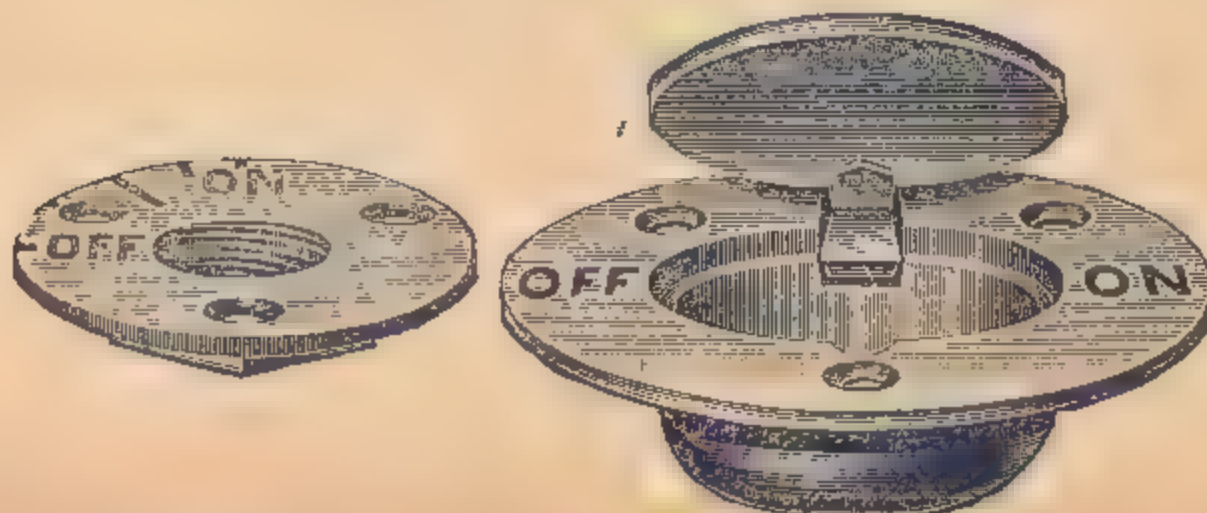


No. B352.



This Tap can be used either under the floor or let into the wall.

	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
PRICE, Complete with Union and Key	...	...	...	3/6	4/6 6/- 7/6 10/-



No. B353.

No. B354.

FLOOR PLATES for above.

No. B353	...	...	1/-
No. B354, with lid	...	...	3/6

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed

DIAL GAS TAP, with Union.



No. B362.

SHOWING TOP VIEW.

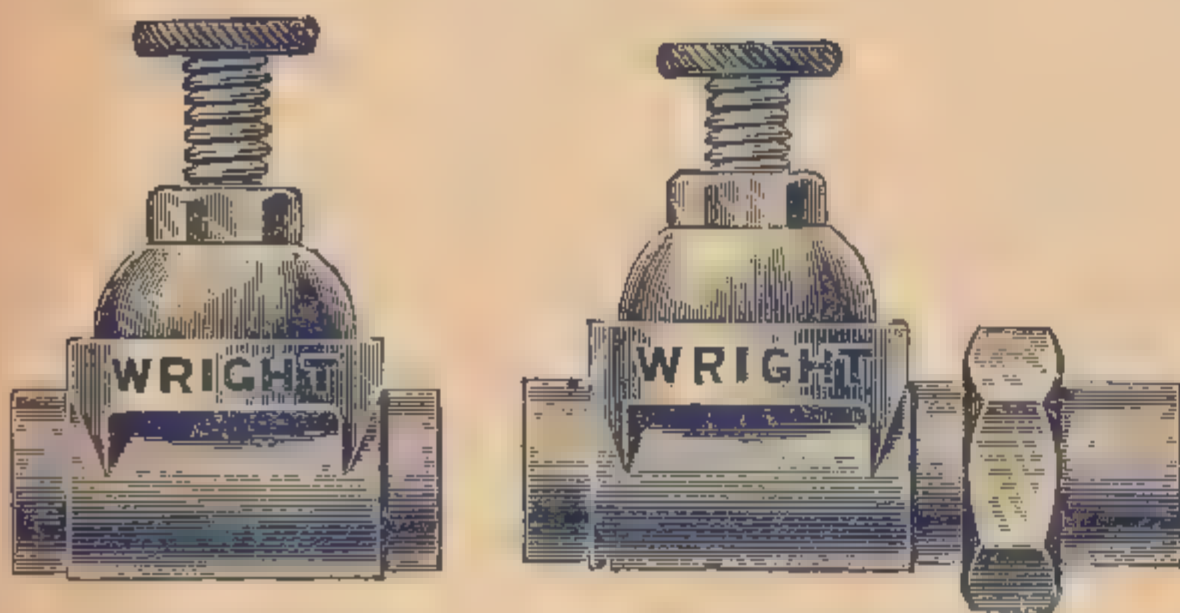
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch.
PRICE	3/6	4/6	7/6	10/-

WALL VALVE COCKS, for Brass Tube.



No. B360.

No. B361.

These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube ...	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	...	...	...	2/-	2/2	2/3	4/3
No. B361. with Union	...	...	...	2/3	2/6	3/-	5/3

WRIGHT'S FLUE PIPING AND ELBOWS,

SPECIALLY MADE FOR GAS STOVES.

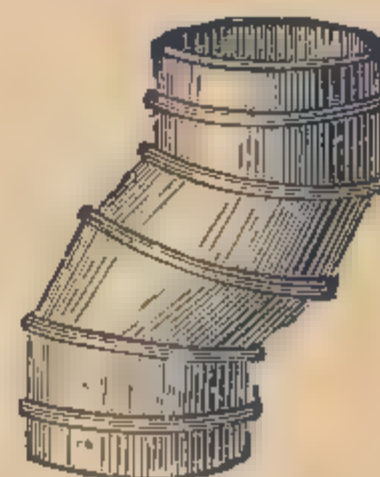
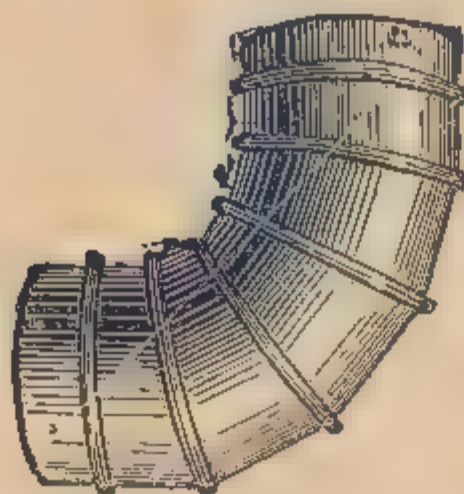
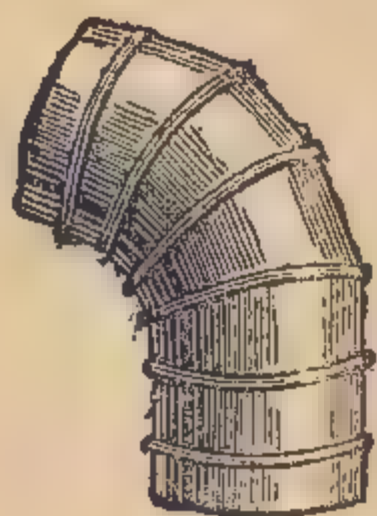
FLUE PIPING.—(REDUCED PRICES).



No. B6000.

In Black Iron.									
In lengths of two feet ... per foot	2	2½	3	3½	4	4½	5	5½	6-inch.
	4d.	5½d.	5½d.	6d.	7d.	8d.	9d.	10d.	1s.
In Enamelled Steel.									
In lengths of two feet ... per foot	1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d.					
In Galvanized Iron, 50% more than Black Iron.									

PATENT ADJUSTABLE ELBOWS.

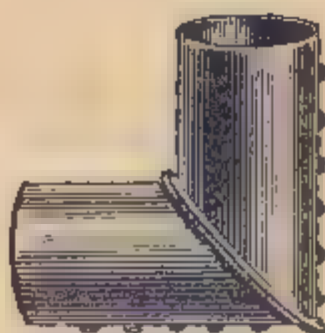


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

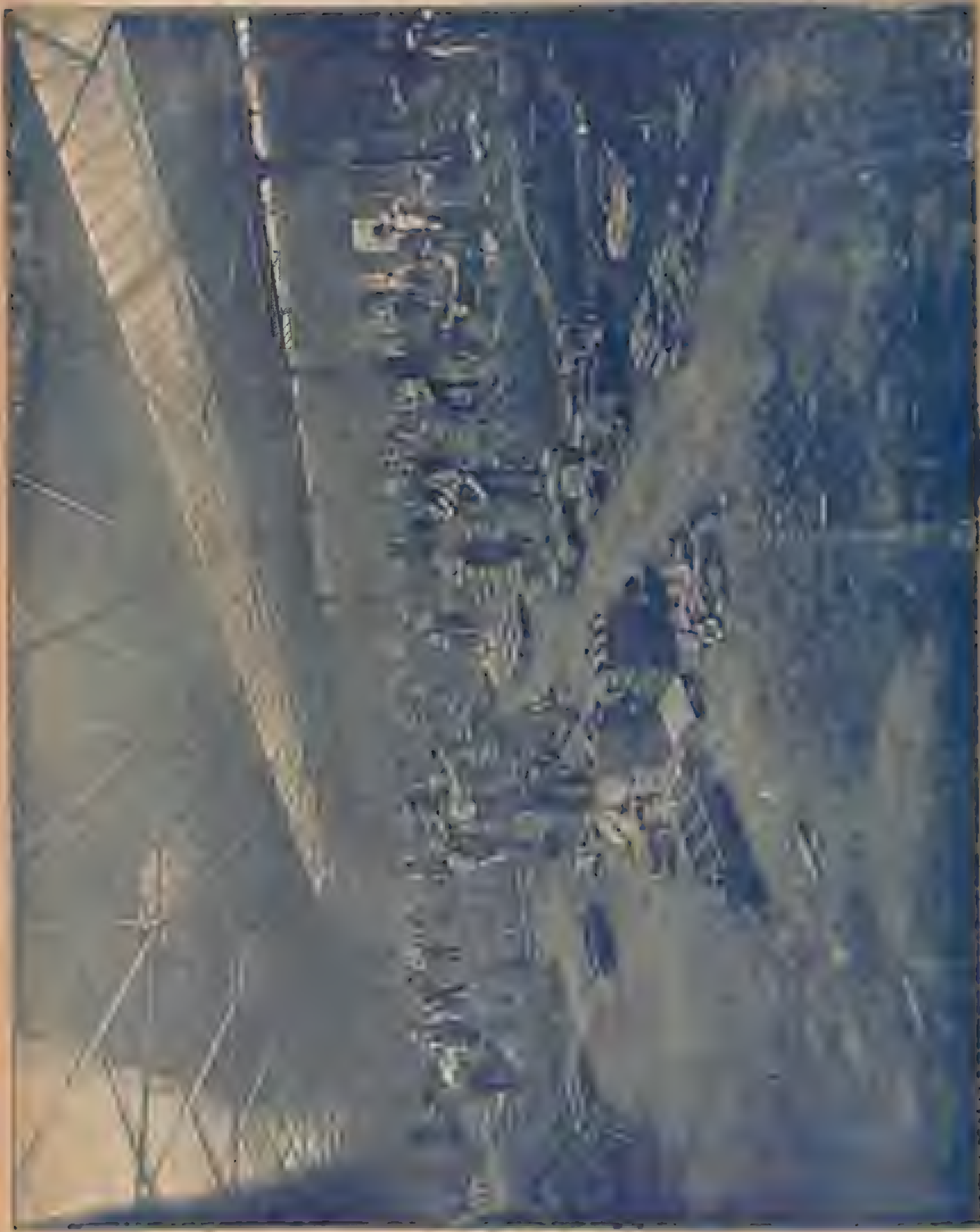
2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOWS.

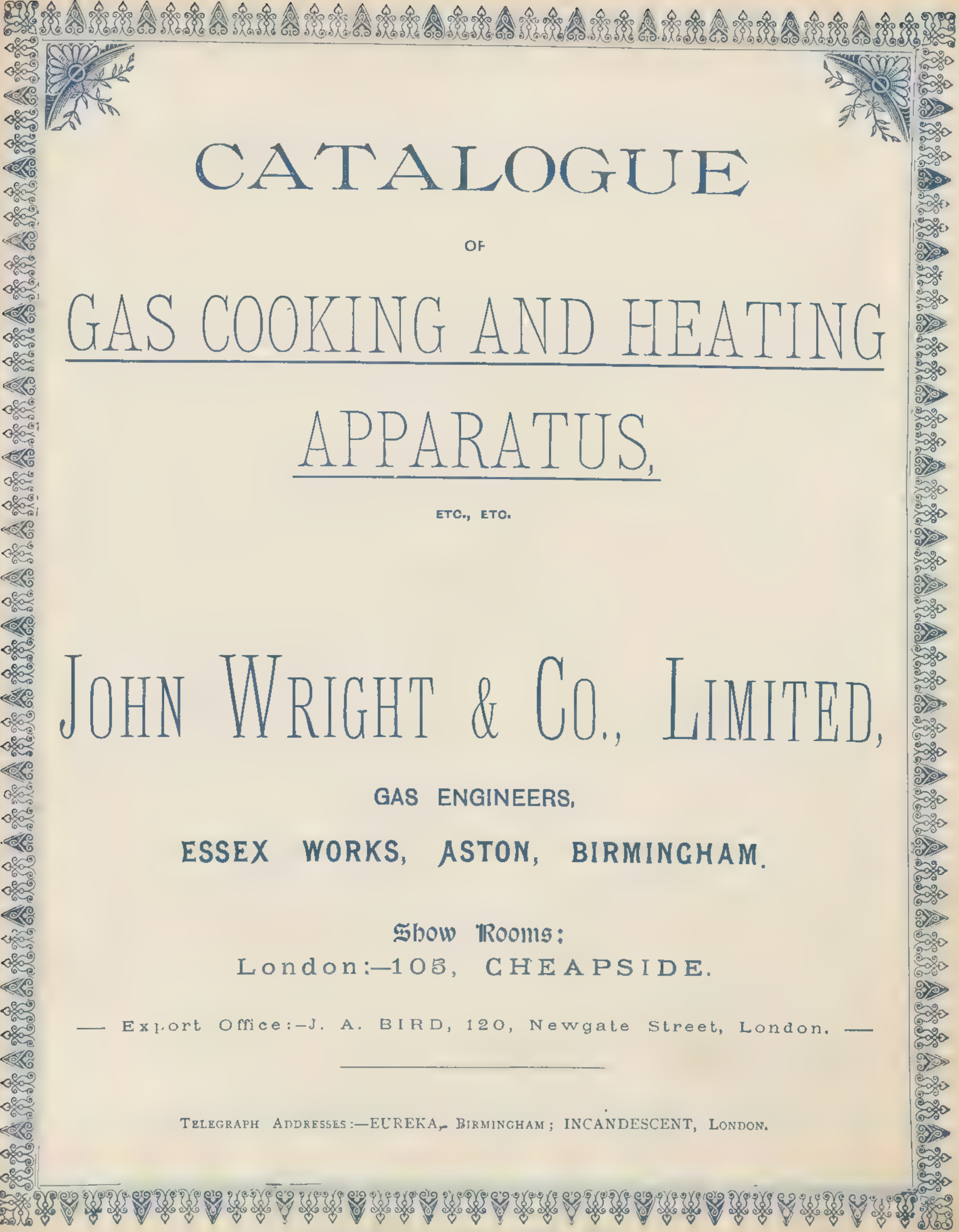


No. B6002.

	2	2½	3	3½	4in.
Enamelled Steel ...	1/3	1/6	1/9	2/6	each.
Black Iron ...	1/-	1/3	1/6	1/9	2/- "
Galvanized Iron, 50 % more than Black Iron.					



NEW WORKS OF JOHN WRIGHT & CO., LTD. INTERIOR VIEW OF FOUNDRY. —



CATALOGUE

OF

GAS COOKING AND HEATING

APPARATUS,

ETC., ETC.

JOHN WRIGHT & CO., LIMITED,

GAS ENGINEERS,

ESSEX WORKS, ASTON, BIRMINGHAM.

Show Rooms:

London:—103, CHEAPSIDE.

— Export Office:—J. A. BIRD, 120, Newgate Street, London. —

TELEGRAPH ADDRESSES:—EUREKA, BIRMINGHAM; INCANDESCENT, LONDON.

From "DAILY TELEGRAPH," July 30th, 1890.

"COOKERY," not cleanliness, "is next to godliness." This is one of those great truths which our American kinsmen discover at such a rapid rate that EMILE DE GIRARDIN, who used to boast that he had "an idea a day," is not "in it" with his Yankee competitors. A recent "summer meeting" at Chataugue was devoted to Cookery, and a Mrs. EMMA P. EWING delivered her testimony with astounding emphasis and force. The orator, or oratrix, warming to her theme, declared that bad cookery is a foe to everything that elevates and ennobles, "whereas good cookery and Christianity aid and supplement each other." In a higher flight of rhetoric Mrs. EWING said "good cookery is indispensable to the highest type of Christian life, and everywhere makes for righteousness." In conclusion, this great preacher of a new creed said, with thrilling accents, "You may have a schoolhouse on every hilltop, a church in every valley, and a summer meeting in every county of every State in the Union, but you can't elevate the standard of Christianity to its topmost level until you elevate the character of your cookery." Bishop VINCENT, who was present, fervently exclaimed, "I say 'Amen!' to that." "I hope," he added, "the time will come when we shall train our boys to be judges of cookery, so that none may marry women who are bad cooks. Fried beef! Good Lord, deliver us! Weak coffee when you might as well have strong coffee, but that it wastes its aroma on the third floor of the house forty-five minutes before the breakfast bell rings! Heavy bread, or bread made light by artificial means! When shall we learn wisdom, and lay the foundation of good health and good morals and good order by a system of good cooking?"

Although the lady and the bishop put her case with somewhat eccentric emphasis there is more in what they say than appears at first sight. Good cookery does not necessarily go with excessive devotion to carnal comforts; the lightest eaters are those who are most fastidious as regards

the preparation of their food. They prefer a tit bit exquisitely cooked and daintily served to any quantity badly prepared. The men who are most the slaves of their senses are those who care little how their dinner is cooked so that they get enough of it.

If once young men adopted the resolution suggested by the bishop, and refused to marry any girl not a good cook, there might be a domestic revolution. The time now wasted over the novel or the piano would be devoted to the gridiron, the oven, and the roasting jack, and a subtle flavour of purer love and higher morality would breathe in this new religion of pots and pans. The apron of the cook would be the badge and banner of the dames of the new order, and little dinners would be the ritual of the Church. Men and women who bolt their food in the middle of the day and then hurry back to work do not dine at all, and cannot enjoy good cookery. They know little of the happiness of a meal partaken late, when "the cares of the day fold their tents like the Arabs, and as silently steal away," when the satisfied husband faces his wife and afterwards offers as a tribute to her cookery the incense of a quiet pipe enjoyed under his own roof-tree and assisting a secured digestion. It is herein that the bishop is justified: good cookery is next to godliness when it ensures matrimonial felicity and keeps husbands at home.

There was a time when religious teachers would have risen in wrath to hear these doctrines preached. They would have declared that a Christian should not care what or how he ate his dinner; he should take anything and be thankful, just as COLERIDGE told Mrs. GILLMAN that his cold tea was "better than he deserved." The preachers of good cookery, however, do not recommend that men should care too much for the things they eat. They contend that unless we live on nuts and fruit, like some extreme vegetarians, we must have our food cooked, and, if cooked at all, it ought to be done well. A saint

suffering from a stomach-ache because his beef was tough or his potatoes underdone is not more saintly for sufferings so induced. He is perhaps, indeed, provoked into mental irritation, or at least diverted from ho'y thoughts by his internal condition. The most religious man would naturally wish that his physical life should move on smoothly, leaving him more leisure and time for spiritual and higher things. Therefore he must admit that the sustenance necessary for life, be it little or be it much, should be presented in forms and ways easily assimilated. What religion or virtue can there be in heavy bread? Where is the higher morality in fried beef? Why should holiness be linked with weak or muddy coffee? Is wretched tea necessary to a good man's life? We cannot believe it. The missionaries who work most earnestly amongst the poor, conveying to them Christian help and consolation, are often worn out physically by a hard day's task. Why should they not have beautifully-cooked dinners and suppers instead of cold and unwholesome snatches of food? But the world is not all made of pious men. There are imperfect beings who have excellent tendencies, but are weak. They can be kept from dissipation and drink if their dinners are wholesome and refreshing; they may be driven to both by badly cooked food lying heavily upon them and impairing their digestion. "Good health, good morals, and good order" may then, as the bishop says, depend on the domestic cookery of the day. Our new Education Code supplies additional encouragement to the teaching of this branch of female education in our Board Schools; and in the course of time English and American women may become "only a little lower than the angels" if they all turn into first-rate cooks, and so make their fathers, brothers, and husbands good and holy men. Then the cook with white garments will be a kind of priest of the new dispensation, and in the uplifting of a familiar kitchen utensil as an object of adoration we shall almost witness a revival of the worship of PAN.

To insure good Cooking it is absolutely necessary to have a good Cooking Stove. A GAS COOKING STOVE is now universally admitted to be better than any other kind of Stove for Cooking, and

WRIGHT'S ENAMELLED STEEL "EUREKA" GAS COOKER

TO BE

"THE BEST THAT IS MADE."

ECONOMY AND OTHER ADVANTAGES OF COOKING BY GAS.

Coal gas has long been familiar to all as an illuminant of our dwellings, public buildings, and streets, but its value as a cooking and heating agent has not been so fully realised. Vast numbers of persons are entirely ignorant of the great advantages it possesses over the grosser or solid forms of fuel. Its superiority over coal in respect of cooking and heating is as great as over oil or candles for artificial lighting. For culinary purposes it has been asserted by many eminent authorities, including the late M. Soyer and the late Dr. H. Letheby, M.A., to be the best of fuels. Considering the accumulation of evidence in its favour during the past fifty years, it is somewhat surprising that its merits for heating, and especially cooking purposes, have not been more generally recognised.

This want of knowledge and appreciation has no doubt been largely due to the apathy displayed by Gas Companies generally in bringing before the notice of their customers the merits of a commodity of which they were the producers. Doubtless, too, the absence of properly-constructed and efficient apparatus for the application of gas has retarded to a considerable extent its more general use. Another great drawback also was the heavy outlay incurred in the purchase of stoves. Consumers would naturally hesitate to expend, say £5 or more, on the purchase of a family gas kitchener, without the certainty beforehand that it would work in a satisfactory manner, and that they would like to continue the use of it. These objections, however, no longer exist where Gas Companies and Corporations offer the public the most approved and efficient stoves on hire at a moderate rental. A good substantial gas kitchener, capable of doing the cooking for a family of ten or twelve persons, or to be used in addition to a kitchen range in a larger establishment, may now be hired from most Gas Companies at a rent of 2s. 6d. per quarter. Such a Stove, fitted with three rings of burners on the top, will cook in every variety of way. On the top, boiling, stewing, or frying can be done, while within the oven roasting of joints, the baking of puddings, cakes, pastry, and other things can be managed to perfection. By a little contrivance placed over the rings of gas on the top, they also serve admirably for ironing. Smaller stoves, but equally efficient in proportion to their size can be obtained at a cheaper rate. These stoves will wear or many years without needing repair, and are very easily cleaned. Those coated with enamel are specially recommended as being always beautifully clean and practically indestructible.

ADVANTAGES OF THE GAS RANGE.

FIRST, WITH REGARD TO THE FUEL USED, VIZ., GAS.—Its convenience can scarcely be over-estimated. It occupies no space, requires no labour in carrying or filling scuttles, &c., it is brought silently to our doors without entailing any labour, dust or dirt, and is easily conveyed to any or every part of the house, however remote. It is always ready at hand to be called into full service at a moment's notice, will burn for any length of time without attention and can be extinguished in an instant.

SECONDLY, ITS CLEANLINESS.—Compared with coal or other forms of solid fuel, it is evident that gas is much more cleanly in use. In burning it leaves no debris in the form of cinders, ashes, or dust; there are no sooty flues or saucepans or smoky chimneys consequent on its use, and the chances of blackened hands or soiled dresses are thereby reduced to a minimum.

THIRDLY, TIME AND READINESS.—By simply turning a tap and applying a match the fire is at once in full force and ready for whatever is required of it. No time has to be expended in laying or lighting a fire, in building it up specially for cooking, or in attention to flues. Even for baking or roasting the gas may be lighted and the operation commenced almost immediately. At any hour, too, of the day or night, in the nursery or sick-room, should hot water be required, it may be obtained in a very few minutes. Infants' or invalids' food may also be prepared in an incredibly short space of time, thus proving a great convenience at unreasonable hours.

FOURTHLY, UNIFORMITY OF HEAT.—The heat throughout the oven is uniform. This, as every housewife or cook knows, is greatly to be desired. The result is that the joints of meat, puddings, or pastry are evenly cooked, never being scorched on one side while perhaps the other may be underdone. Pastry is thus browned to perfection without need of turning or other attention.

FIFTHLY, PERFECT CONTROL.—This point is also a great recommendation. The heat can be regulated at will to the greatest nicety, so that fast boiling or the gentlest simmering can be secured by the adjustment of a tap, while any degree of temperature can be maintained as long as desired. Hence, in the delicate preparation of jellies, preserves, or compotes nothing can be more suitable or convenient. In this respect the gas has decidedly the advantage of the coal range, which apparatus is frequently clumsy and unmanageable, and very uncertain in its action.

ECONOMY.

The question of economy is one of the greatest importance in connection with the use of gas ranges, and one that needs careful consideration. Time, labour, and attendance are all equivalent to money, and from what has already been pointed out, it is apparent that there is a considerable saving in each of these

respects. How much this amounts to is perhaps somewhat difficult to estimate with exactness, but from some reliable statistics which will be given hereafter, it will be seen to be something considerable. The economy in attendance on the cooking also must not be overlooked. For instance, joints suspended for roasting require no turning or readjusting and little or no basting; also whatever is baked need not be touched until it is done.

ECONOMY IN FUEL.—By the careful use of gas there is no doubt that a great saving in the cost of fuel is effected. It is only where wastefulness prevails that complaints have been made of the expense of gas stoves. In order to obviate this, consumers should exercise a strict supervision until habits of carefulness have been established. The gas should not be turned on until required, and turned off directly it is done with, otherwise economy may be superseded by extravagance. Some of our greatest authorities, after making careful experiments, have proved that our best gas ranges can fulfil all the necessary requirements for a family at less than half the cost of a coal range. It is estimated that the whole of the cooking for an average middle-class family can be done at an expense in gas not exceeding 4d. a day, and where joints are only roasted on alternate days, for 8d. per day; whereas to do the same amount of work in a coal range, including keeping in the fire during the intervals, would entail the consumption of about 1cwt. of coals, costing, at 15s. per ton, about 9d. Taking this figure, viz., 9d. per day, it will be seen that the cost of fuel for a serviceable coal range is twice that of a gas range. The coal range is at a disadvantage in always being more or less on duty, whether required or not, and frequently from its not being under absolute and perfect control, as gas is, a full fire has to be kept up to do a very trifling amount of cooking. The gas range, on the other hand, needs only to be lighted the moment it is required, and turned off *the instant the work is done*.

ECONOMY IN FOOD.—Another very important element is the question of economy in the food cooked by gas, that is, the respective yield of meat cooked in gas and coal ranges. Dr. Macadam, of Glasgow, has given numerous detailed statements based upon practical experiments, showing that meat cooked in a coal range yields 60 per cent. of raw material, while in a gas range the yield is about 75 per cent. For example: a joint weighing 10lbs. when cooked by a coal range yields 6lbs. when done, but when cooked by a gas range yields 7½lbs., thus showing a difference of 1½lbs. in favour of the gas range. Though the difference may be due partly to the retention of a larger amount of watery vapour in the meat, yet at the same time the juices of the meat are more thoroughly kept in. Consequently, the gas-cooked meat cuts out better and goes farther to the extent of about 25 per cent. than the coal-cooked meat. Taking this economy of meat alone into account, the saving thereby effected would be ample to cover the cost of fuel, the proportionate cost of range and even part of the attendance thereon.

INDEPENDENCE IN REGARD TO SERVANTS.

Another consideration likely to be appreciated in the use of these stoves is the independence mistresses and heads of houses hold with regard to the services of their domestics. By their adoption, ladies and their daughters are enabled, in the absence of servants, to undertake their own cooking with the greatest ease. This would be difficult and often impossible to accomplish without the aid and facilities which the gas stove offers.

CONVENIENCE IN SUMMER.

In summer when little or no fire is required except for cooking, gas stoves are particularly appreciated by those who have had experience of their general convenience. A large fire in the summer time is undesirable for many reasons, even in the kitchen. It not only overheats the place, but entails a large amount of exhaustive work. Instead of having to light or relight the fire to prepare for different meals, or even for the sake of a little hot water, this can be obtained by the striking of a match, and when cooking is finished the gas and the heat can be shut off almost instantaneously, leaving the room comparatively cool and pleasant.

PREJUDICES AND ALLEGED DISADVANTAGES.

Persons have been prejudiced against the use of gas for roasting and baking, having an idea that the food so cooked either tastes of gas or is tainted or deteriorated in some way, and that consequently it is prejudicial to the health of those who eat it. This reminds one of the old idea that fish must be watery food because they live in the water. Now nothing is farther from the truth. Gas would certainly not be used for cooking in our hospitals, if such were the case, whereas the fact is that all the food in the London and other hospitals, not only for patients but also for the medical staff and attendants, is cooked by gas. This fact and the circumstances that this mode of cooking has been repeatedly recommended by the leading medical journal, *The Lancet*, are surely sufficient evidence to prove that such a supposition is altogether without foundation—an absolute mistake.

No one thinks for a moment that a chop or steak is spoilt from being exposed to the fumes of a coal fire; why then should gas, which is purified fuel derived from coal, impart an unpleasant flavour or render meats unwholesome? For the sake of experiment, meats have been roasted and grilled by gas and coal fires, and afterwards submitted to the taste of prejudiced and most fastidious persons, and they have been quite at a loss to say by which process they were cooked.

ODOUR OF COOKING AND SMELL OF GAS.

Complaints have been made that in cooking by gas the odour of the cookery is diffused through the house; but with properly constructed stoves this need not occur. The oven is provided with a ventilating tube, leading to the chimney, which completely carries off the fumes of roasting or baking as well as the products of combustion from the gas. It is preferable, however, to fix a gas stove within or in front of an open fire-place, or to surmount it with a hood and ventilating pipe leading to the chimney, so that the odours arising from frying, stewing, &c., which are performed on the top of the stove, are prevented from escaping into the room. Even without a hood, if care be exercised to prevent overheating and burning of the utensils, the inconvenience will be practically overcome. This is a fault, however, to which indifferent and inexperienced cooks are very liable, even when using an open fire, thus causing unpleasantness and waste.

In lighting the atmospheric burners, i.e., those which burn a blue flame, the gas should first be turned full on, and then regulated to the heat required; otherwise the gas is liable to "light back," i.e., to light within the tube without mixing with the air, giving rise to imperfect combustion of the gas and causing the burners to smoke and smell. In this case the only remedy is to turn the gas off and relight it.

GENERAL INFORMATION AND STATISTICS REGARDING THE UTILITY OF GAS STOVES.

Recognising the merits of the best gas ranges, their use has been generally adopted in hospitals and other public institutions, in hotels, clubs, colleges, large business establishments, &c. In National Schools of Cookery and all the Branch Schools where cooking is taught, including the various School Boards, &c., gas stoves are used exclusively, and are invariably recommended by the teachers who demonstrate in all parts of the kingdom.

The opinions of our greatest authorities have been practically confirmed by the results obtained in these institutions.

At the London Hospital the daily cooking for 800 inmates is performed at a cost of 7s. for gas, while only three persons are employed to do the cooking and kitchen work. The stoves there after constant use for eight years have only needed repairing once. From a register carefully kept during the whole of this time the authorities are enabled to certify that the amount of waste has been considerably lessened by this system. They estimate that the saving of over £500 in meat alone has been effected, without taking into consideration the amount saved in fuel, labour, and time; while the annual saving of meat and fuel combined is no less than £400.

At Mr. Whiteley's business establishment in Westbourne Grove, London, where provision has to be made for 1,200 people, from 600 lbs. to 700 lbs. of meat are roasted daily for 5s. 3d., and 200 gallons of water boiled for tea at a cost of 10d., the annual saving amounting to £800.

The following may be taken as the average consumption and cost of gas for the daily meals of a family of eight persons:—

BREAKFAST—consisting of tea or coffee, ham and eggs, or chops, also toast, including hot water for washing up						20 Feet
DINNER—6lbs. joint, pie, and milk pudding						85 "
Soup, fish, and vegetables						20 "
Hot water for washing up						15 "
TEA—Hot water						10 "
Total 100 Feet.						

This, at the rate of 2s. 6d. per 1,000 feet, would cost 3d. per day, or when a joint is cooked only on alternate days the cost for each day would be something less.

Sufficient has been stated to justify the assertion that the conveniences of a gas stove are such that no household should be without one.

DESCRIPTION OF THE GAS RANGE.

For the purposes of description we select the "EUREKA" GAS COOKER, manufactured by Messrs. JOHN WRIGHT & Co., Limited, of Birmingham and London, which, after repeated tests by eminent gas engineers, has been pronounced "the best that is made," and to which have been awarded 12 gold medals, 26 silver medals, and 17 bronze medals.

They are constructed on the most approved principles by a judicious combination of best cast and wrought-iron and of strong steel plates, which can be had either galvanised or (what we strongly recommend) enamelled. They are also made entirely of cast-iron. Those made of galvanised plates are strong and well made, and, with careful use, will last for many years; and as they come somewhat less in price than those coated with enamel, they supply a demand where price is an object. Those composed of cast-iron, whilst the price is as low as those above-mentioned, are not recommended, as they are open to the same objections which all stoves made entirely of cast-iron are subject to, viz.:—

- 1st. They are liable to breakage.
- 2nd. They are not so cleanly.
- 3rd. An increased consumption of gas is necessary, as so large a body of metal loses the heat rapidly by conduction and radiation.

Some, however, prefer them made in this way, and they are, therefore, offered to the public.

Undoubtedly the best value is, however, secured in the Enamelled "Eureka" Cooker, which is not only (from its non-liability to corrosion) practically indestructible, but it is also far more easily cleaned than any other kind.

This enamel, the invention of a noted man in the scientific world, was purchased by the makers of the "Eureka" Cooker, and they are now in a position to offer to the public a Gas Cooking Stove that is indestructible, cleanly, and of good appearance. This enamel, like all other enamels, will neither chip crack, nor scale, and is entirely free from injurious properties.

The advantages over all other Cookers are therefore—

**Greater Durability,
BEING PRACTICALLY INDESTRUCTIBLE,
Cleanliness:**

It can be WASHED with SOAP and FLANNEL.

The "Eureka" Cookers are double-cased, and are jacketed on the sides, back, and door with a new and very efficient non-conducting material, by the use of which a saving to the extent of 50 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire-brick, over which the waste-heat passes, the brick thus becoming heated to a high temperature, and adding greatly to the efficiency of the oven. The consumption of gas being so small they will work at a lower pressure than any other Gas Cooker.

Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketed with $\frac{3}{8}$ ths of an inch of the Silica), which at ten o'clock stood at 203 degrees Fahrenheit, had at two o'clock lost only 50 degrees of its heat.

The hot plate is formed of steel bars, polished upon the top, which form a perfectly flat surface to receive saucepans and kettle, and, as the bars are loose, they can be instantly removed for cleaning, &c. The hot-plate being of steel cannot possibly be broken (as is so often the case where cast-iron is used) by water boiling over on to it whilst it is hot, and thereby causing sudden contraction of the metal.

Each Cooker is furnished with a most powerful grilling burner of novel construction, and which surpasses any burner yet introduced for the purpose. Both sides of a piece of bread can be toasted in $1\frac{1}{2}$ minutes. A pan and patent gridiron are also supplied.

Every Cooker, excepting Cookers made entirely of cast-iron, is now fitted (without extra charge) with Wright's Patent Gate Fittings. This is an arrangement by which the whole inside shelf supports are attached to a frame which can be lifted out from the oven, leaving the inside of the Cooker quite free from ledges for grease to accumulate. The whole Cooker and Fittings can thus be kept quite clean. If more room is required in the oven to roast a large joint, these fittings can be removed without trouble, there being an arrangement in the crown of oven for suspending the joint.

Hoods may be had fitted to the Stoves. These are useful where the Cooker cannot be fitted under a chimney breast. By their use all steam, smell of cooking vegetables, &c., is carried away through the flue attached to each Hood. The Plate Rack is also very convenient for warming plates, &c. Designs and prices are given on a later page.



EXTRACTS FROM

TESTIMONIALS

OF

WRIGHT'S 'EUREKA' GAS COOKER

GIVEN BY

SCHOOLS OF COOKERY, GAS ENGINEERS, DOCTORS, &c., &c.

- | | |
|---|--|
| MISS CAMERON, Liverpool, Diplômée of Edinburgh School of Cookery : | "Your Stoves are the best." |
| A. LUCAS, First Class Diplômée, Teacher of Cookery, Birmingham : | "The best I have ever seen." |
| "Aid to Good Cooking," by MRS. M. G. PAGE, First Class Diplômée of South Kensington : | "Superior to all other Gas Stoves." |
| MRS. PHILLIPS, Cookery Lecturer, Higher Broughton, Manchester : | "The 'Eureka' is the best cooking Stove I have used." |
| M. A. EVERARD, Cockermouth School of Cookery : | "In every way most satisfactory." |
| MARGARET PAGE, First-class Diplômée, South Kensington : | "Far superior to any Gas Stoves I have ever used." |
| MRS. M. TURNBULL, Saltburn-by-the-Sea : | "Never had one equal to the 'Eureka.'" |
| M. A. COCKS, Teacher of Cookery, Walthamstow : | "No words of mine could commend your stove so highly as the results of my cooking with it." |
| MARY BLACK West End Training School of Cookery, Glasgow : | "I can very highly recommend your Stoves as in every way fitted for family use." |
| M. W. BURDEN, First-class Diplômée from West End Training School of Cookery : | "Congratulate you on its unrivalled merits. It is the best cooker I know of." |
| MARIAN SMITHARD, First-class Diplômée National Training School of Cookery, South Kensington : | "I consider them faultless. I can thoroughly depend upon the working of them." |
| G. E. INCLEDON, Secretary National Training School of Cookery, South Kensington : | "Gave the greatest satisfaction." |
| C. S. WILSON, National Training School of Cookery, South Kensington, Dublin Lectures : | "The Stove has done well." |
| A. COURTENY, Staff Teacher, South Kensington : | "I am delighted with your Stoves." |
| FRANK MEAD, Sutton, Surrey : | "Very pleased indeed with the Stove." |
| ISABEL THWAITES, Principal of the International School of Cookery, Liverpool : | "It would be impossible to over-rate its many excellent points. The longer I use it the better I like it." |
| GEORGE B. DAVIS, Clerk to the School Board, Birmingham : | "They are the best and easiest to work our Teacher has ever used." |
| THOMAS G. PRATT, Clerk to the Aston School Board : | "Gives the greatest possible satisfaction." |

THE "EUREKA" GAS COOKER.

- | | |
|--|--|
| A. M. GARDNER, Walthamstow : | "Always found them very useful and satisfactory." |
| C. M. SHARP, Teacher of Cookery, Manningham : | "Glad to recommend it to my pupils and friends." |
| EMILY BRIGGS, Bath Row, Birmingham : | "Glad to testify to the value of your Gas Stoves." |
| MATILDA LEES DODS, First-class Diplomee, South Kensington,
Lothian Bank, Dalkeith : | "Most admirable. A great boon to all who have to use
them." |
| CATHERINE HAYES, Wincanton Technical College, Trowbridge : | "I am delighted with the 'Eureka' Stoves, and use no others
in my school." |
| KATE HODGES, Bruton, County Teacher of Cookery : | "Your Stove works splendidly. The unpleasant odour which
I have noticed with many other makers' Stoves that I have
used is entirely absent in this one. I have much pleasure
in testifying that I have never used a better Stove or one
that will cook as well." |
| WINCANTON EDUCATION COMMITTEE, Bruton Somerset,
Chairman, H. Hobhouse, M. P. ; Treasurer, F. T. Fowler ;
Correspondent, W. A. Knight : | "There is no doubt that the good working of the Stove
contributed largely to the success of the lessons." |
| MRS. M. BOTT, Milland School of Cookery, Coventry Road,
Birmingham : | "I have used the Eureka for teaching with perfect satisfac-
tion." |
| M. A. COCKS, Teacher of Cookery, Town Hall, Birmingham : | "Used only 50 feet of gas for two lessons." |
| MRS. THWAITES, Principal of the International School of
Cookery, Liverpool : | "At Ruabon general satisfaction and wonder were expressed." |
| A. DOUGALL, British Gas Light Company, Hull : | "The Eurekas are giving our customers every satisfaction." |
| MANGUS OHREN, Crystal Palace District Gas Company, Lower
Sydenham : | "The Stoves you make I can with confidence recommend." |
| W. WINSTANLEY, Corporation Gas Department, Newcastle,
Staffordshire : | "Have given entire satisfaction. Do their work with less
gas." |
| HARRISON VEEVERS, Dukinfield, Denton and Haughton Gas
Works : | "All I could wish." |
| SAMUEL WHEAR, Gas Works, Camborne : | "Is highly satisfactory." |
| S. H. KIMBELL, Gas-Light Company, Wellingborough, Limited : | "Am much pleased with it." |
| W. THOMPSON, Corporation Gas Works, Blackburn : | "Gives great satisfaction and cooks everything well." |
| THOMAS HALLAM, jun., Borough Accountant, Middlesbrough : | "It is economical in the consumption of gas and is a great
success." |
| A. G. SEYMOUR, Chairman Gas Company, Queenstown : | "The most convenient thing that could be in any house." |
| T. HALLAM, Borough Accountant's Office, Middlesbrough : | "The Chairman of the Gas Committee reports very favourably
of the Cooker." |
| J. T. WHITEHEAD, Pickering : | "It works very well." |
| H. GRAVETT, Manager Gas Works, Bradford, Wilts : | "In fact our customers have told me they would not be with-
out them." |
| ARTHUR GRAHAM, Lynn Local Board, Lynn, nr. Warrington : | "I have taken scores out and replaced them with yours, when
every satisfaction has been given." |
| S. H. KIMBELL, Wellingborough Gas-Light Company, Limited : | "We have not had a single instance of any chipping, burning,
or corrosion of them." |
| R. SMITH, Skinnergate, Darlington : | "The stove has given every satisfaction." |
| M. CARDING, 3, Market Place, Leek : | "It works so well that we have almost given up cooking in
the kitchen range." |
| T TAYLOR, 31, Manchester Street, Oldham : | "Highly satisfactory in every way." |

THE "EUREKA" GAS COOKER.

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| T. POSSETTI, Chef de Cuisine, King Street Barracks, Aberdeen : | "Have much pleasure in giving the highest testimony as to the superiority of Messrs. John Wright and Co.'s stoves over every other stove I have ever used, and I have great pleasure in recommending them." |
| E. WOOLLEY, 348, Blackburn Road, Blackburn : | "Given complete satisfaction. I would recommend them to every householder." |
| D. E. FIELDING, Blackburn : | "A great boon to us." |
| A. R. GRADWELL, Holly Bush, Sheer Brow, Blackburn : | "Although we have a good fire range in the house, it has never once been used for cooking purposes since we got your stove." |
| W. OLIVER, L.R.C.P., S.E., &c., Walsall : | "Possesses all the good qualities you claim for it." |
| REV. A. SCHOFIELD, Rector of St. James's, Manchester : | "Exceedingly well pleased with the Stove; it fully answers all expectations. Is one of the greatest acquisitions in a household that can possibly be desired." |
| M. CLEGG, Morningside Villas, St. Anne's-on-the-Sea : | "The Gas Cooker is giving entire satisfaction. We should not like to be without it." |
| MRS. RENNOLDSON, Grove House, Walker, Nr. Newcastle : | "Considers Wright's 'Eureka' to be far the best." |
| M. MALLET, Blenheim Villa, Torrington : | "Gives me entire satisfaction. I was rather prejudiced against the Gas Stoves, fearing there would be an unpleasant taint, but one day's use quite dispelled the idea." |
| J. S. FARLEIGH, 8, High Street, Bideford : | "We are very much pleased with the 'Eureka' Cooker." |
| R. I. NEWBY, 10-11, Lemon Street, Truro : | "I am perfectly satisfied with it." |
| J. COOPER FURNISS, Duchy Wharf, Truro : | "Economical, efficient, clean and simple. With two years' daily use is as clean and perfect as when first had." |
| LADY FIELDEN, Feniscowles House, Scarborough : | "Can report most favourably of the Cooker." |
| J. HEPWORTH, Engineer, Gas and Water Works, Carlisle : | "I shall have no hesitation in favourably replying to any enquiries respecting your Enamelled Cookers, which any firm or individual may address to me." |
| JOHN WEST, 291, Waterloo Road, Manchester : | "The best-finished apparatus I have ever seen." |
| W. B. SMITH, Local Board Gas Department, Smethwick : | "I do not know of one single complaint against the durability and cleanliness of the enamelling." |
| J. SILCOX, Manager, Gas Co., Pembroke Dock : | "For cleanliness, good workmanship, and durability quite equal, if not excel, any other stoves sold." |
| T. O. PATERSON, Engineer, Corporation Gas Works, Birkenhead : | "In re-fixing your stoves, after a service of three years, no repairs have been found necessary." |
| W. W. ELLIOTT, 42, Frankfort Street, Plymouth : | "The 'Eureka' Stove answers beautifully." |
| JONAS DRAKE AND SONS, Gas Engineers, Francis Street, Halifax : | "It is everything that could be desired." |
| E. D. SAPEY, 2, Albion Terrace, Horsham : | "Your stoves are highly spoken of, and very much appreciated in this town." |
| WHITEHEAD AND CO., 1, Great Quebec Street, London : | "It is the best Gas Cooking Stove yet introduced by any maker." |
| JOHN BROOKE, Cross Street, Northgate, Wakefield : | "It is as near perfection as possible." |
| MRS. TEMPLE, Bridport : | "Mrs. Temple has pleasure in being able to speak most highly of the Gas Cooker." |
| T. J. HUGHES, 37, Lowerhead Row, Leeds : | "The best-finished apparatus of the kind I have ever seen." |
| GEO. HUDSON, Sunderland : | "Your stoves have received a certificate of merit. Madame W. Gotherd, the Cookery Lectress, likes your 'Eureka' very much." |

THE "EUREKA" GAS COOKER.

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| GEORGE BIRD, Malvern : | "The new Gas Cooker gives every satisfaction." |
| CROKER AND CO., Dorchester : | "The Gas Cooker answers very well indeed." |
| DENTON AND CHAMBERS, Bradford : | "The Cooker with double lining answers very well." |
| W. W. ELLIOTT, Gasfitter, 42, Frankfort Street, Plymouth : | "The large Range answers admirably." |
| DANIEL LEACH, Plumber, St. Anne's-on-the-Sea : | "We would be sorry to be without it." |
| S. F. SPENCER, Ironmonger, Rugby : | "The 'Eureka' Stoves answer beautifully, and my customers are thoroughly satisfied with the work they do." |
| HENRY COLE, M.R.C.S.E., Oldbury : | "I am highly pleased with it." |
| A. T. PAGE, 39, Vicarage Street, Walsall : | "We would not be without it." |
| MRS. BENTLEY, 4, Bank Square, Southport : | "It gives every satisfaction." |
| E. A. JONES, 53, Bath Street, Southport : | "Successful beyond all expectations." |
| J. CORRIE, 58, Bath Street, Southport : | "I never before possessed any apparatus to compare with it in utility and comfort, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it." |
| JOHN FEARON, Cockermouth Local Board : | "In the hot summer days our house was always pleasantly cool, and amongst the servants I noticed an absence of the usual worry and heat generally found in connection with a kitchen fire, and I would not like to suggest the idea of doing without it now, and have to spend my days amongst them afterwards." |
| WILLIAM McQUHAE, Chairman Gas Committee, Cockermouth : | "The flavour of the meat is much better cooked in the Gas Stove. Our consumers say they could never think of returning to the old-fashioned fireplace and oven." |
| CHARLES T. BAPTISTE, Chef to Messrs. Ritchie's Cafe and Dining Rooms, International Exhibition, Edinburgh : | "The most useful and best Gas Cooker I ever used. Far superior to any." |
| W. J. RORKE, Caledonian Hotel, Nottingham : | "I am delighted with it." |
| J. CLIFTON, Angel Hotel, Peterborough : | "Answers my purpose for cooking in every respect." |
| W. H. ROWE, Rowe's Dining Rooms, Falmouth : | "Cannot speak too highly of it." |
| HENRY DEER, Coffee and Dining Rooms, Market Street, Newmarket : | "Gives great satisfaction. Cooking is done much cheaper and with less labour than with an ordinary fire. The advantages obtained by using the Eureka Gas Cooker cannot be too widely known." |
| W. LONGMIRE, King's Arms Hotel, Morecambe : | "I received the thanks of the Committee of the Conservative Banquet for the manner in which all the food was cooked." |
| RICHARD CARTER, Royal Hotel, Falmouth : | "Proved far more successful than my best anticipations led me to expect." |
| J. BENTLEY, Secretary and Manager, Bradford Coffee House Company, Limited : | "The chef and his staff gave the stoves unqualified praise." |
| LISSITER AND MILLER, 20, Bennett's Hill, Birmingham : | "The enamelled Eureka Gas Stoves we used in the Town Hall for Her Majesty's luncheon, on the occasion of her visit to Birmingham, answered the purpose admirably in every way." |
| GEO. COOK, Master, Union Workhouse, Rugby : | "I cannot speak too highly of the Gas Cooker you supplied to this Institution, the working of it is so simple and inexpensive." |

OFFICIAL TESTS

OF THE "EUREKA" GAS COOKER.

Showing the unequalled results in quality and economy obtained by the "Eureka" Gas Cooker over any other Gas Cooker.

COVENTRY GAS CO.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 407.

Work done.. ... { Leg of Mutton,
Piece of Beef,
1½ lbs. of Sausage, } 13 lbs.

Time taken 1 hour 51 min.

Gas consumed 21 4-10 cubic feet.

Cost of Gas, at 8s. 6d. per 1,000 ... Three farthings.

Quality of Cooking :—Well done.

Certified by T. D. PRUDAY, Late Chef, Reform Club,
London.

NEWCASTLE-UNDER-LYME CORPORATION.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 410.

Work done ... { Leg of Mutton, 7½ lbs
Three 2 lb. Loaves.

Time taken 1 hour 15 min.

Gas consumed 20 cubic feet.

Cost of Gas, at 3s. 6d per 1,000 Three farthings.

Quality of Cooking :—Excellent.

Certified by W. WINSTANLEY,
Gas Engineer.

TENBY TEST.

MAY 20th, 1886.

FIRST—JOHN WRIGHT & CO.

SECOND—(BEST OF OTHER COMPETITORS).

LEG OF MUTTON ROASTED.

Weight of Meat, raw	...	8lbs. 2oz.	...	8lbs. 1oz.
" " cooked	...	6lbs. 8oz.	...	6lbs. 7oz.
Dripping	...	13oz.	...	13oz.
Actual loss	...	13oz.	...	13oz.
Loss per cent.	...	10%	...	10%
Time occupied	...	2 hours	...	2 hours
Gas consumed	...	20 2-10 feet...	...	23 5-10 feet

Certified correct, ALFRED H. BROOKMAN, Manager.

From the above it will be seen that WRIGHT'S ENAMELLED "EUREKA" COOKER consumed from

15 TO 20 PER CENT. LESS GAS

THAN ANY OF ITS COMPETITORS.

These favourable results are due to the ENAMELLED STEEL PLATES, of which the "Eureka" Cooker is composed, and which act as reflectors, while the competing Cookers, being constructed of Cast Iron, absorb the heat.

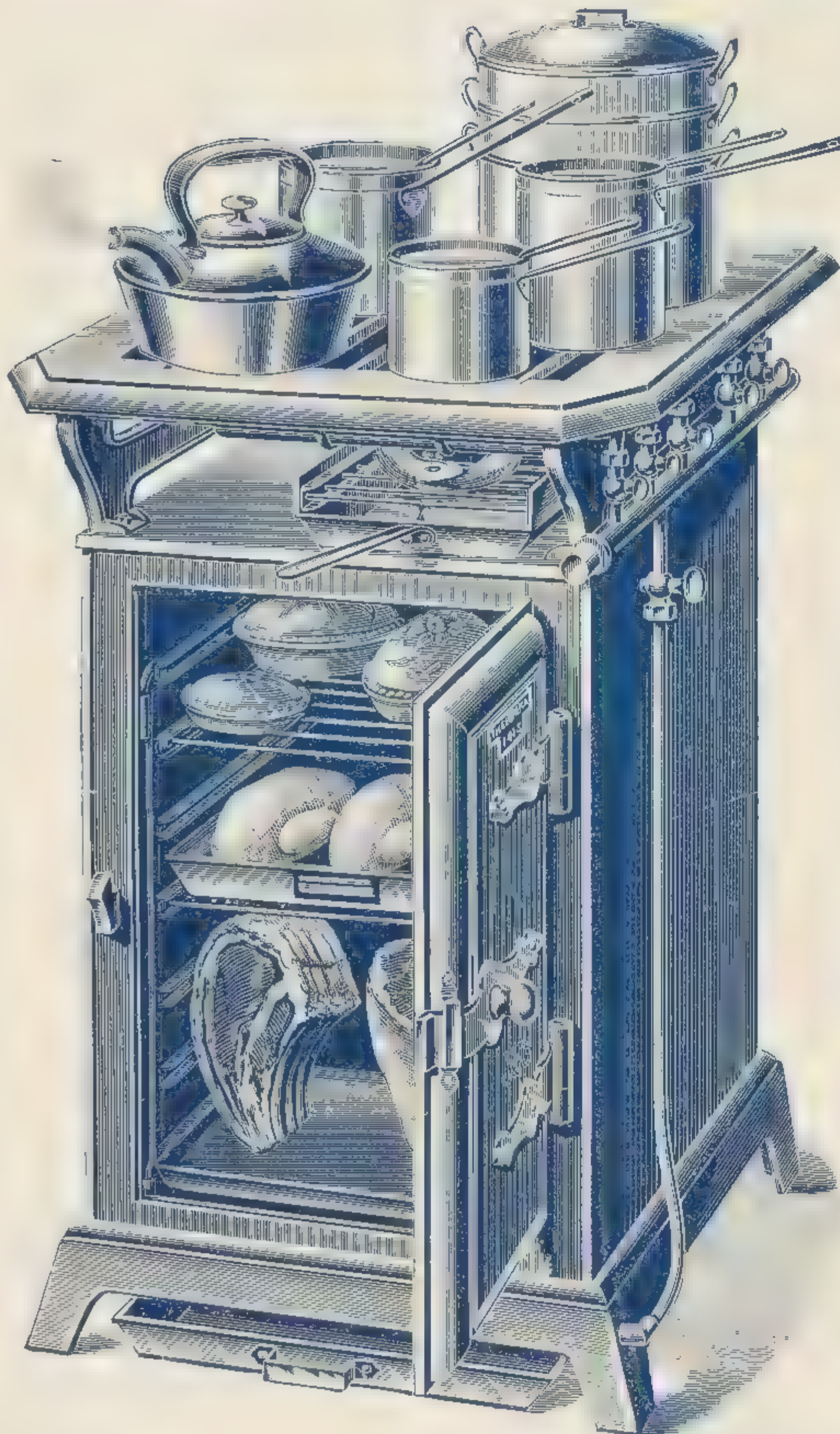
It will thus be seen that by using Wright's Enamelled Steel "Eureka" Cooker

A SAVING OF 3/- IN THE £

Is effected as compared with other makes

WRIGHT'S PATENT ENAMELLED STEEL "EUREKA" GAS COOKER.

OVER 112,000 "EUREKA" COOKERS
are now in daily use, and giving the greatest
satisfaction.



These Cookers have received
12 Gold Medals,
26 Silver Medals,
17 Bronze Medals;

A larger number than have been awarded to any
other Cooker.

Prices of BOILERS AND STEAMERS (strong
Copper and tinned inside), extra to Cooker
(see also page 33, &c.)

For No. 405 407 410 415 420 425 440 Cooker.
65/- 65/- 65/- 70/- 70/- 75/- 80/-

ENAMELLED INTERIOR FITTINGS.

Many of our customers have asked that the interior
fittings, (*i.e.*, the loose sets of shelf slides, shelves and
grid shelves inside oven) might be supplied Enamelled,
this rendering the whole of the oven most cleanly and
durable. To meet this requirement we are now prepared
to supply these parts Enamelled at the following prices
extra to the Cooker:—

For No. 405 407 410 415 420 425 440 Cooker.
9/- 10/- 11/- 13/- 14/6 16/- 22/6 per set.

WHITE ENAMELLED CROWN PLATES.

Any of these Cookers can now be had with the hot
plate under griller, *beautifully enamelled in white*, at the
following prices extra.

405 407 410 415 420 425 440
2/6 3/- 3/- 3/6 4/- 4/- 5/-

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will cook for approximately	Approximate cost of Gas per hour at 3 6 per thousand.	Prices.*			Prices. Enamelled Steel.		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.	£	s.	d.
405	12 in.	12 in.	22 in.	20 in.	16½ in.	3	4 persons.	¾d.	4	4	0	4	14	6
407	13 in.	13½ in.	24 in.	21 in.	20 in.	4	6 "	¾d.	4	14	0	5	6	6
410	14½ in.	14½ in.	25 in.	24 in.	21½ in.	4	9 "	1d.	5	15	6	6	10	0
415	16 in.	15 in.	28 in.	25 in.	23½ in.	5	12 "	1½d.	6	16	6	7	13	6
420	17½ in.	16 in.	28 in.	27 in.	25 in.	5	15 "	2d.	7	17	6	8	17	6
425	17½ in.	19½ in.	28 in.	28 in.	28 in.	6	18 "	2½d.	8	18	6	10	0	0
440	20½ in.	19½ in.	30½ in.	31 in.	28 in.	7	25 "	3d.	12	0	0	13	10	0

* The prices in this column are for Cookers made of cast iron, or galvanized steel plates. Those composed of enamelled steel are strongly recommended, and are the cheapest in the long run, the cast iron being more liable to breakage. In every case, unless otherwise specified, the Enamelled Steel Cookers will be sent.

DESCRIPTION OF COOKER.

Wright's Patent "Eureka" Cookers, after repeated tests by eminent Gas Engineers, have been pronounced "the best that are made."

They are made of Cast and Wrought Iron, and the bodies are formed of the best steel plates, coated with a pure and very beautiful enamel lately invented. This enamel will neither chip nor crack, and is perfectly pure. By it the Cooker is not only easily kept beautifully clean, but it is rendered practically indestructible.

They are double cased and are jacketted on the sides, back, and door, with a new and very efficient non-conducting material, by the use of which a saving to the extent of 40 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire brick, over which the waste heat passes. The brick thus becomes heated to a high temperature, and adds greatly to the efficiency of the oven.

The consumption of gas being very small these Cookers will work at a lower pressure than any other.

Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketted with $\frac{3}{8}$ ths of an inch of the Silica) which at 10 o'clock stood at 203 degrees Fahrenheit, had at 2 o'clock lost only 50 degrees of its heat.

The Hot plate is formed of steel bars, polished upon the top, which form a perfectly flat surface to receive sauce-pans and kettle, and as the bars are loose they can be instantly removed for cleaning, &c. The Hot-Plate being of steel it cannot possibly be broken (as is so often the case where cast iron is used) by water boiling over on to it whilst it is hot and thereby causing sudden contraction of the metal.

In point of finish these Cookers are unequalled, and they are mounted with bright polished fittings.

SPECIAL ADVANTAGES OF THE "EUREKA" COOKER.

1st.—**THEY ARE THE MOST ECONOMICAL**—as is proved by the Coventry and other tests (see page 9) the smallest consumption on record.

2nd.—**THEY ARE THE MOST EFFICIENT**.—Steps have been taken to secure the opinions of several hundred users of the Stoves (both in public institutions and private families), and in all cases where valuable suggestions have been made, they have been immediately carried out, so that at the present time the "Eureka" is everywhere pronounced the best Kitchen extant.

3rd.—**THEY ARE THE MOST CLEANLY**—all interior fittings being removable, and the pans so arranged that anything being upset or boiling over is collected by them. All Cookers are now fitted with Wright's Patent Gate Fittings without extra charge.

4th.—**THEY ARE THE MOST SIMPLE**.—Our principal aim has been to combine **simplicity** with **utility**. As at present arranged any servant can readily understand their manipulation, as by the turn of the tap the heat can be regulated to the greatest nicety. The shelves are so arranged that they can be placed at different heights to suit bread, pastry, meat, &c.

5th.—By a new arrangement (Wright's Patent) in the top of the oven the waste heat is made to do double duty, and a better top heat is secured—a most important point for light pastry, &c.

WRIGHT'S "EUREKA" GAS COOKER.

DESCRIPTION OF PARTS AND FITTINGS.

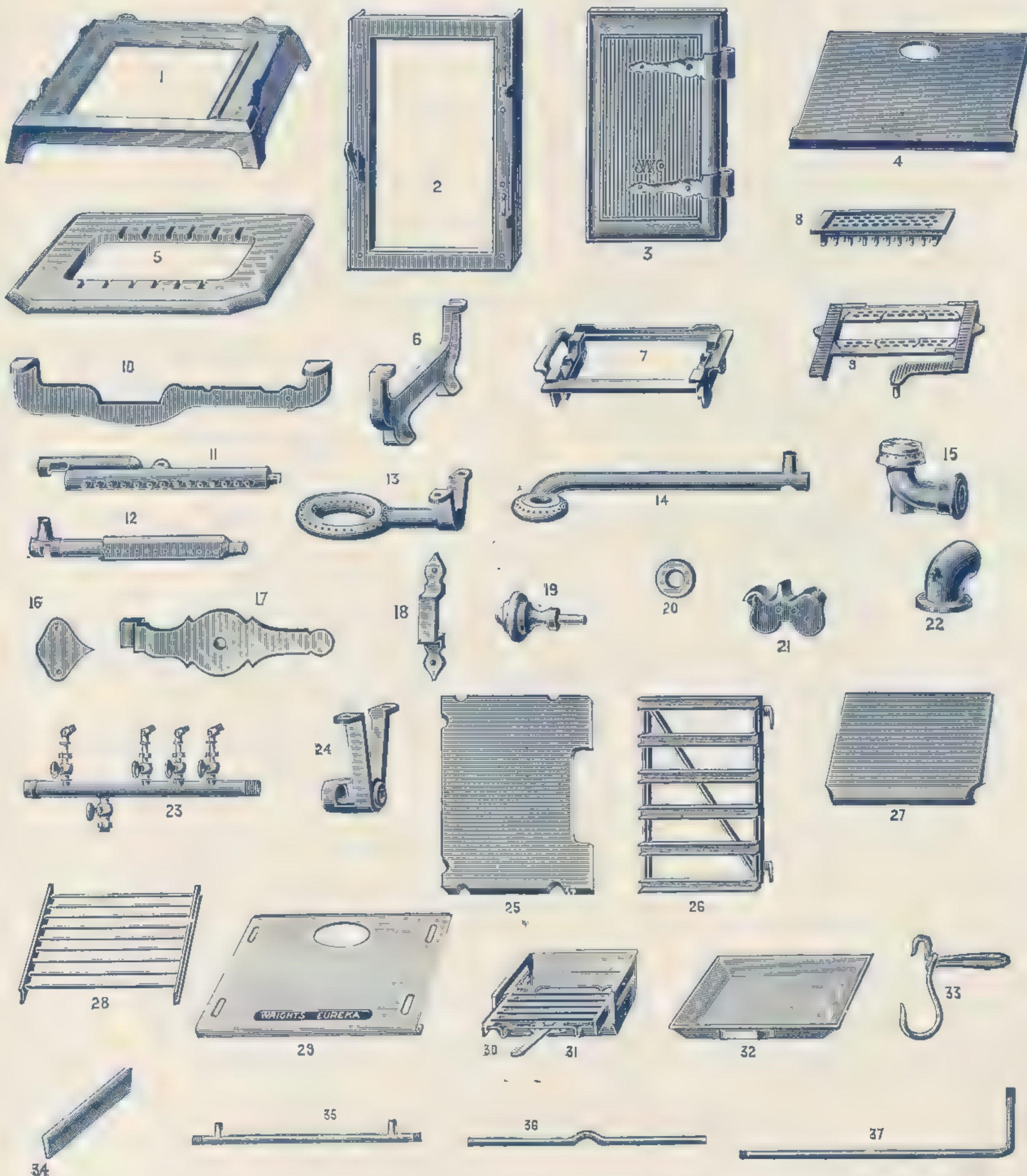
For the convenience of our customers, and in order to prevent mistakes being made when ordering Cooker parts or fittings for replacement, we give, on next page, drawings and full particulars of the whole of the parts and fittings of which our Cookers are made up. Each part or fitting illustrated is placed under a distinctive No. and a full description given under a corresponding No. When ordering, however, great care should be taken that the distinctive No. indicating the size of the *Stove* for which the parts are required is given, this No. always being cast on the door of the Cooker.

Please note that these drawings only represent parts and fittings used in our present pattern "Eureka" Cooker, and when such parts or fittings are required for an old pattern stove, or there is any doubt as to the parts illustrated on the opposite page being those required, it would be advisable when ordering to send us the old worn out or broken parts to prevent the possibility of mistake.

- | | |
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| ✓ 1. Cooker Base. | ✓ 16. Latch Box. |
| ✓ 2. Door Frame. | ✓ 17. Door Latch. |
| ✓ 3. Door. | ✓ 18. Latch Keep. |
| ✓ 4. Cast Iron Crown Plate. | ✓ 19. Latch Knob. |
| ✓ 5. Cornice. | ✓ 20. Washer for Knob. |
| ✓ 6. Bridge (<i>state if one or two are required</i>). | ✓ 21. Hanging Bar Bracket. |
| ✓ 7. Griller Frame. | ✓ 22. Flue Nozzle. |
| ✓ 8. Griller Strip (<i>give exact size of Strip required, also quantity</i>). | ✓ 23. Tap Rail. (<i>If taps only are required, state if for oven supply or for boiling burners.</i>) |
| ✓ 9. Griller Slide. | ✓ 24. Air Bulb for Simmering Burner. |
| ✓ 10. Burner Support Bar—or Crossbar. | ✓ 25. Oven Brick. |
| ✓ 11. Oven Burner. | ✓ 26. Oven Gate Fitting (<i>state whether right or left hand</i>). |
| ✓ 12. Griller Burner (<i>when ordering for 407, 410, or 415 Cooker state whether back or front burner, also how many burners required</i>). | ✓ 27. Solid Oven Shelf. |
| ✓ *13. Straight Ring Burner. | ✓ 28. Oven Grid. |
| ✓ *14. Swan Neck Burner. | ✓ 29. White Enamelled Crown Plate. |
| ✓ * <i>State outside diameter of ring and length over all, and in ordering Swan Neck Burner state which side ring turns from tail also diameter of ring.</i> | ✓ 30. Griller Grid. |
| ✓ 15. Simmering Burner. (<i>If brass tube and air bulb are required, this should be stated</i>). | ✓ 31. Griller Pan. |
| | ✓ 32. Bottom Pan. |
| | ✓ 33. Meat Hook. |
| | ✓ 34. Top Bar. (<i>Hot Plate Bars, state number required</i>). |
| | ✓ 35. Oven Burner Supply Tube with Jets. |
| | ✓ 36. Hanging Bar for Oven. |
| | ✓ 37. Side or Down Tube to Oven. |

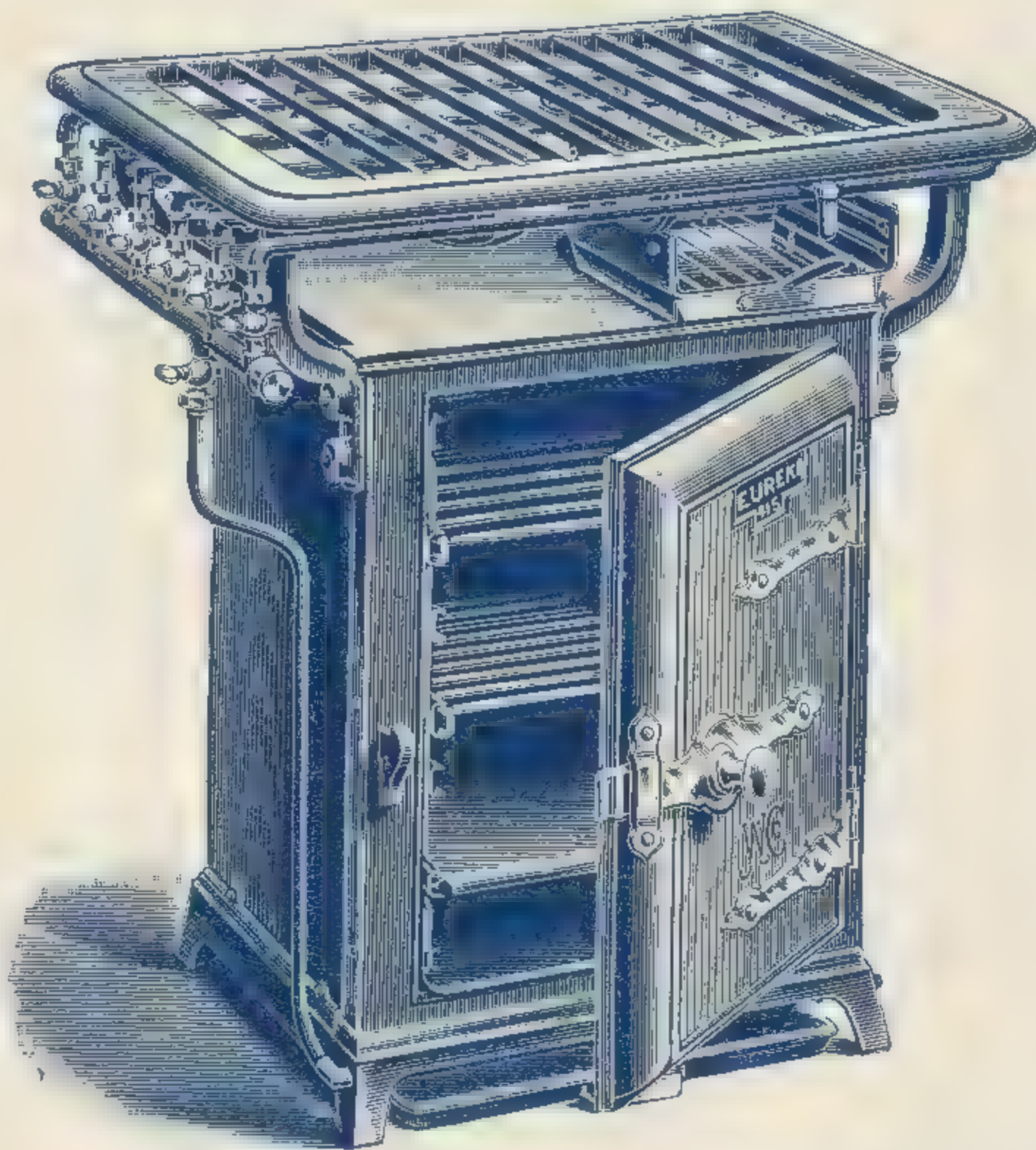
WRIGHT'S "EUREKA" GAS COOKER.

PARTS AND FITTINGS.



WRIGHT'S "EUREKA" GAS COOKER.

COLONIAL PATTERN.



These Cookers are constructed on the most approved principles, by a judicious combination of

Best Cast and Wrought Iron and of Strong Steel Plates

ENAMELLED.

SPECIAL ADVANTAGES to be gained by using the "Eureka" Gas Cooking Stoves, lined throughout with Patent Enamelled Steel Plates :—

Most Economical in consumption of gas.

More cleanly to use than any other stove.

The oven a regular uniform heat.

Perfection in roasting or baking.

No unpleasant smell of burnt fat or grease.

The "EUREKA" has been awarded, in competitive tests, Twelve Gold, Twenty-six Silver, and Seventeen Bronze Medals, a larger number of awards than any other Cooker.

Over 112,000

"EUREKA" GAS COOKERS

ARE NOW IN DAILY USE.

This Cooker has been brought out by us specially to suit the wants of the Colonial Market. One of our principals has specially visited the Colonies with the object of obtaining the necessary information to enable us to offer a Gas Cooker which will meet the special requirements of the Colonies, and we confidently place before you this Cooker as answering every requirement. As will be seen by the drawing, the hot plate is made specially large, with an extra number of boiling burners, and with a specially large griller for chops, steaks, &c.

Every part of the Cooker is made specially strong and of the very best material, and all parts are interchangeable.

Special attention is also paid to the packing of these Cookers, so that they may arrive at their destination free from breakage and at as small a cost as possible.

TESTIMONIAL.

Mr. R. C. BISHOP, Secretary, Christchurch (N.Z.) Gas Co., says: "Your Enamelled 'Eureka' Cookers are giving unqualified satisfaction."

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will Cook for approximately	Approximate cost of Gas per hour at 3/6 per thousand.	Prices Enamelled Steel.		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.
605	12 in.	12 in.	22 in.	24 in.	17 in.	4	4 persons.	1½d.	5	14	6
607	13 in.	13½ in.	24 in.	27 in.	20 in.	5	6 "	1½d.	6	6	6
610	14½ in.	14½ in.	25 in.	29 in.	22 in.	6	9 "	2d.	7	10	0
615	16 in.	15 in.	28 in.	31 in.	23½ in.	7	12 "	3d.	8	13	6

ENAMELLED INTERIOR FITTINGS.

The whole of interior fittings, viz., shelves, grids, shelf slides, &c. except tin pan) Enamelled ... For No. 605 9/- 607 10/- 610 11/- 615 13/- extra.

White Enamelled Crown Plates can be supplied with these Cookers if desired at a small extra cost.

TESTIMONIAL.

International Exhibition, Edinburgh, Oct. 2nd, 1886.

GENTLEMEN,—I have now used one of your improved "Eureka" Gas Cookers, in conjunction with three of Fletcher's, for the last five months, and have much pleasure in giving my testimony to yours as being the best and most useful Gas Stove I have ever used. I can safely say, without fear of contradiction, that I have done more work, and better, with your one stove, than with two of Fletcher's combined.

I will now tell you wherein your Stove is superior to all others I have ever used. First, the oven I consider the pink of perfection. I can cook, and do cook every day, from 100 to 150 lbs. of meat with ease and safety, without even looking in the oven until the time is up. Now, I used to consider this was unattainable until I used the "Eureka."

I find also it is one of the best Pastry Ovens for its size I have ever used, and with regard to its cooking accommodation, it has only to be seen in operation to show its capabilities over all others, as there is a uniform heat all over. I have shown it now to a good many practical Chefs, and their verdict is the same. Your Hot Plate on top is a perfect gem, for when our rush of cooking is over for the day, I can take down the Hot Plate and make scones, muffins, crumpets, &c., and it does them splendidly. Now all this combined in one little Stove is simply marvellous, and with less consumption of gas than either a "Waddle and Main" or a "Fletcher." And if any of my future or past employers are going to use gas *versus* coal, I shall certainly recommend them to get a "Eureka."

I am, Gentlemen, yours respectfully,

DAVID MACNAUGHTON, *Chef de Cuisine.*

P.S.—I may mention that the space between the oven and top is a most perfect grill, far and away before the sliding grill as it is called, as yours is always ready for action.

EXTRACT from the "WEST HAM COURIER," March 13th, 1891.

"During the past week an exhibition of Gas Cookers has been held at the Emmanuel Institute, Romford Road, Forest Gate. On each day practical lectures in cookery have been delivered by Mrs. Page and her assistant, and the utility of gas for cooking purposes was most aptly and amply illustrated. The advantages of cooking by gas over cooking by coal are very great. There is no stoking, nor smoke and dust; any degree of heat may be had and maintained; a kettle or saucepan may be kept boiling or simmering without any watching, and it is so easy to boil up anything, without the usual coaling, stoking and dust, that cooking by a gas cooker is not any trouble compared with a kitchener. Then again, the consumption of gas is merely nominal. There is no doubt that the superiority of Wright's "Eureka" Gas Cooker was most clearly and unmistakably shown. These cookers have a number of advantages not possessed by any other make. They consume less gas. They are lined with the best steel plates coated with enamel that will neither chip nor crack, and can be kept perfectly clean without any trouble as they do not absorb any burnt fat, which in ordinary cookers is anything but pleasant. We speak from experience in these matters as all our cooking has been done by gas for the past ten years. The first cooker that we had was a 'Leoni,' and the next was a 'Fletcher.' We have just had a new 'Fletcher' fixed, but had we seen the 'Eureka' first, that would have been the Cooker chosen in preference. The 'Fletcher' cookers no doubt are very good ones, and up to recently we have always recommended them, but we see such great advantages in the 'Eureka' Cooker over all others, that we consider them far superior. This opinion is not theoretical, but practical, after ten years of cooking by gas. As an illustration of the possibility of cooking anything at the same time, we might mention that onions, herrings, beef, custards and bread were all cooked at the same time and in the same cooker, and neither one tasted of the other. This clearly shows the advantages of the 'Eureka' over other Gas Cookers.

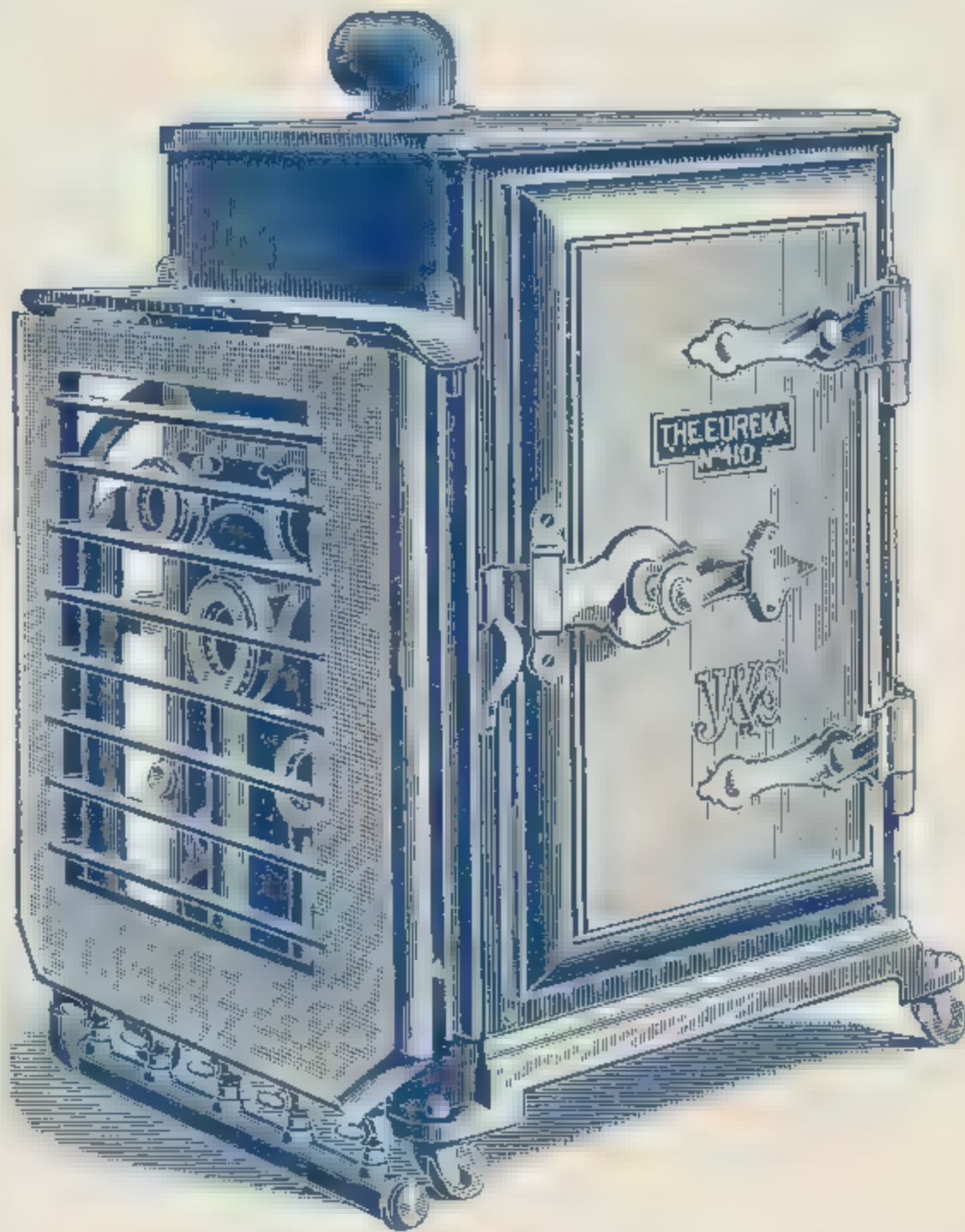
"Once a Gas Cooker is used it will always be used."

WRIGHT'S PATENT ENAMELLED "SCHOOL BOARD" GAS COOKER,

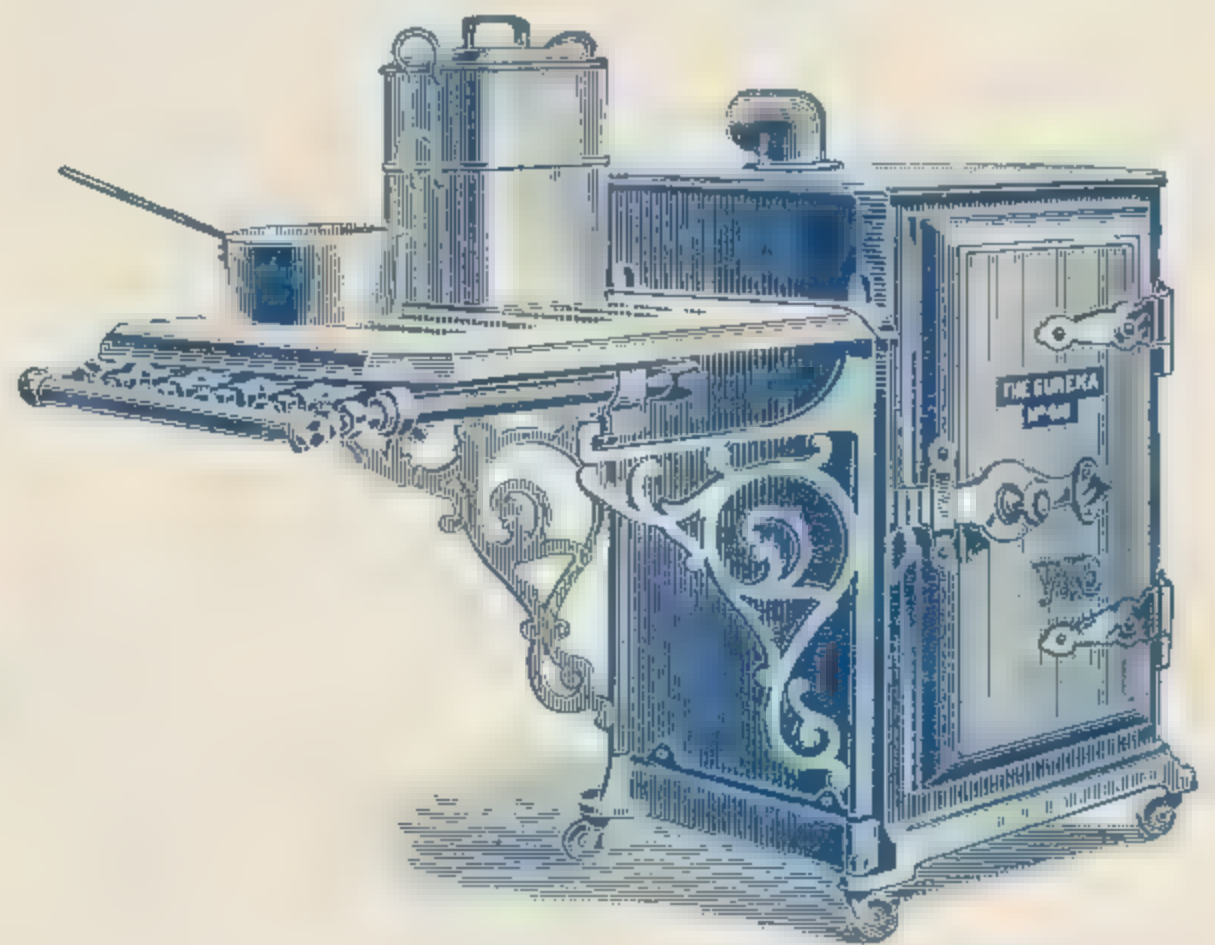
Specially designed and Constructed for the use of School Boards.

12 GOLD MEDALS.
26 SILVER MEDALS.
17 BRONZE MEDALS.

Over **112,000** of WRIGHT'S GAS COOKERS are now
in daily use and giving the greatest satisfaction.



SHOWING COOKER WITH HOT PLATE NOT IN USE.



SHOWING COOKER WITH HOT PLATE READY FOR USE.

This Cooker has been specially designed and arranged with the Hot Plate as *low* as possible, so that the smallest children can see all the cooking operations of the teacher. It is made of enamelled steel, in exactly the same quality and style as our well-known "Eureka" Gas Cooker.

Our Cookers are used in nearly all Board Schools; and the practical advice of various teachers has been given us to enable us to supply exactly what is required for the use of Schools.

The Hot Plate is made to fold down, so that the Cooker may take up as little room as possible when not in use. It can also be had on rollers.

	Height.	Width.	Depth.
Inside size of Oven...	25 in. ×	14½ in. ×	14½ in.
Size of Hot Plate ...		28 in. ×	22 in.
Outside dimensions of Cookers with Hot Plate down ...	31 in. ×	26 in. ×	22 in.
Outside dimensions of Cookers with Hot Plate in use ...	31 in. ×	46 in. ×	22 in.
Height of Hot Plate from ground ...	25½ in.		

PRICE 6½ GUINEAS.

With Rollers 10,6 extra.

LARGER SIZES MADE.

FULL PARTICULARS ON APPLICATION.

EXTRACTS FROM A FEW

→‡ TESTIMONIALS. ‡←



BIRMINGHAM SCHOOL BOARD :—"Our teacher says they are the best and easiest to work she has ever used."

The following Ladies of the National Training School of Cookery, South Kensington, say :—

"I consider them faultless. I can thoroughly depend upon the working of them."—MARIAN SMITHARD.

"Give the greatest satisfaction."—G. E. INCLEDON, SECRETARY.

"Superior to all other Gas Stoves."—M. G. PAGE.

"I was delighted with your Stove."—A. COURTENAY.

"Most admirable. A great boon to all who have to use them."—MATILDA LEES DODS.

"Far superior to any Gas Stoves I have ever used."—MARGARET PAGE.

"Never had one to equal it."—M. TURNBULL.

"The best Cooking Stove I have ever used."—MRS. PHILLIPS, MANCHESTER.

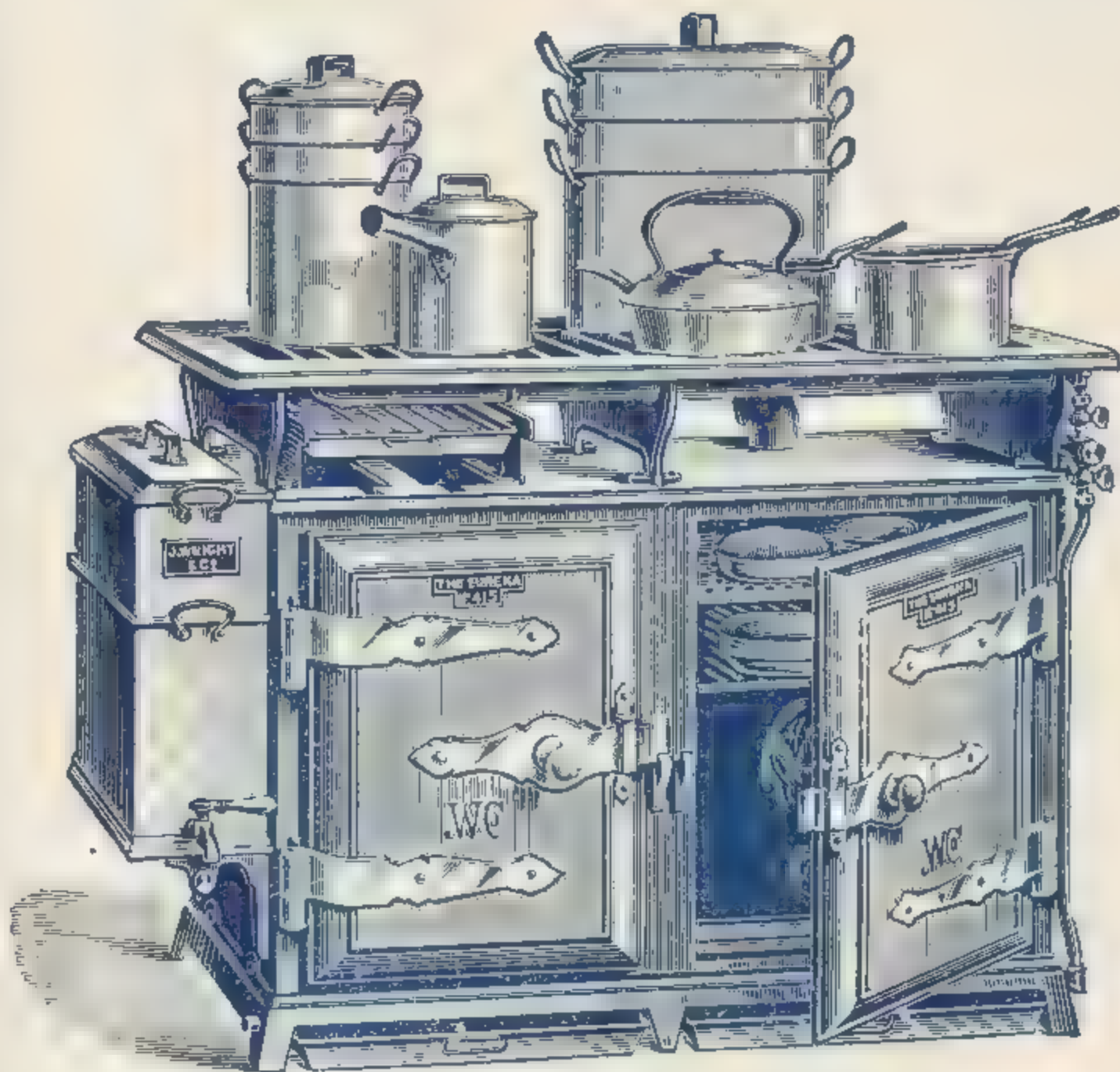
"I am delighted with the 'Eureka' Stove, and use no others in my school."—CATHERINE HAYES, COOKERY TEACHER, WILTSHIRE TECHNICAL COLLEGE, TROWBRIDGE.

"Your Stove works splendidly. The unpleasant odour which I have noticed with many other makers' stoves that I have used, is entirely absent in this one. I have much pleasure in testifying that I have never used a better stove, or one that will cook as well."—KATE HODGES, COUNTY TEACHER OF COOKERY.

"It worked admirably. There is no doubt that the good working of the stove contributed largely to the success of the lessons."—W. A. KNIGHT. WINCANTON DISTRICT EDUCATION COMMITTEE, BRUTON, SOMERSET : CHAIRMAN, H. HODHOUSE, M.P.

We receive many hundred similar testimonials every year.

WRIGHT'S PATENT "EUREKA" DOUBLE COOKING RANGES.



Any number of these Ovens can be fitted side by side, forming one continuous Range and Hot Plate. They can also be had in larger sizes.

If desired, the whole oven space may be thrown into one, thus providing one large oven instead of two smaller ones

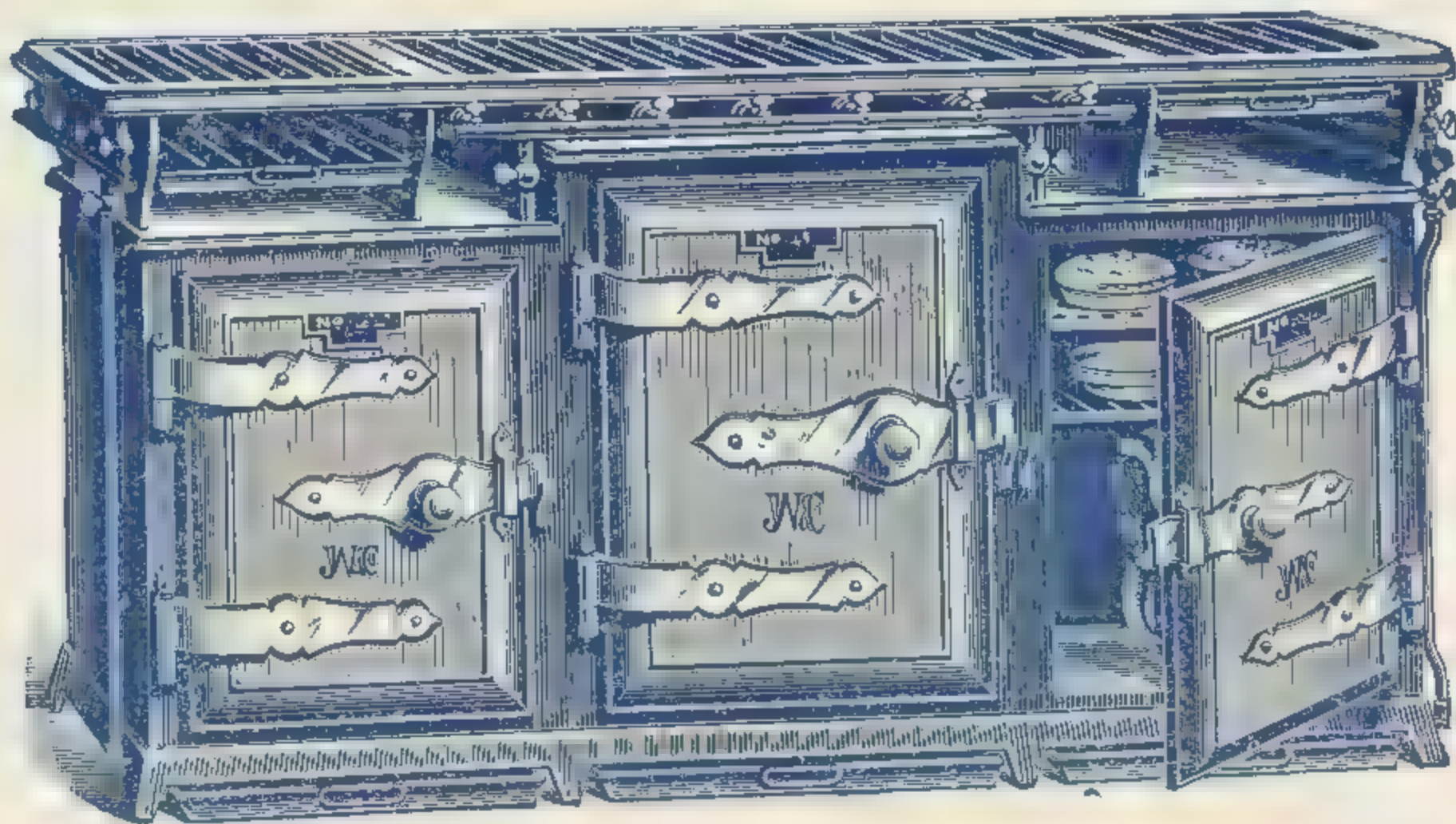
PRICES.

No.	Inside Dimensions of each Reaster.	Hot-plate.	No. of Burners on Hot plate.	Prices *	Prices, Enamelled Steel.
	Two Ovens each.			£ s d	£ s. d.
Double, 415	13½ x 17 x 25	40 x 23½	6	15 0 0	16 17 6
Double, 420	16 x 17 x 28	41½ x 25	8	18 0 0	20 5 0
Double, 425	17½ x 19½ x 28	48½ x 28	11	20 0 0	22 10 0
Double, 440	20½ x 19½ x 30½	56 x 28	12	25 0 0	28 0 0

* The prices in this Column are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run.

Boiler and Utensils shown in drawing are not included in above prices.

WRIGHT'S PATENT "EUREKA" TREBLE COOKING RANGE.



These Cookers are now made in Ranges, with large and small ovens combined.

The engraving shows the central oven (20½in x 19½in x 30½in.), with an oven (each measuring 17½in. x 19½in. x 28in.) on either side of it—forming a splendid Range with large Hot Plate, suitable for Hotels, Restaurants, etc., etc

Price, with Galvanized Steel Sides £35 0 0

Price, with Enamelled Steel Sides, inside and out 40 0 0

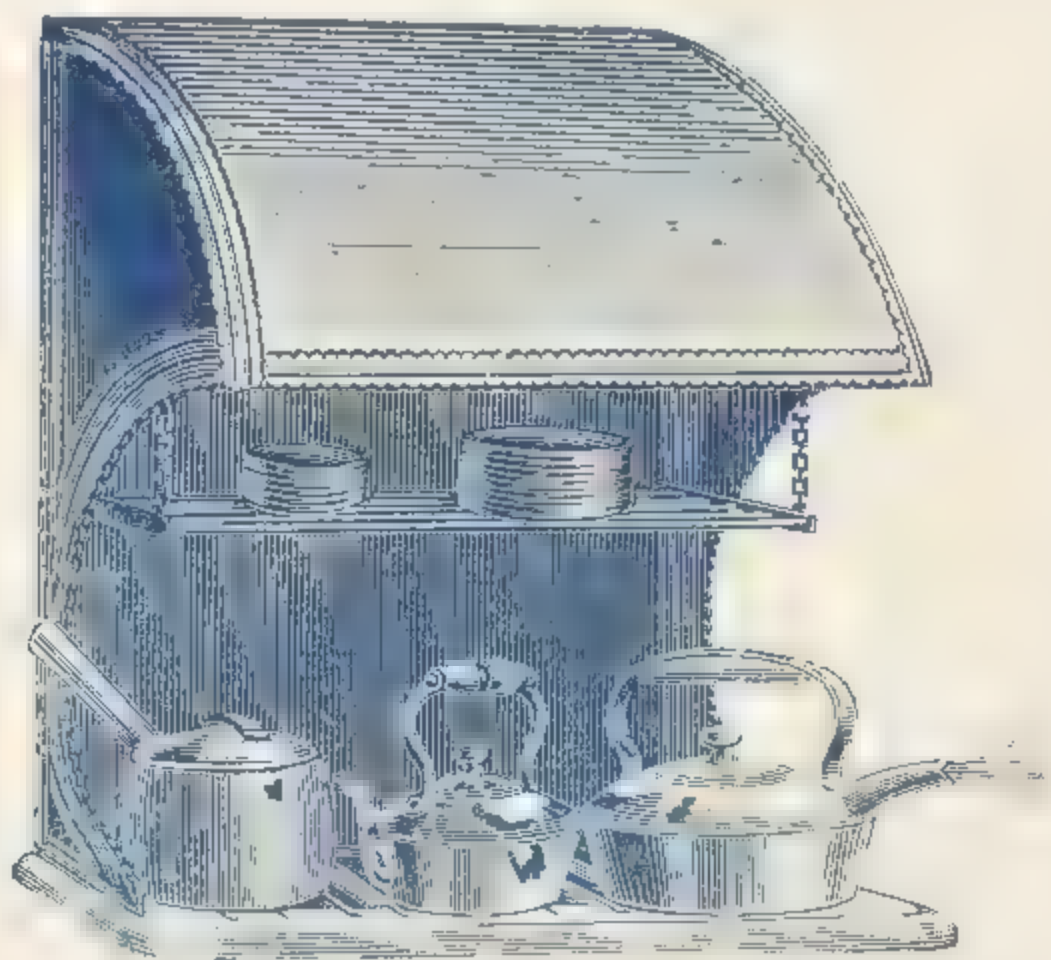
These can be supplied in extra finish, Stove enamelled, if required, at a small additional cost.

For description of the "Eureka" Cooker, see page 11.

WRIGHT'S PATENT HOOD AND PLATE RACK.

FOR ATTACHING TO THE "EUREKA" COOKERS.

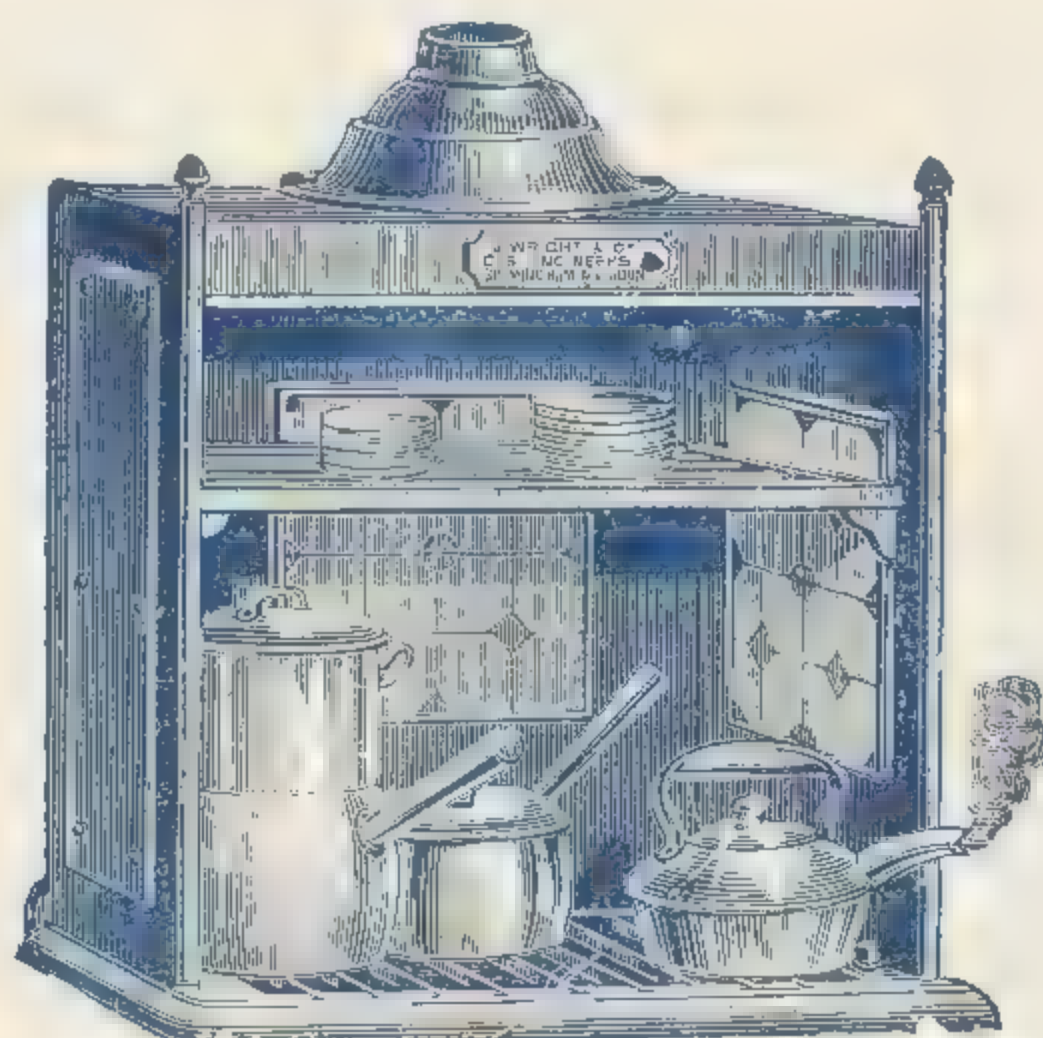
These are useful where the Cooker cannot be fixed under a chimney breast. By fitting them on to the top of the Cooker steam, smell of boiling vegetables, &c., is collected, and carried away by the flue.



No. 1 Hood.

PRICES EXTRA TO COOKER.

For No. 407 Cooker	...	...	...	...	£1	13	6
" 410 "	...	...	...	...	£1	13	6
" 415 "	...	...	...	...	£1	13	6
" 420 "	...	...	...	...	£1	16	0
" 425 "	...	...	...	...	£1	16	0
" 440 "	...	...	...	...	£1	18	6

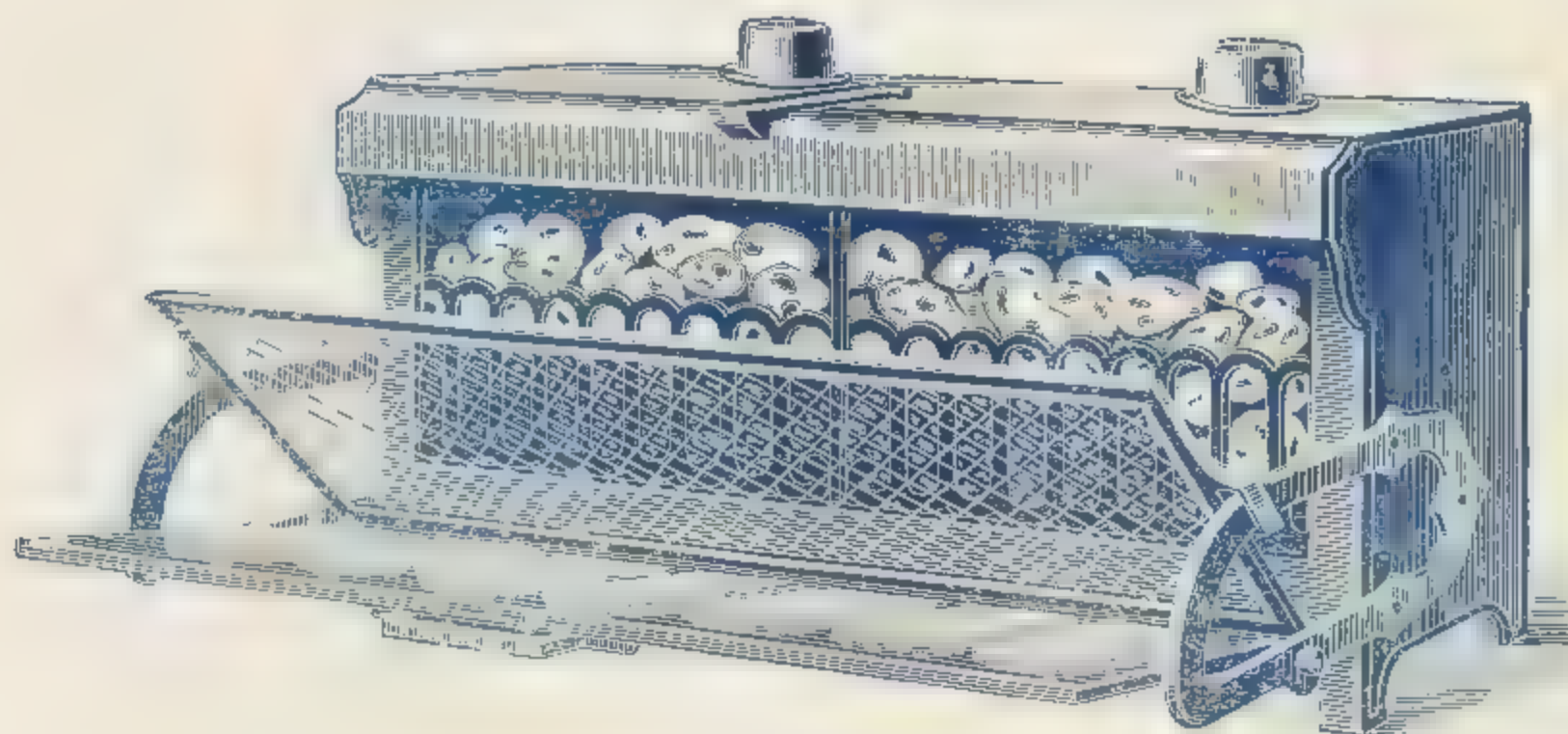


No. 2 Hood, with White Tiles

PRICES EXTRA TO COOKER.

For No. 410 Cooker	...	...	...	...	£2	9	6
" 415 "	...	...	...	...	£2	9	6
" 420 "	...	...	...	...	£2	12	0
" 425 "	...	...	...	...	£2	12	0
" 440 "	...	...	...	...	£2	14	0

SPECIAL TOASTER.



No. B650.

This is an adaptation of our Patent Ball Gas Fire for rapidly toasting large quantities of Bread. The Toaster illustrated above, which is 2 feet 6 inches long, is capable of toasting 100 rounds of bread per hour. The bread is placed between the two wire frames shewn on drawing, which are then closed together and placed as near the fire as desirable. Where used they are giving thorough satisfaction.

PRICE.

No. B650. As above	...	...	...	...	...	£4	15	0.
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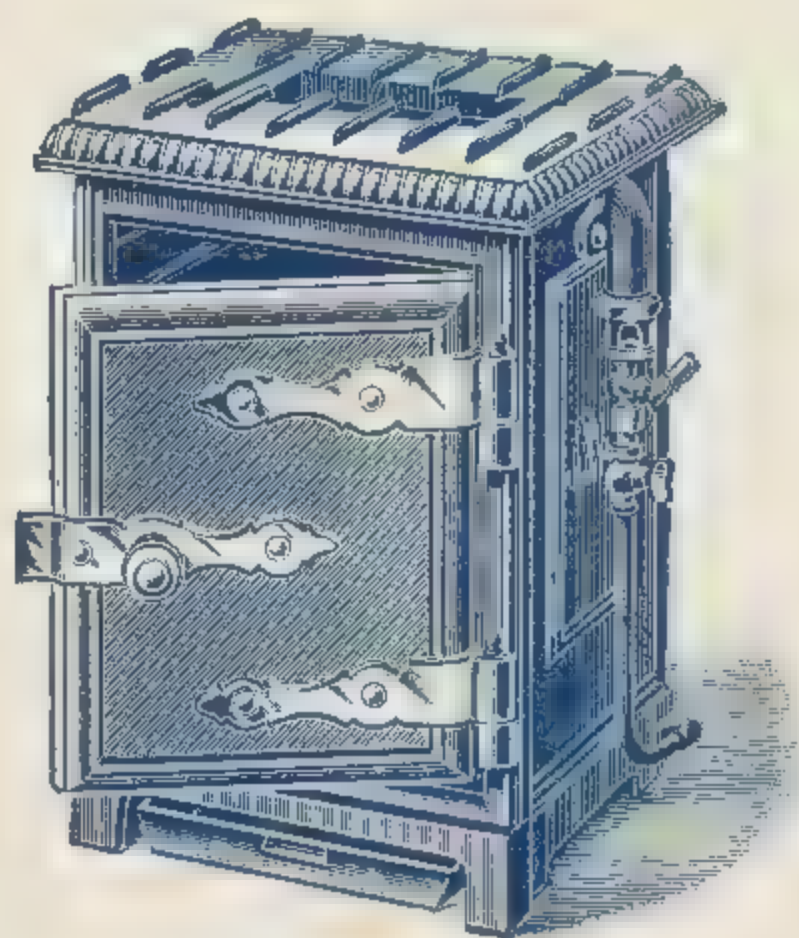
Other sizes made to order. Prices on application.

NEW "PENNY-IN-SLOT" COOKERS.

Arranged specially for Prepayment Meters.

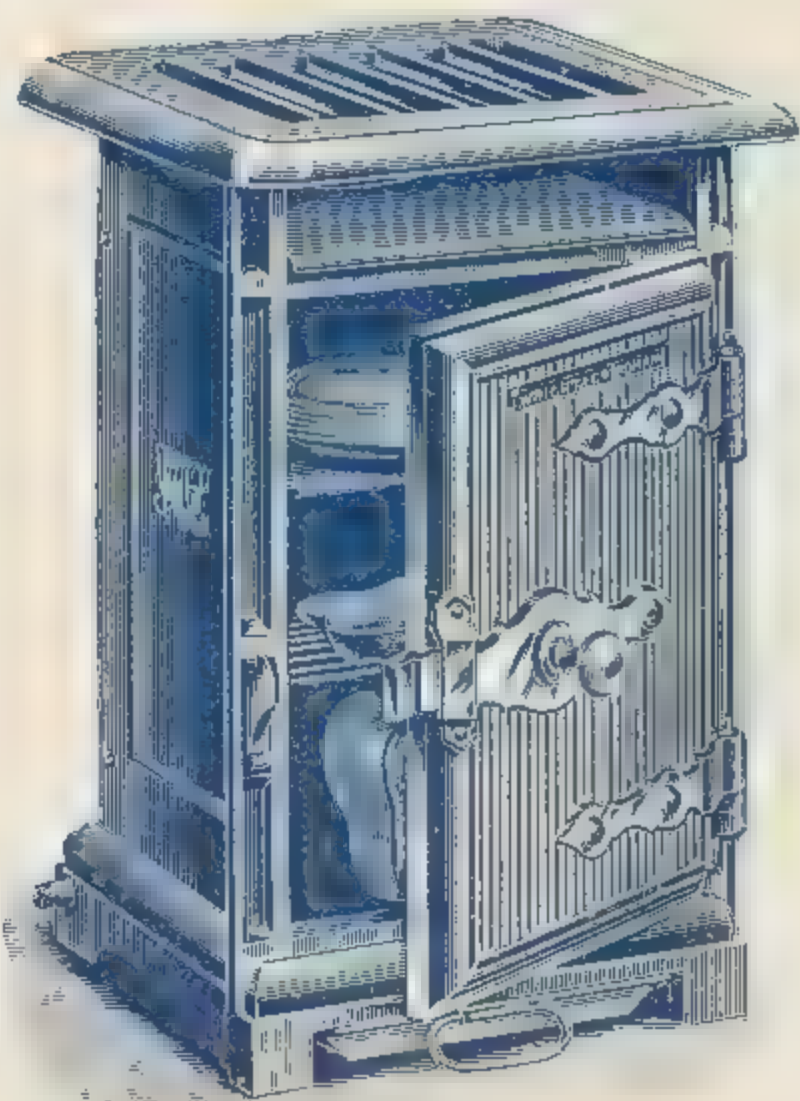
Having consulted the best Gas Authorities in reference to the requirements of households where gas is supplied by means of prepayment meters, we have designed these Cookers specially to meet the necessities of the case. We have given particular attention to the strength and simplicity of these Ranges, which are constructed

upon the principle of our celebrated "Eureka" Cooker and are practically indestructible. At the same time they can be used by almost any child, are very readily cleaned, and although only lately introduced, have already been adopted by all the principal London and Provincial Gas Companies. They are composed of cast iron throughout and are not jacketted.

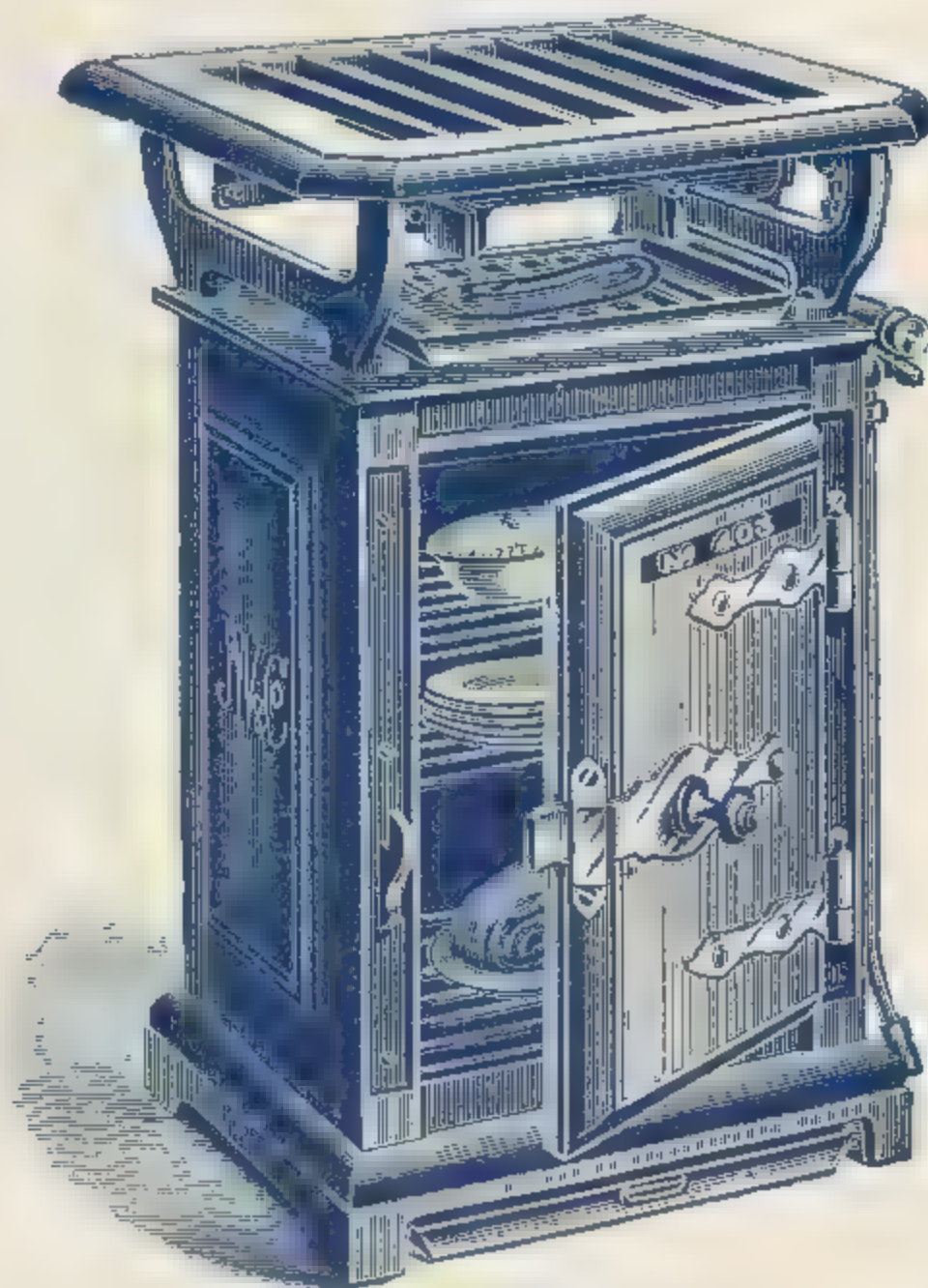


No. 401.

Nos. 402 and 404 are the sizes most recommended. Any of these Cookers, except No. 401, can be fitted with Griller at an extra charge of 2/6, but the adoption of the Griller is not recommended for use with Prepayment Meters.



No. 402.



No. 403 and 404.

FOR SIZES, PRICES, &c., SEE NEXT PAGE.

NEW "PENNY-IN-SLOT" COOKER.

Arranged specially for Prepayment Meters.

No.	External Dimensions.			Oven.			Hot Plate.	No. of Boiling Burners.	Price.	White Enamelled Crown extra.
	High.	Wide.	Deep.	High.	Wide	Deep.				
401	18½	13½	11½	14	11	9½	13½ × 11½	1	28/6	—
402	24½	15½	15	18	11	11	15½ × 15	2	40/-	2/6
403	30	18	17	19	11	11	18 × 17	2	45/-	2/6
404	30	18	17	19	13½	11	18 × 17	2	50/-	2/6
404	If fitted with Enamelled-lined and Jacketted Door and Fire Brick Crown, as adopted by the London Gas Light and Coke Co., Ltd....								55/-	2/6

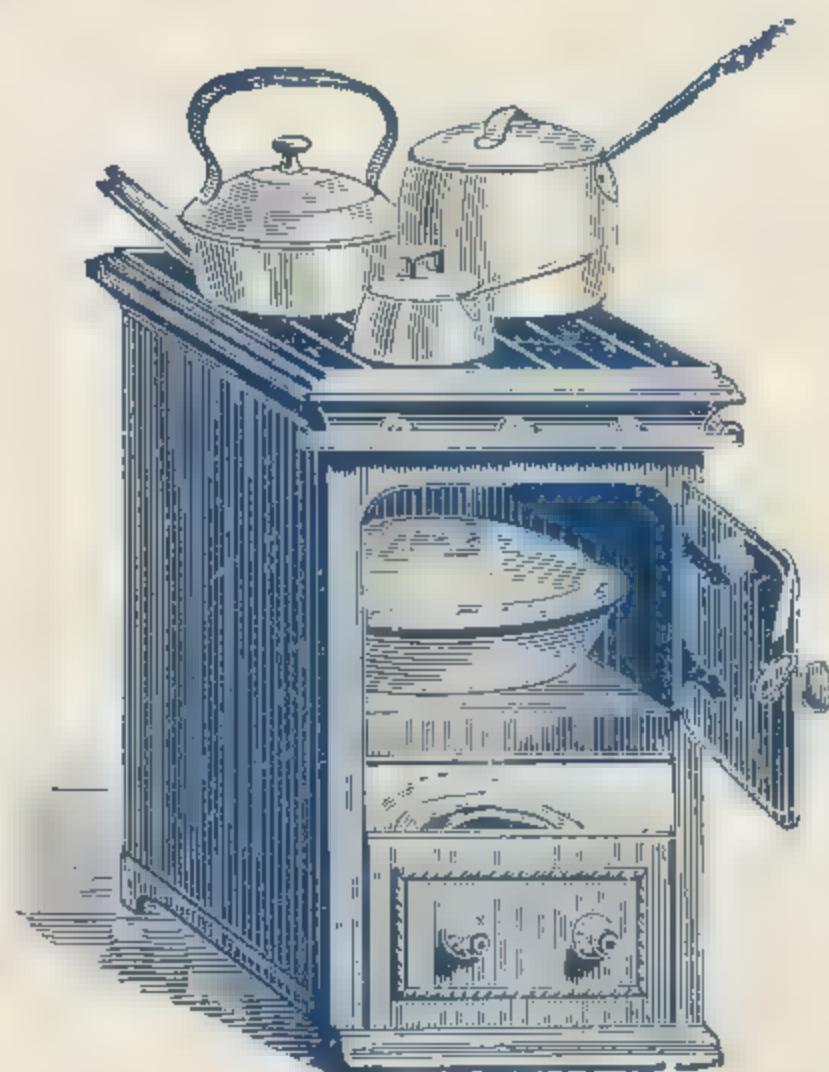
WRIGHT'S "BACHELOR" GAS STOVES.



No. 490.

This is a very compact Cooker for small families, and is substantially made, having cast-iron front, door and top, with polished fittings. It has a single oven heated by gas inside. Each Stove has a boiling burner on the top.

No.	Size of Oven.			Size of Roaster.			Outside Dimensions.			Price.		
	High	Wide	Deep	High	Wide	Deep	High	Wide	Deep	£	s.	d.
490	15	9½	8	20	12	10½	20½	12½	11	1	5	0



No. 58.

These are very compact Cookers for small families, and are substantially made, having cast-iron front, door and top, with polished fittings. They have a roaster below the burner, and an oven above it, the one burner heating both compartments. Each Stove has a boiling burner on the top.

No.	Size of Oven.			Size of Roaster.			Outside Dimensions.			Price.		
	High	Wide	Deep	High	Wide	Deep	High	Wide	Deep	£	s.	d.
54	6½	9½	7½	6½	9½	8	19½	12½	11	1	5	0
58	9	9½	9½	8	9½	10	24	15½	14	2	5	0

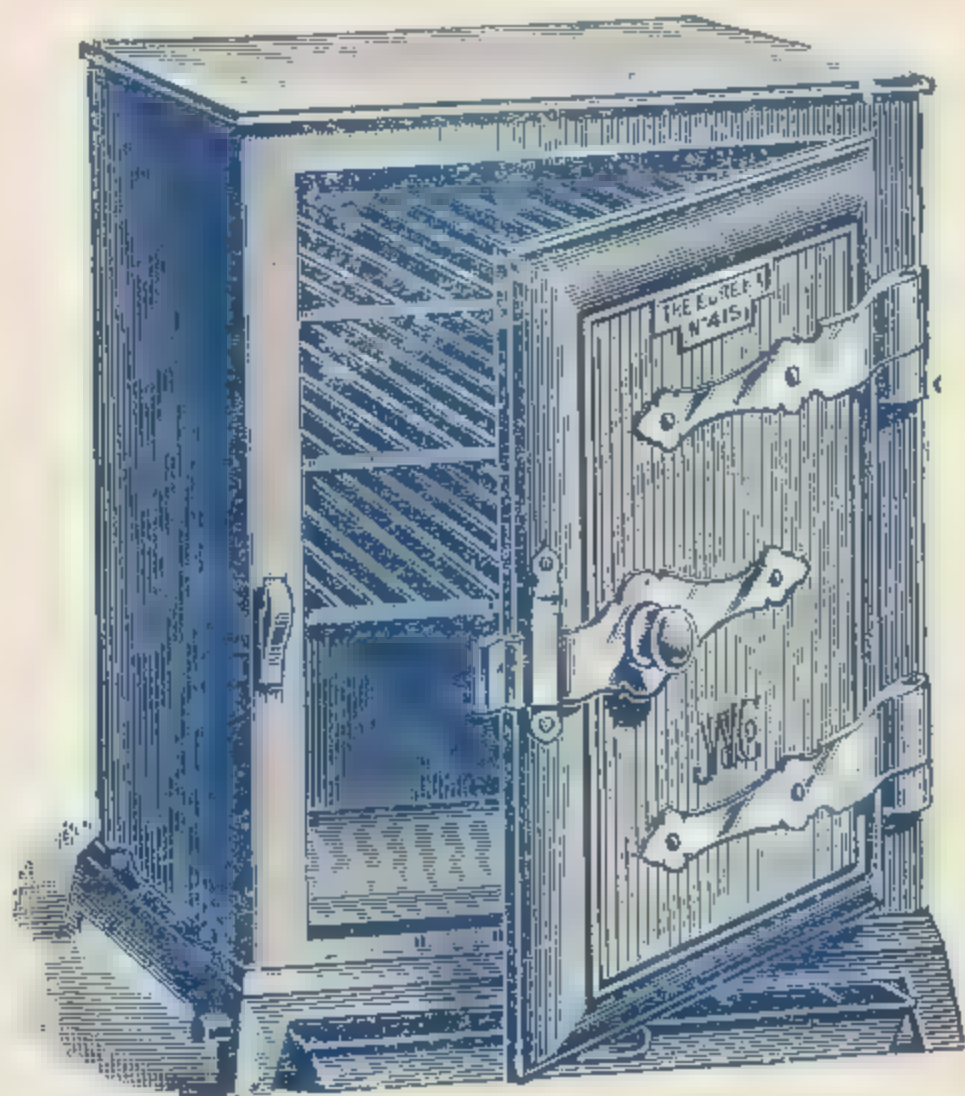
Polished copper reflectors are supplied, which fit into the Roaster and convert the Roaster when not in use into a heating stove.

Price for No. 54 extra ... 6s. 0d.
 " " 58 extra ... 8s. 6d.

WRIGHT'S GAS HOT CLOSETS.

These Hot Closets are similar to Gas Cookers, but without Hot Plate on the top. They are lined with Patent Non-Conductor, by means of which the room is kept cool, and a saving of gas effected.

SINGLE OVEN HOT CLOSETS.



SINGLE OVEN HOT CLOSET.

No.	INSIDE DIMENSIONS.			PRICE. *			PRICE. ENAMELLED STEEL.		
	WIDE.	DEEP	HIGH.	£	s.	d.	£	s.	d.
2405	12 in.	12 in.	22 in.	3	0	0	3	7	6
2407	13 in.	13½ in.	24 in.	3	5	0	3	15	0
2410	14½ in.	14½ in.	25 in.	3	10	0	4	0	0
2415	16 in.	15 in.	28 in.	4	10	0	5	2	6
2420	17½ in.	16 in.	28 in.	5	0	0	5	15	0
2425	17½ in.	19½ in.	28 in.	5	10	0	6	10	0
2440	20½ in.	19½ in.	30½ in.	7	10	0	8	10	0

DOUBLE OVEN HOT CLOSETS.

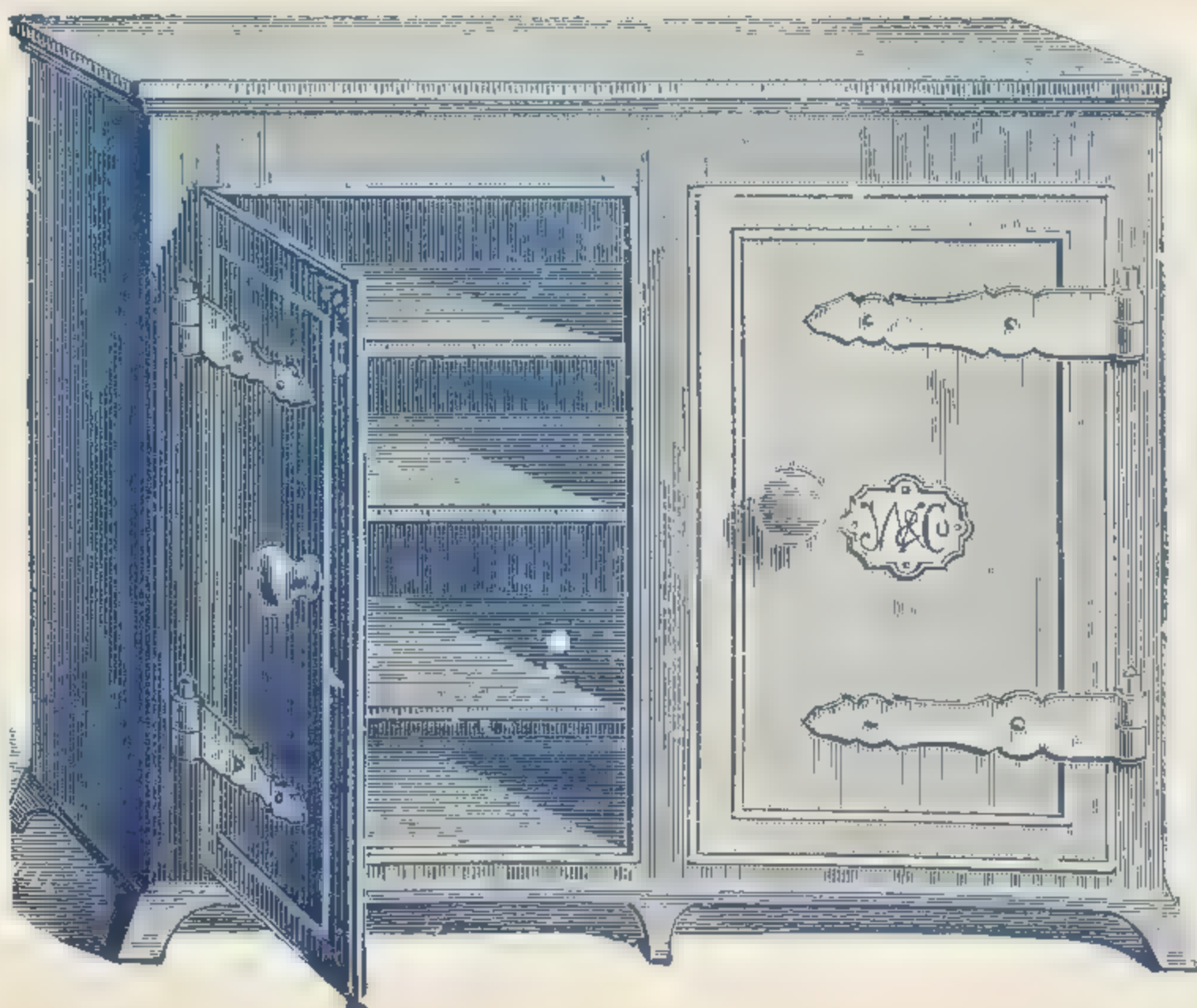
These are similar to the sketch, but are double ovens fitted with folding doors.

No.	INSIDE DIMENSIONS.	PRICE. *			PRICE ENAMELLED STEEL		
		£	s.	d.	£	s.	d.
Two Ovens each.		£	s.	d.	£	s.	d.
Double 2415	13½ in. x 17 in. x 25 in.	10	0	0	11	10	0
„ 2420	16 in. x 17 in. x 28 in.	11	10	0	13	10	0
„ 2425	17½ in. x 19½ in. x 28 in.	12	0	0	15	0	0
„ 2440	20½ in. x 19½ in. x 30½ in.	17	0	0	20	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

* The prices in these columns are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run. Unless specially ordered to the contrary they will be sent in Enamelled Steel.

CHEAP HOT CLOSETS.



These are a cheaper form of Hot Closets, and are constructed of cast-iron frame work, with sheet iron sides, and are not lined with Non-Conductor.

No.	INSIDE DIMENSIONS.		PRICE.		
	WIDE.	DEEP.	£	s.	d.
66	22 inch	24 inch.	6	0	0
67	36 inch	24 inch.	12	10	0
68	54 inch	26 inch.	18	0	0
69	60 inch	26 inch.	22	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

WRIGHT'S GAS COOKING OVEN.



SPECIALLY CONSTRUCTED FOR
 ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.
 PRICES ACCORDING TO SIZE.

TESTIMONIALS.

County Asylum, Gloucester, August 23rd, 1890.

MESSRS. JOHN WRIGHT & Co., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Baking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.

F. HURST CRADDOCK,

Medical Superintendent.

Greenwich, London, S.E., August 22nd, 1890.

DEAR SIRs,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year, has served its purpose in every respect well.

Yours truly,

MESSRS. JOHN WRIGHT & Co., LTD.
 Essex Works, Birmingham.

THOS. DINWIDDY.

WRIGHT'S PATENT GAS HOT PLATE. (WITH GRILLER.)



No. A4100.

The hot-plates of the "Eureka" Cookers are supplied as shown or without the stands. Each hot-plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

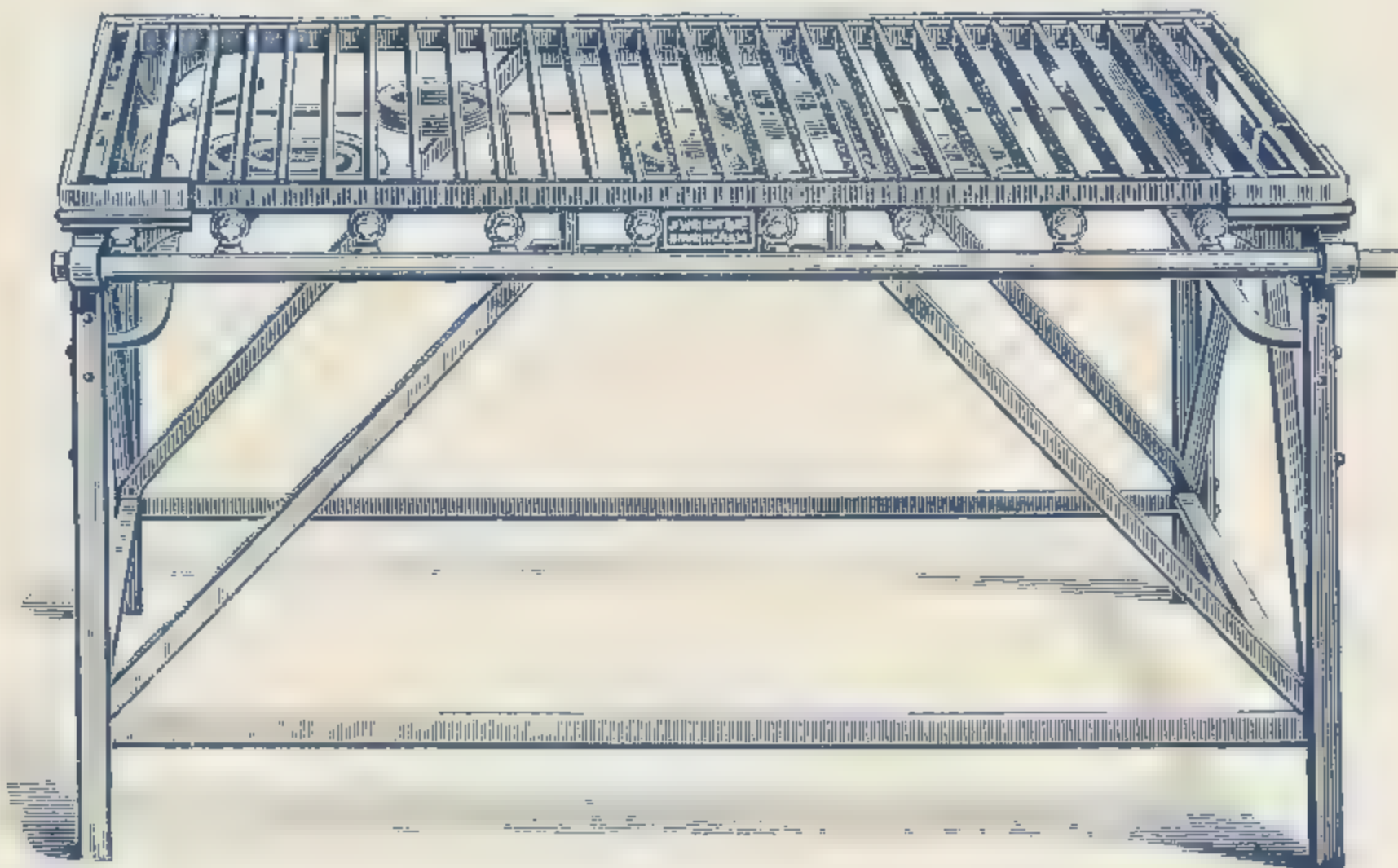
SIZES AND PRICES.

No.	Sizes.			No. of Burners.	Price without Stand.			Price with Stand.		
	High	Wide	Deep		£	s.	d.	£	s.	d.
A4100	30	22	20	4	2	5	0	2	15	0
A4150	30	24	22	4	2	10	0	3	0	0
A4200	30	26	23½	5	3	10	0	4	0	0
A4250	30	27	25½	6	4	0	0	4	15	0
A4400	30	31	26	7	4	10	0	5	5	0
A4415	30	40	21	8	5	0	0	6	0	0
A4420	30	44	24	10	6	10	0	7	10	0
A4425	30	48	26	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S GAS HOT PLATE.



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

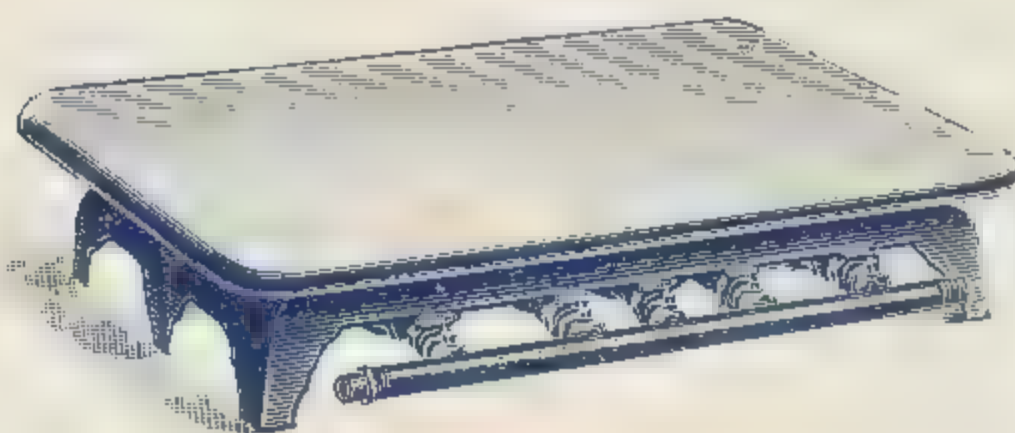
TESTIMONIAL.

25, Corporation Street, Birmingham, March 22nd, 1889.
Dear Sirs,—The Hot Plate we are pleased to inform you, admirably meets our requirements, and gives great satisfaction.
Yours truly, PATTISON & CO.

PRICES ACCORDING TO SIZE.

WRIGHT'S MUFFIN PLATES.

(HEATED BY GAS.)

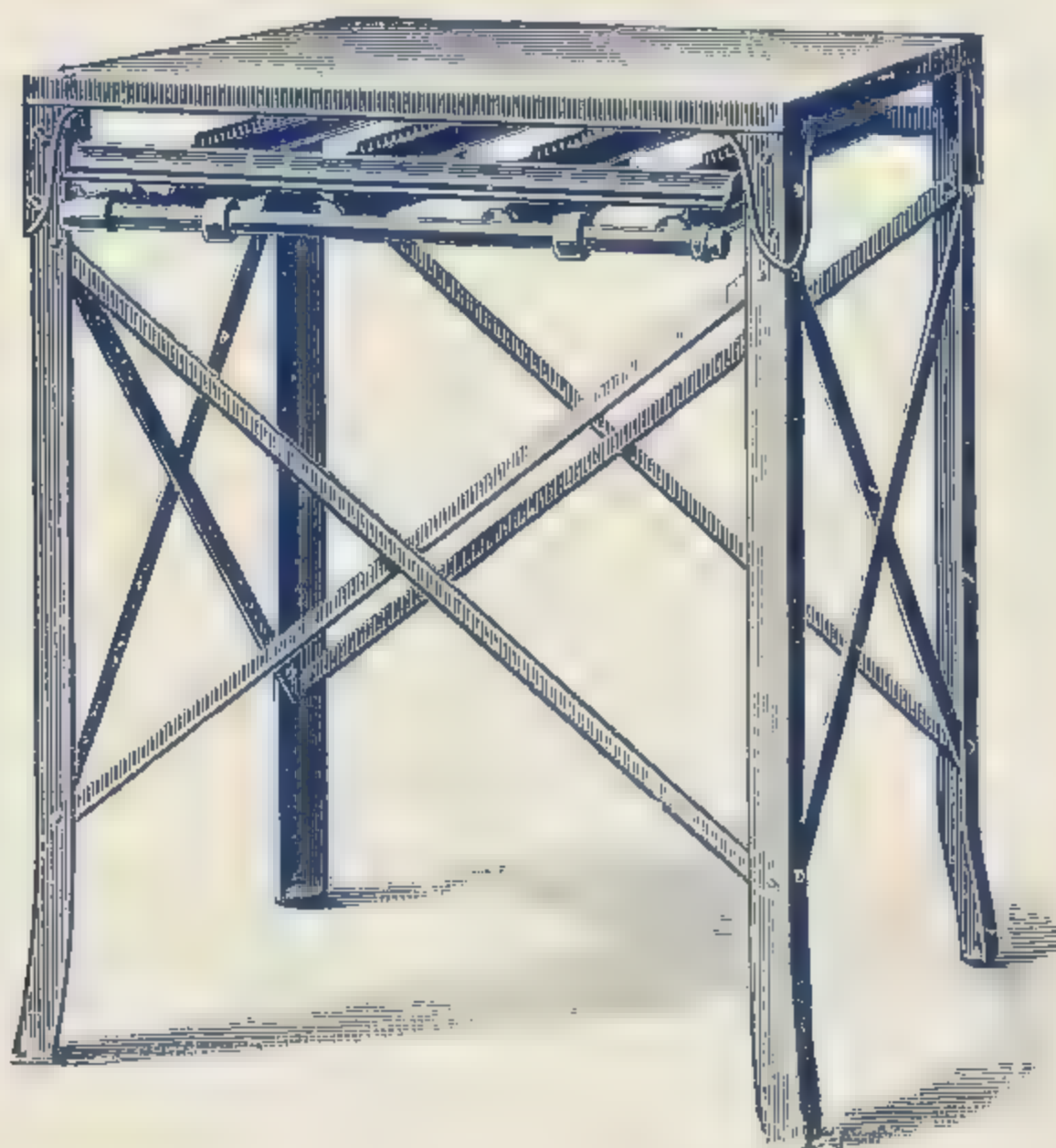


These Hot Plates can also be used as Lacquering Stoves, and they are made so that by removing the top flat plate the burners can be used for boiling, &c.

B940,	15	in.	long	×	12½	in.	wide,	with	2	boiling	burners	...	...	...	...	...	...	25/-
B941	23	"	"	×	12	"	"	"	3	"	"	...	...	...	...	...	...	35/-
B942	24	"	"	×	18	"	"	"	5	"	"	...	...	...	...	...	...	55/-

WRIGHT'S GAS HEATED MUFFIN PLATE

(Suitable also for Lacquering Stove).



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

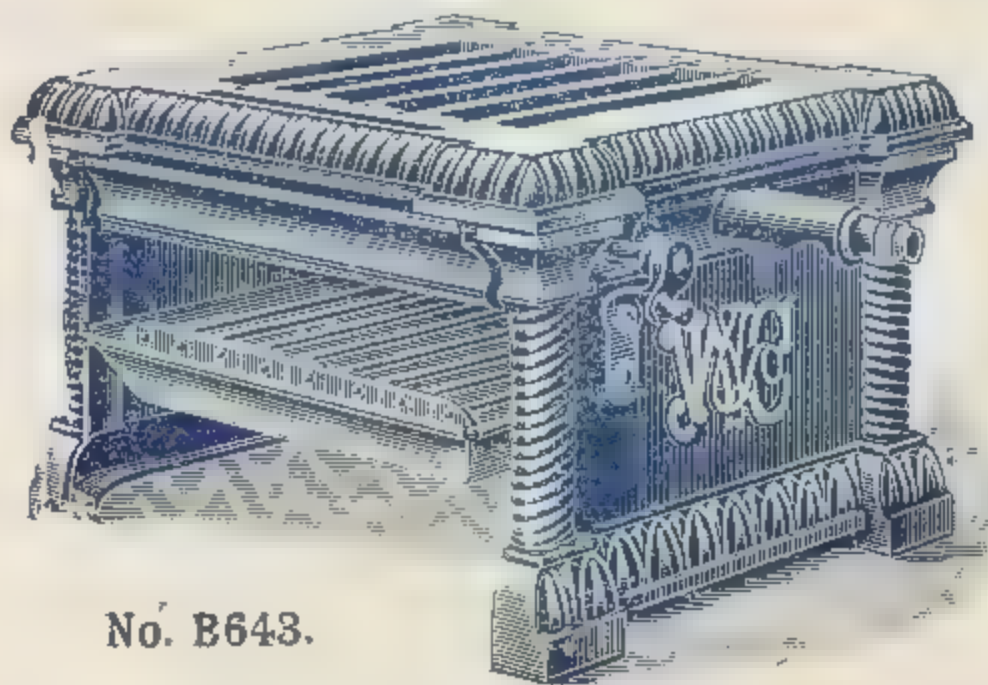
Gentlemen,—The Muffin Stove you made for us a short time ago is working satisfactorily. I can recommend it for similar work elsewhere.

Yours truly, p.p. THE BIRMINGHAM COFFEE HOUSE CO., LIMITED,
S. E. SHORT, General Manager.

Birmingham, August 30th, 1887.

PRICES ACCORDING TO SIZE.

WRIGHT'S RAPID GAS GRILLERS AND BROILERS.



No. B643.

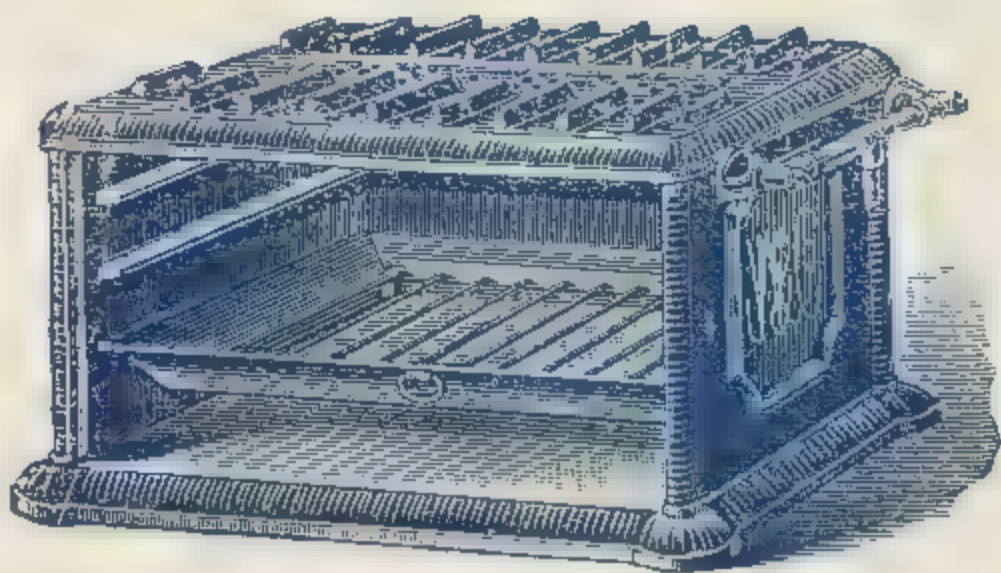
New Pattern.

This Griller is made and finished in the very best style, and has been specially designed to meet the demand for a very superior article. It is fitted with our patent mechanical adjustment, so that by simply turning the small handle at side once round, the Grill can be readily altered into a Hotplate or adjusted for Boiling, or *vice versa*.

No.	Dimensions.			Price complete with Pan and Grid.	
	Width.	Depth.	Height.	s.	d.
B643.	13	11½	8½	12	6
B645.	14½	13	8½	16	6

The above Grills are also made without patent adjustment, but with sliding Grill as fitted to No. 631.

Prices B643 10/6. B645 14/6.



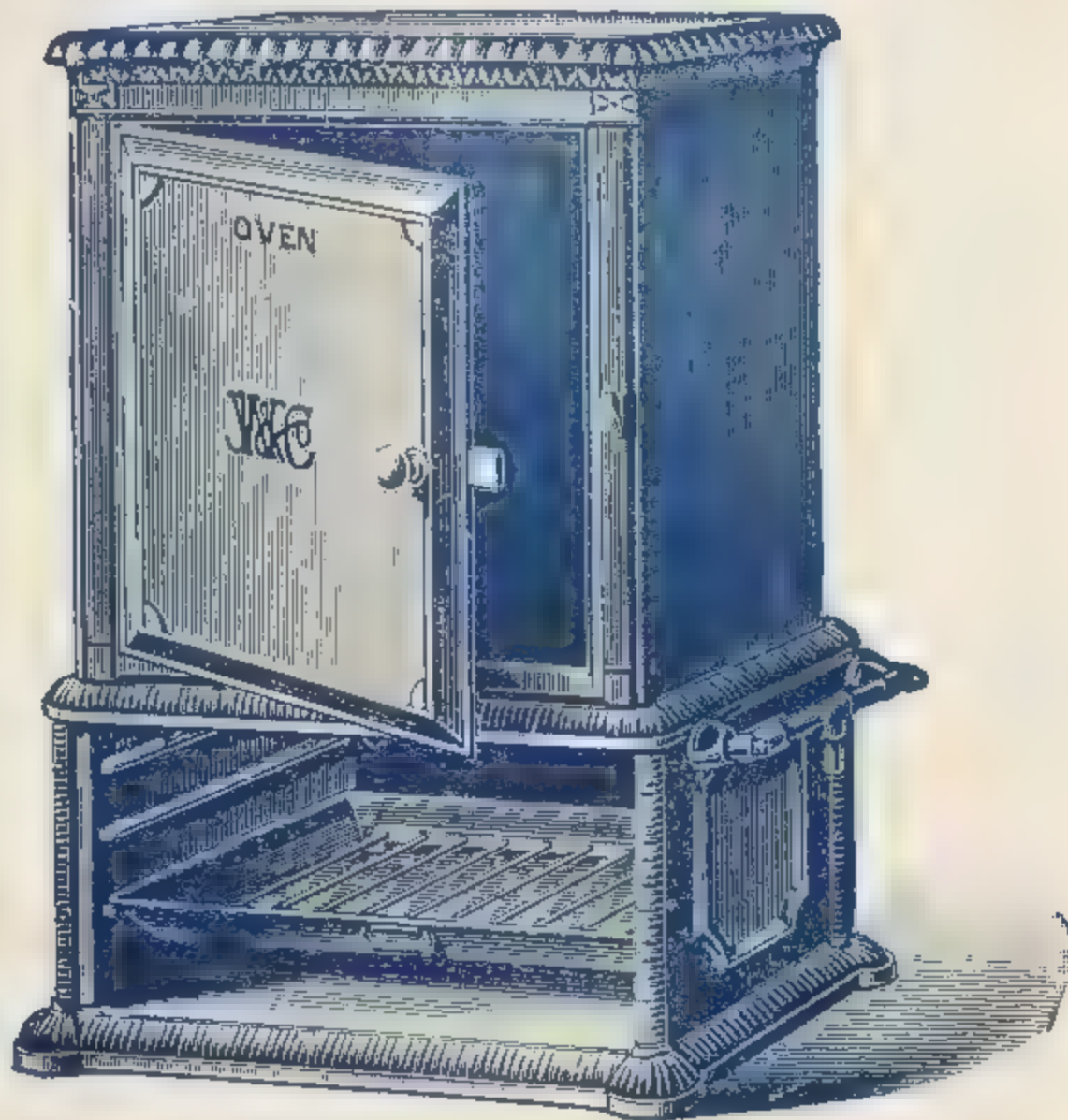
No. B631.

This Boiler is made entirely of Cast Iron, and is fitted with a most powerful burner. The waste heat is utilised for boiling. The smallest size will cook two chops and boil a kettle at the same time. The largest will cook a pair of small fowls and boil two kettles.

REDUCED PRICES.

No.	Outside Dimensions.			Price complete with Pan and Grid.	
	Width.	Depth.	Height.	s.	d.
B629	11½	8½	6½	6	6
B630	13	9½	9	10	6
B631	14	11½	9	13	0
B633	15½	12½	10	18	0
B635	17	12½	10	24	0

Nos. B633 and B635 are fitted with Doors.



Wright's Oven, for use with Broilers.

This movable Oven, which can be supplied to fit on to the top of Broiler as above, is a substantially made Oven, the frame, door and top being of cast-iron.

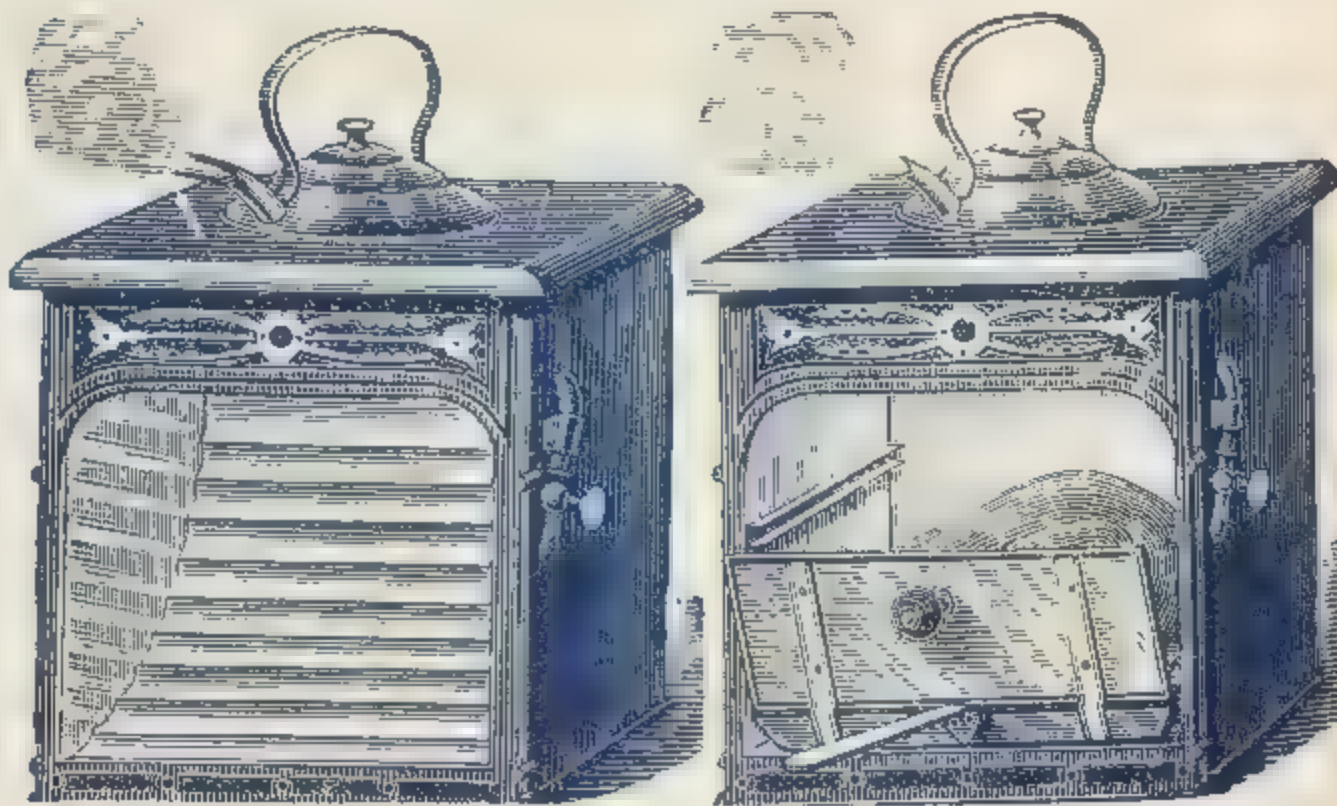
Size, 12in. wide by 10in. deep by 18in. high 14/6.

A cheaper form of Oven, made entirely of sheet-iron, can also be supplied.

Size, 11in. wide by 10in. deep by 8in. high 8/6.

THE "DUPLIX" GAS STOVE.

A COMBINED BROILER AND HEATING STOVE.
(REGISTERED.)



IN USE AS A HEATING STOVE.

IN USE AS A BROILER.

This Stove is beautifully finished with polished top, cast-iron front, and sheet-iron body, and is fitted with superior Tin Pan and Gridiron, and with movable Copper Reflector. The Reflector being movable, the Stove can be used either for cooking or heating, and is a most useful adjunct to every house. The Copper Kettle is of extra quality. It is not, however, so efficient a Broiler as the other Broilers described on this page.

No. B640.

Size—10in. by 10in. by 8in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Two-pint Copper Kettle 24/-

No. B641.

Size—13in. by 12in. by 9in.

Price—Complete with Pan, Gridiron, Copper Reflector, and Three-pint Copper Kettle 35/-

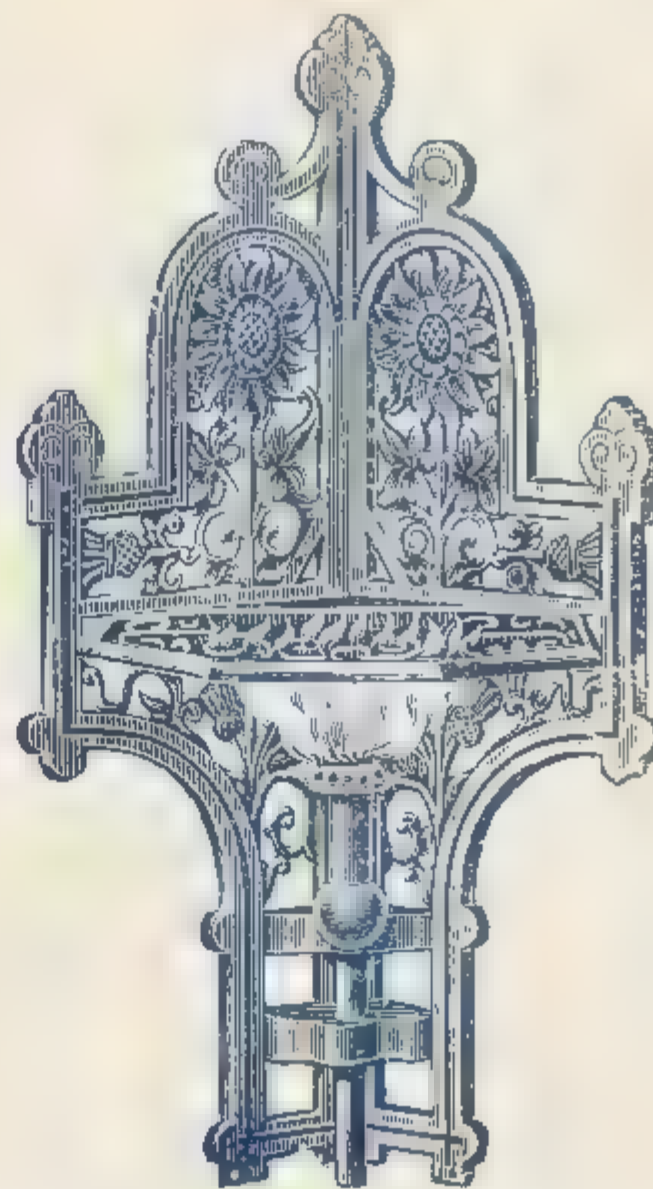
WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED.)



No. B330.



No. B332.

The above will be found a very useful arrangement. They have been introduced by us to supply a long-felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first-rate design and finish.

No. B330. Price ... 4/6 each.

No. B332. Price ... 5/6 each.

TESTIMONIAL.

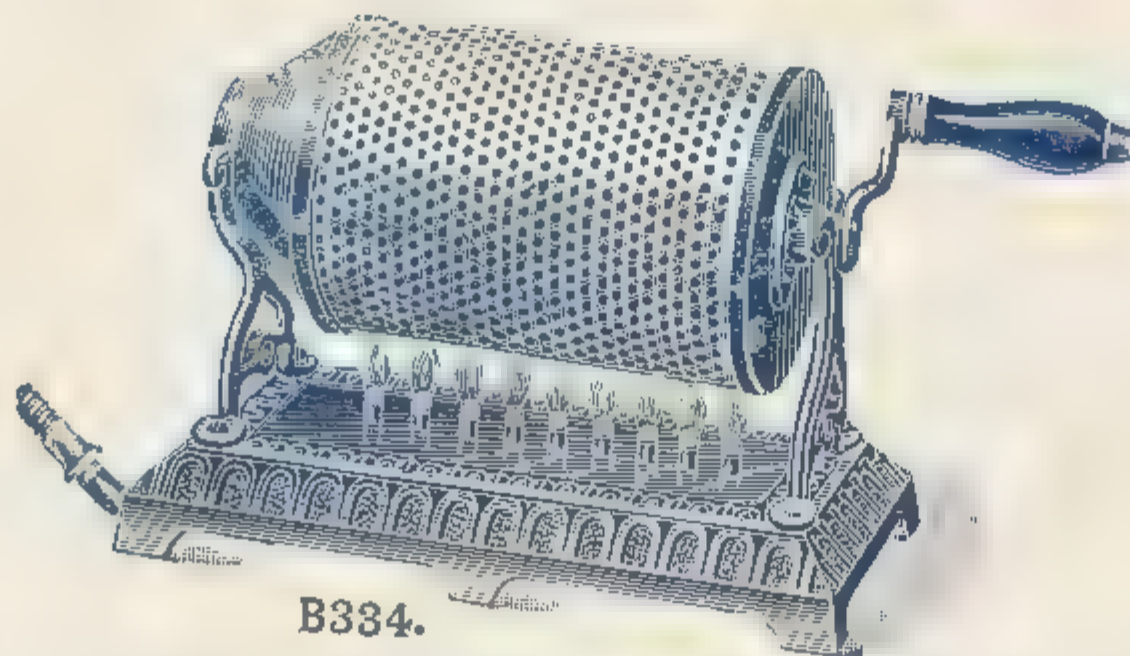
Gas Works Office, Ponlloctyn, *via* Cardiff, 19th October, 1891.

GENTLEMEN,

The Wall Gas Brackets are to hand. I have tested one this morning and am very pleased with results. They are well made, decidedly cheap, and a conveniently useful article for the purpose for which they are intended.

Yours very truly, THOMAS ACLAND, Manager and Secretary.

WRIGHT'S "PATENT" COFFEE ROASTER.



B334.

It has long been known and particularly emphasized by Medical authorities that the only means of obtaining a pure cup of coffee having the delicious full flavour that is so rare, is to roast the berries shortly before they are used. In order that the berries may retain their finest aroma they should, on the completion of the roasting, be cooled as quickly as possible.

The berries are placed in the roasting cylinder and the gas lighted; the cylinder is then revolved with sufficient speed to keep the berries moving. Samples may be most readily taken, but with little experience the most perfect roasting will be accomplished without the necessity of taking out samples. No household should be without one.

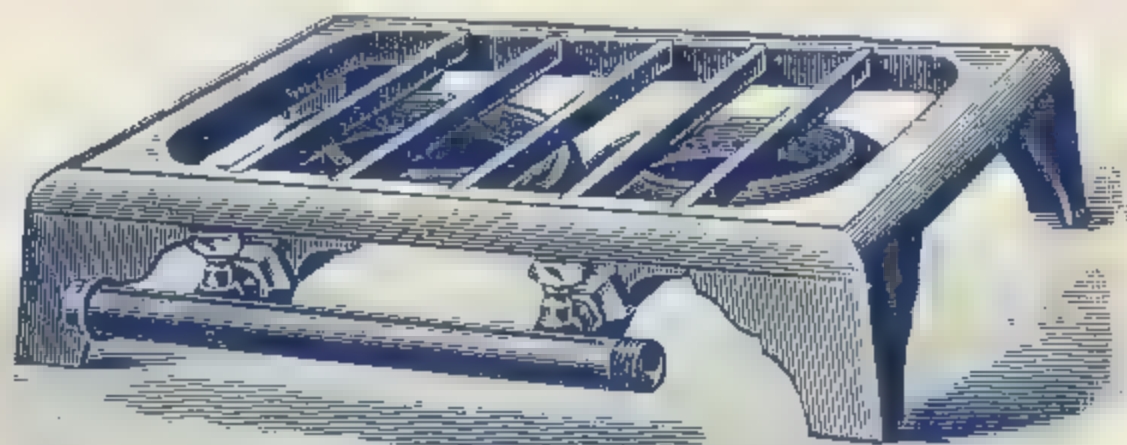
Price complete with Burner

...

... 10/6 each.

WRIGHT'S GAS HOT PLATES.

These Hot Plates are made specially strong, with Steel Bars on top, and are practically unbreakable. They are well finished with polished tops, and are made in sizes to suit every requirement. We can confidently recommend them as the best Hot Plates ever offered to the public.



No. B913.

A strong Hot Plate, with two ring burners, with tap to each.

Size 15in. by 12½in. 10/6 each.



No. B929.

Similar to No. B913, but fitted with concentric burners, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

Size 15in. by 12½in. 14/- each.



No. B930.

Fitted with three ring burners, Size 23in. by 12in.

Price 20/- each



No. B931.

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size 23in. by 12in. ... Price 23/- each.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size 23in. by 12in. ... Price 31/6 each.

WRIGHT'S GAS HOT PLATES.



No. 933.

Fitted with one concentric and two ring burners.

Size 35in. by 12in. .. Price 35/- each.

This hot plate is made specially long to suit large utensils.



No. B934.

Fitted with four ring burners. Size 24in. by 18in.

Price 28/6 each.



No. B935.

Fitted with five ring burners. Size 24in. by 18in.

Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. .. Price 37/- each.

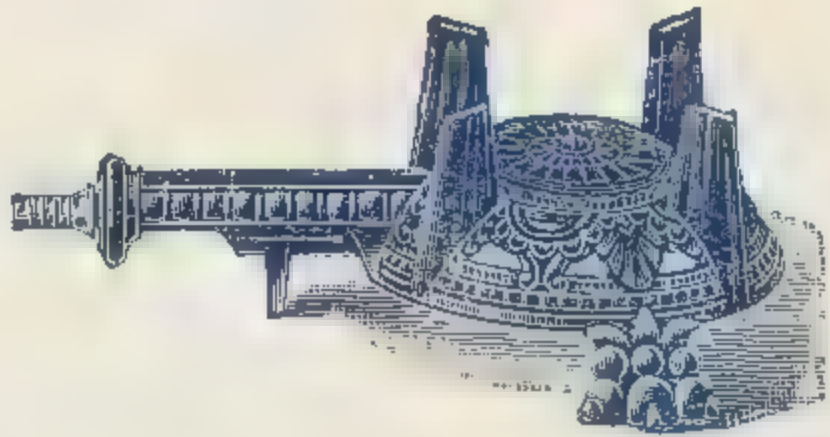


No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. .. Price 43/6 each.

WRIGHT'S GAS BOILING STOVES.

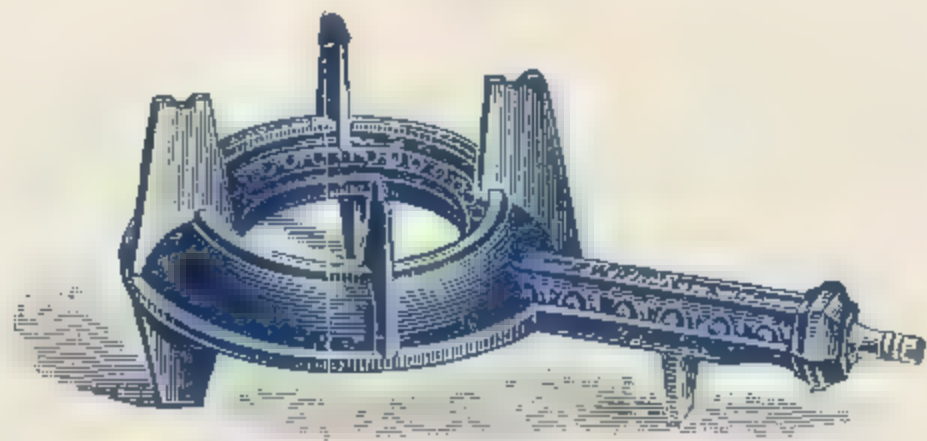


No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

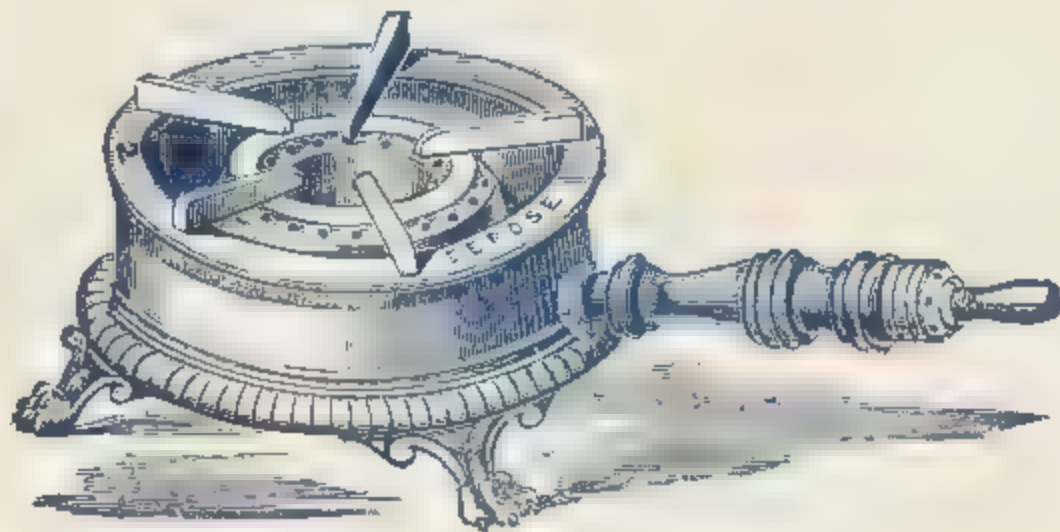
Diameter .. 4½ in.

Price 1/-



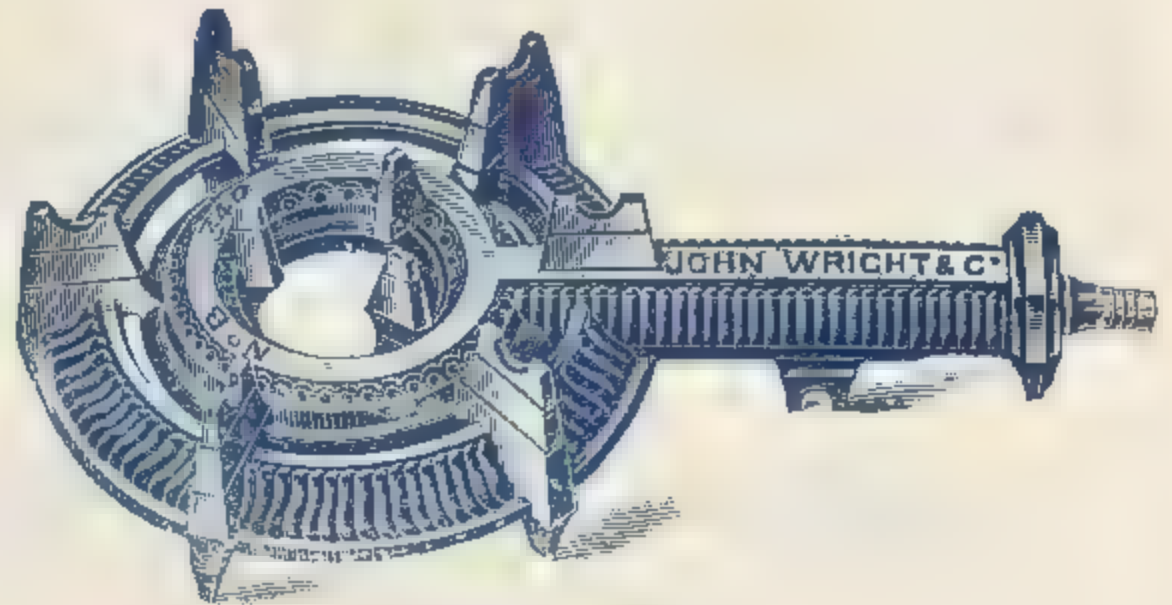
No. B320.

A cheap, strong Stove, cast in one piece, 6 in. diameter ... 1/6



DEPOSE STOVES.

			s.	d.
No. B1	... 6½ in. diameter	...	2	6
No. B2	... 7½ in. „	...	3	3
No. B3	... 8 in. „	...	4	3
No. B4	... 9½ in. „	...	5	3



This Stove is a modification of our celebrated "concentric" boiling Stoves (Nos. 321, 322 and 323, shown on page 29, and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

			s.	d.
No. B341	... 5½ in. diameter	...	1	9
No. B342	... 7 in. „	...	2	6
No. B343	... 9 in. „	...	3	6

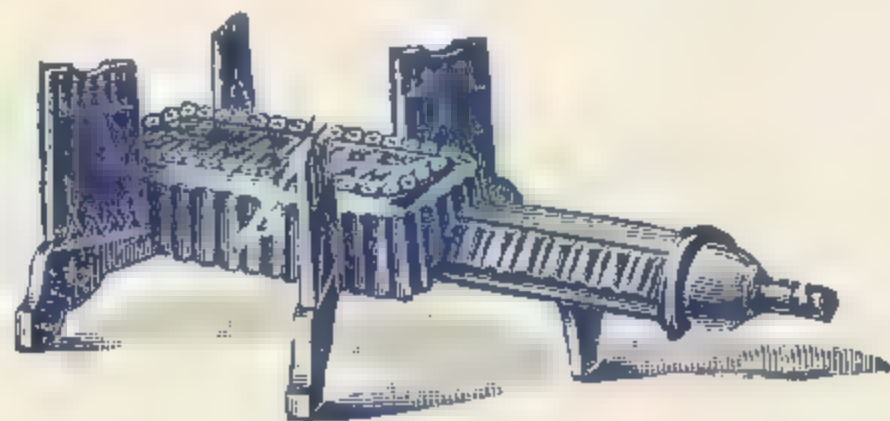


No. B300.

			s.	d.
No. B300	... 6½ in. diameter	...	1	9
No. B302	... 7½ in. „	...	2	9
No. B304	... 8½ in. „	...	4	6
No. B306	... 9½ in. „ with double ring burner	...	6	9

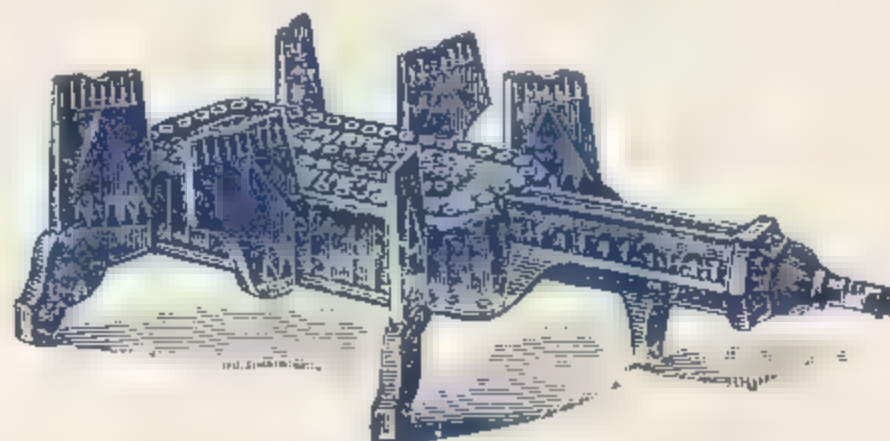
WRIGHT'S GAS BOILING STOVES.

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

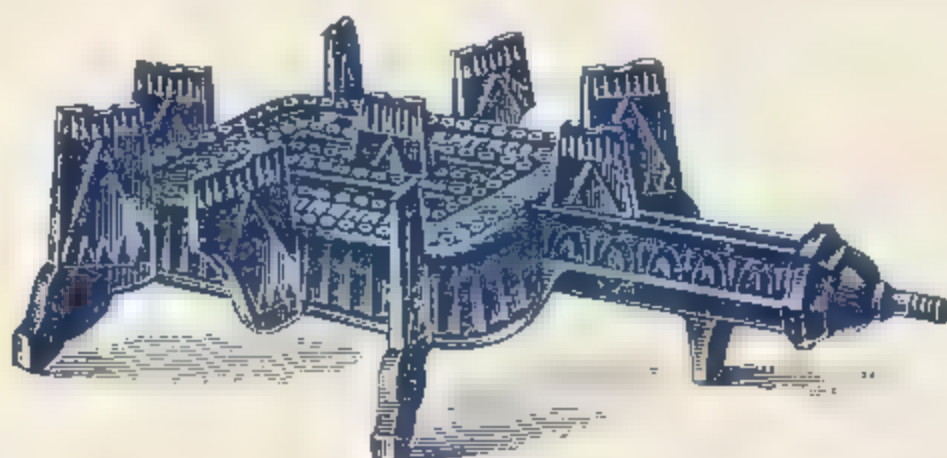


No. B309. Size, 10in. long x 5in. wide. Price 1/9.

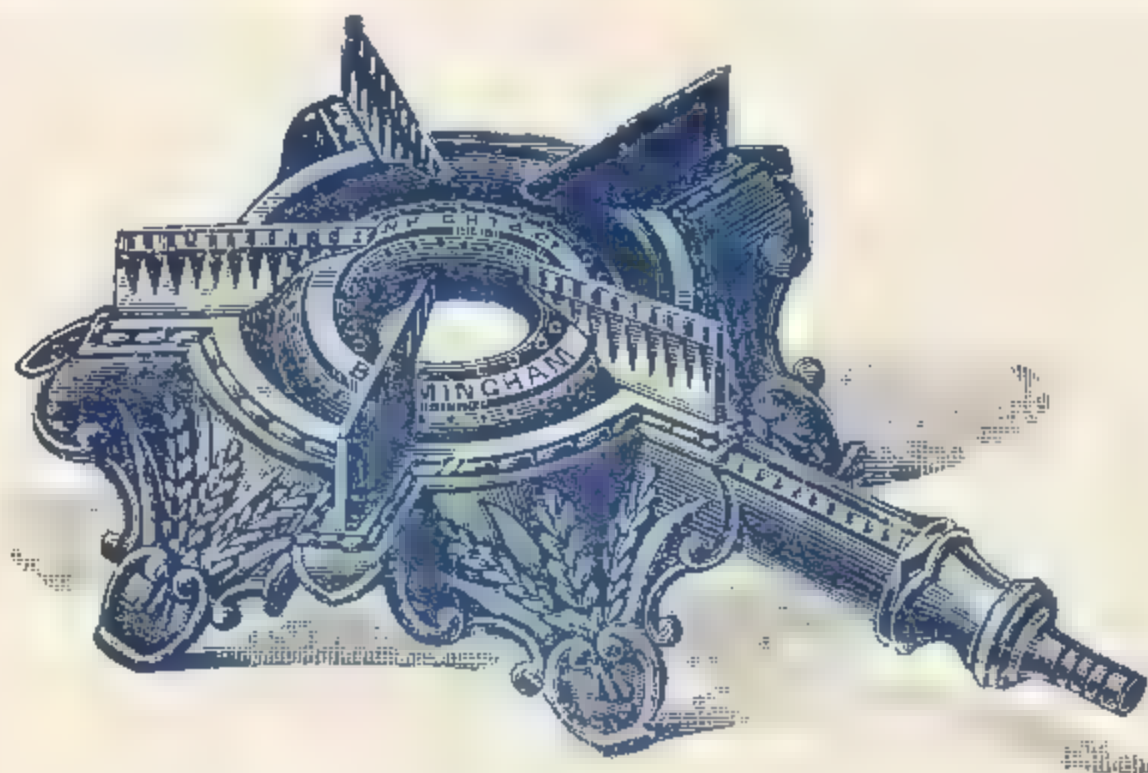
No. B310. Size, 11½in. long x 6in. wide. Price 2/-.



No. B312. Size, 12½in. long x 6½in. wide. Price 3/6.



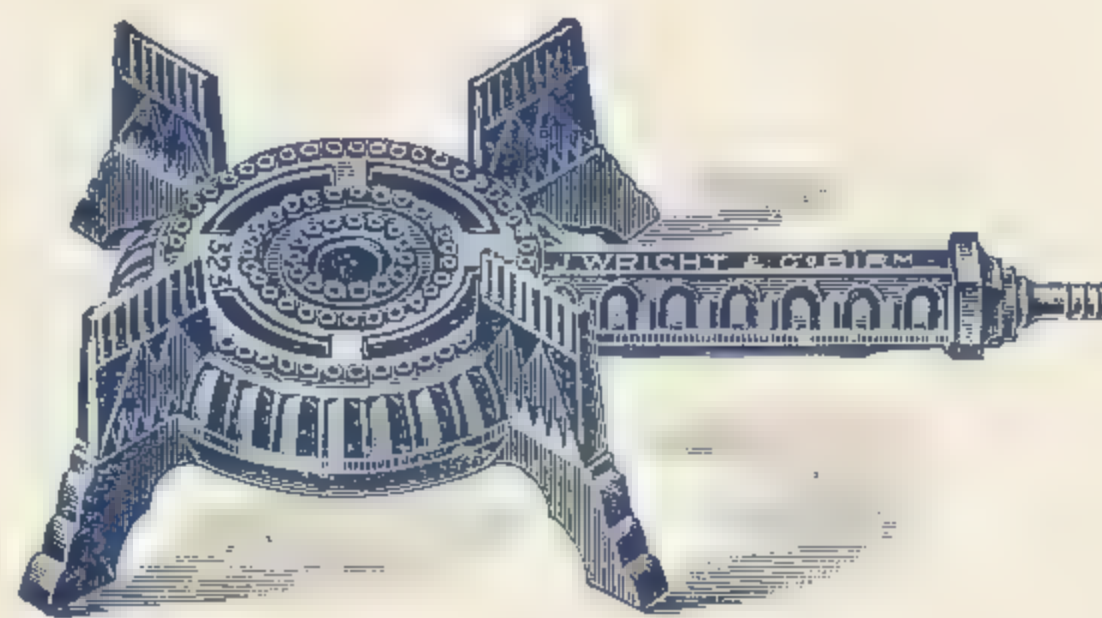
No. B314. Size, 15in. long x 8in. wide. Price 5/9.



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter or Kettle Supports.	Height.	Price. s. d.
No. B315 ...	6½in.	3in.	3 0
No. B316 ...	8in.	3½in.	4 0
No. B317 ...	9in.	4½in.	5 0

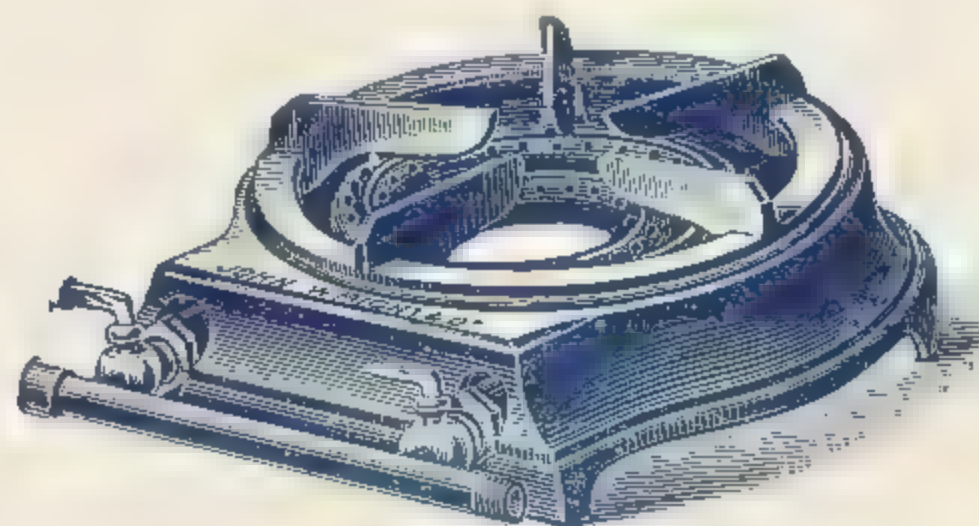


THE CONCENTRIC BOILING STOVE.

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

			s.	d.
No. B321.	5in. wide x 10in. long	...	2	6
No. B322.	6in. „ x 12in. „	...	4	0
No. B323.	8in. „ x 14in. „	...	5	9



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring	...	...	15 feet per hour.
Outer ring	...	...	25 „ „
Total	...	...	40 „ „

Diameter 12in.

Price 14/-

WRIGHT'S WATER HEATERS.

Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

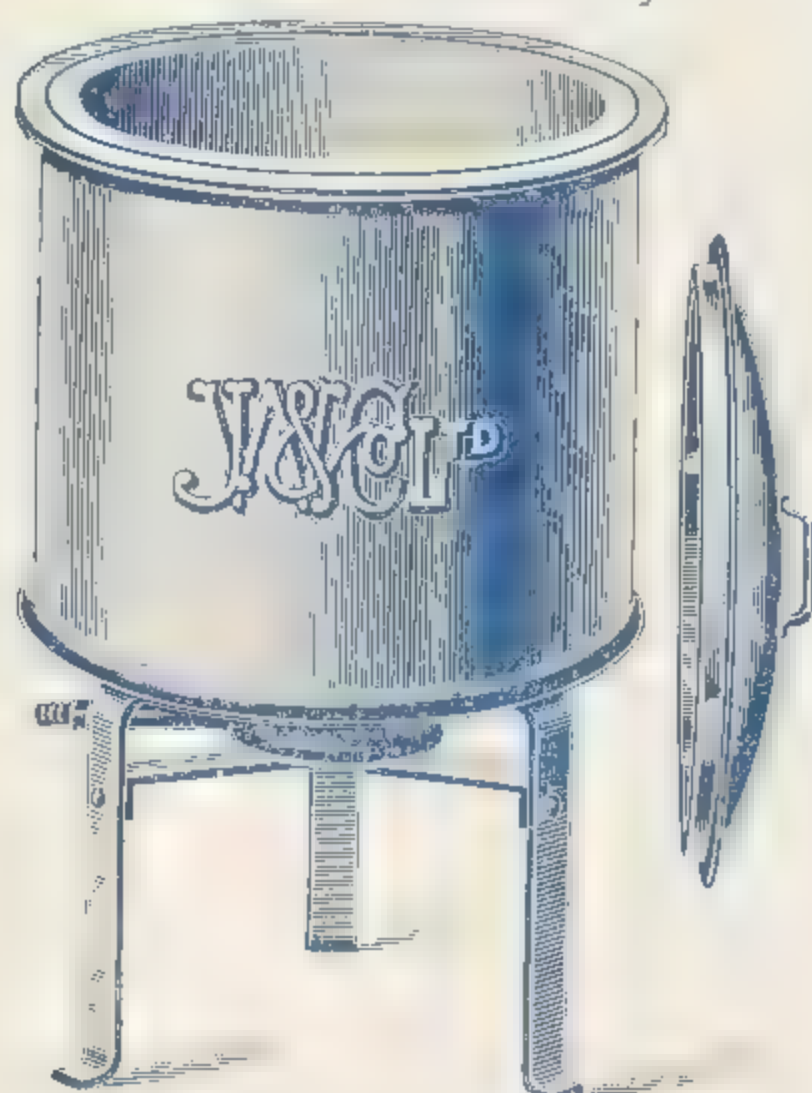
It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

For a complete Range a supply of hot water is desirable, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

WRIGHT'S PORTABLE "GAS FURNACES."

Suitable for Tea Meetings, Soup Kitchens, Mineral Water Manufacturers, Laundries, &c. These furnaces will be found very suitable where it is necessary to move them from place to place, as when not in use they can be readily detached and stored out of the way.



No. 1013.

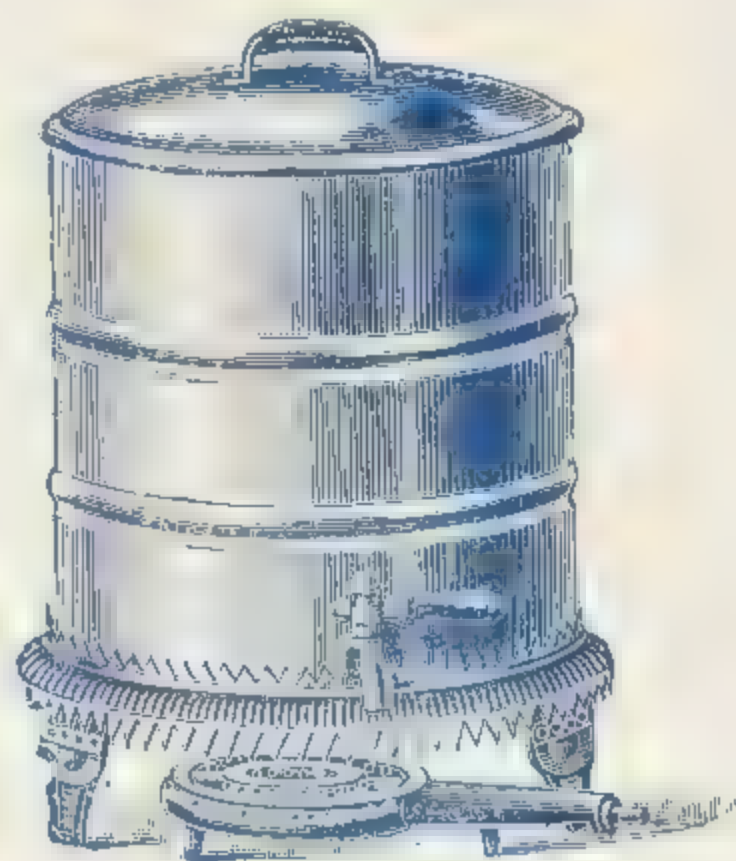
They can be had with Copper Pan, tinned inside, and also with draw-off cocks at a small extra charge.

Every furnace sent with Galvanized Cover unless otherwise ordered. Prices, 4/- 6/- 7/6 & 10/- for each size respectively.

Sizes.	Complete with Burners	Galvanized Pan as sketch.	Copper Pan.
10 gals.	"	42/-	58 6
15 "	"	54/-	82 6
20 "	"	63/-	102 -
30 "	"	92/-	152 -

WRIGHT'S "SIMPLEX" WATER HEATERS.

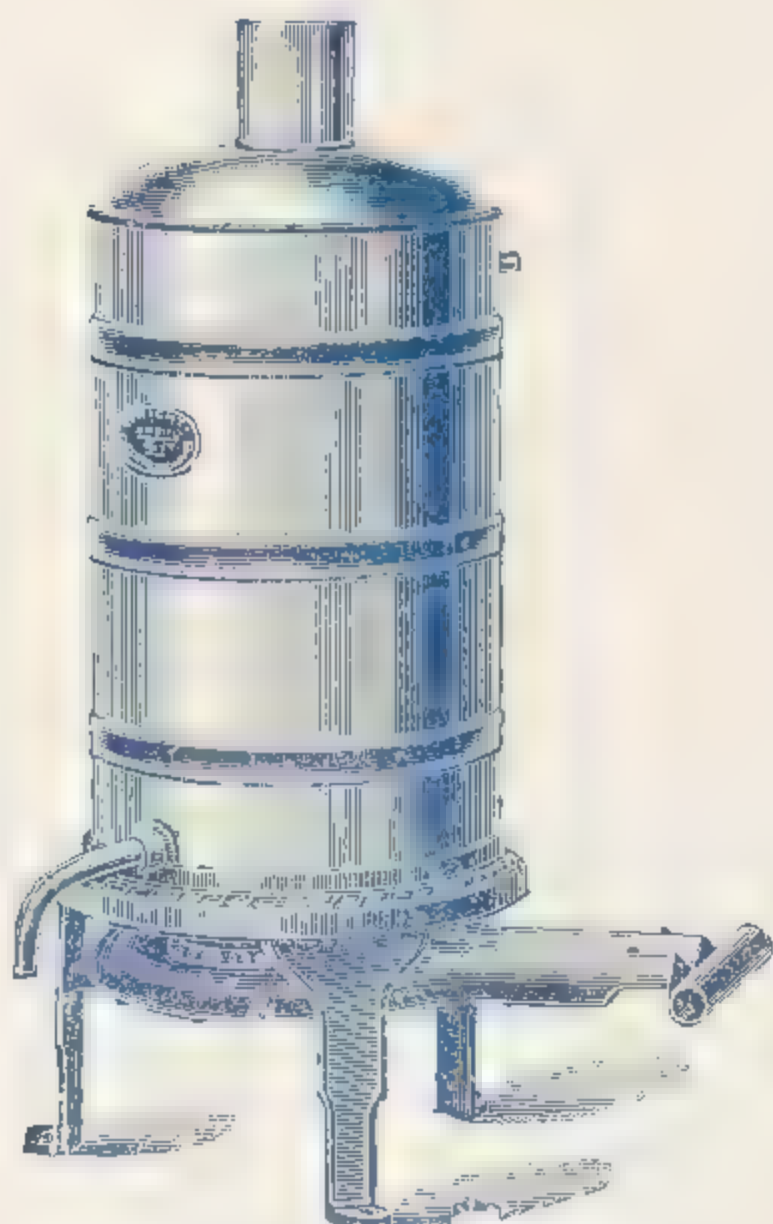
This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.



No. B1015.

	10 galls.	16 galls.
Price, in Galvanized iron, complete with burner	37/6	50/-
Ditto, in stout copper, tinned inside	45/-	70/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

The Heater is now made with straight legs, so as to take up as little room as possible.

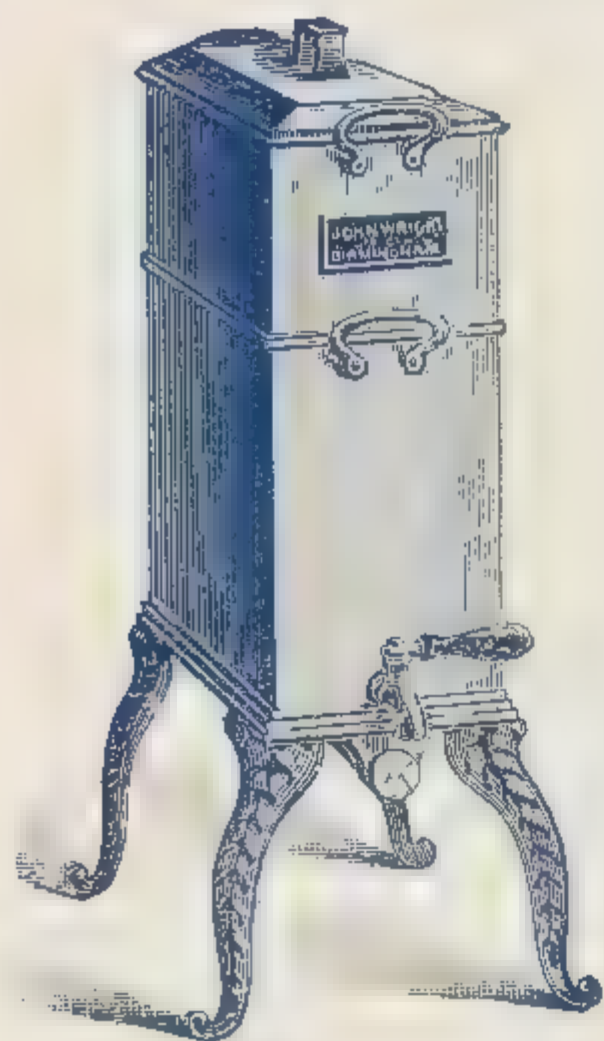
No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

COMBINED BOILER AND STEAMER.



A1002.

MADE OF STRONG COPPER.)

This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

	Sizes complete.			Capacity of Boiler	PRICE.		
	Long	Wide	Deep.		£	s.	d.
A1002	12 in.	by 6 in.	by 16½ in.	3 gallons.	3	5	0
A1004	14 in.	by 6 in.	by 16½ in.	3½ "	3	10	0
A1006	16 in.	by 6½ in.	by 17½ in.	4½ "	3	15	0
A1008	20 in.	by 7 in.	by 18 in.	6 "	4	0	0

A Boiler and Steamer combined, similar to above, may be attached to the "Eureka" Cooker at the following rates extra to the Cooker

For No. 405 407 410 415 420 425 440 Cooker,
65/- 65/- 65/- 70/- 70/- 75/- 80/-

WRIGHT'S WATER BOILER.



No. B711.

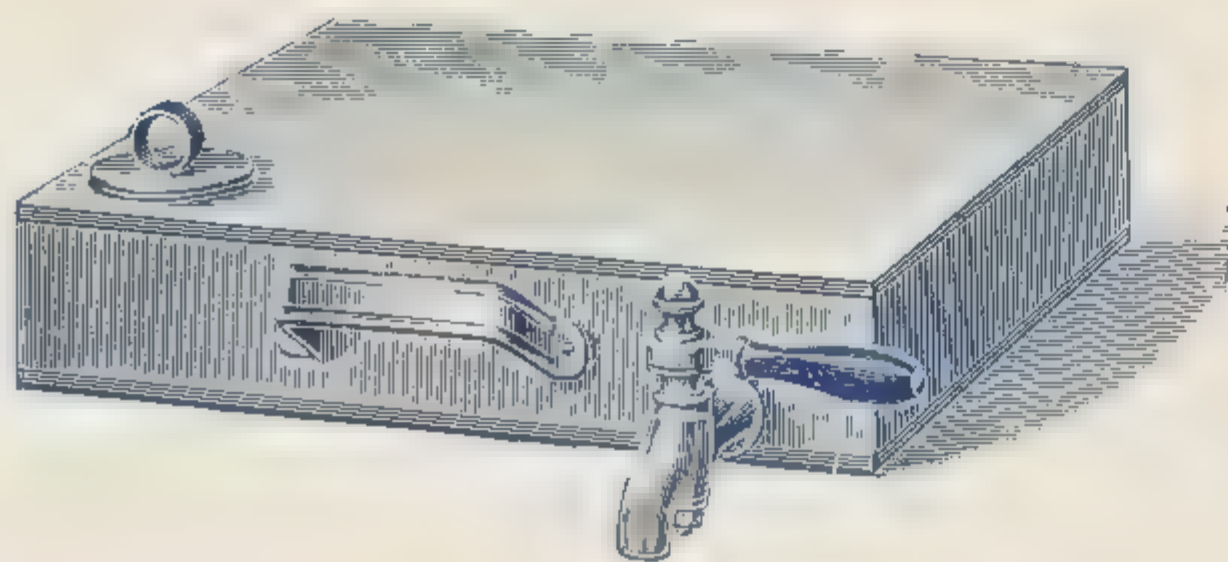
This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

It is not a rapid heater, and from the comparatively small consumption of gas it may with safety be used in a bath room.

4 gallons	...	.	...	...	£2 10 0
9 "	...	...	...	...	£4 0 0
13 "	...	...	...	...	£5 15 0

WRIGHT'S COPPER WATER BOILER.

HEATED BY WASTE HEAT FROM COOKER, MADE IN POLISHED COPPER AND TINNED INSIDE.



No. A1003.

For use with Cooker.	Capacity.	Price.
No.	About	
405	1 Gallon.	30/-
407	1½ "	
410	1½ "	
415	2 "	35/-
420	2½ "	
425	3 "	40/-
440	3 "	

This Water Boiler is made to fit on to our Eureka Cooker (see page 10). It fits into the space between top of Oven and Hot-plate, and is heated by the waste heat from crown of oven. Thus, during the time that the meat, &c., is being cooked in the oven, a sufficient supply of warm water for washing up, &c., is being obtained in the water boiler, and without any extra expenditure of gas. The boiler is made in strong copper and polished.

PATENT "PERFECT" EASY WASHER.

Over 400 Machines Sold in one small district.

No. A1011.

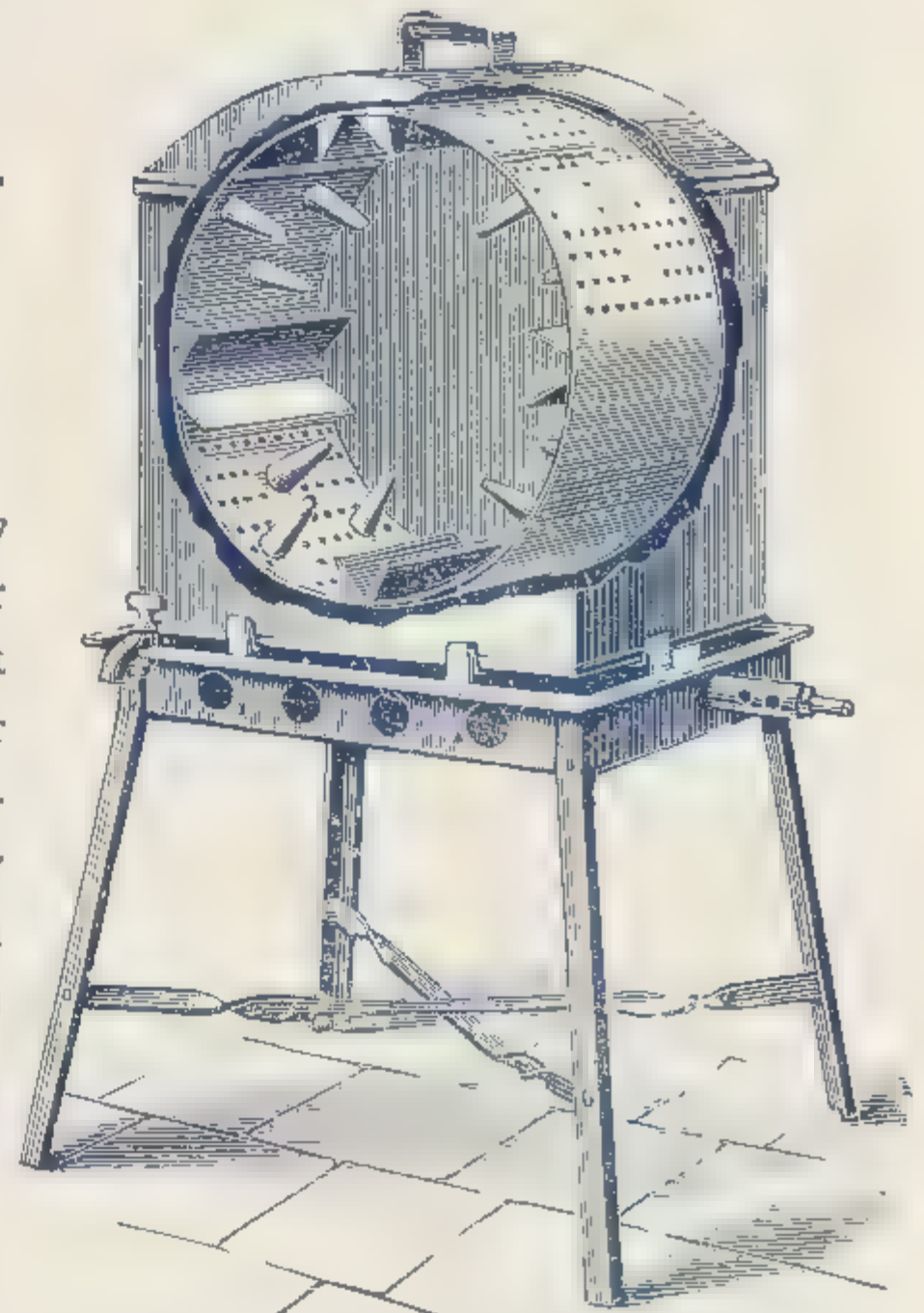
Read the following Testimonial.

Dowry Iron Works,
Accrington.

Referring to the "Easy Washer" I got from you four years ago, it is by far the most perfect machine I have ever seen, for besides solving the servant's difficulty, inasmuch that by its use the washing is done in half the time, the machine does not seem any the worse for wear.

Yours faithfully,

W. A. PILKINGTON.



Interior View of Machine.

This improved washer is, as its name implies, the best and most effective Washer ever submitted to the notice of the public.

The most laborious and disagreeable of all days, the washing day, is now by the use of the "Perfect" Steam Washer rendered comparatively easy. The Machine is easy to work and the clothes are better washed by this machine than by any other, and thoroughly disinfected, which is of the utmost importance to health; the clothes will also last twice as long.

The saving of Soap is considerable.

One of the principal advantages of this machine over others is in the working of the Cylinder by a novel arrangement of fittings and wheels; the handle is placed at the top of the boiler, thereby making it so easy to turn that a child of five years of age can work it, also stopping that waste of sud from the handle hole, which is so common in other machines that are turned from the centre of the cylinder. Another improvement in this machine consists in the employment of a number of pegs or projections, which constantly change and present fresh surfaces of clothes to the combined action of the boiling water and steam, and also in an arrangement of buckets or troughs, which raise and constantly throw boiling water upon the clothes, thereby removing all particles of dirt from the linen or clothes, which, when finished, will have that bleached or white appearance so much admired.

The clothes being constantly shifted (and not rolled in a heap as in other machines) the steam is allowed to thoroughly penetrate the clothes, and whilst removing all particles of dirt, entirely destroys all germs of disease. The most delicate fabric may be washed in this Machine with perfect safety.

It is acknowledged by every one that has used it to be the best Washing machine ever invented.

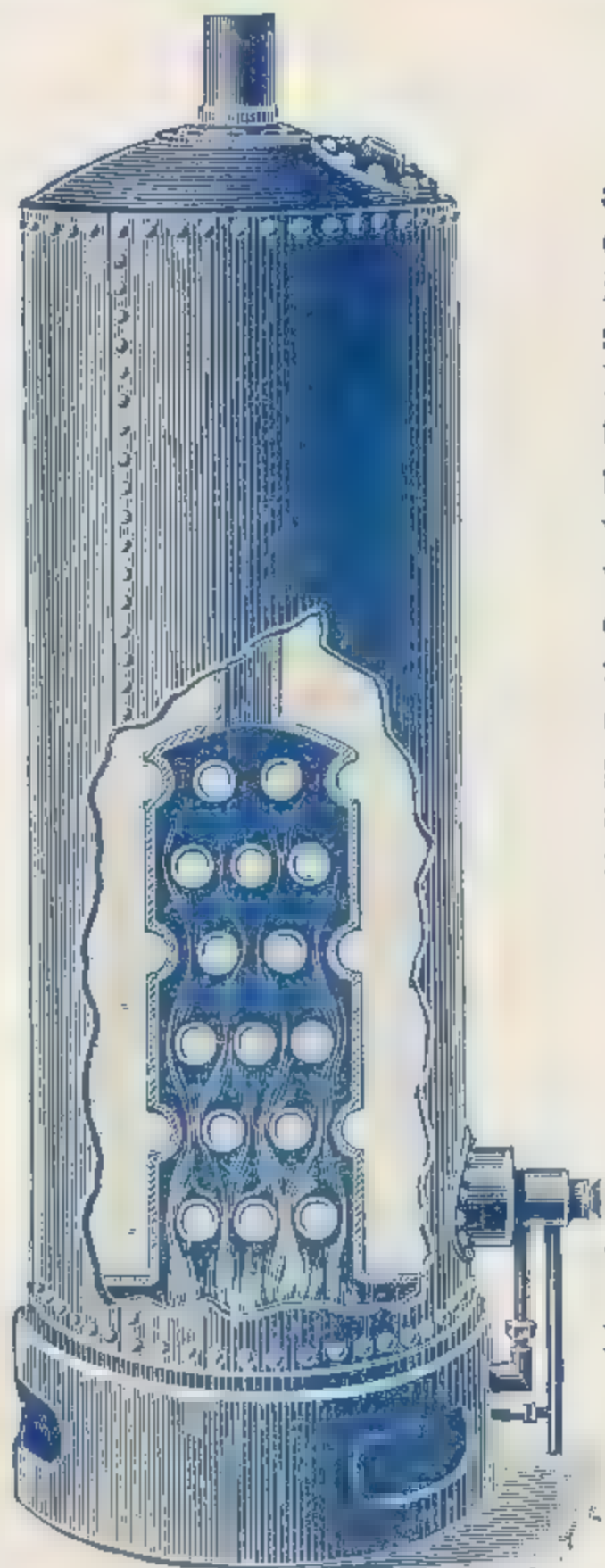
The water is kept boiling, and steam generated in the cylinder by means of a gas burner. The machine can be either worked by gas, coal, or oil, but the use of gas is preferable—being so clean, easy to regulate, and requiring no attention.

This Washing Machine is made of Copper throughout, the inside parts are all coated with Block Tin, and therefore cannot rust or iron-mould the Clothes. It is also strong and durable.

No. A1011. —Price: Complete with Burner, All Copper, Extra Strong and Well Finished, £7 0 0

Wright's Automatic High Pressure Circulating Gas Boiler.

FITTED WITH SUMMERSKILL'S PATENT AUTOMATIC VALVE.



This heater is designed to deliver hot water by means of pipes to any part of a house. The apparatus consists of a multitubular boiler and a strong rivetted steel cistern (tested to 30 lbs. to the square inch), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator, which automatically shuts off or turns on the supply of gas, as the temperature of the water rises above, or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve (having been adjusted) cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 25 lbs. per square inch.

Directions for Adjusting the Automatic Regulator.

The apparatus is sent out with the Regulator adjusted to deliver water at a medium temperature. The Regulator is fastened in its place by a strip of copper. If it is desired to alter the temperature, the copper strip must be unsoldered; to increase the temperature, turn the button slightly to the left; to lower the temperature, turn slightly to the right.

When once the Regulator is adjusted, the temperature of the water will be maintained at the desired point.

No. A1024

Price, complete with Summerskill's Patent Automatic Valve ... £7 10s. 0d.

The drawing on next page shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described above.

The Circulating Boiler is shown fixed in the scullery: delivery pipes from same are shown delivering hot water to the various parts of the house. When hot water is drawn from any tap, no matter how far from the heater, cold water from the cold water tank will replace the hot water drawn off, and acting on the valve, the gas will at once be turned on till the cold water is raised to the desired temperature, when the gas will be automatically cut off.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any *Instantaneous Water Heater*.

The advantages of this system, as compared with *Instantaneous Water Heaters*, are as follows:—

- 1st.—A large body of hot water is always at hand ready for immediate use, whereas even in the largest *Instantaneous Heaters* a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an *Instantaneous Heater*.
- 3rd.—Very large gas pipes must be put in to supply the *Instantaneous Heaters*—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in *Instantaneous Heaters* is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk, nor need the apparatus (as in the case of *Instantaneous Water Heaters*) be used in the Bath Room, where the ventilation is not always good.
- 5th.—With the High Pressure Cylinder the whole house can be supplied by the **one** apparatus. With *Instantaneous Heaters* a separate apparatus is necessary wherever hot water is desired.

TESTIMONIAL.

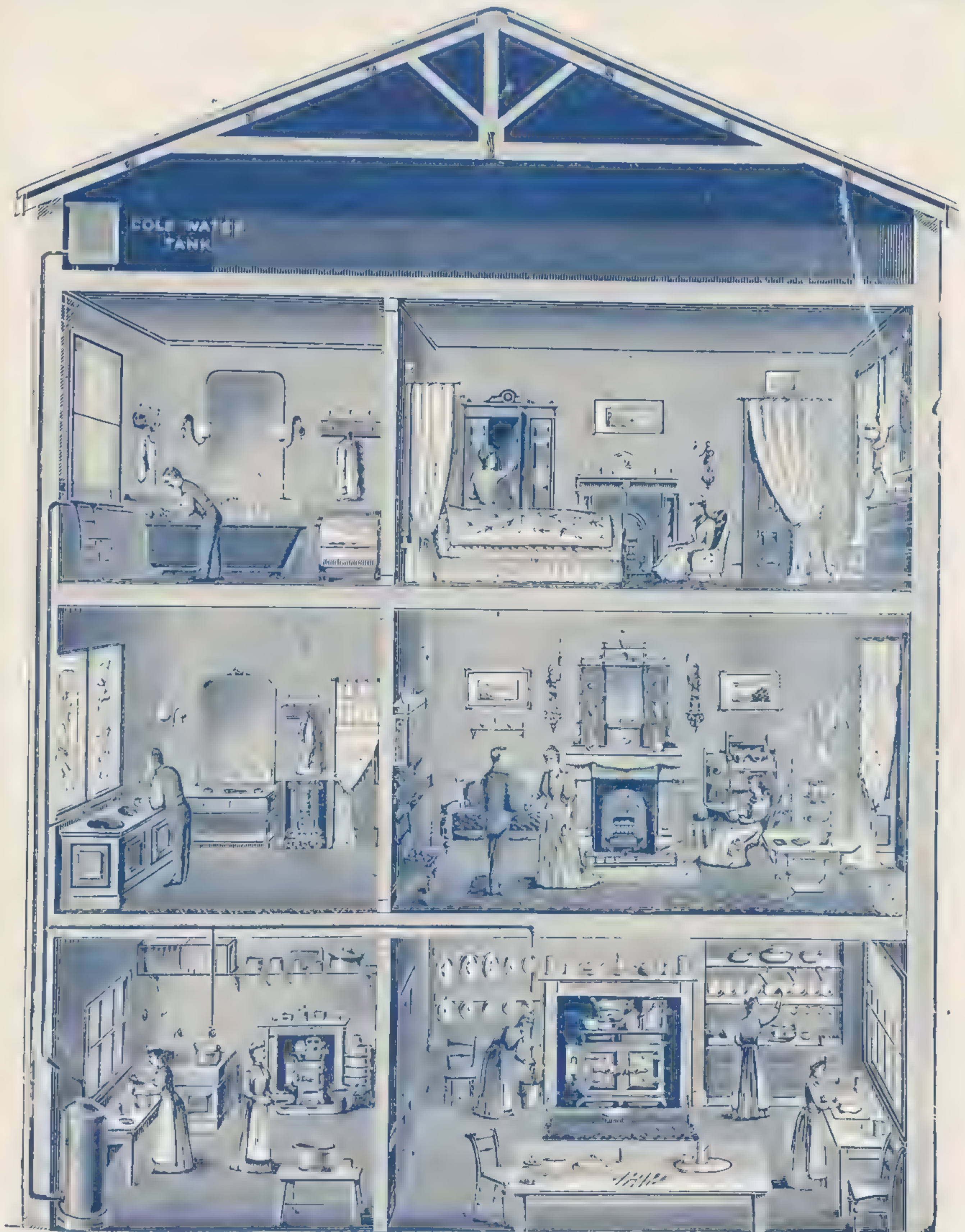
2, MARLBOROUGH STREET, DEVONPORT, August 13th, 1894.

GENTLEMEN,—I am more than pleased with the 1024 Automatic Circulating Boiler you supplied me with a short time since, its efficiency has far exceeded my most sanguine expectations. I fixed the same for a Ladies' and Gentlemen's Hair Cutting Establishment in the town, and was very much afraid when so doing it would not do what was required of it, but having since given it a practical trial, am more than delighted with the working. It keeps in constant supply 9 Shampooing Basins, 1 Bath, 1 ordinary Wash-hand Basin and also 2 Saloons, with *all* shaving water, so you will see it does no small amount of work, and it is impossible to speak too highly of it. I can thoroughly recommend it wherever an instantaneous heater is required. The automatic valve is an excellent addition. You are quite at liberty to make use of this letter.

Yours truly, WILLIAM TRUSCOTT.

P S—One of the greatest features is that there is no odour whatever from burnt gas (when in use), so very prevalent with most instantaneous heaters.

Messrs John Wright and Co., Limited, Essex Works, Birmingham.



Sectional drawing of House, showing the distribution of Hot Water in the various rooms, by means of Wright's High Pressure Circulating Gas Boiler.

WRIGHT'S PATENT MULTITUBULAR GAS BOILER FOR HOT-WATER APPARATUS.

REQUIRING LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms,
Small Places of Worship, &c., &c.

No. B80.

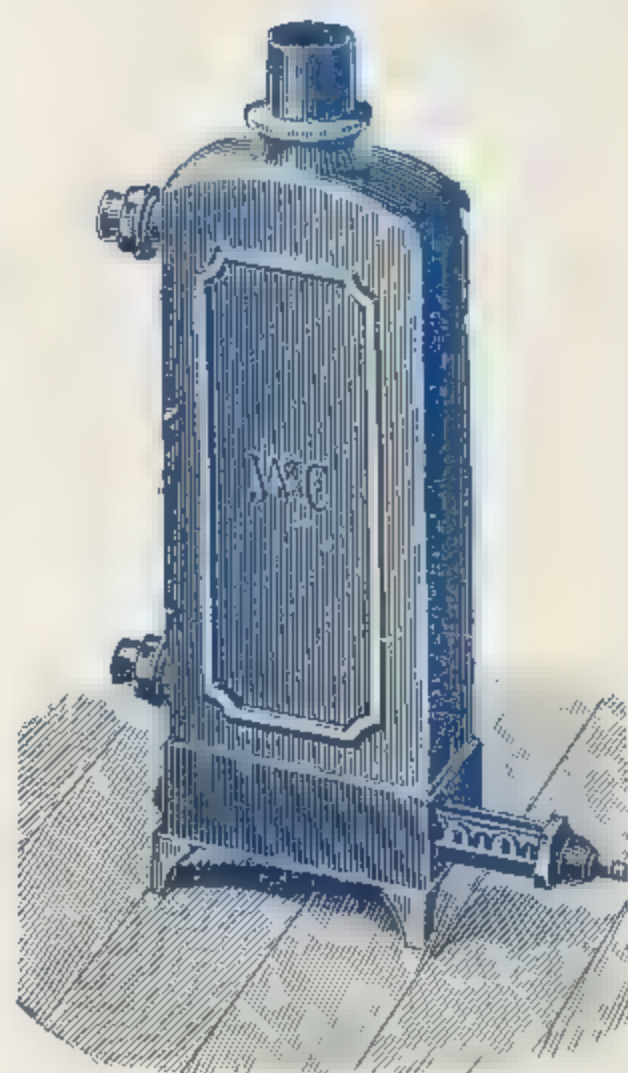
This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casing with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE 54/-

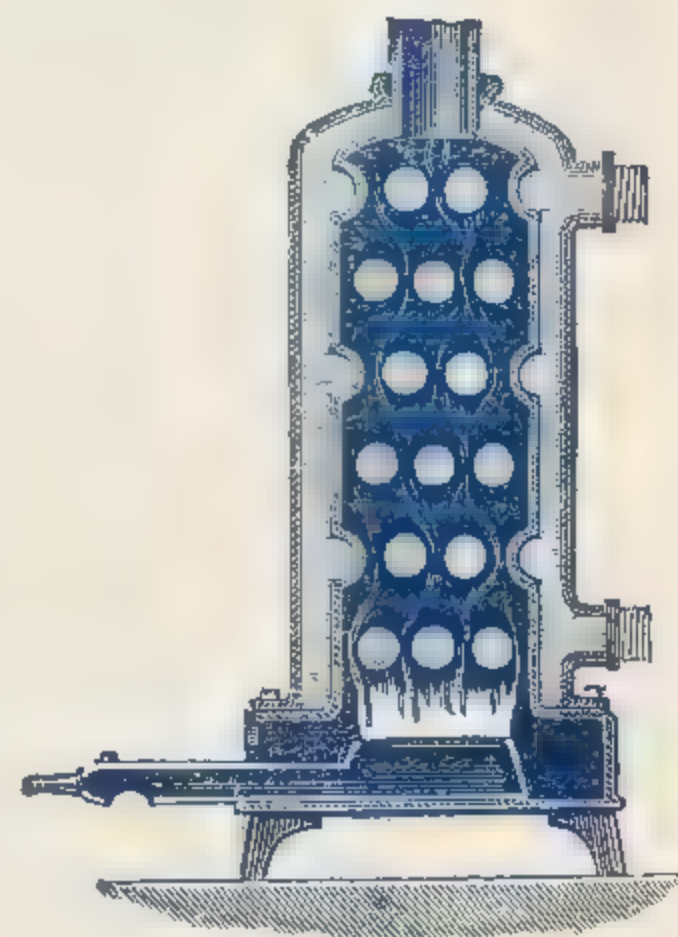
No. B81.—TWIN BOILER.

The twin Boiler is constructed on the same plan as No. 80, but of double the power. It has two separate Burners, and is so arranged that it can be used at half or full power. At full power it will heat as much as 200 feet of 2-inch pipe, or 100 feet of 4-inch pipe. The fittings are screwed for 1 inch iron pipe.

PRICE — ... £6.



No. B80.



SECTION.

In selecting a Boiler it is never advisable to work it to its full power—it is far more economical to put in a larger boiler.

TESTIMONIALS.

CHELTENHAM, Feb. 18th, 1889.

The Boiler answers my purpose very well, in fact, far beyond my expectations. It gives every satisfaction, &c. ; I shall be ordering another shortly.

E. MARTIN.

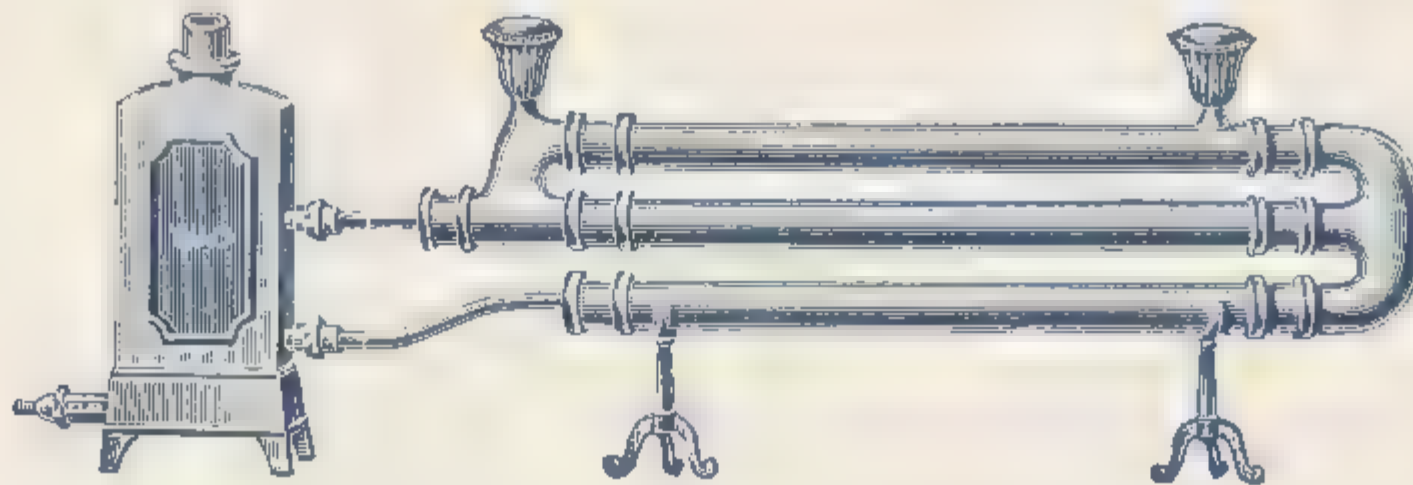
LONDON BRIDGE, LONDON, Feb 23rd, 1889.—The Boiler works well.—DEANE & CO.

WRIGHT'S HOT-WATER APPARATUS.

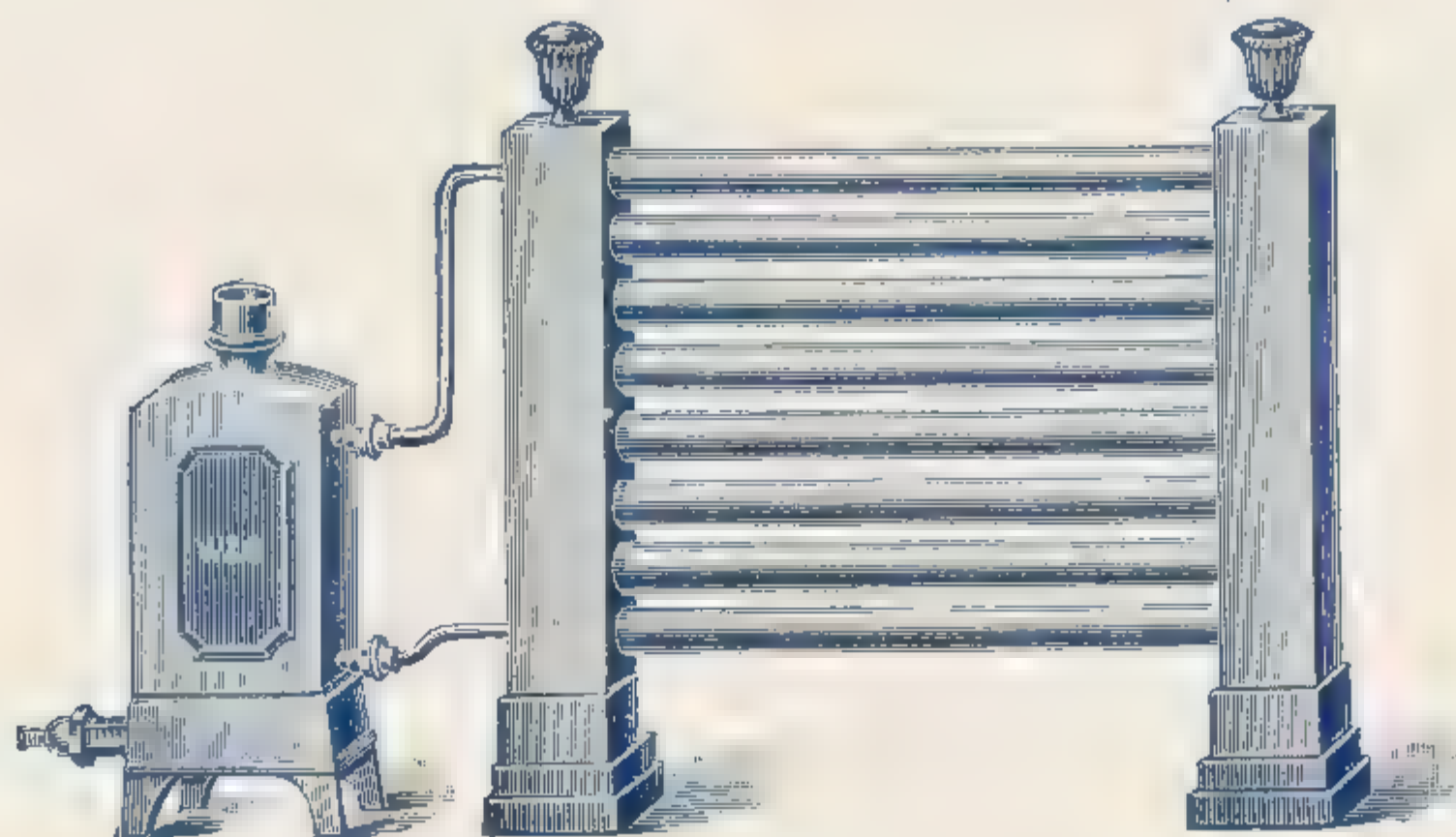
COMPLETE WITH GAS BOILER.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

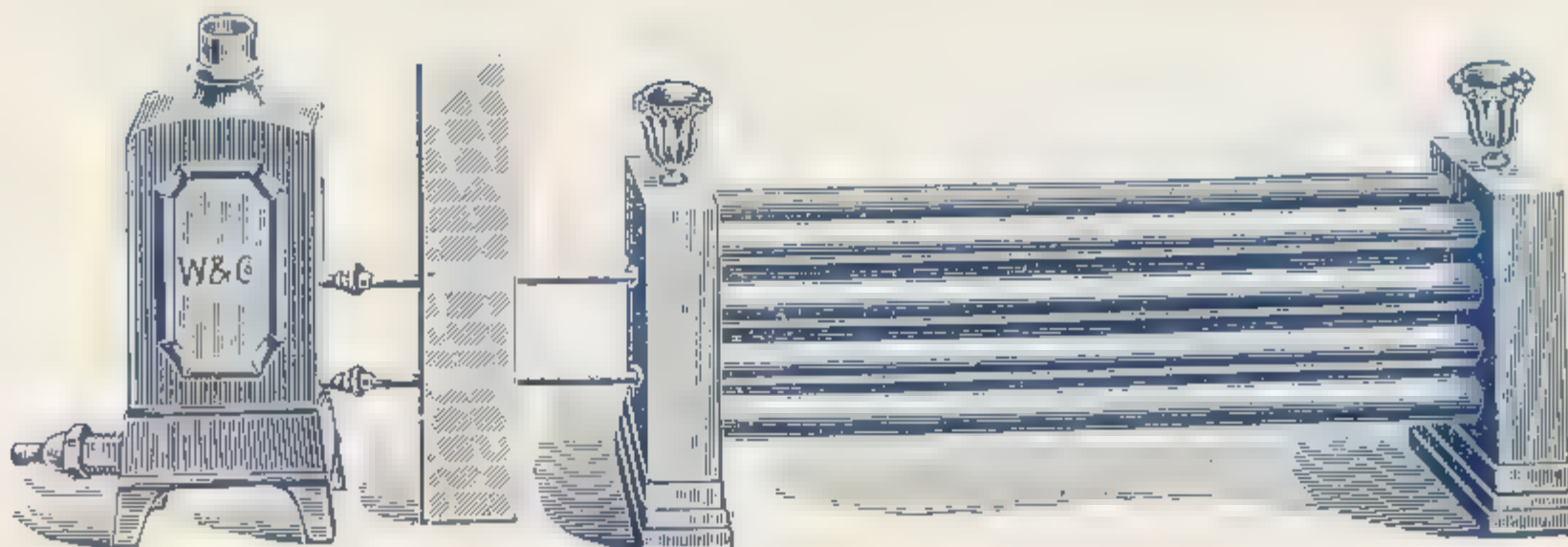
For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



- No. B74.—Extreme length of Hot-water pipe from socket of branch piece to end of Syphon, 4ft. 6in. Complete with No. B30 Boiler and Fittings, as shown on drawing £5 12 6
- No. B75.—Extreme length of Hot Water Pipe, from socket of branch piece to end of Syphon, 7ft. 6in. Complete with No. B80 Boiler and Fittings, as shown on drawing £6 18 6



- No. B72.—With a single row of 8 Pipes, 3 feet long between the upright boxes; equal to 30 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B73.—With a single row of 8 Pipes, 6 feet long between the upright boxes; equal to 60 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0



- No. B70.—With a double row of 4 Pipes, 3 feet long between upright boxes, equal to 30 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B71.—With a double row of 4 Pipes, 6 feet long between upright boxes, equal to 60 feet of 2-inch Pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0

WRIGHT'S COOKING UTENSILS.

Specially adapted for Gas Cooking Stoves.

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, and with the wearing parts of strong Copper. They are well finished, and are specially made for standing really hard work.



No. E12 Kettle.
With Copper Bottom.

2 Pints	...	...	2/3 each.
3 "	...	...	2 8 "
4 "	...	...	3/4 "
6 "	...	...	4/3 "
8 "	...	...	4/8 "
10 "	...	...	5/- "



No. E9 Kettle.

With Copper Sides and Bottom.

3 Pints	...	..	3/4 each.
4 "	...	...	3/9 "
6 "	...	...	4/3 "
8 "	...	...	4/8 "
10 "	...	..	5/6 "
12 "	...	...	6/- "



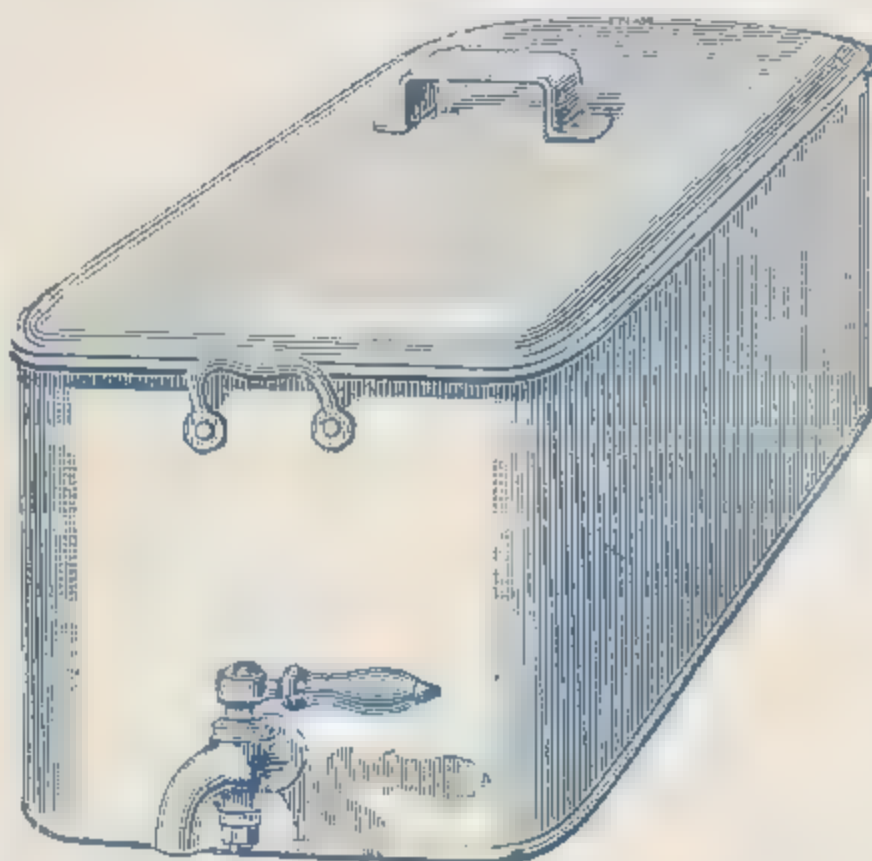
No. E106.

EXTRA STRONG BLOCK TIN STEAMERS, WITH COPPER BOTTOMS.

				Steamers and Saucepans complete.
1 Quart	...	...	...	4/3
2 "	...	...	..	4 9
3 "	...	...	...	6/-
4 "	...	...	...	7/-
5 "	...	...	...	8 6
6 "	...	...	...	9/6

By removing the top compartment this Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS, With Copper Bottoms and Draw-off Cocks with Ebony Handles.



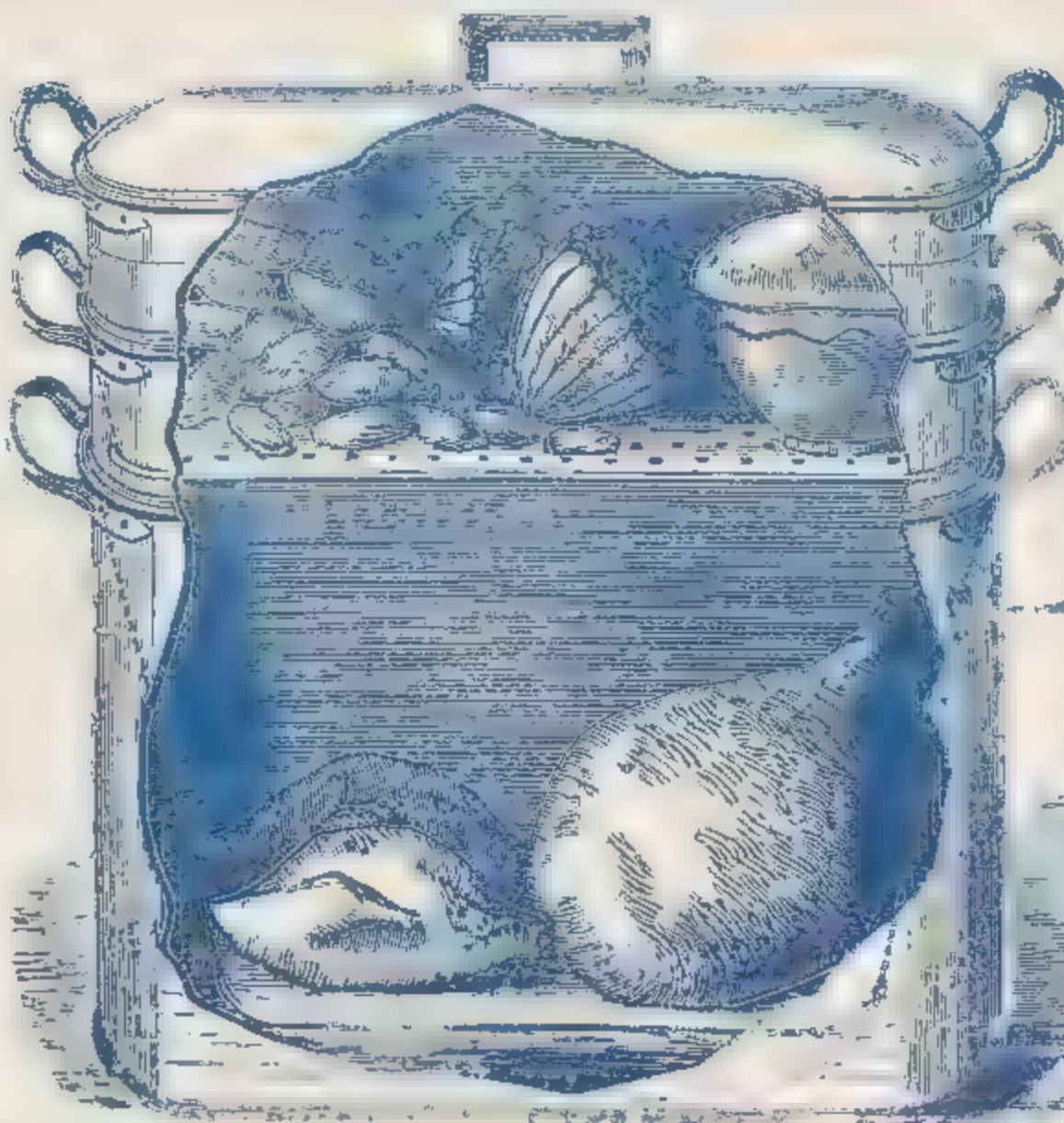
No. E108.

3 Gallon	...	10/6
5 "	...	12/6
7 "	...	14/6

STRONG BLOCK TIN STEAMERS WITH COPPER BOTTOMS.

A small quantity of water is put into the boiler or outer vessel (A). Ten minutes suffice to boil it, and the gas tap can then be turned down so that the water just simmers. A joint or Poultry is placed in the compartment (B) into which the steam enters through holes near the top.

Vegetables and Pudding may be placed in the topmost vessel (C), and are also cooked by steam at the same time.



PRICES..

No. E100.—16-inch long, 25/-

B No. E101. 18-inch " 30/6

No. E102.—23-inch " 37/6

ENAMEL STEEL COOKING UTENSILS.

These Utensils are confidently recommended for use with Gas Stoves. They are light, cleanly, durable, and not liable to chip.



No. E15. SAUCEPAN, with Lip and Tin Cover.

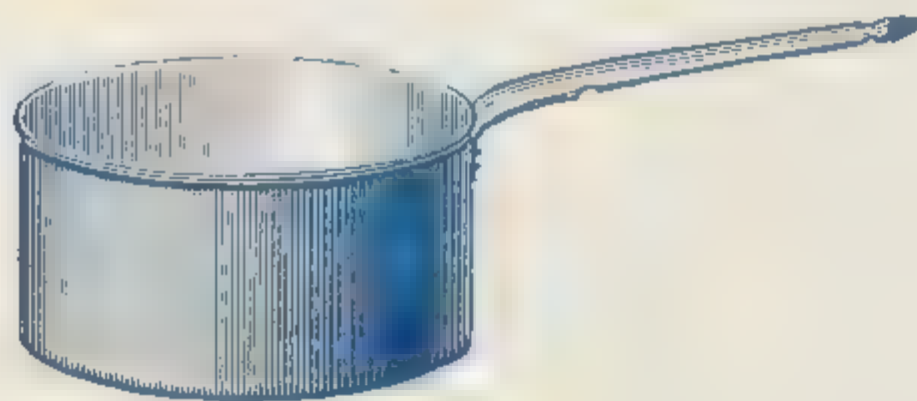
4½	5½	6-inch.
10d.	1/-	1/3



No. E16.

BELLIED SAUCEPAN with Tin Cover.

3	5	7	9	13 pint.
2/6	3/2	4/-	5/-	6.-



No. E17. STEWPAN, with Tin Cover.

2	3	4	5	7	9 pint.
1/1	1/4	1/9	2/-	2/9	3/6



No. E20. PIE DISH.

10	12	13½ inch.
1/3	1/8	2/-

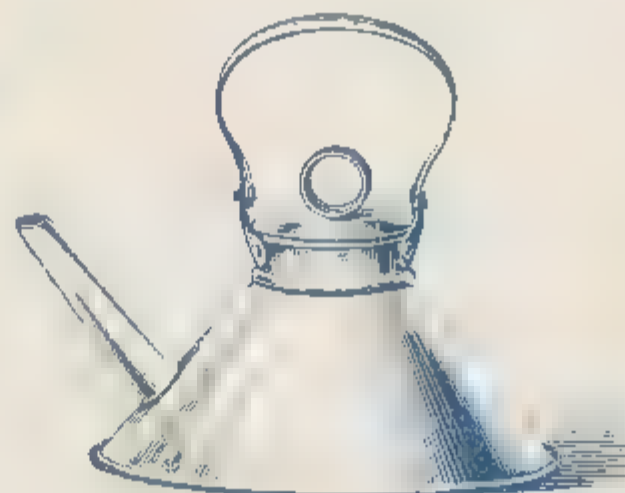
All the Utensils in above column are of ENAMELLED STEEL.

TIN UTENSILS.



No. E6.—This Kettle is intended for those who require a cheap Kettle. It necessarily is not so well finished or so strong as the more expensive ones.

1 Pint ...	8d. each.
2 „ ...	10d. „
3 „ ...	1/- „
4 „ ...	1/2 „
6 „ ...	1/6 „



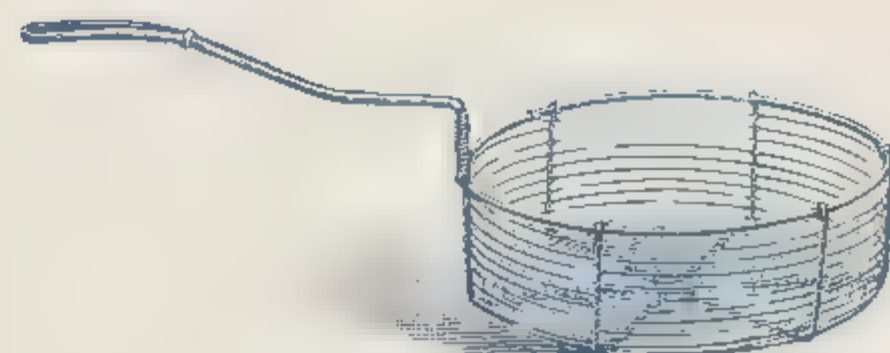
No. E7.—This is a new and cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint ...	10d. each.
4 „ ...	1/4 „



No. E10.—This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart ...	2/- each.
3 „ ...	2/8 „
4 „ ...	3/4 „
5 „ ...	4/2 „



No. E21. TINNED WIRE BASKET, for Frying Fish, &c.

7 inch to fit No. 17 Stewpan, 6 pint, 1/5 each.
8 inch to fit No. 17 Stewpan, 8 pint, 1/7 each.

STRONG COPPER KETTLE.



No. E11.—This Kettle is of extra strength and very superior finish.

2 Pint ...	3/- each.
3 Pint ...	4/3 „

WRIGHT'S GAS BATHS.

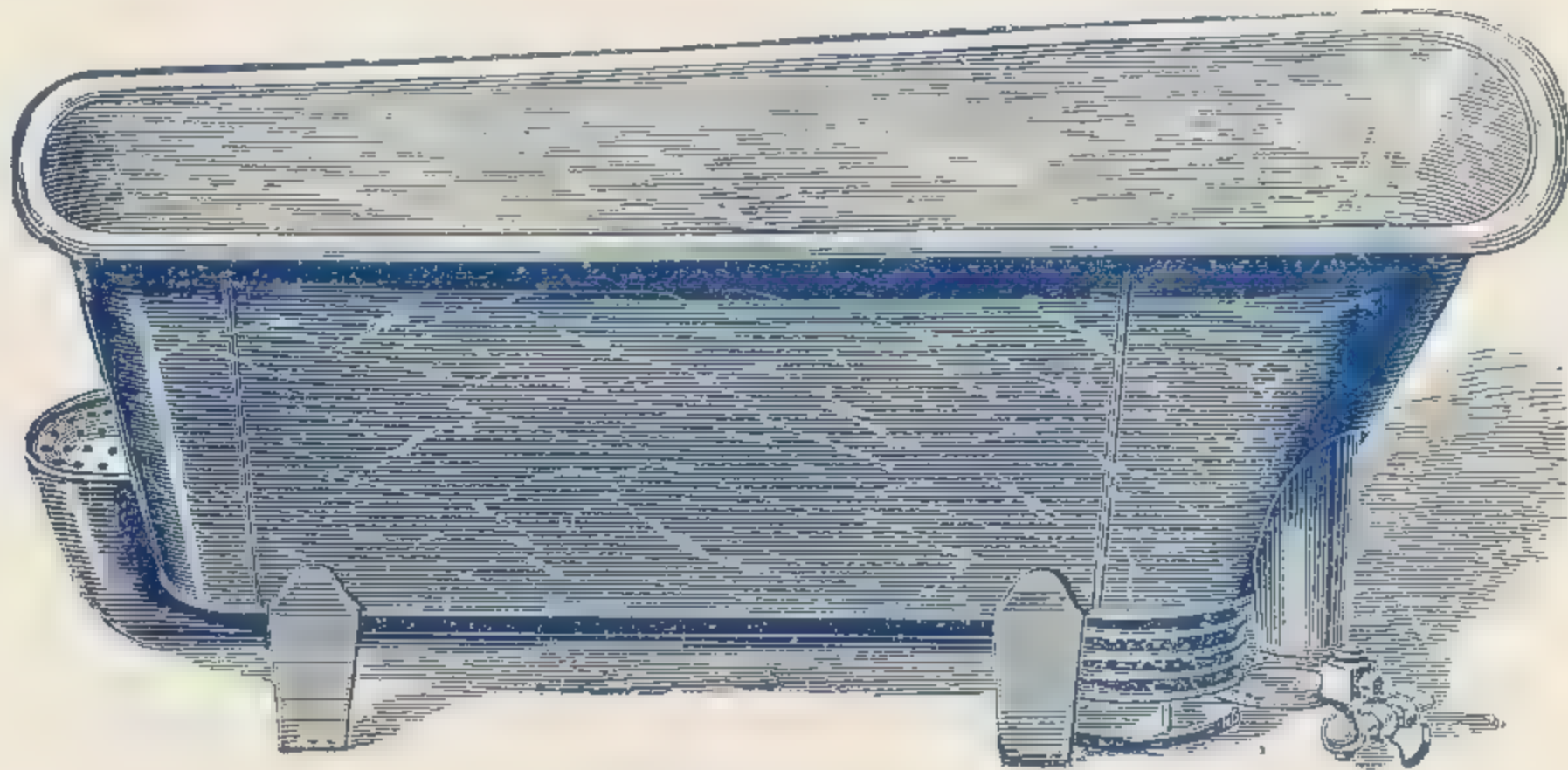
Heated by Gas in forty-five minutes at a cost of $\frac{3}{4}$ d.—Gas at 4s. per 1,000 feet.

The report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute on Gas Baths, says:—

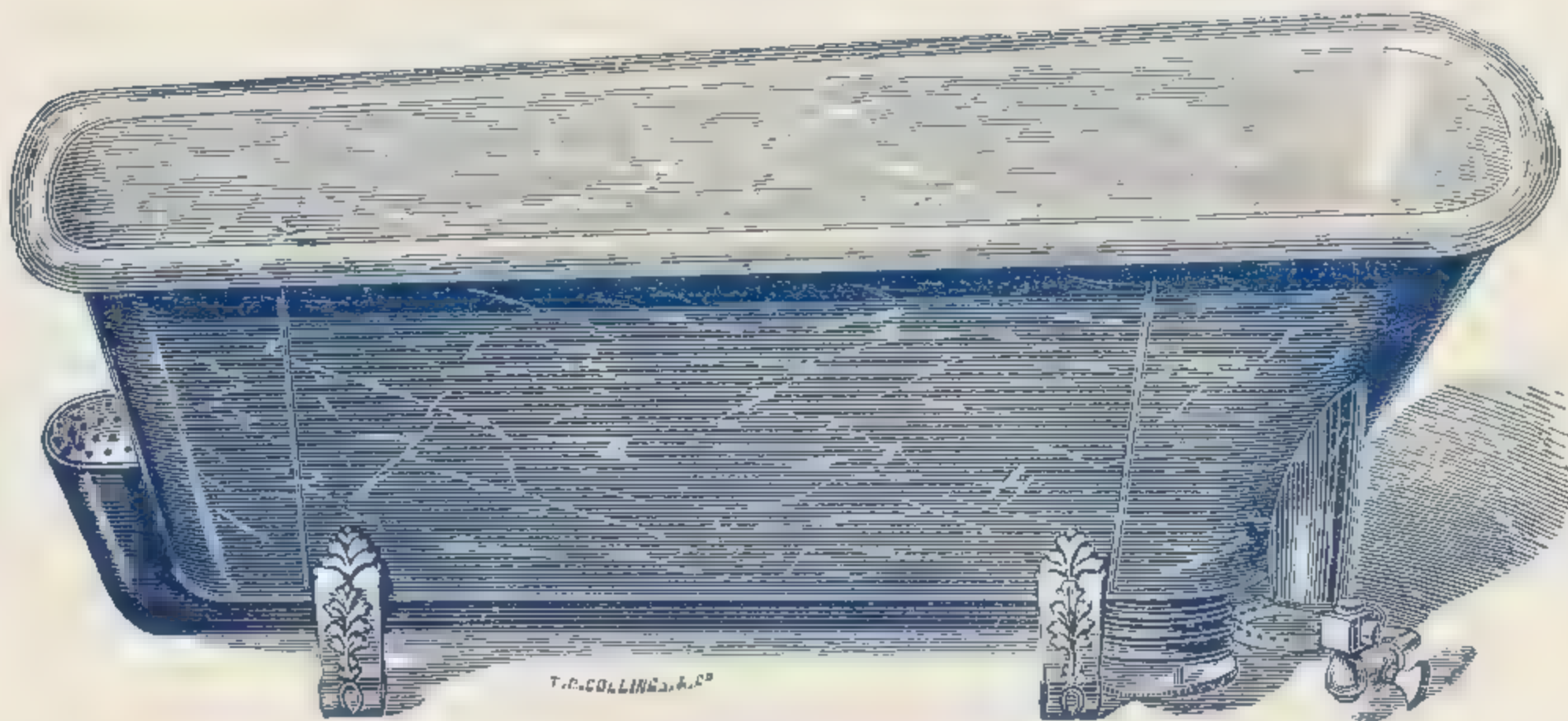
"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June 2nd, 1885, relating to the foregoing Report on "Wright's Gas Baths."

"The results of these tests are all very satisfactory, showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost less than a penny for gas. The percentage of heat utilised is very high, being respectively 82.9, 84.4, 87.3, and 98.4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A701 or A702.



No. A704 or A705.

TESTIMONIAL

The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

Yours respectfully, J. LAWTON.

26, Eastbank Street, Southport, August 27, 1888.

PRICES.

No. A700—5ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c.	£5 0 0
No. A701—Same as No. A700, but stronger, and with more powerful burner, &c.	£6 0 0
No. A702—Same as A701, but with Copper Bottom	£7 7 0
No. A704—5ft. 6in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes	£9 9 0
No. A705—5ft. 6in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with connections for Supply Waste Pipes, &c.	£14 0 0

GAS FIRES AND GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the "best Gas Fires ever made." In the NEW MODELS several improvements have been introduced, and the designs are such as will harmonise with any style of decoration, and are of superior finish. The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top. There is absolutely no smell, and nothing to get out of order. Should any part of these stoves be damaged they can be renewed at the cost of a few pence.

Most of the following patterns can be supplied either with Fibre Asbestos Fire, Metal Fires, or

PATENT INCANDESCENT BALL FIRES,

These latter being the ones that we most strongly recommend.

Special attention is called to these Stoves as being the most perfect Gas Fire Stoves in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made. At the same time they are most economical, no more gas being used than in the ordinary "Metal" Gas Fire

By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 42).

In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron, leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.— EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

A FEW RECENT TESTIMONIALS RESPECTING WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.,
17th September, 1890.

GENTLEMEN,—The Stove supplied was one of the old patterns. I did not like it, as fumes escaped through ornamental brass work on top. I returned same and purchased one of your Gas Fires, "The Queen." They are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves, two at Norwich Road, and two at my Pharmacy as above.—
Yours faithfully, J. JAMES, *Chemist to the Queen.*

24, Trafalgar Square, South Kensington,
September 26th, 1890.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves (the Queen). She has four, and the saving in servants here is enormous, besides other expenses. She will be pleased at any time to show them to intending purchasers if a post card is sent the day before.—I am, Gentlemen, Yours obediently, FLORENCE A. PRESTON.

58, Thistlewater Road, Lower Clapton,
September 23rd, 1890.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.—I remain, Yours truly, W. SYER.

84, Lombard Street, London, E.C.,
20th September, 1890.

DEAR SIR,—We have used, during the past winter, your Metal Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.—Yours truly, C. CANZIANI & CO.

41, Sutherland Street, Pimlico, S.W.,
October 3rd, 1890.

DEAR SIR,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.—Yours very truly, F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.,
September 24th, 1890.

DEAR SIR,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.—I am, faithfully yours, GEORGE RODDIS.

3, Henry Road, Finsbury Park, London, N.

September 23rd, 1890.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results, I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.—Yours respectfully,

ALEX. MULLORD.

<u>Coal Fire lighted</u>	- 3-0 o'clock, Thermometer 38	
	4-15	39
	4-30	40
	5-0	42
	6-0	43
	8-0	45

Same heat continued after.

<u>Gas Stove Fire lighted</u>	4-15 o'clock, Thermometer 51	
	4-30	54
	4-45	55
	5-0	56
	5-15	58
	5-30	60

Same heat continued after.

142, Strand, London, W.C.,
September 23rd, 1890.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.—We are, Gentlemen, Yours faithfully,

H. GAZE & SON.

8, Irish Street, Whitehaven, April 13th, 1889.

Sir,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.



WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



No.	Height.	Width.	Width of Fire.	Quality O.	Quality P.	Quality R.
				Best Finish with Three Top Panels Best Vict. Bronzed.	Best Finish with Sides, Top, and Canopy, Best Victoria Bronzed.	The whole stove Best Victoria Bronzed.
B 2047	Inches. 29	Inches. 20	Inches. 8½	55/-	70/-	100/-
B 2048	30½	22½	10	67/-	82/6	115/-
B 2049	31½	25½	13	80/-	95/-	130/-

Fenders for above as shown on sketch. Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 16s. 6d.

Illustration shows No. B. 2047, quality P. at 74/-. With Fender, 16/6 extra.

NOTE.—These Stoves can now be fitted with our Patent "Twin" Burner or with our Patent "Safety" Burner at extra charges of 7/6 and 5/- each respectively.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Quality S.

No.	Height.	Width.	Width of Fire.	The whole Stove Electro Bronzed in Gold and Silver.
B 2047	Inches. 29	Inches. 20	Inches. 8½	115/-
B 2048	30½	22½	10	130/-
B 2049	31½	25½	13	145/-

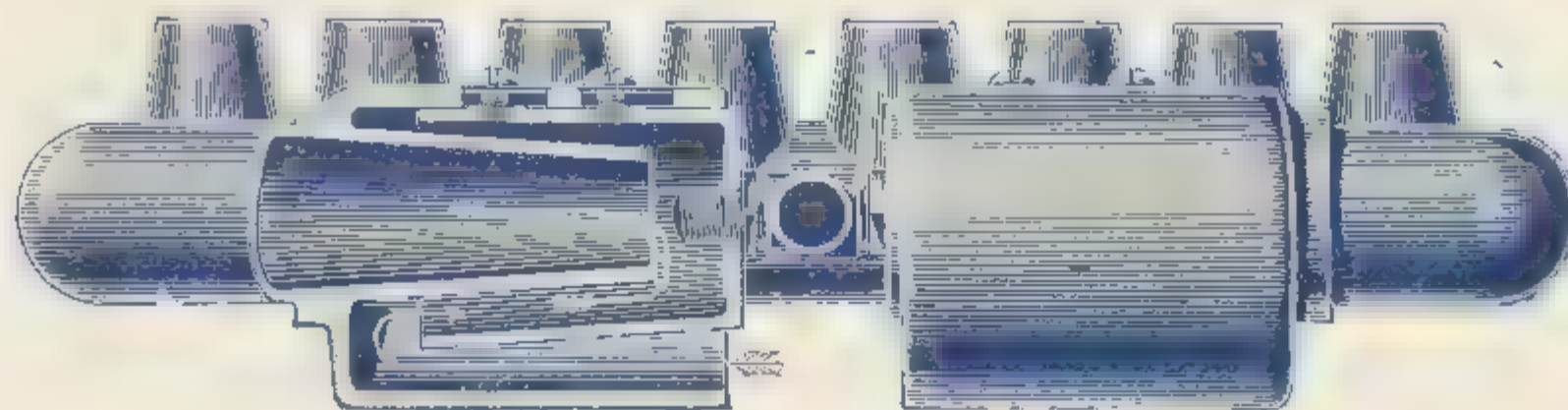
Fenders for above; Berlin Blacked, 6s. 6d. each. Best Electro Bronzed, 16s. 6d.

Illustration shows No. B. 2047, quality S. at 119/-, without Fender.

NOTE.—These Stoves can now be fitted with our Patent "Twin" Burner or with our Patent "Safety" Burner, at extra charges of 7/6 and 5/- each respectively.



WRIGHT'S PATENT "SAFETY" GAS BURNER.

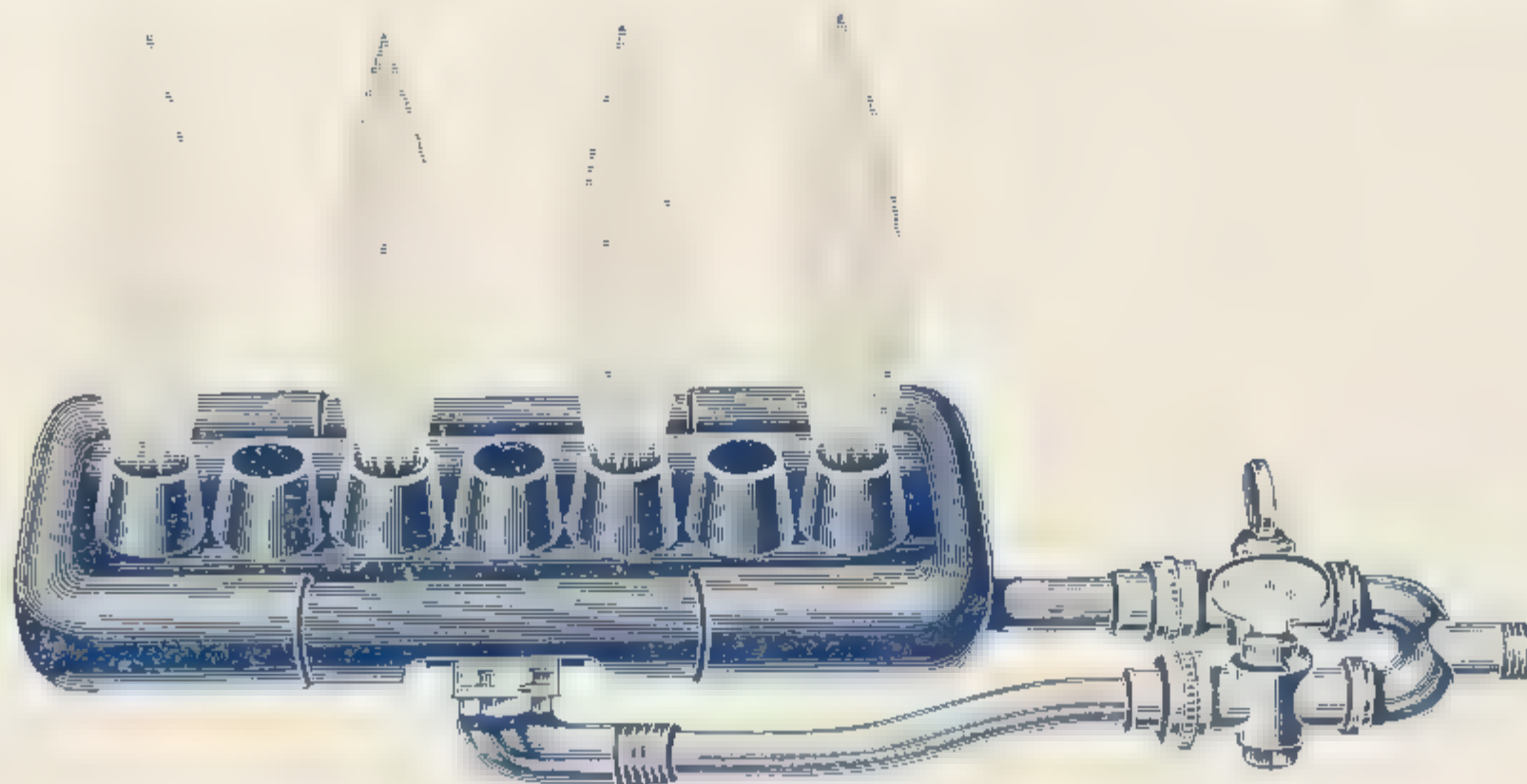


No. B712.

This Burner was introduced to meet a demand for a Burner not liable to fire back. We introduced it with hesitation, feeling that whilst this object would be as nearly as possible attained, yet that there would be attendant disadvantages inherent to all Burners designed with this object. We continue to make it, but do not recommend its adoption.

Our "Twin" Burner, No. 714 (see below), we strongly recommend.

WRIGHT'S PATENT "TWIN" BURNER FOR GAS FIRES.



No. B714.

The above burner is constructed in two parts, each controlled by a separate tap. The full fire can be lighted, or, if it is desired to reduce the heat, each alternate jet can be shut off by turning one tap, thus still leaving a glowing fire with only about half the consumption of Gas. This manner of reducing the fire is much to be preferred to turning low the whole of the burners. The latter method often causes the burner to "light back," the efficiency of the burner is lessened, and the cheerful appearance is sacrificed.

It can be fitted to any of the following fires:—

Nos. 2047, 2048, 2049, 2228, 2798, 2821, 2823, 2825, 2826, 2827, 2829, 2845, 2846, 2847, 2855, 2856, 2884 and 2887.

PRICE, extra complete, with special Duplex tap as shown 7/6 each.

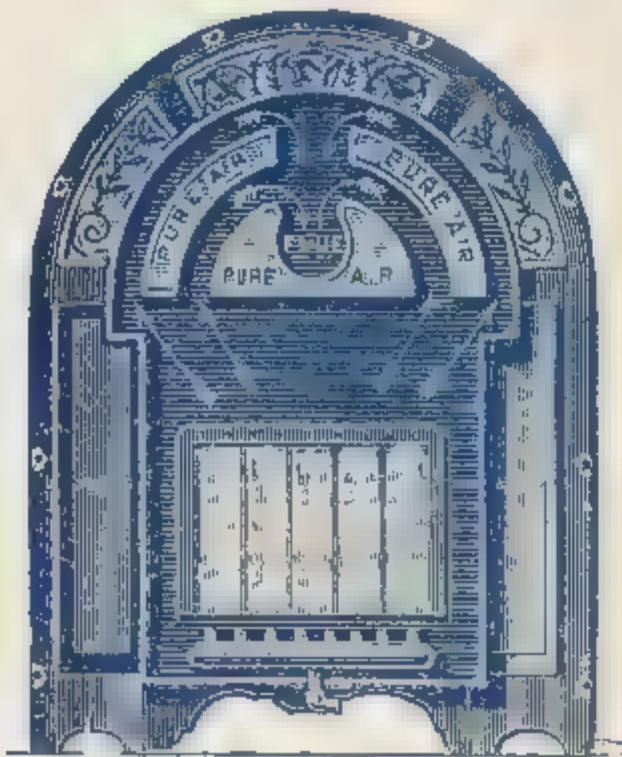
WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE QUEEN," (NEW DESIGN).



Showing Stove with Fender and
with Tile Side Panel Metal Fire.



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

The great success attained by our "Queen" Stove has induced us to get out a still more beautiful design (as shown above), and we can confidently recommend this Stove as by far the best in the market, both as regards design, finish, heat produced, and general effectiveness.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only. For prices, &c., see opposite page.

TESTIMONIAL.

PADIHAM AND HAPTON LOCAL BOARD,
PADIHAM, August 30th, 1892.

GENTLEMEN,

The "Queen" Gas Fire supplied by you I have tested for over a year. It is an excellent fire and not, like those previously sent by other Manufacturers, an ornamental gas waster. It is the best substitute I have yet seen for a coal fire, and gives off a great amount of heat.

Yours truly,

THOS. PATE.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE "QUEEN."

SIZES.					PRICES.						
No.	Description.	Height	Width.	Width of Fire.	M quality.	N quality.	O quality.	P quality.	R quality.	S quality.	T quality.
		Inches.	Inches.	Inches.	Best Finish Stoved and Polished.	Ditto, with Tiled Side Panels *	Best Finish with three Top Panels Best Victoria Bronzed.	Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.	The who'e Stove Electro Brassed and relieved in Silver.	With Tiled Side Panels and 3 Top Panels Best Victoria Bronzed. *
B47	Metal Fire	29	20	8½	45/-	57/6	55/-	70/-	100/-	115/-	67/6
B2047	Ball Fire										
B48	Metal Fire	30½	22½	10	55/-	67/6	67/-	82/6	115/-	130/-	79/6
B2048	Ball Fire										
B49	Metal Fire	31½	25½	13	65/-	77/6	80/-	95/-	130/-	145/-	92/6
B2049	Ball Fire										

Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.
Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Fenders for above as shown on Sketch. Berlin Blacked, 6/6 each. Best Electro Bronzed, 16/6.
Special Nickel-Plated Trivet, 2/- each extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

NOTE:—All these Stoves can now be fitted with either our Patent "Twin" Burner at 7s. 6d. each.
(See particulars on page 45).

WRIGHT'S PATENT INCANDESCENT GAS FIRE, "THE EMPRESS."

REGISTERED.



No. B2855.



No. B2856.

This Stove has been designed to meet the demands for a similar Stove to our "Queen" Stove, but with a square top.

It is fitted with our latest improved arrangement for utilizing the waste heat (as in the "Queen" Stove), is finished in the very best style, and is without doubt the best and most beautiful Stove ever placed on the market.

SIZE OF STOVE.

31 in. high $\times$ 22½ in. wide.

Width of Fire, 10 in.

Height to Top of Flue, 20 in.

Dia. of Flue, 4 in.

This Stove is fitted with Interior Hot Air arrangement, as shown in section on page 42.

PRICES.

	A quality.	B quality.	C quality.	E quality.	F quality.	G quality.	H quality.
	Best Finish, Stoved and Polished.	Best Finish, with Electro Bronzed Pillars.	Best Finish, with Pillars and Top Panel Electro Bronzed	Best Finish, with Pillars Top Panel, and Canopy, Electro Bronzed.	The whole Stove best Victoria Electro Bronzed.	With best Burmantoft Ware Column, instead of Iron.	The whole Stove best Electro Bronzed and relieved in Nickel.
No. B2855	65/-	80/-	85/-	95/-	130/-	—	145/-
No. B2856	70/-	85/-	90/-	100/-	135/-	105/-	150/-

Special Trivet, Nickel Plated, extra, 2/- each.

NOTE :—These Stoves can now be fitted with either our Patent "Twin" Burner (See particulars on page 45), at an extra charge of 7s. 6d. each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Design. No. B2858, with Tile Panel.

This Stove is made with specially low Flue, suited for modern Tile Register Grates.

It is one of the best designs ever introduced. It is not made in the ordinary common finish, but in two qualities of better finish only.

It can be had either with iron panel or with a three tile panel (12 in. by 4 in.) above hood. The latter is strongly recommended.

The Stove has been specially designed with the fire placed as low as possible, so as to thoroughly warm the *floor* of room.

SIZE OF STOVE.

24 in. high × 19 in. wide.

Width of fire, 10 in.

Height from floor to top of flue, 14½ in.

PRICE.

In stove enamel	...	...	...	...	...	...	24/-
Ground, polished, and best stove enamelled	...	...	...	...	...	...	33 -
If with three tile panel, 12 in. by 4 in.	...	...	...	...	...	...	2/- extra.
If with sheet-iron back to form hot air chamber	...	...	...	...	...	...	3/- "
Nickel-plated Trivet	...	...	...	...	...	...	2/- "
Adjustable Elbow (which can be set to any angle) to fit above Stove	...	...	...	...	...	...	1, 10½ "

For Stands for above, see page 77.

For Kettle for above, see page 78.

WRIGHT'S PATENT INCANDESCENT FIRES.



No. B1850.

This Stove, tapering from front to back, is specially constructed to fit into the fire place of Ordinary Register Grates, the bars being removed where practicable. All Stoves are fitted with two nozzles, one on the top and one at back, either of which may be used at pleasure.

PRICES.

No.	Description.	High.	Wide.	Deep.	Price.
B1850	Metal Fire ...	16 inch	11 inch	5 inch	18/-
B2850	Ball Fire ..				
B1852	Metal Fire ..	16½ inch	13 inch	5 inch	23/-
B2852	Ball Fire ...				

Nickel-plated Trivet, 2/- extra.



No. B205

REDUCED PRICES.

No.	Description.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on.	Bore of Gas Pipe required.	PRICE Complete with Nickel-Plated Trivet.
B205	In Asbestos ...	13½ in.	12½ inch	7 inch	12 ft. sq.	10 c. ft.	¾ inch	10/6
B1205	In Metal Gas Fire							
B207	In Asbestos ...	15½ in.	14½ inch	9 inch	14 ft. sq.	18 c. ft.	½ inch	14/6
B1207	In Metal Gas Fire							
B208	In Asbestos ..	17½ in.	17 inch	10 inch	16 ft. sq.	20 c. ft.	½ inch	21/-
B1208	In Metal Gas Fire							

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 1/9 each.



New Design. No. B2801.

PATENT BALL FIRE.

PRICE (including Nickel-plated Trivet).

Patent Ball Fire.	High.	Wide.	Width of Fire.	Ground and Stove Enamelled.	Ground, Polished and Best Stove Enamel.
B2801	13½ in.	13 in.	7 in.	12/6	15/-
B2803	15½ in.	15 in.	9 in.	14/6	18/-

A very cheap and effective Stove. Made only with Ball Fire. The better quality is the most strongly recommended.

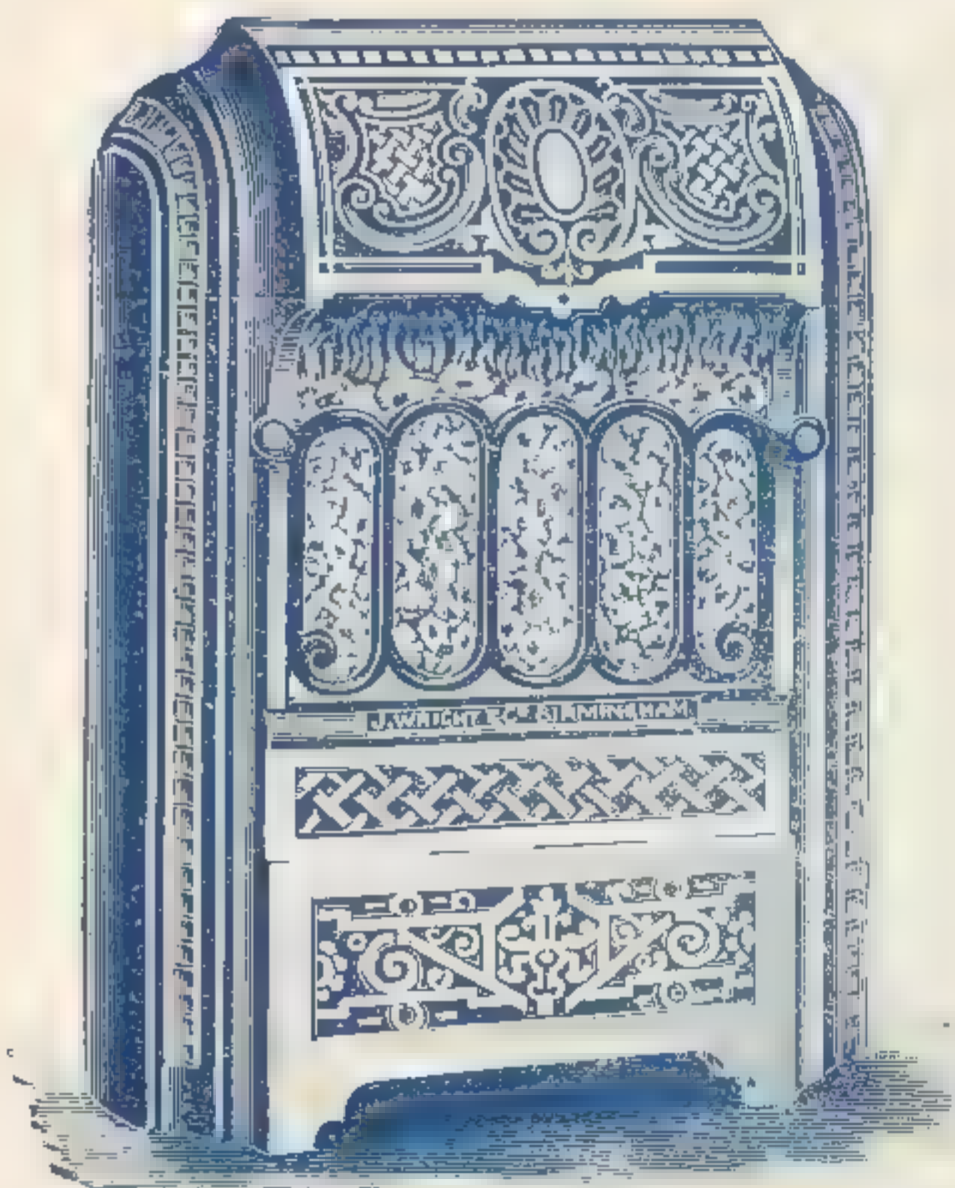
Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Stands for any of above see page 77.

Special Kettle for any of the above:—Bright Tin, 1/4; Special strong quality, 1/2. See page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Design. No. B2835.

PATENT BALL FIRE.

Patent Ball Fire.	Wids.	High.	Width of Fire.	Ground, Polished and Best Stove Enamel.
B2835	13 in.	18 in.	8 in.	17/6
B2834	16 in.	21 in.	10 in.	23 6

This is a beautifully finished Stove. It is made similar to our 2834 Series, but made specially high, the Fire being well raised from the floor, so that without the use of a Fender, it is very suitable for Bedrooms and Rooms where required to entirely close in the register fire opening.

Nickel-plated Trivets, 2/- extra. All Stoves sent complete with Trivet, unless specially ordered to the contrary.



New Design. No. B2834.

REDUCED PRICES.

Ball Fire.	Wids.	High.	Width of Fire.	Price, Ground, Polished, and Best Stove Enamelled.
B2834	13 in.	14½ in.	8 in.	13 6
B2836	16 in.	18 in.	10 in.	18, 6

Nickel-plated Trivets, 2/- extra. All Stoves sent complete with Trivet unless specially ordered to the contrary.

A very beautiful design, and made only in the best finish. Made only with Patent Ball Fire.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1 9 each.

For Stands for above, see page 77.

For Kettles for above, see page 78

WRIGHT'S INCANDESCENT GAS FIRES.

REGISTERED.



No. B2884.

Having been asked for a similar Stove to our B1845, but with square top, we have designed this to meet the demand, and have every confidence in recommending it as most effective. This Stove is only made in best finish.

SIZE OF STOVE.

22 in. high $\times$ 17½ in. wide.	Width of Fire, 8 in.
Height to top of flue, 14 in.	Dia. of flue, 3 in.
	Suitable for room 16 feet Square.

PRICES

Ground and Polished all over, best Stove Enamelled (without back)	...	...	...	23/-
Ditto, with sheet iron back to form hot-air chamber...	...	...	...	26/-
Best Victoria Electro Bronzed, price	...	...	...	30/- extra

Special Nickel Plated Trivet can be had at 2/- extra.

NOTE :—This Stove can now be fitted with our Patent "Twin" Burner (See particulars on page 45) at an extra charge of 7s. 6d. each.

WRIGHT'S INCANDESCENT GAS FIRES.

REGISTERED.



No. B2887.

This Stove is similar to No. B2884, but with square canopy. It is finished in the best possible style, and is most suitable for Libraries, etc., where a neat and good looking article is required.

SIZES.

22in. high $\times$ 17½in. wide; width of Fire, 8in.; height to top of Flue, 14in.

Diameter of Flue, 3in.; Suitable for room 16 feet square.

PRICES.

Ground and Polished all over and Best Stove Enamelled (without back)	...	23/-
Ditto, with Sheet Iron back, to form hot-air chamber		26/-
Best Victorian Electro-Bronzed, price		30/- extra

Special Nickel-Plated Trivet can be had at 2/- extra.

NOTE :—This stove can now be fitted with our patent "Twin" Burner (*See particulars on page 45*) at an extra charge of 7s. 6d. each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



New Sizes. No. B2841.

Made with Ball Fire only.

Having been repeatedly asked for a smaller size of our celebrated No. 1845 Stove, as shown on next page, we have introduced two smaller sizes, with a slight alteration in the design.

These two smaller sizes are only made with our Patent Ball Fire. They are made only in best finish.

Price complete with Nickel-plated Trivet.

Ball Fire Stoves.	High.	Wide.	Width of Fire.	Ground, Polished, and Best Stove Enamelled.
B2841	19 in.	16 in.	7 in.	21/-
B2843	21 in.	17 in.	8 in.	22, 6

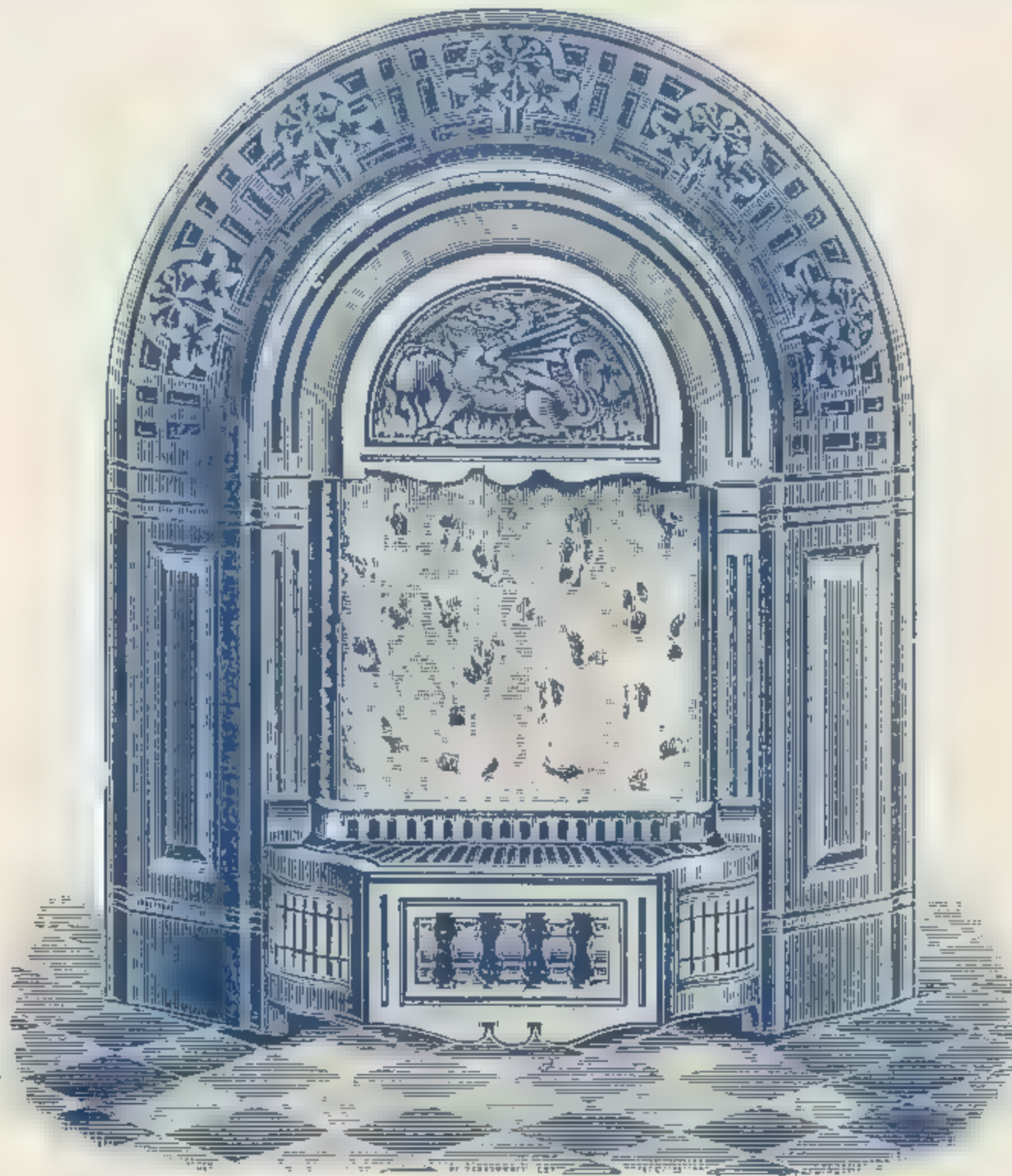
If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) for Stove No. B2841, 1/7½. For B2843, 1, 9.

For Stands for above, see page 77.

For Kettles for above, see page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1845.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price. These Stoves are only made in best finish.

They can be had either with Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

REDUCED PRICES.

No. of Stove.	Description.	High.	Wide.	Width of Fire.	Ground, polished and best stove enamelled.
B1845 B2845	Metal Fire } Ball Fire }	22 in.	18½ in.	8½ in.	24/6
B1846 B2846	Metal Fire } Ball Fire }	24 in.	20 in.	10 in.	26/-
B1847 B2847	Metal Fire } Ball Fire }	26½ in.	21½ in.	12 in.	32/6

These Stoves are made complete with Majolica Fender Trivet, but, if desired, a nickel-plated Trivet can be had in addition at 2/- extra.

If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

EVERY STOVE GUARANTEED.

Special Kettle for the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 78

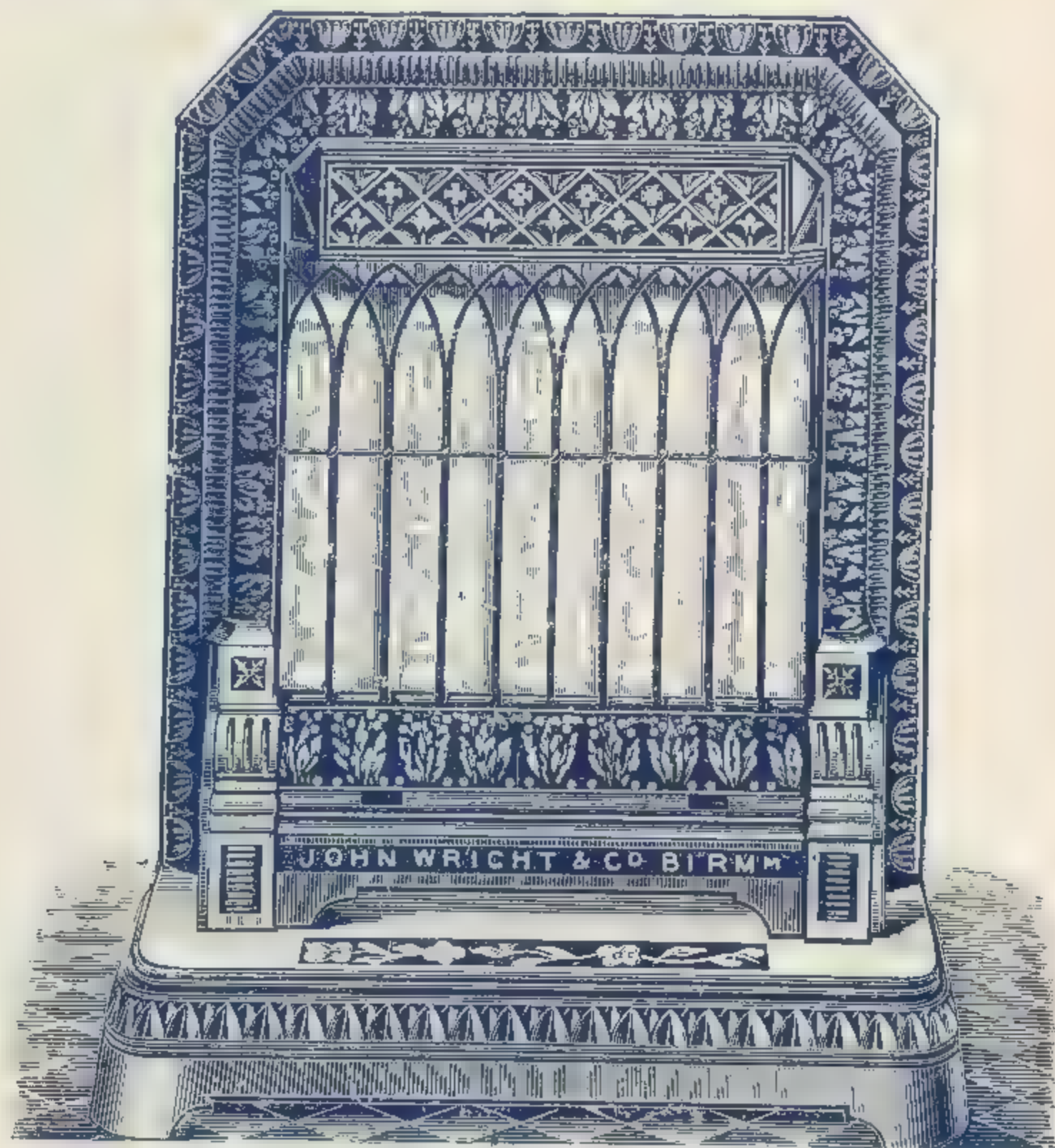
NOTE.—These Stoves can now be fitted with our Patent "Twin" Burner at 7s. 6d. each. (See particulars on page 45).

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

REDUCED PRICES.



No. B2209. (Ball Fire).



No. B1211. (Metal Fire). Shown on Stand.

The design is chaste, suitable for sitting rooms, bedrooms, libraries, offices, &c. The gas can either be connected from right or left-hand side, there being no unsightly projections of the burner at the side

No.	Description.	Width of Stove.	Height.	Height with Fender.	Width of Fire.	Suited for Room (about)	Gas consumption per hour when full on.	Bore of Gas-supply Pipe.	Diameter of Flue.	Height from floor to centre of Flue.	PRICE, without Trivet.	Stand for ditto, fitted with Fair-ence Tile.
B209	Asbestos Fire	13½ in.	15½ in.	19 in.	8½ in.	16 ft. sq.	24 c. ft.	½ in.	2½ in.	13½ in.	14/6	7/-
B1209	Metal Fire											
B2209	Ball Fire											
B211	Asbestos Fire	15 in.	17 in.	20½ in.	10 in.	18 ft. sq.	26 c. ft.	½ in.	3½ in.	14½ in.	18/6	9/-
B1211	Metal Fire											
B2211	Ball Fire											
B213	Asbestos Fire	17½ in.	19 in.	22½ in.	12 in.	20 ft. sq.	30 c. ft.	½ in.	3½ in.	16½ in.	24/-	9/-
B1213	Metal Fire											
B2213	Ball Fire											

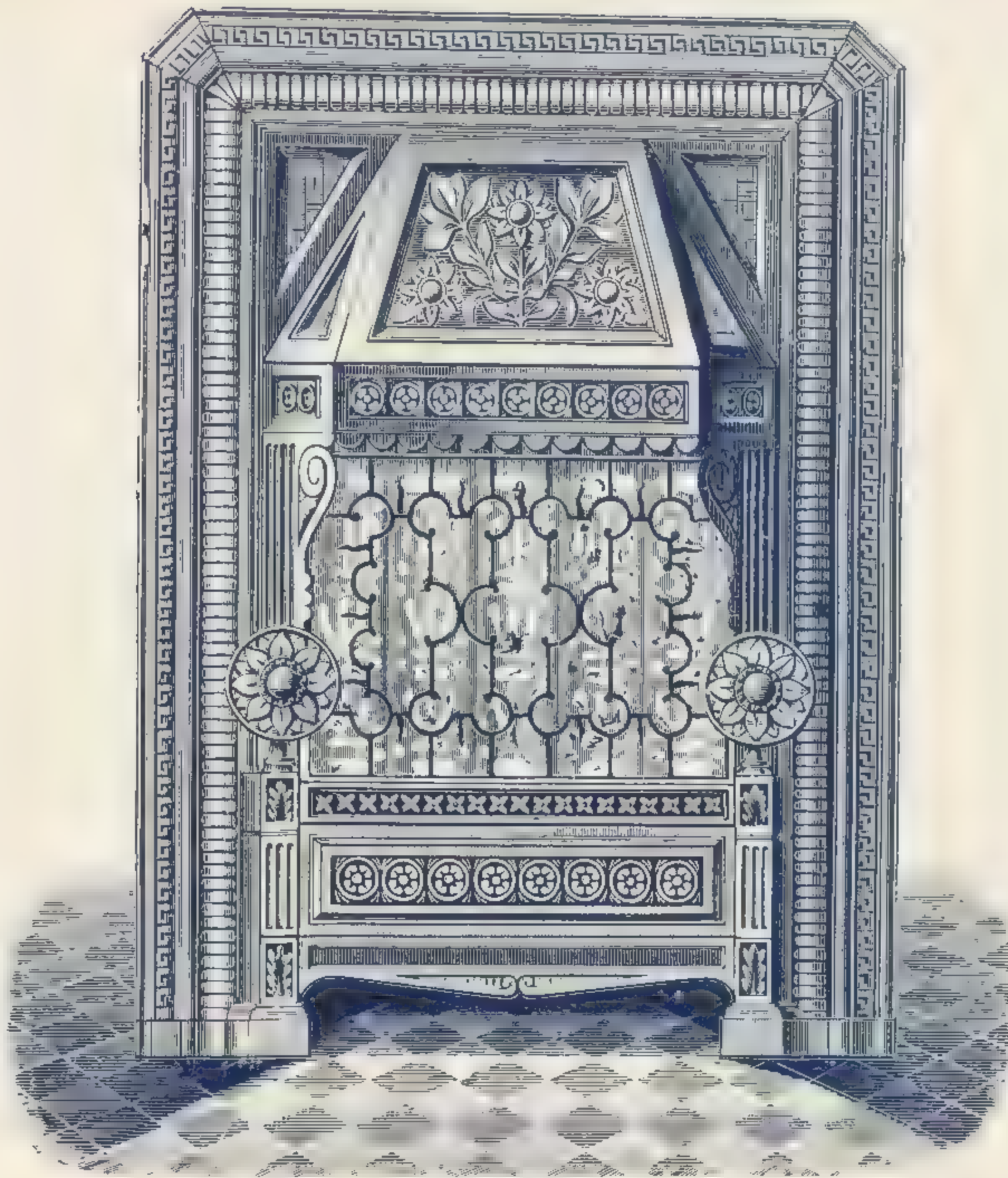
Special Nickel-Plated Trivet, 2s. extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1 6 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 78.
Stands for above see page 77.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B1861.

This design has obtained great popularity. It is specially arranged to stand in front of the fire grate, and, when so used, the open space of the Fire Grate should be closed with a piece of sheet iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. It is fitted with our silent burner, which can be connected from either the right or left-hand side of Stove.

			Size. High. Wide.	Price.	Price, with Faience Tile in Hood.
*B2859	Ball Fire	Fine Cast	27 x 20		35/-
B1860	Metal Fire	Fine Cast	29 22	35/-	40/-
B2860	Ball Fire				
B1861	Metal Fire	Polished and best finished with	29 x 22	45/-	50/-
B2861	Ball Fire	Brass Dogs			

* This Stove is only made with Ball Fire and with Faience Tile in Hood. It is also fitted with our Patent Majolica Fender without extra charge.

Special Nickel-Plated Trivet, 2/- extra.

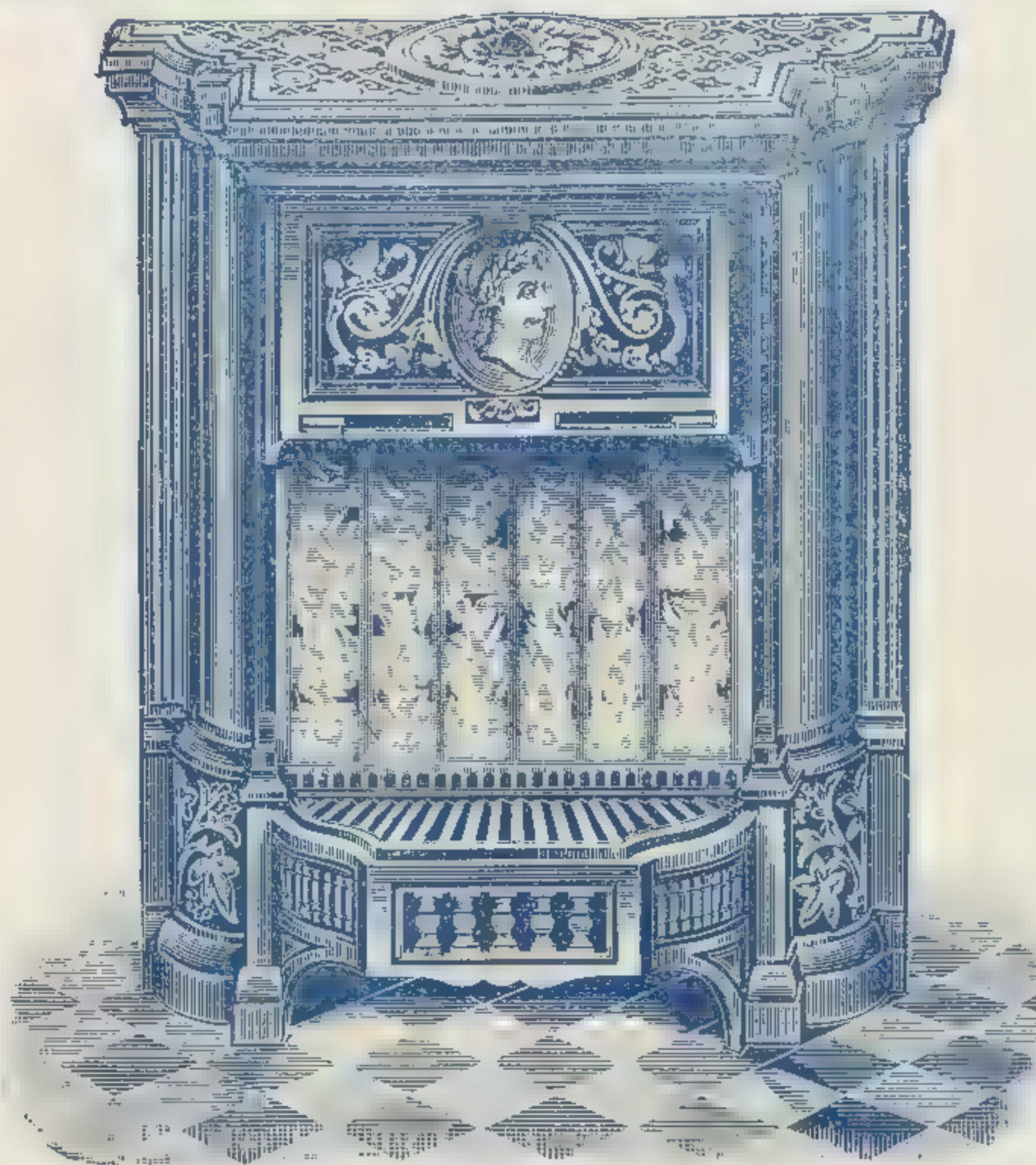
All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

EVERY STOVE GUARANTEED.

For Stands for above, see page 77. For Kettles for above, see page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



Nos. B1821, 1823 and 1825.

This Stove is of a very beautiful design, and is an ornament to any room. It is made with a flat top, so that, if required, food or a kettle can be heated on the top, thus making it specially suitable for nurseries, &c. When open top is required, same should be stated on order.

It is made with Wright's Patent Majolica Fender (as shown on drawing), by which the heat is reflected into the room.

These Stoves are made with either Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

No. of Stove.	Description.	High.	Wide.	Deep,	Price, without Trivet.
*No. B1219	Metal Fire ..	16 in.	14 in.	5½ in.	18/-
*No. B2219	Ball Fire ...				
No. P1821	Metal Fire ...	21 in.	17 in.	7 in.	24/-
No. B2821	Ball Fire ...				
No. B1823	Metal Fire ...	24 in.	19 in.	7 in.	30/-
No. B2823	Ball Fire ...				
No. B1825	Metal Fire ...	25 in.	19 in.	7½ in.	35/-
No. B2825	Ball Fire ...				

* A cheaper form of stove than above drawing and without majolica fender.

The three larger sizes can now be had with a boiling burner on top, with separate taps, &c., at 15/- extra.

Special Nickel-Plated Trivet, 2 - extra.

Adjustable Elbow (which can be set to any angle) to fit these Stoves, 1/7½ to 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for the above :—Bright Tin, 1/4; Special strong quality, 2/-. See page 78.

Stands for above see page 77.

NOTE:—The following Stoves can now be fitted with our Patent "Twin" Burner at 7s. 6d. extra each:
Nos. 2821, 2823, 2825. (See particulars on page 45).

WRIGHT'S PATENT INCANDESCENT GAS FIRES. "NURSERY STOVE."

NEW DESIGN



No. B2827. (Registered.)

This Stove is introduced to meet the demand for an effective but cheaper Nursery Stove than our No. B2829, shown on page 56. It is fitted with a boiling burner on top, controlled by an independent tap, so that either the fire or boiling burner can be used separately, this being a great economy where the fire is not required.

SIZES AND PRICES.

	Height.	Width.	Width of Fire.	Size of Flue.	Height of centre and flue from floor.	PRICE.
						Ground and polished and best stove enamel ed.
B2826	19 in.	19 in.	8 in.	3 in.	19 in.	27/6
B2827	22 in.	19 in.	8 in.	3 in.	19 in.	32/6

These Stoves can be finished in Best Victoria Electro Bronze at the following extra charges, B2826, 20/-; B2827, 25/-

Special Nickel-Plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

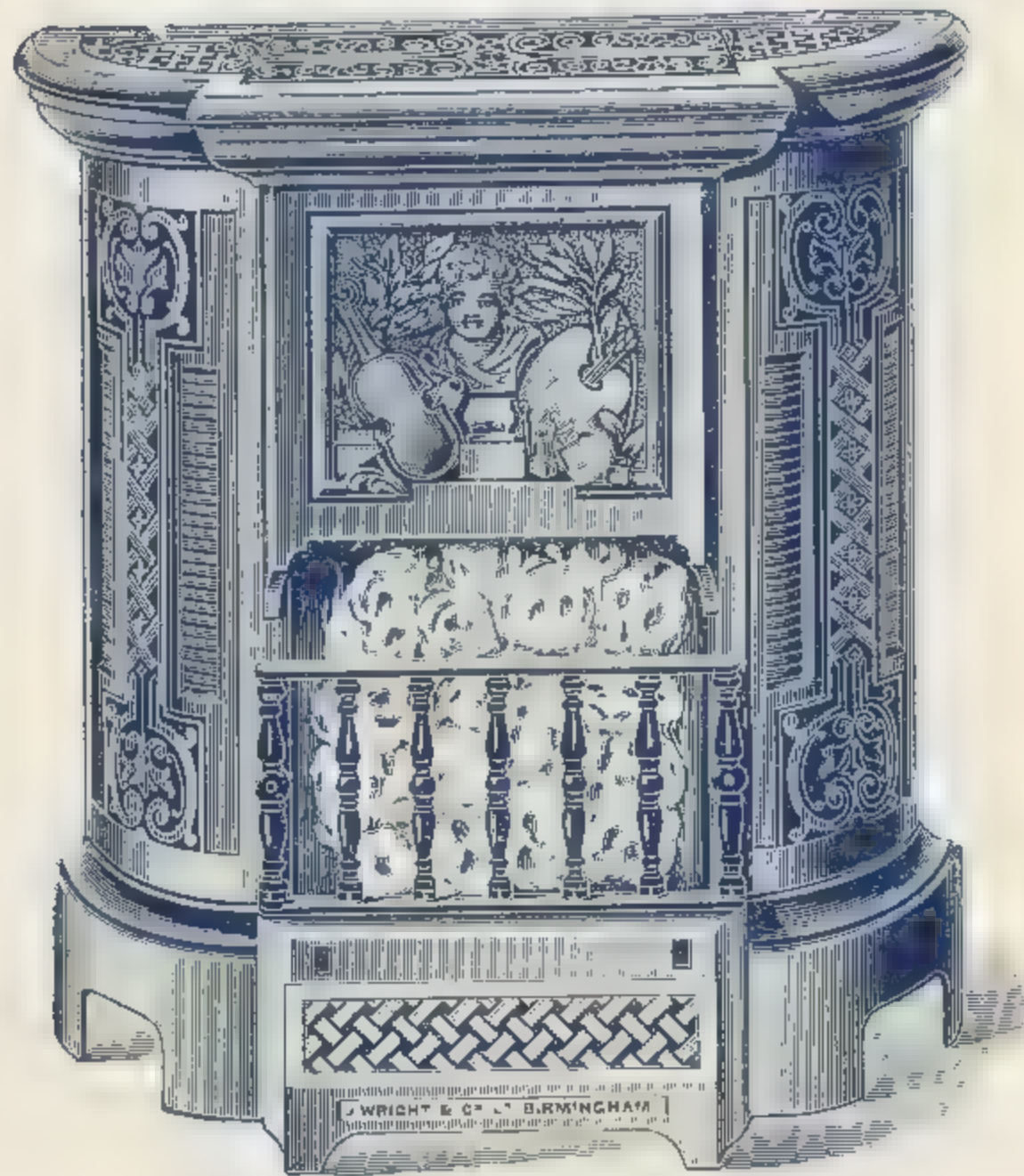
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

NOTE.—These Stoves can be fitted with our Patent "Twin" Burner at 7 6 extra each. (See particulars on page 45.)

For utensils for use with the above Stoves see pages 40 and 41.

WRIGHT'S PATENT INCANDESCENT GAS FIRES. "NURSERY STOVES."

NEW PATTERN.



No. B2829. (Registered.)

This is a vast improvement on the Nursery and similar Stoves now on the market, and is, we believe, exactly what is wanted in Nurseries, Bedrooms, Offices, &c., where hot water or milk is required; or food warmed very quickly.

The whole of the top of the Stove comprises a compact oven, which, although surrounded by the heat from the fire, is absolutely protected from the fumes. The oven is got at by simply lifting a portion of the top of the Stove, which can be replaced whilst the food is being warmed.

SIZE OF STOVE.

21 inches high by 19½ inches wide.
Height to centre of flue, 18½ inches.

Width of Fire, 8 inch.
Size of flue, 5 inches by 2 inches.

PRICE

Ground and polished all over and best stove enamelled £1 15s. 0d.

Special Nickel-Plated Trivet, 2/- ex.ra.

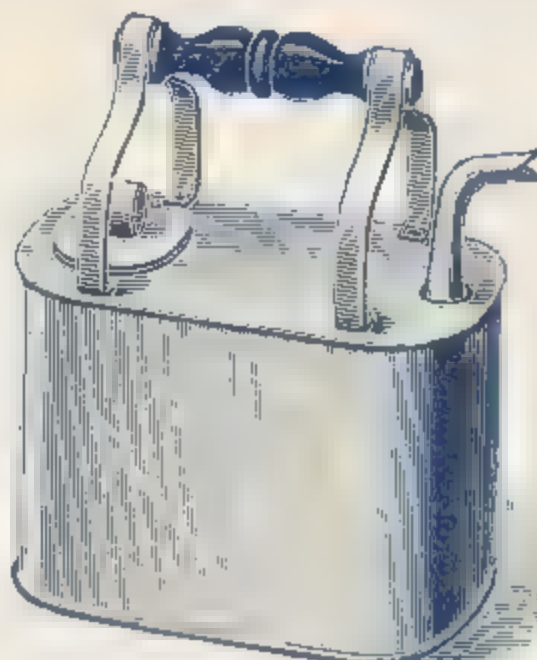
All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

NOTE :—This Stove can be fitted with our Patent "Twin" Burner at an extra charge of 7/6 each.

SPECIAL KETTLE FOR USE WITH ABOVE STOVE.

CAPACITY.

5½ Pints.



E 18

PRICE.

Best Copper	...	...	8,6
Best Block Tin	...	...	4/3

Made of extra strong material, with well made handle, polished and highly finished.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

NEW PATTERN.

THE "MEDUSA."



No. B2228. (Registered).

This very handsome and powerful Fire is believed to be the finest piece of Stove work ever introduced, and should be seen to be appreciated. It is most expensively got up, and nothing has been spared to make it perfect. The fire is exceptionally large, being 14 inches in width, and is suited for Halls, large Dining Rooms, Public Buildings, Libraries, &c.

SIZE OF STOVE.

27 inches high by 24½ inches wide.

Width of fire, 14 inches.

Height to centre of flue, 19½ inches.

Diameter of flue, 4 inches.

PRICES.

Ground and polished all over, best Stove enamelled, fitted with very handsome Tiles,
and Corner Ornaments either Bronzed, Nickelled, or Brassed and with sheet-iron back
to form hot-air chamber £5 5s. 0d.

Ground and polished all over, all best Stove enamelled and fitted with tiles £4 14s. 6d.

NOTE.—This Stove can be fitted with our Patent "Twin" Burner at an extra charge of 7,6 each.

(See particulars on page 45.)

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND, TILES ON RIGHT.

Like the "Queen" Fire, this stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a mass of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Description.	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consump'n. of Gas per hour when full on 10-roths pressure	PRICE.		
							Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand painted Tile panels.
B1840	Metal Fire	30in.	21½ in.	8½ in.	18ft. sq	15 c.ft.	55/-	15/-	20/-
B2840	Ball Fire								
B1842	Metal Fire	36in.	25 in.	10 in.	20ft. sq	20 c.ft.	65/-	20/-	30/-
B2842	Ball Fire								
B1844	Metal Fire	36in.	27 in	12 in.	20ft. sq	24 c.ft.	75/-	20/-	30/-
B2844	Ball Fire								

Adjustable Elbow (which can be set to any angle) to fit above Stoves 1/9 and 2/- each.

WRIGHT'S PATENT MAJOLICA GAS FIRE.



No. B238,

This is a most handsome design in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment—the colours being such as will harmonise with any shade of furnishing.

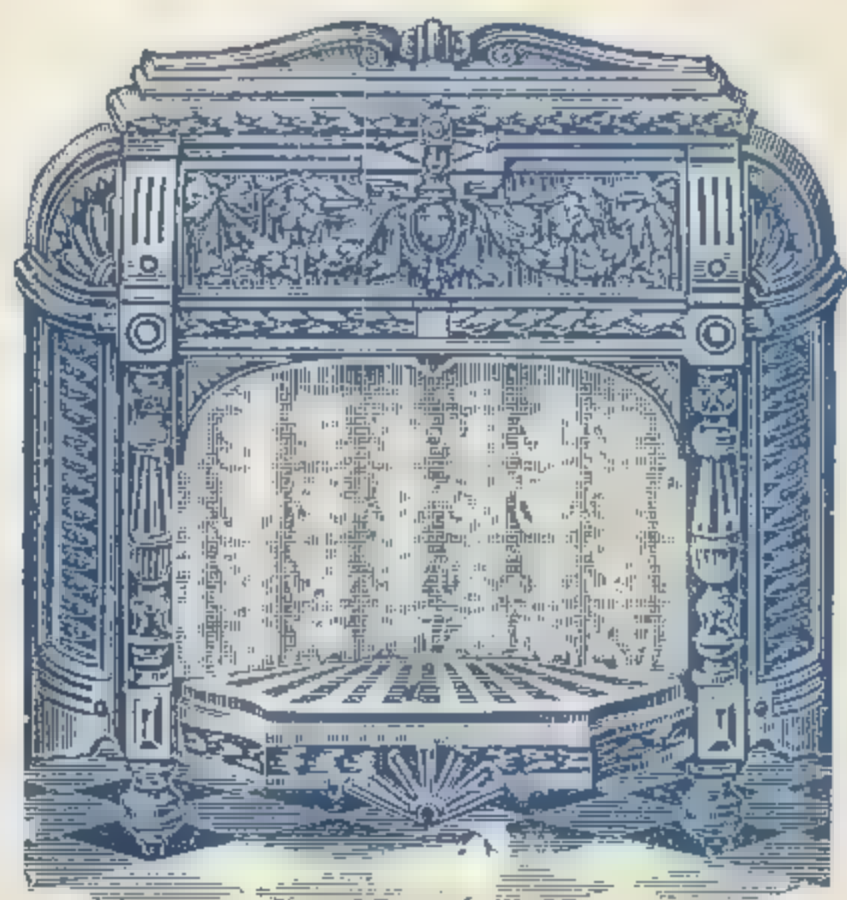
Height of Stove	...	...	...	...	20in.
Width of Stove	...	...	...	...	20in.
Width of Fire	...	...	...	...	12in.
Suited for Rooms about	...	...	...	...	22ft. square.
Consumption of Gas per hour when full on tenths pressure	...	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	...	½in.
Diameter of Flue	...	...	...	...	3½in.

Price No. B238, METAL FIRE, } 50/- each.
 „ No. B2238, BALL FIRE, }

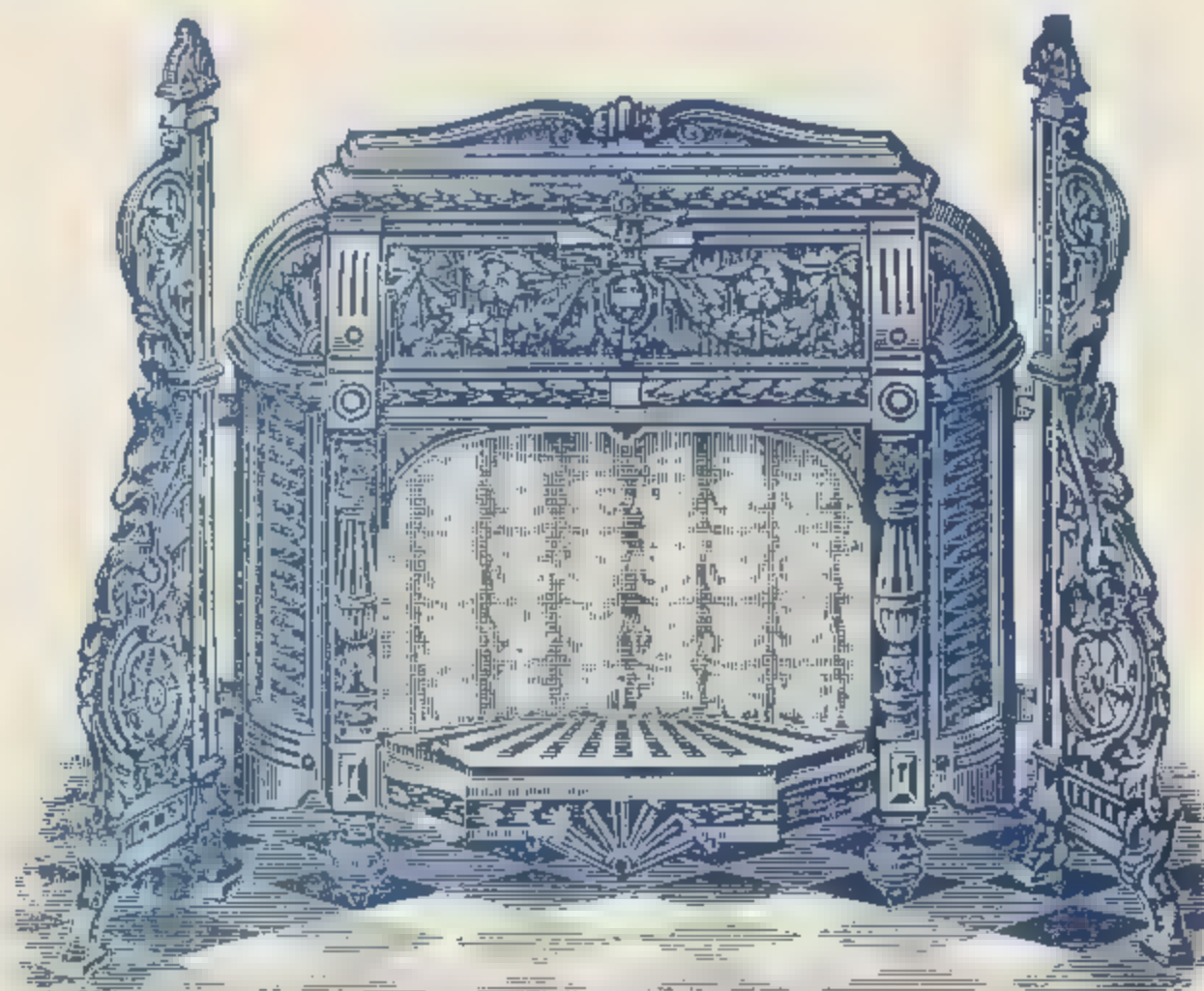
ALL THE ABOVE STOVES ARE GUARANTEED.

Special Kettle for any of the above :—Bright Tin, 1/4 ; Special strong quality, 2/-. See page 78.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1870, &c., without Side Dogs.



No. B1870, &c., with Side Dogs

No. of Stove.	Width	Height	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

THESE STOVES CAN BE HAD WITH BALL FIRE AT SAME PRICE.



No B1882; &c., with Side Dogs.

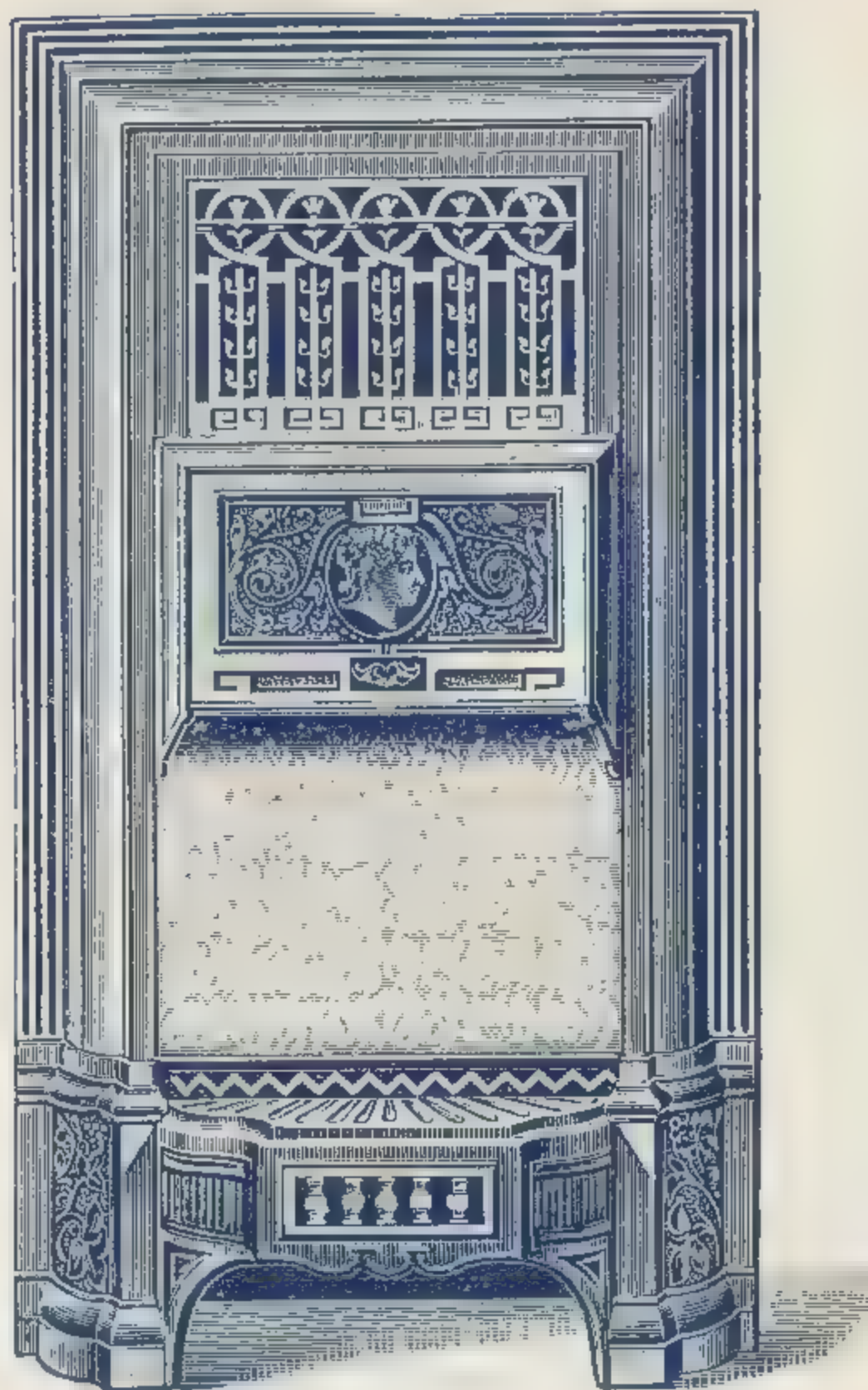
No. of Stove.	Width.	Height.	Height With Dogs	Width of Fire.	PRICE.	
					Without Dogs.	With Dogs.
B1882	19½ in.	18 in.	25 in.	12 in.	33s. 6d.	40s.
B1886	22 in.	22 in.	25 in.	14 in.	40s.	46s. 6d.

Ground and Finished in Best Black, 5s. each extra.

ALL THE ABOVE STOVES ARE GUARANTEED.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for any of the above :—Bright Tin, 1/4 ; Special strong quality, 2/-. See page 78. Stands for above see page 77.



No. B1820.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

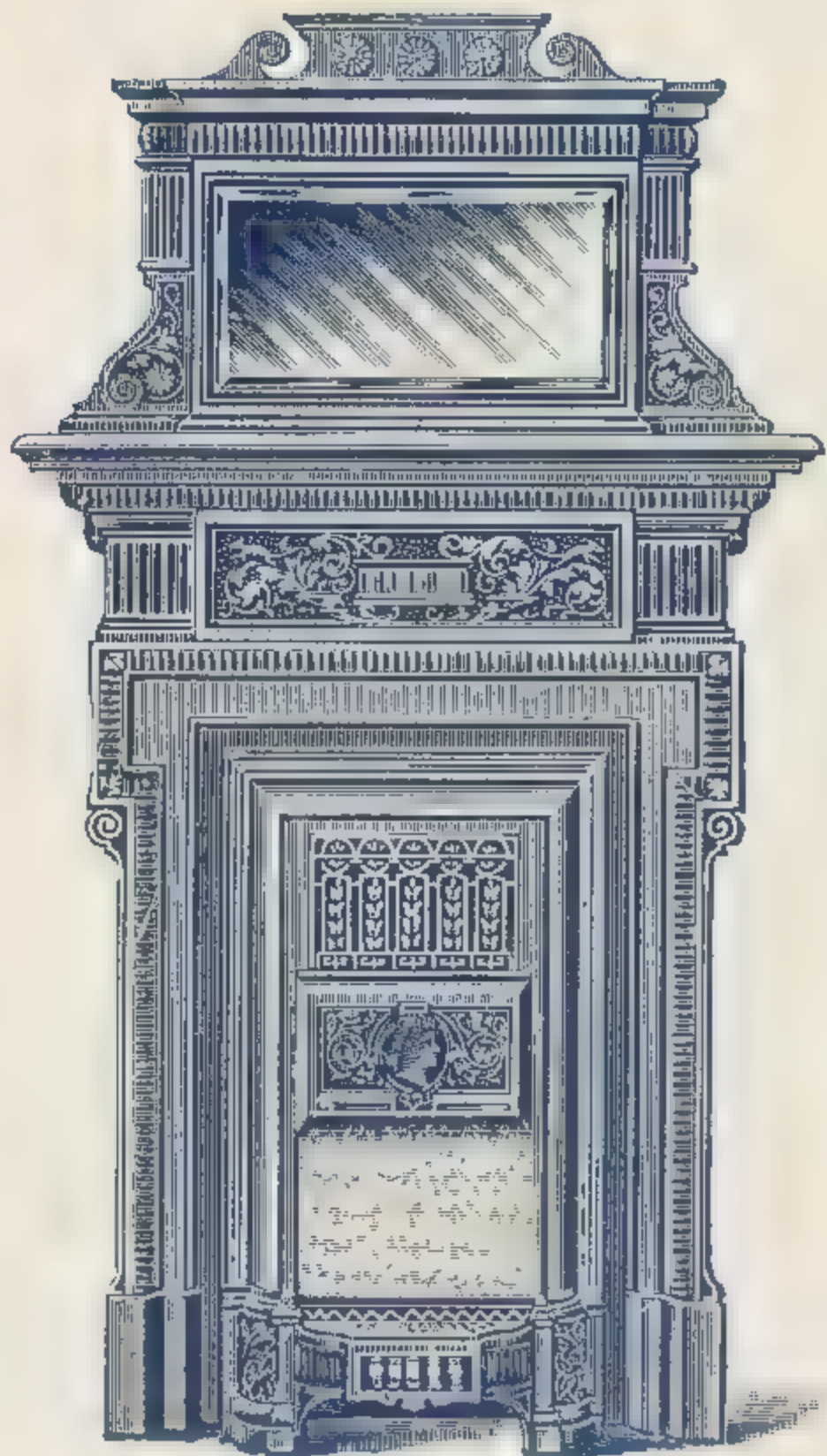
This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

	High.	Wide.	Deep.				PRICE.	
							Fine Cast.	Best Finish.
B1819	28in.	19in.	7½in.	...	...	...	40/-	50/-
B1820	35in.	19in.	7½in.	...	...	..	47/6	57/6

Hot air arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge.



WRIGHT'S PATENT INCANDESCENT GAS FIRE WITH MANTEL.

No. B1890

Size.—70½ in. high by 39 in. wide by 8 in. deep.

	PRICE.		With Mantel but without Overmantel.
	As Drawn.		
With Mantel, Overmantel, &c., painted in colours and stoved, interior fine cast	£6	10 0	£4 10 0
Ditto, interior best finish	7	0 0	5 0 0

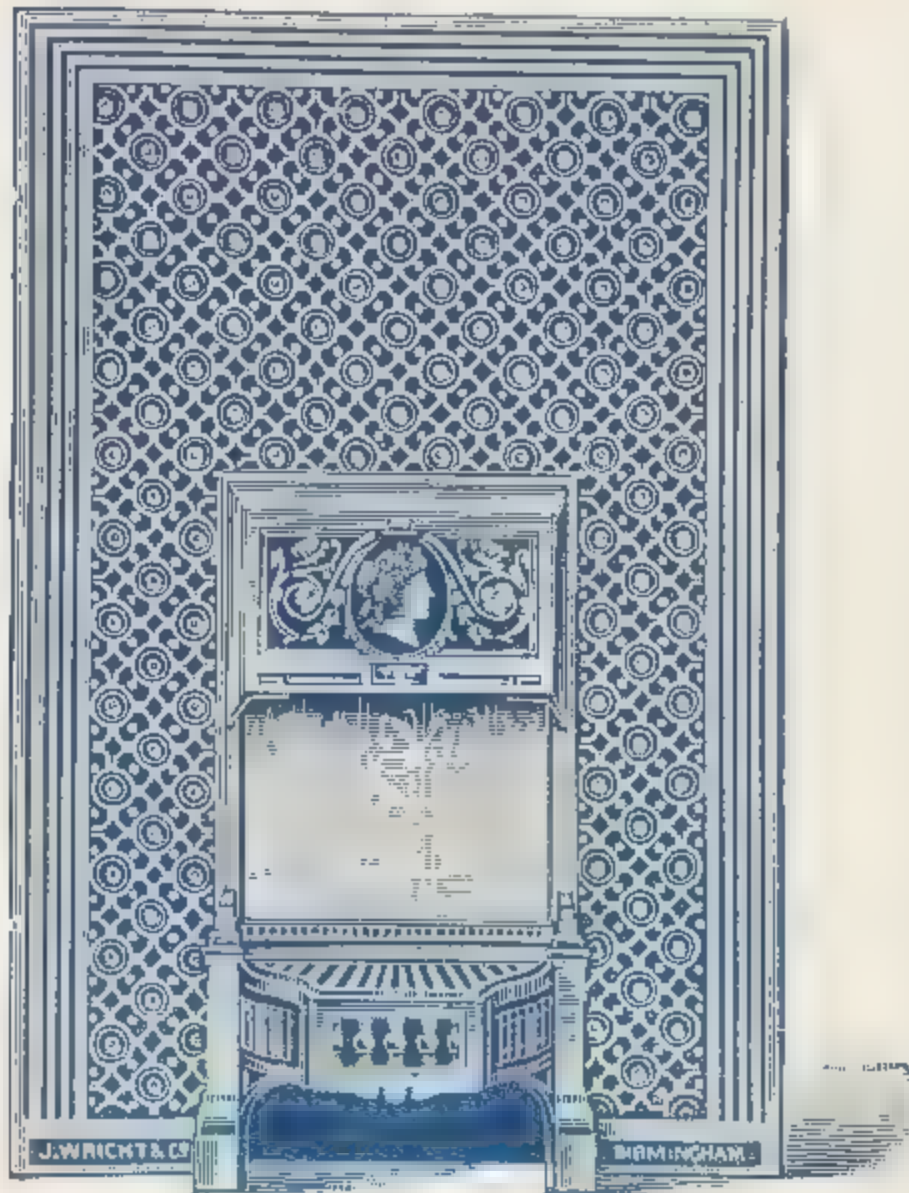
The above can be had with Ball Fire without extra charge.

The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

These Grates are suitable for bedrooms, libraries, &c., the sizes being arranged to suit ordinary mantels.



No. B1900.

Size—22 x 36 in. or 24 x 36 in.

Fine Cast	...	...	...	£2	0	0
Best Finish	..	...	...	2	10	0

Can be had with Ball Fire.



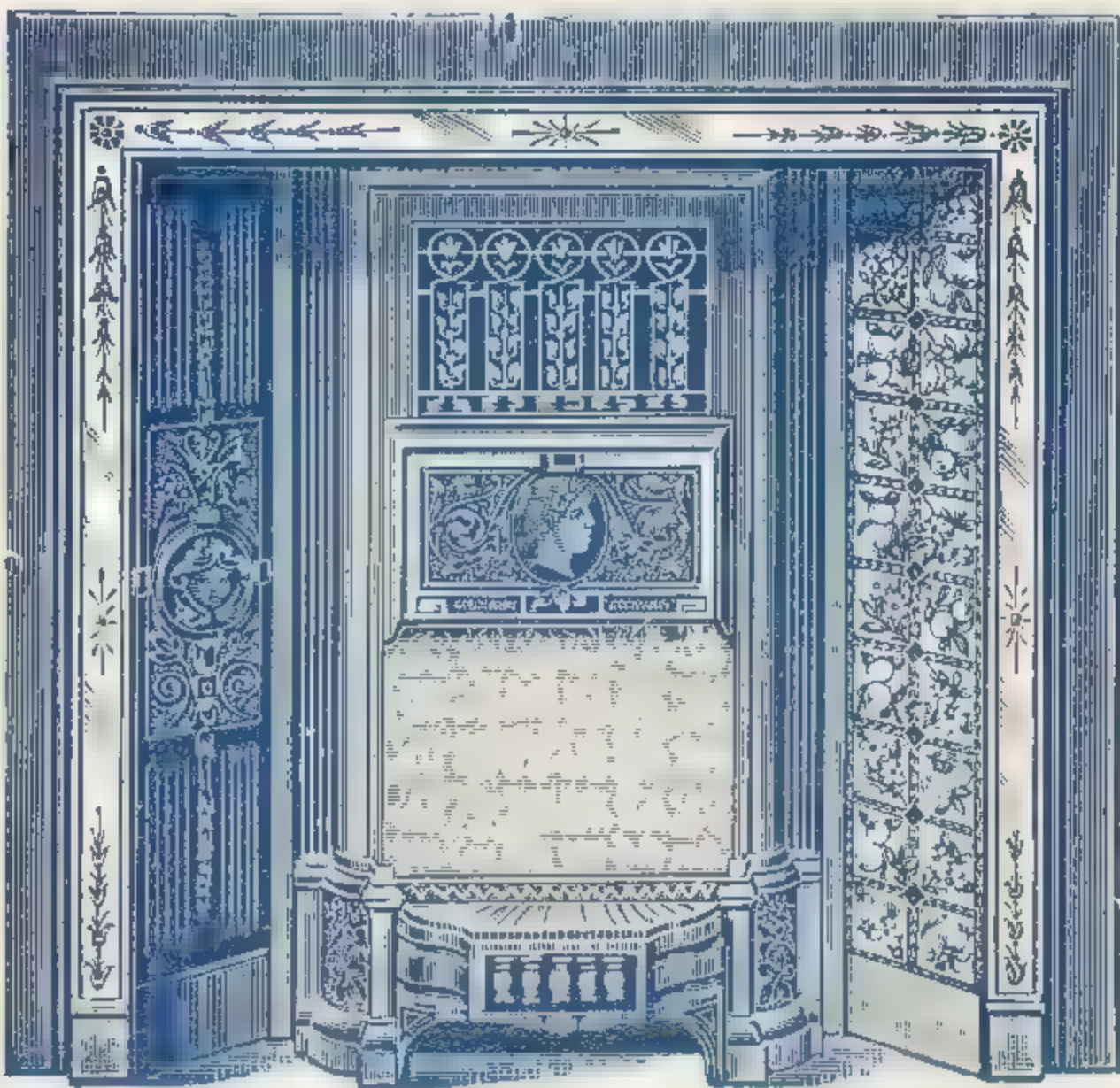
No. B1910

Size : 31½ in. high ; 22 in. wide ; width of fire 1 in.

Price : Fine cast, 38s. 6d. ; Best finish, 48s. 6d.

Can be had with Ball Fire.

WRIGHT'S REGISTER GRATE, FITTED WITH PATENT INCANDESCENT FIRE



No. B1830. Showing iron panel on left-hand side of grate and tile panel on right-hand side.

No. B1830.

PRICES—best finish.

With iron panels	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	5	15	0
With best hand-painted tile panels	...	...	...	...	6	15	0

If fitted with Hot Air arrangement, 5/- each extra.

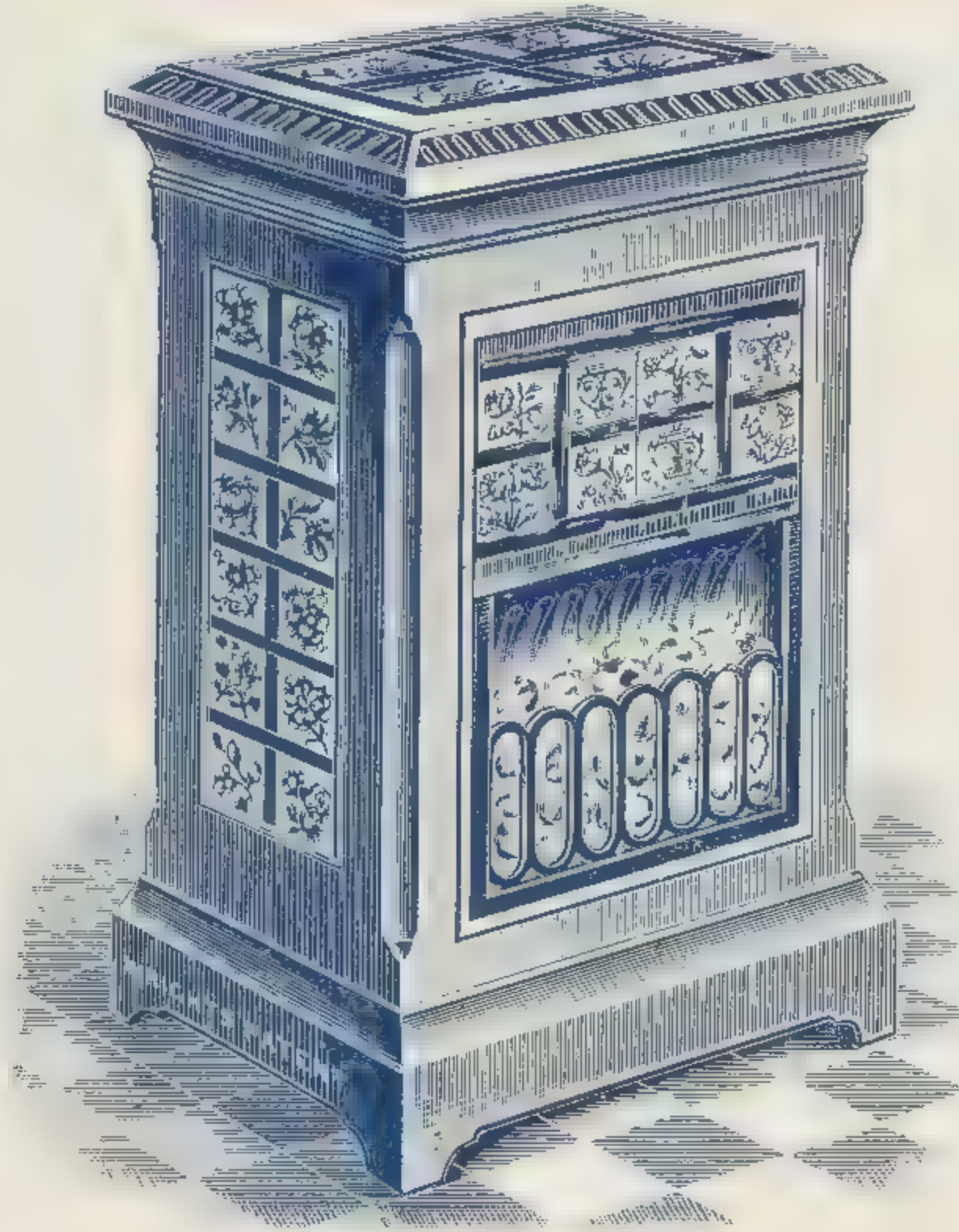
No. B2830. Same Stove with Ball Fire. Prices as above.

Size ... 38 x 36 in., or 40 x 38 in.

ALL THE ABOVE STOVES ARE GUARANTEED.

WRIGHT'S HALL GAS STOVE.

NEW DESIGN.



No. B2798.

This Stove is fitted with Tile and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, and the whole of the available heat is utilized before passing away by the flue. The interior arrangement of this Stove is similar to that described and section of which is shewn on page 68.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22 inch.	16 inch.	32 inch.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/- each
Vaporizing Pans for above Stove, 2/6 each extra

PRICE.

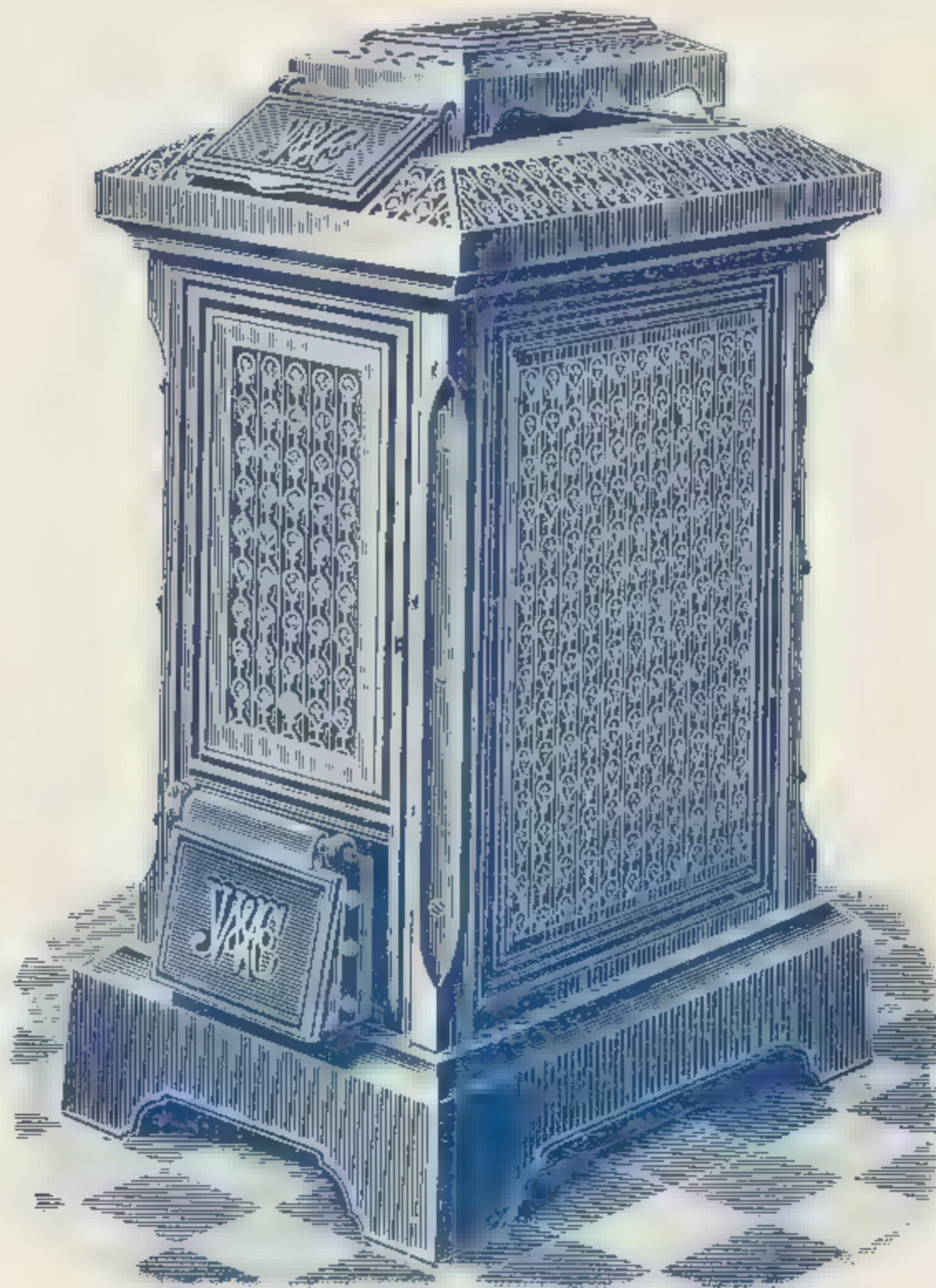
No. B2798.	Ordinary Finish, complete, with Ball Fire and Majolica Tiles ...	£5 5s. 0d.
„	Best Finish, polished all over, complete with Ball Fire and Hand-painted Tiles ...	£6 6s. 0d.

NOTE :—This Stove can now be fitted with our Patent “Twin” Burner *See particulars on page 45* at an extra charge of 7s. 6d. each.

WRIGHT'S PATENT SLOW-COMBUSTION STOVE.

FOR BURNING COKE, ETC.

REGISTERED



No. B798.

This is a most handsome Stove and is made on the most approved principle. It is suitable for Churches, Hospitals, Schools, Offices, Shops, Halls, &c. Besides being a very powerful Heating Stove, it is a perfect ventilator, as when connected with a channel communicating with the external air, it collects a copious supply of fresh air, which, after warming, it diffuses through the apartment.

Where adopted in Halls it supplies sufficient fresh warm air for the whole residence.

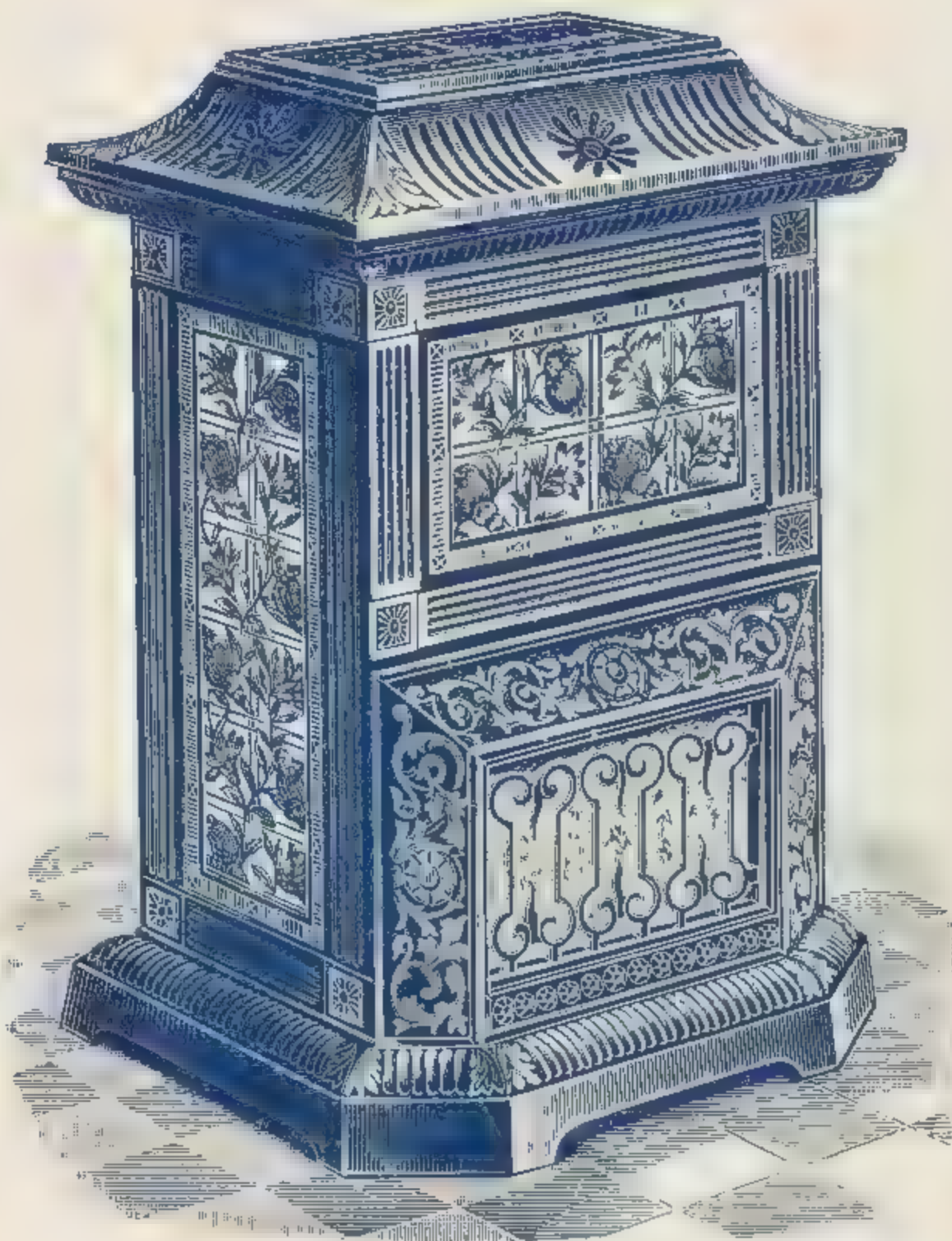
It is most economical in the consumption of fuel

HEATING POWER AND PRICE.

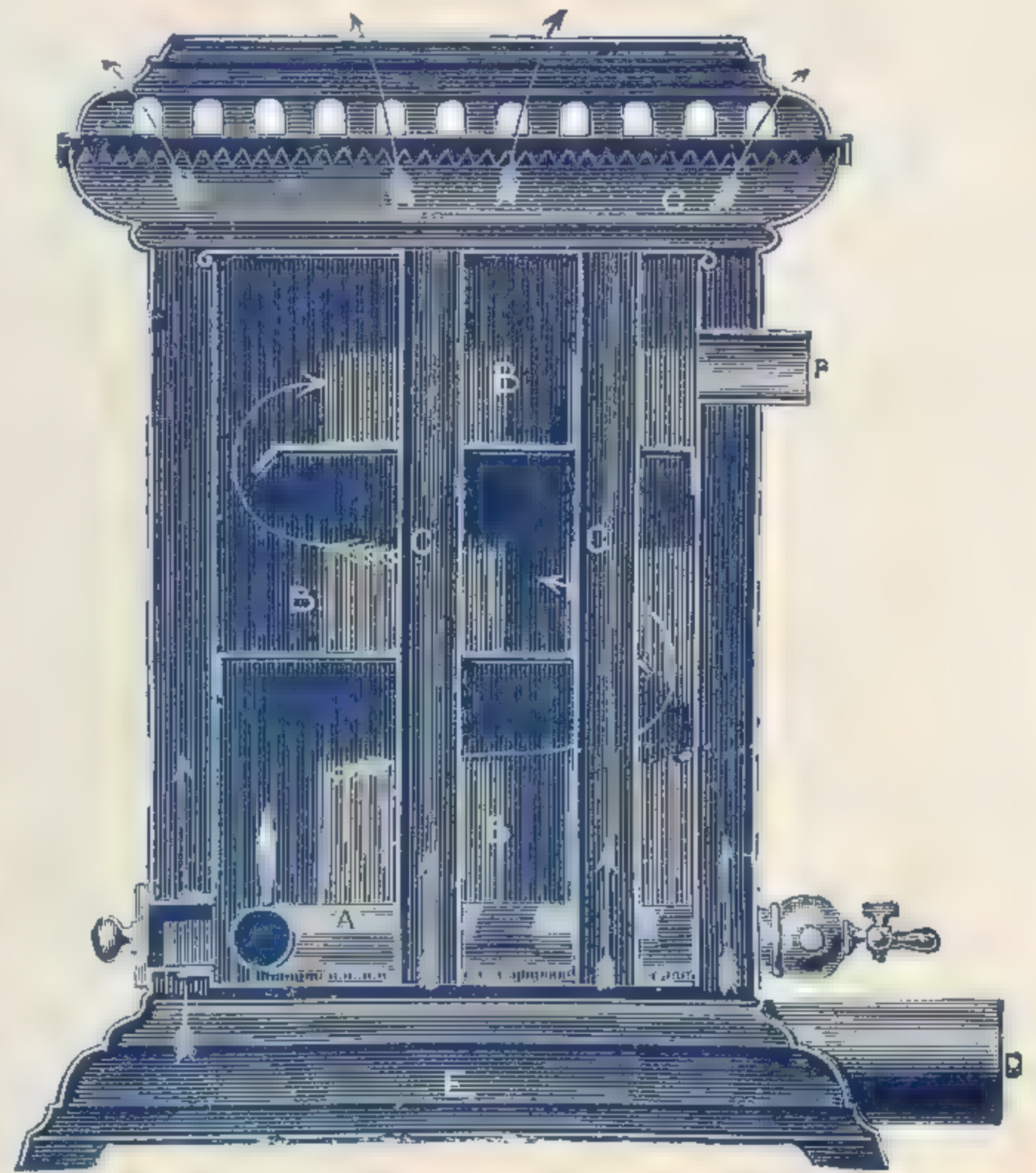
SIZE.	HEATING POWER	Stove Enamelled.	PRICE. Polished and Stove Enamelled.
2ft. 10in. × 22in. side. × 16½in. front	12,000 cubic feet.	£6 10 0	£8 10 0

If fitted with Best Hand-painted Tiles 36/ extra.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



No. B796



DESCRIPTION.

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove, and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

TESTIMONIAL.

GAS WORKS, NELSON, Nov. 10th, 1883.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle" Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer.

OPEN FIRE STOVES.

These Stoves can be fitted either with Asbestos or Ball Metal Fire at same prices.

No.	Description.	SIZE.			Effective Heating Surface.	Bore of Gas-supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.						
B794	Fine Cast	31in.	21in.	16in.	abt. 40 sq. ft.	$\frac{1}{2}$ inch.	abt. 25 ft. sq.	2 $\frac{1}{2}$ inch	24 inch	£4 0 0
B795	Fitted with Encaustic Tiles	31in.	21in.	16in.	„ 40 „	$\frac{1}{2}$ „	„ 25 „	2 $\frac{1}{2}$ „	24 „	5 0 0
B795	Ground and best finished in Berlin Black and Hand-painted Tiles	32in.	22in.	18in.	„ 45 „	$\frac{1}{2}$ „	„ 30 „	2 $\frac{1}{2}$ „	23 „	6 6 0

No. B794 and B795 are similar to B796 illustrated above.

WRIGHT'S CONDENSING GAS STOVE WITH OPEN BALL FIRE.

Specially suited to Churches, Shops, Halls, &c.



Having been repeatedly asked for a more powerful condensing Stove than our No. B769, we have brought out the above in three sizes, and can confidently recommend these Stoves for any building where a flue is not convenient. They have been thoroughly tested during the last twelve months, and have been found to answer admirably. The open fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out. These Stoves are ground and polished and finished in the best style.

No. B777	with 16 tubes, 44 in. high	× 23 in. wide	× 12 in. deep	...	...	£8	8	0
No. B779	with 20 tubes, 44 in. "	× 28 in. "	× 12 in. "	...	...	10	10	0
No. B781	with 24 tubes, 44 in. "	× 36 in. "	× 12 in. "	...	...	12	12	0

TESTIMONIAL.

New Street, Birmingham,
October 6th, 1892.

To MESSRS. JOHN WRIGHT AND CO., LTD.

DEAR SIRs,—In reply to yours, I have no fault whatever to find with the stove. On the contrary, it has very agreeably surprised me, as having no flue whatever on the premises, I was fearful of much trouble on that account, but the stove, all through last (severe) winter, consuming gas at its minimum, gave quite sufficient warmth, not only for the shop, but our show room at the back. We smell no fumes from the gas, condensation being quite satisfactory. The whole arrangement was a great boon to us last winter.

Yours truly,
(Signed) GEORGE DAY.

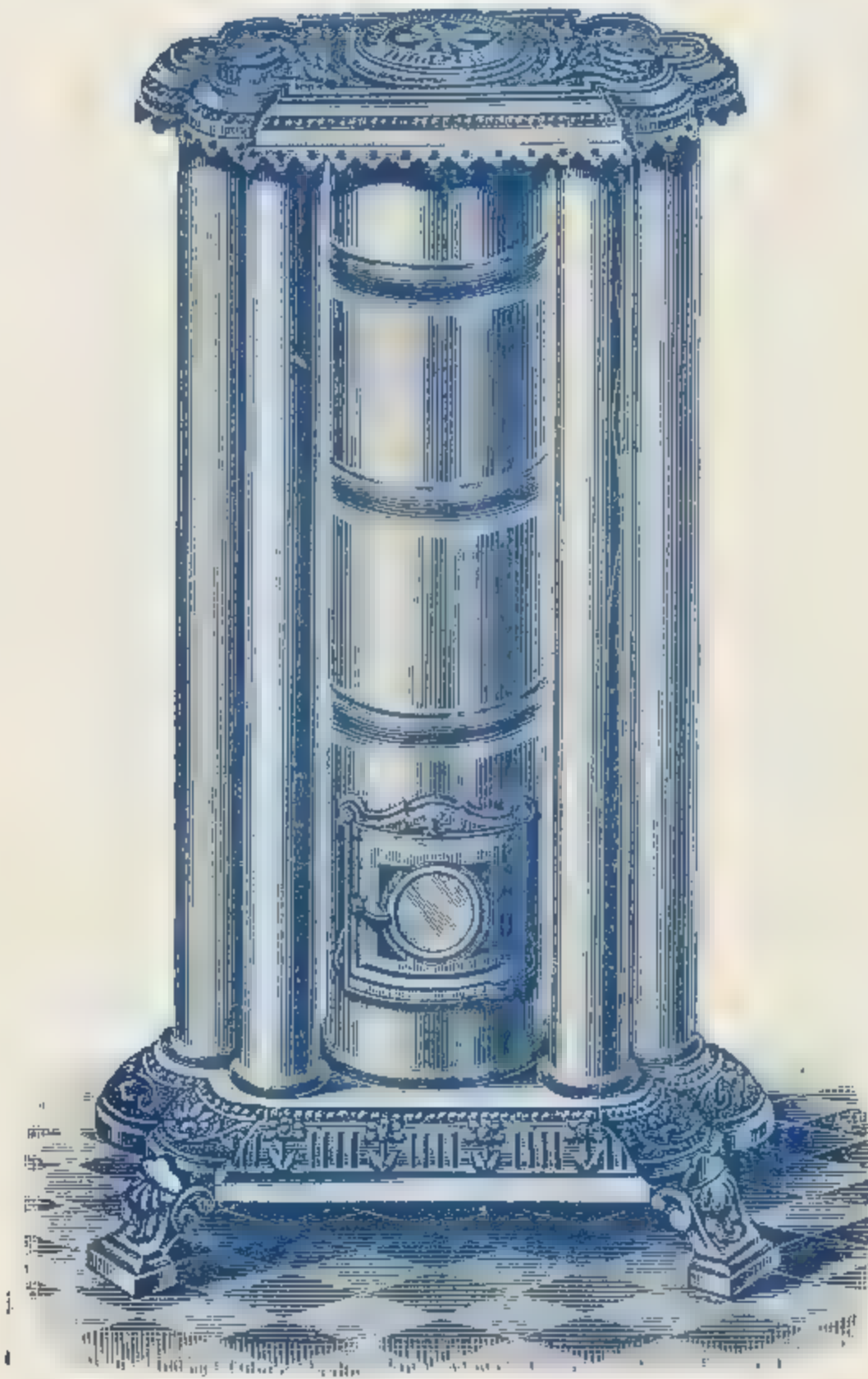
Arncliffe, 22, Greville Place, N.W.,
December 4th, 1891.

DEAR SIRs,—I am glad to inform you that your B769 condensing stove proves a grand success in heating my conservatory. I have not smelt any smell from the gas, and can highly recommend them.

Truly yours,
ALBERT MOSS.

MESSRS. J. WRIGHT AND CO., LTD.

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

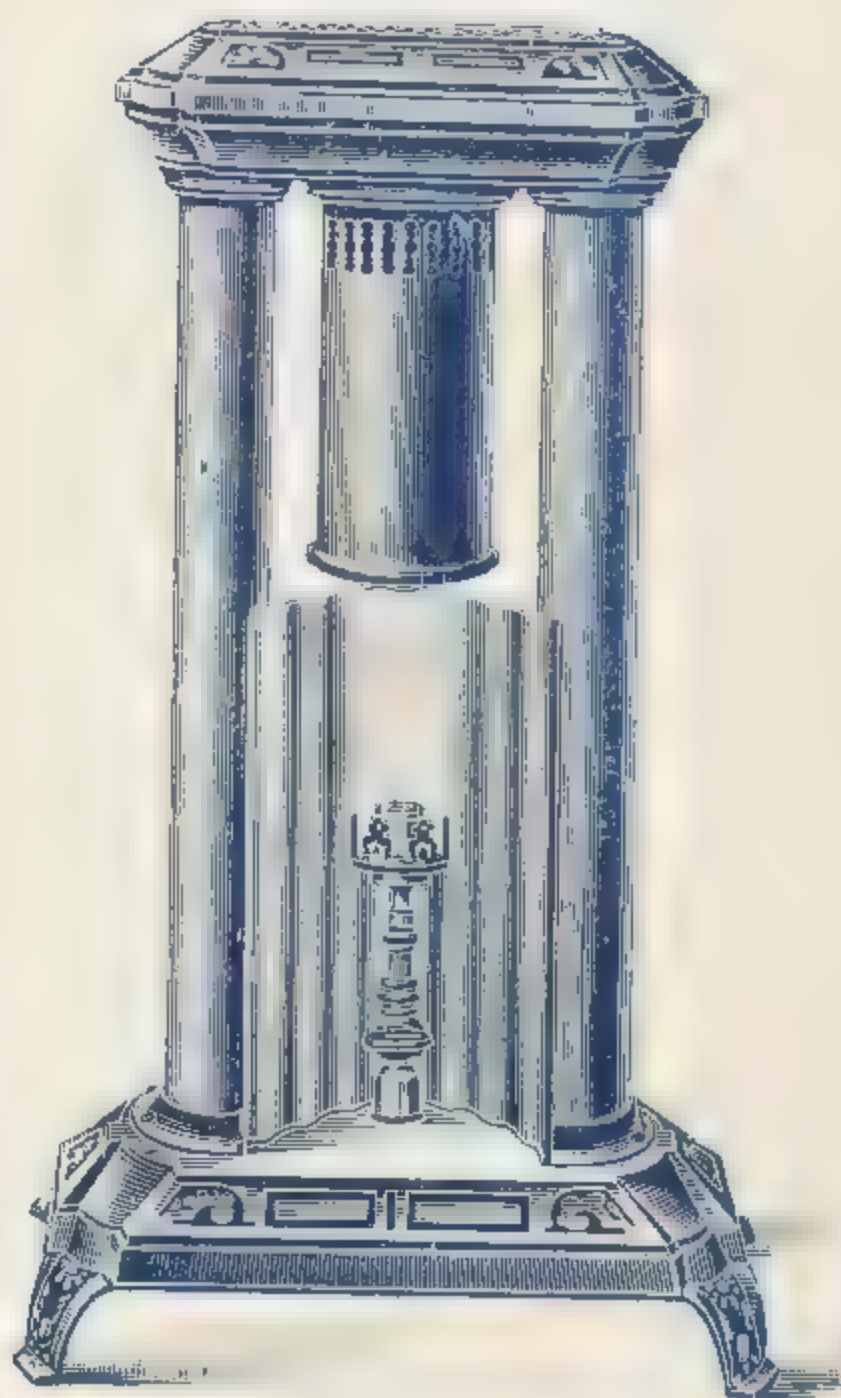
	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{4}$ in.	60/-

No. B769 will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

WRIGHT'S PATENT HYGIENIC GAS HEATING AND CONDENSING STOVES.

FOR USE WITHOUT A FLUE.

REGISTERED.



No. B763.



No. B760.

We have every confidence in recommending this Stove, as after considerable experimental work we have now perfected what we consider the best Stove of this kind in the market. All noxious vapours are condensed, consequently no flue is required, and when it is required to heat halls or rooms where it is difficult to carry off the products of combustion by means of a flue, this is the very Stove.

It is fitted throughout in the best possible manner, and has a neat appearance, the consumption of Gas being very small.

PRICES

No. B763. Stove Enamelled. Size 33in. by 20in. wide by 9½in. deep. Suitable for Room 15 feet square. } 55,-

No. B760. Stove Enamelled. Size 33in. by 10in. wide by 16in. deep. Suitable for Room 10 feet square. } 37,6

NOTE.—Having found that the Pillars when made of Sheet Iron are liable to rapid corrosion, we have decided to make the Pillars in this Stove of Seamless Brass Tube only, at the same price as they have hitherto been made in Sheet Iron.

WRIGHT'S TUBULAR VENTILATING STOVES,

SECURING PERFECT VENTILATION.



This is a great improvement on the old pattern Stove. It is a modification of our well-known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes, which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired, fresh air may be introduced from outside the apartment.

The Castings are polished, and Stove is finished in best black.

The Stove can be used either with or without a flue, but the former is preferable.

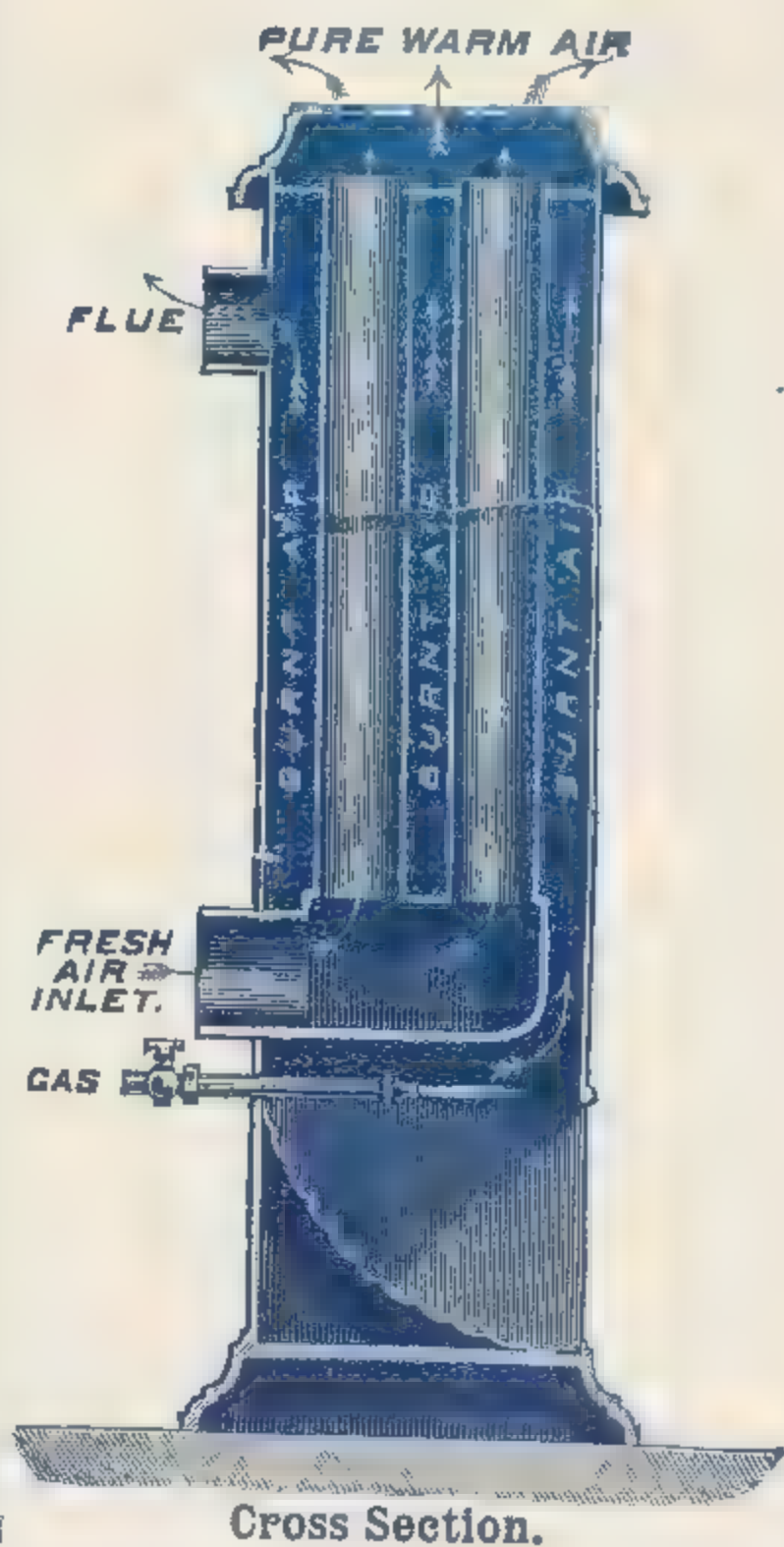
No. B773 and B774 have an effective heating surface of 14 square feet, and are suited to heat a room of 14 ft. square.

No. B776 is a more powerful Stove and has an effective heating surface of about 20 square feet.

PRICES. Polished and Finished in Best Black only.

No. B773.—30 inch high, 19½ inch wide, with Air Tubes of Strong Sheet-iron	22/- each.
No. B774.—Ditto, with Air Tubes of Strong Drawn Wrought-iron	25/- each.
No. B776.—34 inch high × 22 inch wide, same as No. 774, but a larger Stove	35/- each.

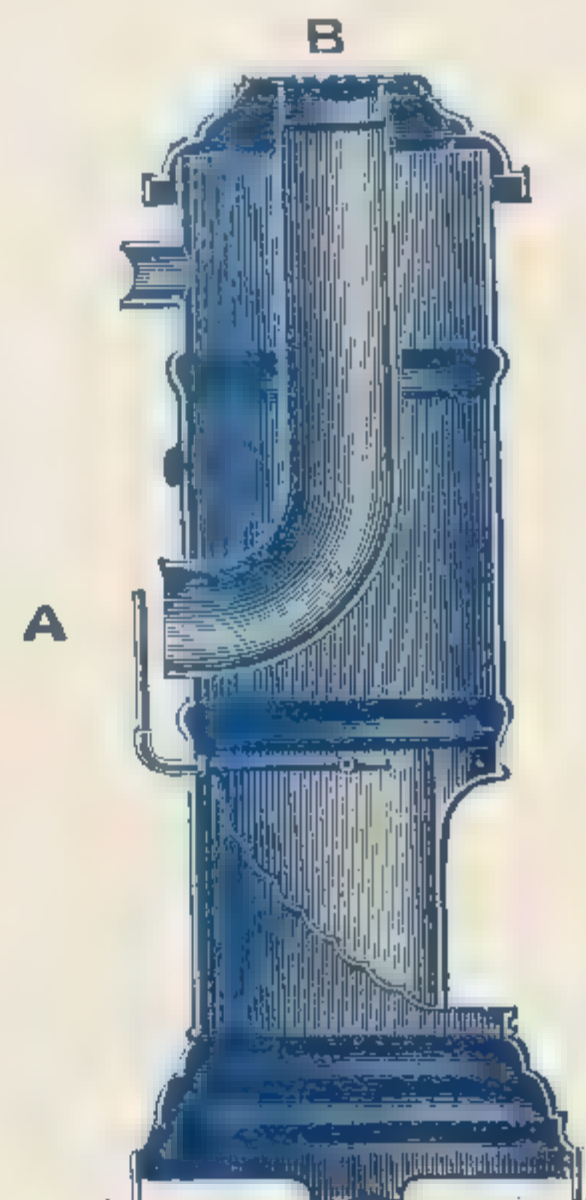
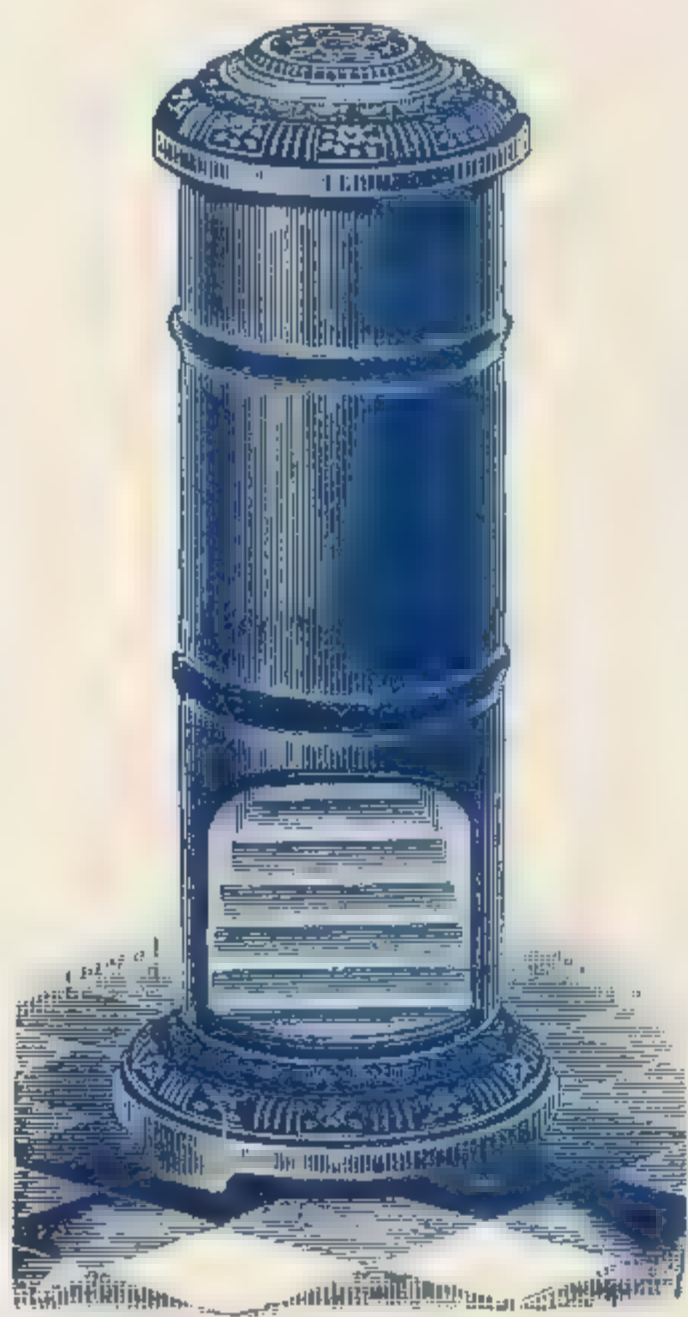
WE STRONGLY RECOMMEND Nos. B774 and B776.



WRIGHT'S RADIATING GAS STOVES.

These Stoves give a good floor heat, radiating from the polished copper reflector.

Pure air passes into the Stove at A, and after being warmed, passes into the room at B



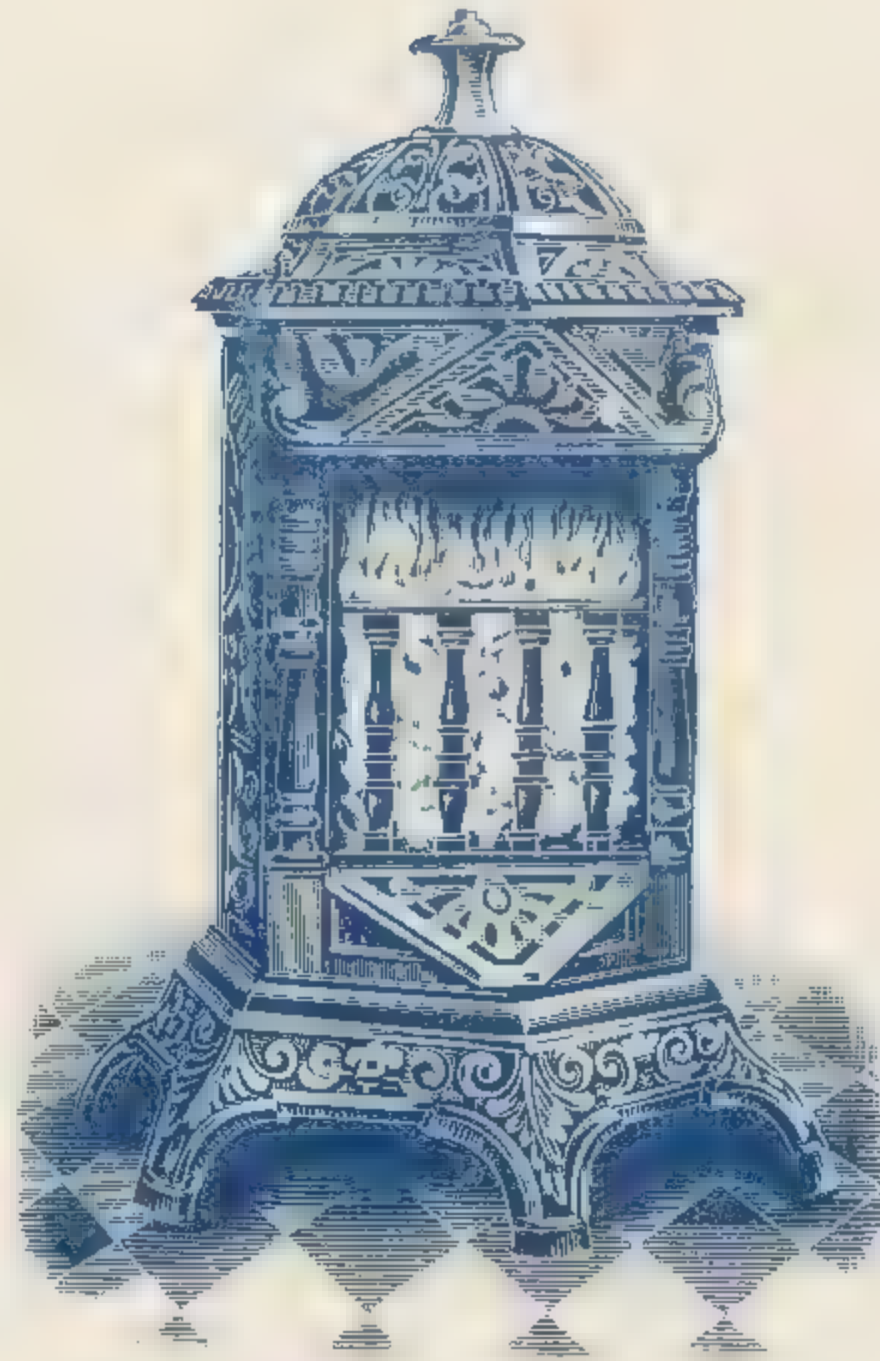
No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6

WRIGHT'S PATENT GAS FIRES.

REGISTERED.

SIZE.

Height ... 23in. x 10in. wide.
 Width of base ... 16in.
 Width of fire ... 7in.



Suitable for room
 12ft. square.

No. B724.

This is the latest development in Gas Stoves. It is fitted with special Hot Air arrangement, and where a powerful, compact, and pretty Stove is required at a very moderate price, it is just the thing. The flue is very low.

PRICES

No. B724.—Above Stove with Patent Ball Fire, and fitted complete with Hot-air arrangement ... 27/6

No. B726—This can be used *without flue*, and is similar to above, but fitted with Copper Reflector instead of Ball Fire, so as to meet the requirements where no flue can be conveniently used ... 27/6

Vaporizing Pans for either of above Stoves, 16 each extra.

WRIGHT'S PATENT GAS HEATING STOVE.

REGISTERED.

SIZES.

Height	2ft. 9in.
Width of Body	10in.
Width of Base	1ft. 4in.
Height of Flue	1ft. 4½in.
Size of Flue	4 × 1½

Suitable for room
12ft. square.



No. B725.

This Stove is made with specially low Flue, &c., suitable for Offices and small rooms where space is limited. It is designed with openwork Panels, so as to allow a full passage for the air to be heated, and is fitted on the most approved principle. No. B725 is only suitable where a flue can be used; but as No. B727 (see below), fitted with copper reflector, it can be used without flue.

PRICES.

No. B725.—Above Stove with Patent Ball Fire, and fitted complete with Hot-air arrangement... .. 40/-

No. B727.—This Stove can be used without flue, and is similar to above, but fitted with Copper Reflector instead of Ball Fire, so as to meet the requirements where *no flue* can be conveniently used. ... 40/-

Vaporizing Pans for either of the above Stoves, 1/6 each extra.

WRIGHT'S GOTHIC FILIGREE STOVES.

FOR ARGAND BURNER OR OIL.

REGISTERED.

SIZES.

Height	...	...	2ft. 9in.
Width	...	...	10in.
Width of Base	...	...	1ft. 4in.

Suitable for Room
12ft. square.



No. B720.

This very pretty Stove is fitted with Ruby Panels and has a most pleasing and warm appearance when lighted. It can be used *without a flue* and can be fitted by a piece of india rubber tube to any ordinary gas connection, and can readily be removed from room to room without any trouble.

PRICES

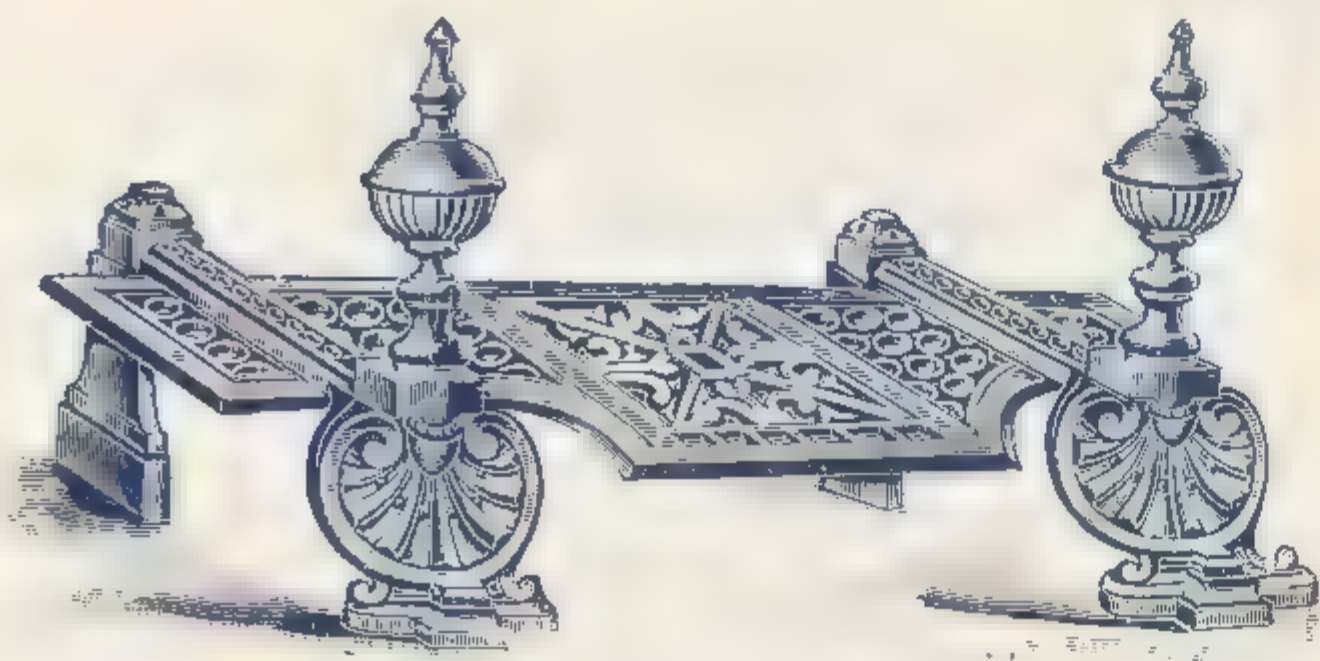
No. B720.—As above, fitted with Ruby Panels and Argand Burner for Gas 34/-

No. B721.—Oil Stove similar to above, but fitted complete with the latest improved oil arrangement
ready for immediate use 36/-

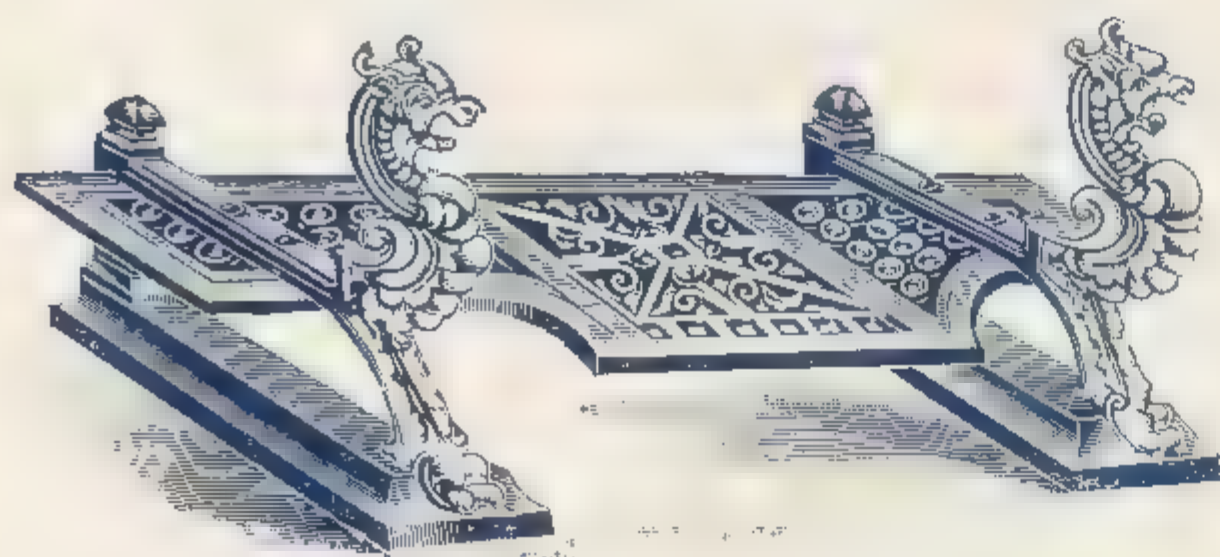
Vaporizing Pans for either of above Stoves, 1/6 each extra.

WRIGHT'S NEW ADJUSTABLE STANDS FOR GAS FIRES.

REGISTERED.



No. B1201. (New Pattern.)



No. B1203. (New Pattern.)

PRICE

No. B1201, Ground and Polished, as illustrated, but without pillars or finials 12 6

No. B1203, Ground and Polished, as illustrated 12/6

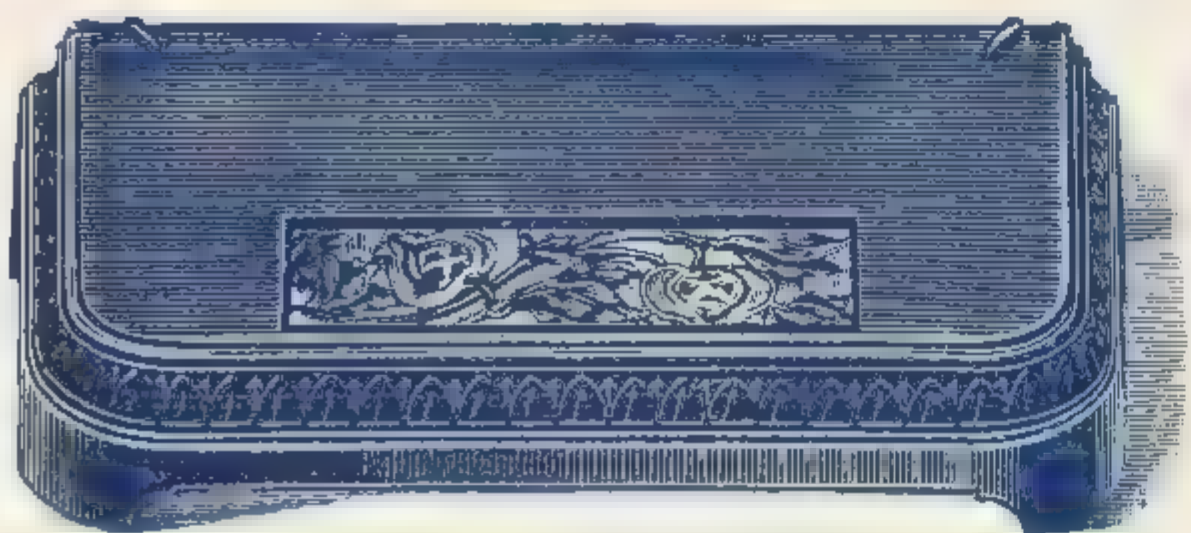
No. B1201 can be fitted with very handsome pillars or finials, in Cast Brass, polished and lacquered, as in illustration, at 5/- extra.



No. B1204.
NEW (ADJUSTABLE) STAND.

This is an adjustable Stand, similar to above. The size is 14½ in. long × 8 in. wide × 4½ in. high, but it is so arranged that it can be extended up to 21 in. It will be seen, therefore, this Stand will suit most requirements, but where a special small or large size is required we can make them to order.

PRICE 10/6 each.



FITTED WITH HAND-PAINTED TILES.

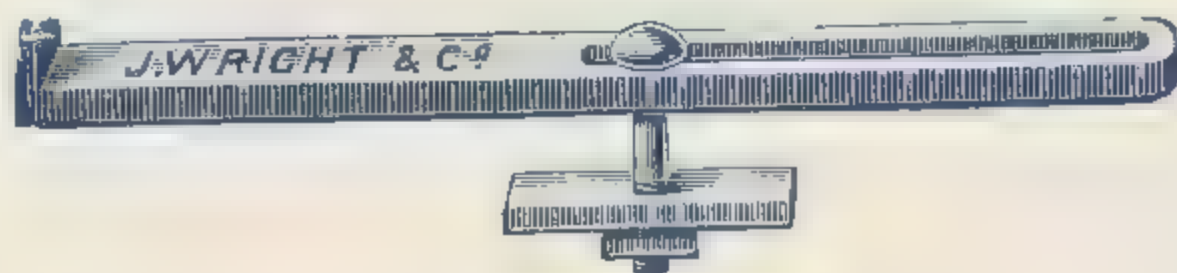
For B1209 B1205 B1850 B1852	...	7/- each.
„ B1211 B1207 B1208	...	9/- „
„ B1870 B1871 B1213	...	
„ B1872 B1882	...	
„ B1860 B1861 B1862	...	11/- „



No. B1202.

	With Ornamental Cast-iron panel.	With Majolica Tiles.	With Best Hand- painted Tiles.
For B209 B211 B205 B207 B208 B209			
„ B1211 B1219 B1205 B1207	7/6	9/-	11/- ea.
„ B1870 B1871 B1850 B1852	...		
„ B1213 B1208 B1872 B213	9/-	10/6	12/6 „
„ B1860 B1861 B1862 B.874	10/6	12/6	16/- „

WRIGHT'S BRACKET SUPPORT FOR HOLDING STOVES IN FRONT OF FIRE.



No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a cost of a few pence.

Price ... 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.

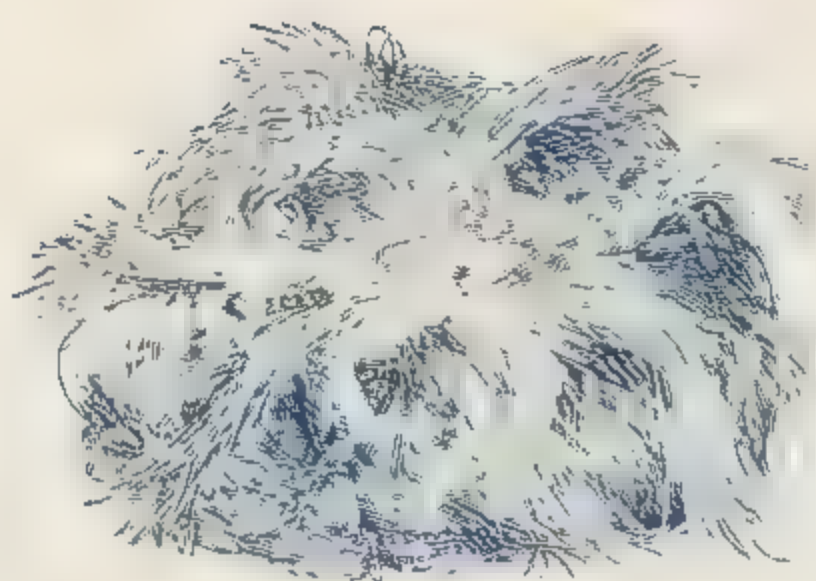


No. E14.

This Kettle is made in special form to stand on the trivets of our Gas Fires, presenting a large surface to the heat.

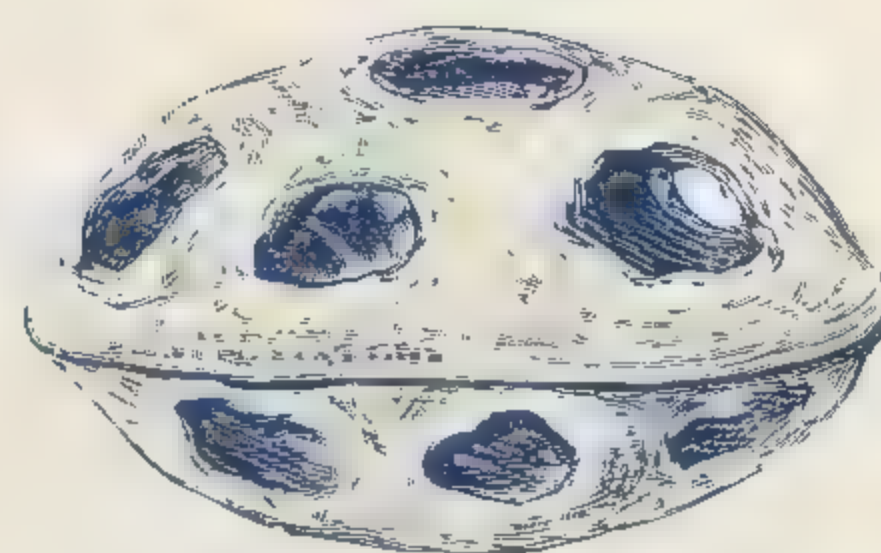
	2 pints.	4 pints.
Price, common quality, Tin...	1/4	2/- each.
Price, best quality, Tin ...	2/-	2/10 „
Price, best quality, Copper ...	4/6	6/8 „

WRIGHT'S PATENT FUEL FOR GAS FIRES.



ASBESTOS FUEL. No. B92.

Best Quality ... 6d. per lb.



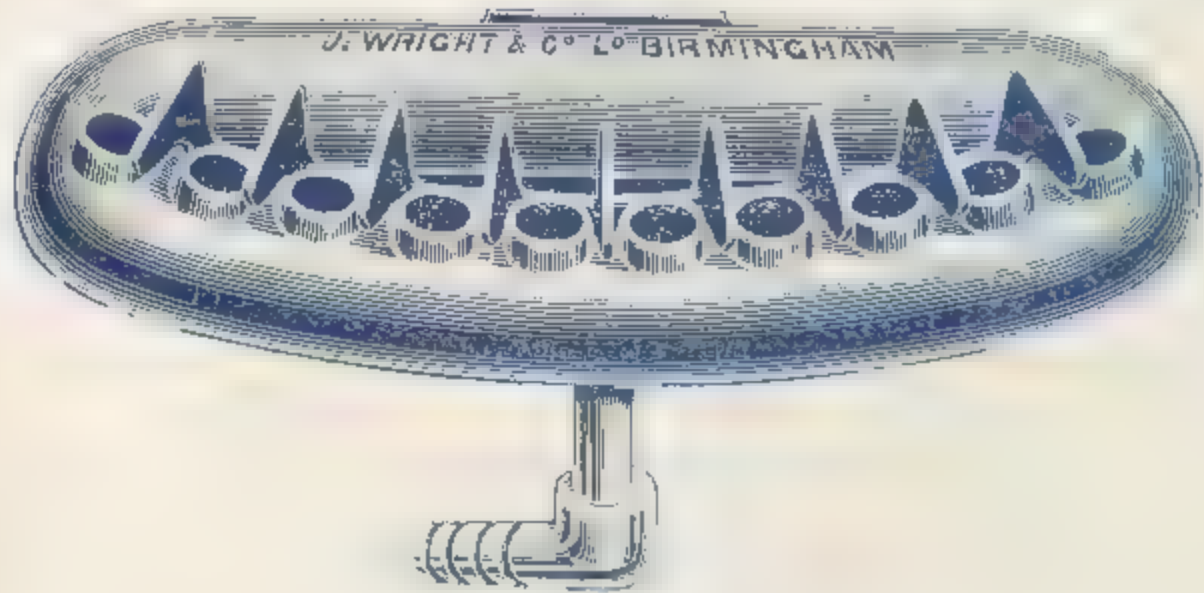
"EGG SHELL" FUEL. No. B93.

Per dozen pieces ... 9d.

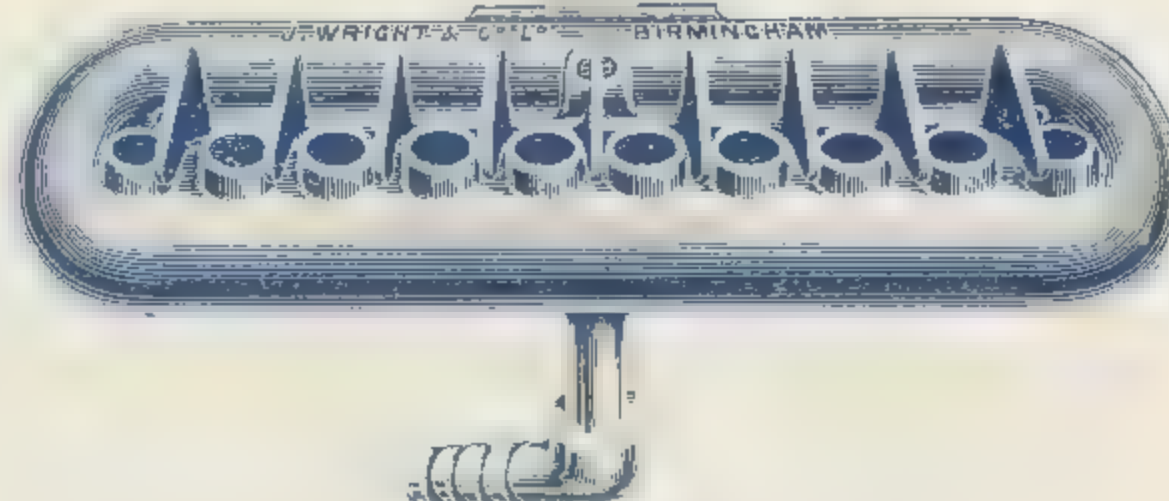
SPECIAL QUOTATIONS FOR LARGE QUANTITIES

WRIGHT'S PATENT BALL FIRES,

FOR FITTING INTO ORDINARY GRATES.



No. B717, in four sizes.



No. B718, in four sizes.

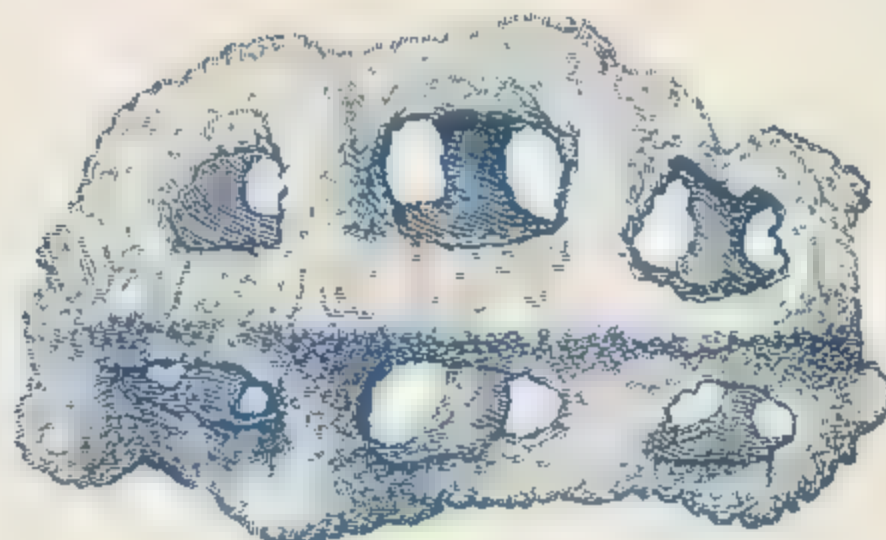
The above will be found to be a great improvement on the old style of Burners for Gas Fires, and at the same time they are much cheaper.

In fixing, the Burner should be kept as near the front of grate as possible. The back of grate should be filled in with solid firebrick to within about $2\frac{1}{2}$ inches of the front. When fitted up with our patent "Egg Shell" Fuel, a beautiful fire is obtained, but it must always be borne in mind that no Gas Fire is as economical, as regards consumption of gas, as a Gas Fire Stove.

PRICE complete with Fitting as shown on Drawing :—

Length over all.	8 inch.	10 inch.	12 inch.	14 inch.
No. B717	3/6	4/-	4/6	5/-
No. B718				

PATENT "CONE" FUEL.

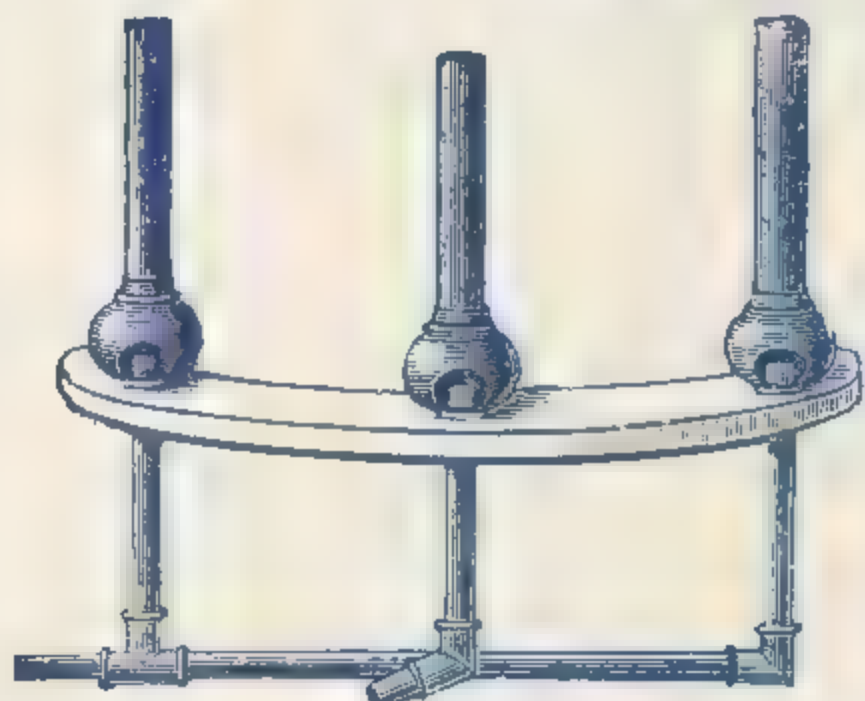


No. B94.

9d. per Dozen Pieces.

Special Quotations for Quantities.

WRIGHT'S PATENT GAS FIRES.



No. B716.—PATENT GAS FIRE, ready for fixing to grate, complete, with fuel and Cocks, Floor Plate, Key, &c., &c.

2-Burner.
16/-

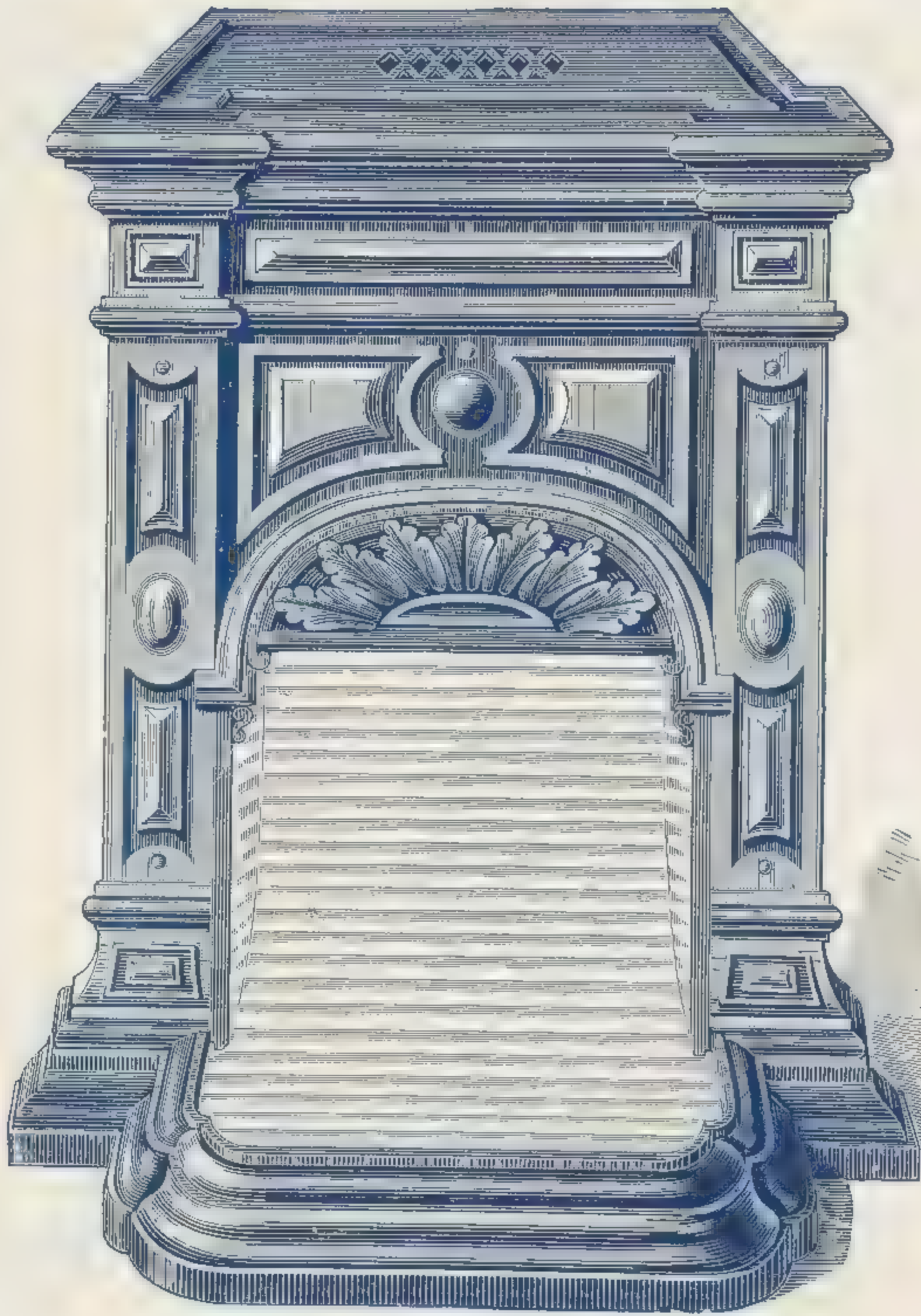
3-Burner,
20/-

5-Burner,
25/-

WRIGHT'S REFLECTOR GAS STOVE.

SUITABLE FOR
HALLS, HOTELS,
BARS, &c., &c.

NO FLUE IS
NEEDED WITH
THIS STOVE.



No. B4039.

Height, 31 inches.

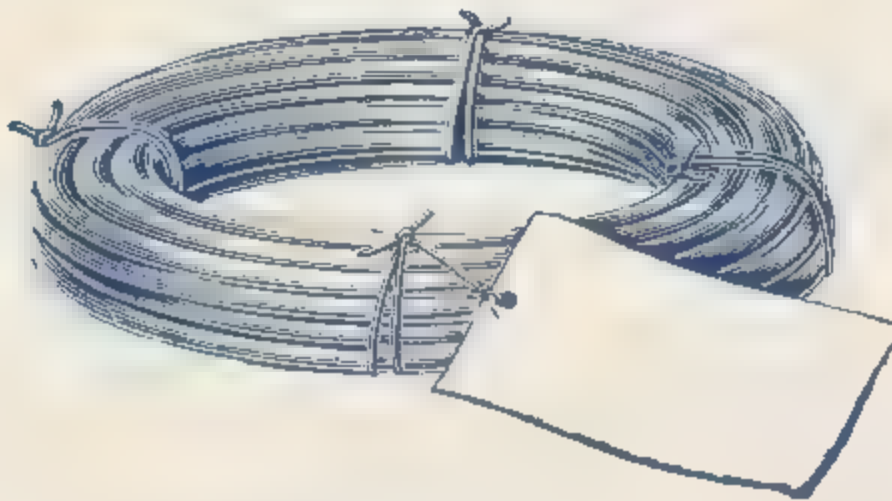
Width at top, 23 inches.

Width at base, 25½ inches.

PRICE ... £5 5 0

No. B4039.

**SOLID
RED RUBBER TUBE
WITHOUT WIRE.**



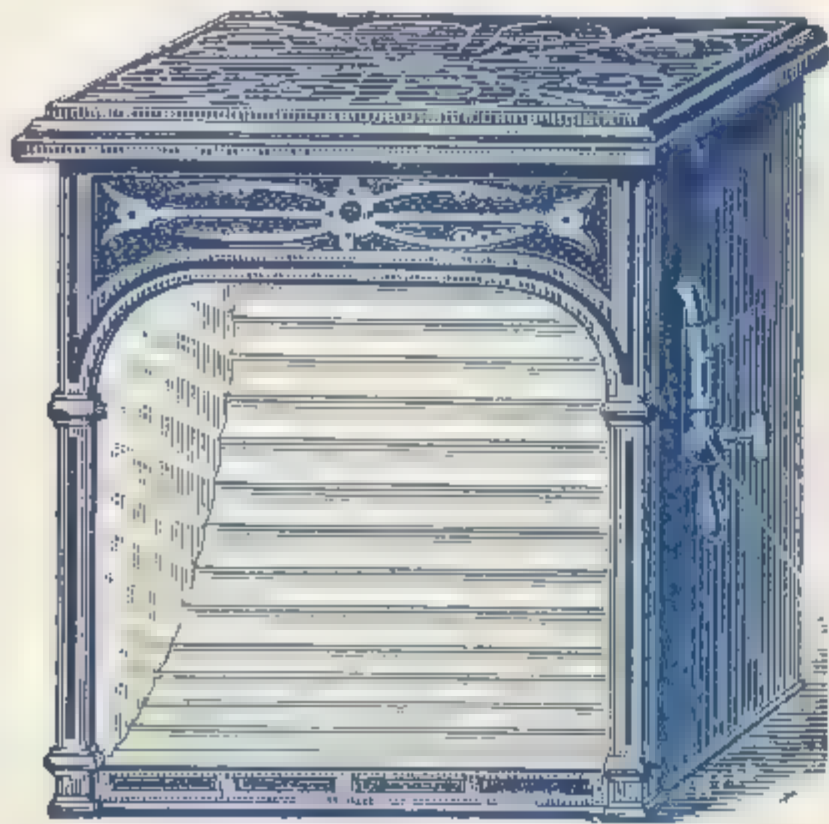
REDUCED PRICE.

$\frac{3}{16}$ inch bore ..	3½d. per foot.
$\frac{1}{2}$ " " " " ..	4½d. " "

No. A042.

WRIGHT'S "CHEERFUL" GAS STOVES.

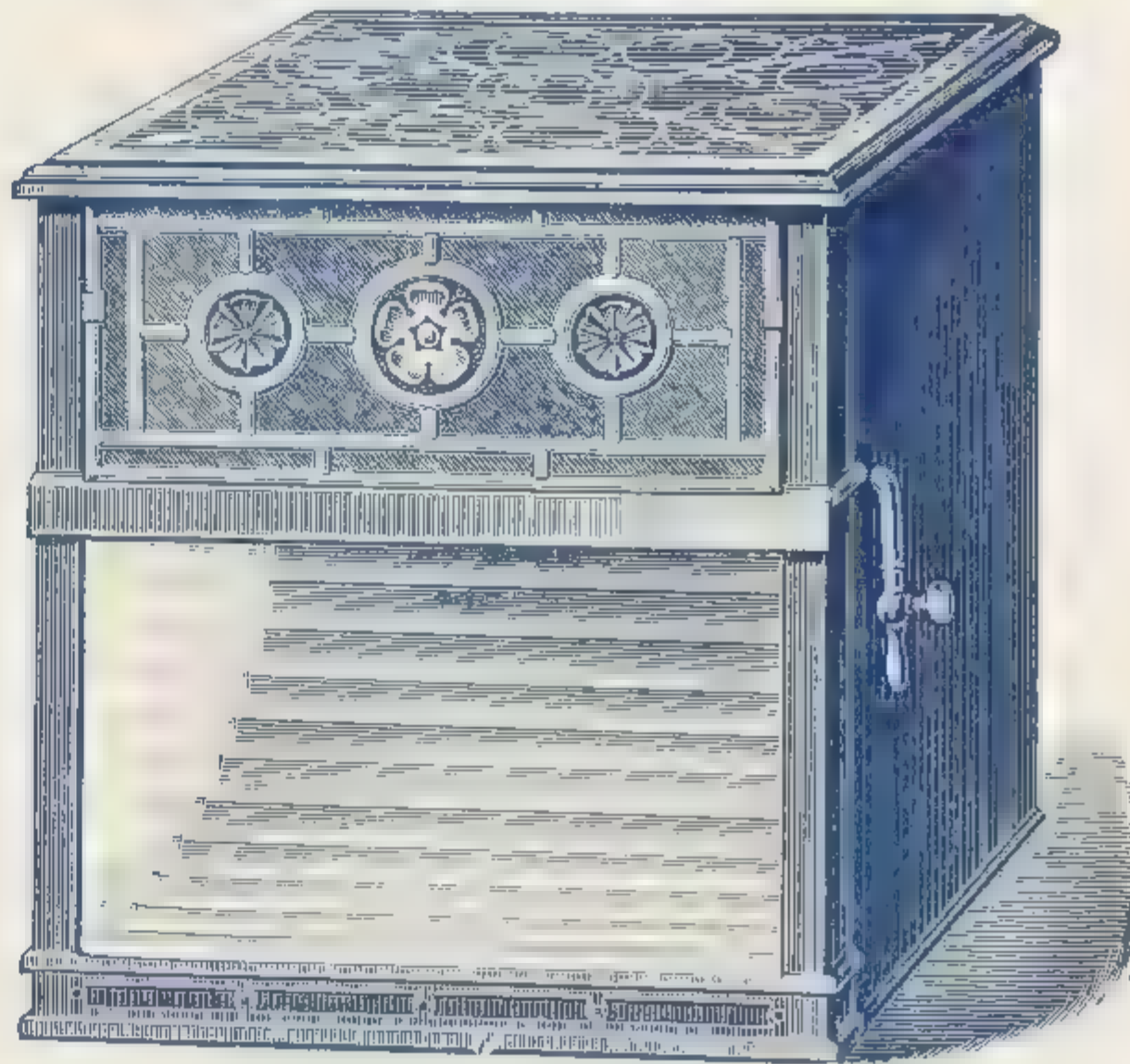
The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves with copper reflectors are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ in.	...	10/6 each
No. B4011	...	Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	...	15/- "
No. B4012	...	Size, $16 \times 15 \times 10\frac{1}{2}$ in.	...	22/6 "

A very effective feature is introduced by the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

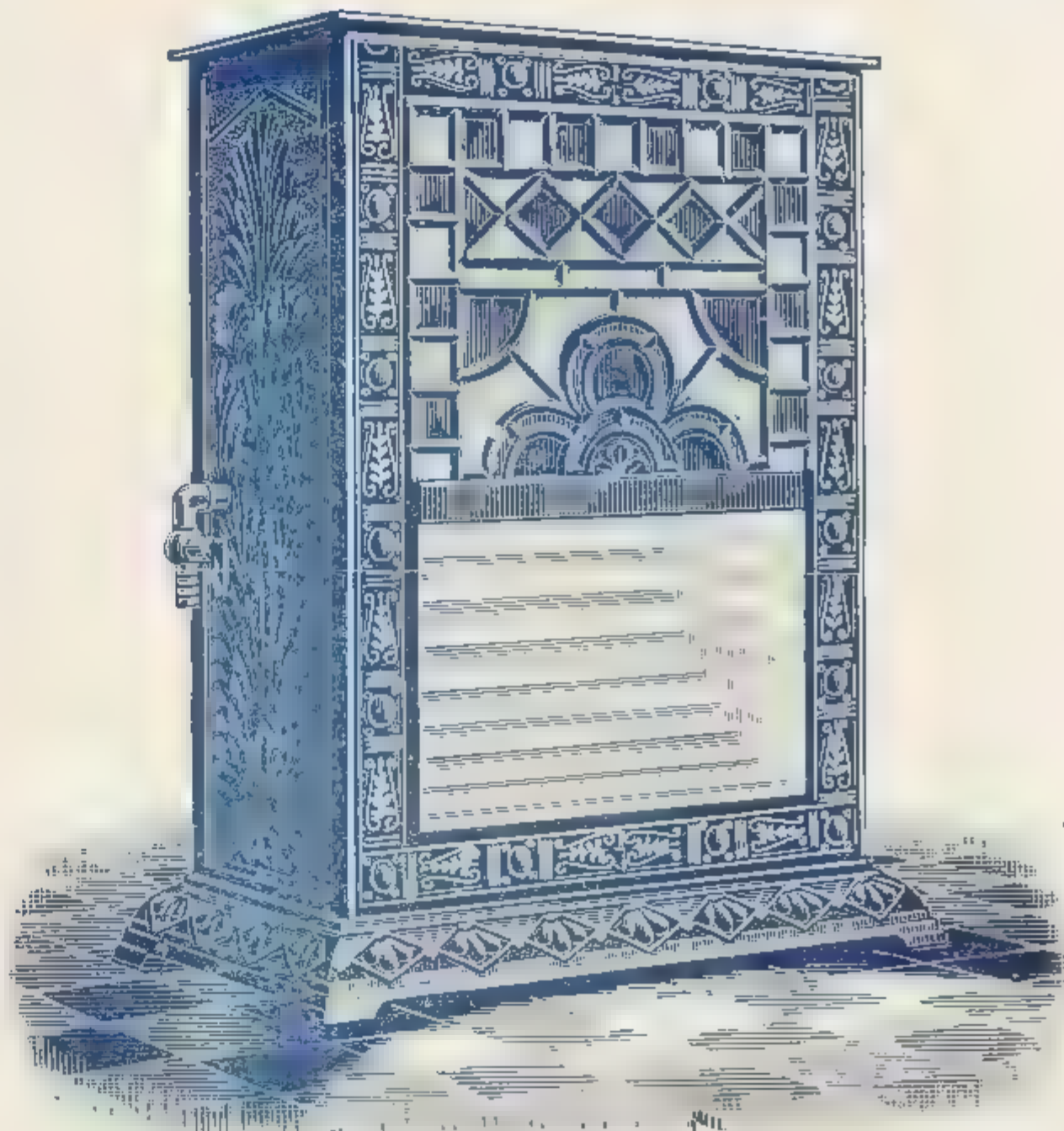
This is an improvement upon our B4010 pattern which has had such a large sale.

No. B4013.	10 in. high $\times$ 10 in. wide $\times$ $8\frac{1}{2}$ in. deep.	Price 13/-
No. B4014.	$13\frac{1}{2}$ in. high $\times$ $12\frac{1}{2}$ in. wide $\times$ $9\frac{1}{2}$ in. deep	Price 18/-
No. B4015.	$16\frac{1}{2}$ in. high $\times$ 15 in. wide $\times$ $10\frac{1}{2}$ in. deep.	Price 26/-



No. B4025.

No. B4025.	- Height 15 in., width 15 in., depth 10 in.	£1 9 0
No. B4026.	- Same as above, but with a boiling burner on the top	2 2 0
No. B4027.	- Height 18 in., width $17\frac{1}{2}$ in., depth 11 in.	2 0 0
No. B4028.	- Same as No. B4027, but with a boiling burner on the top	2 10 0
No. B4034.	- Height 26 in., width 23 in.	3 5 0
No. B4035.	- Same as No. B4034, but with a boiling burner on the top	3 16 0



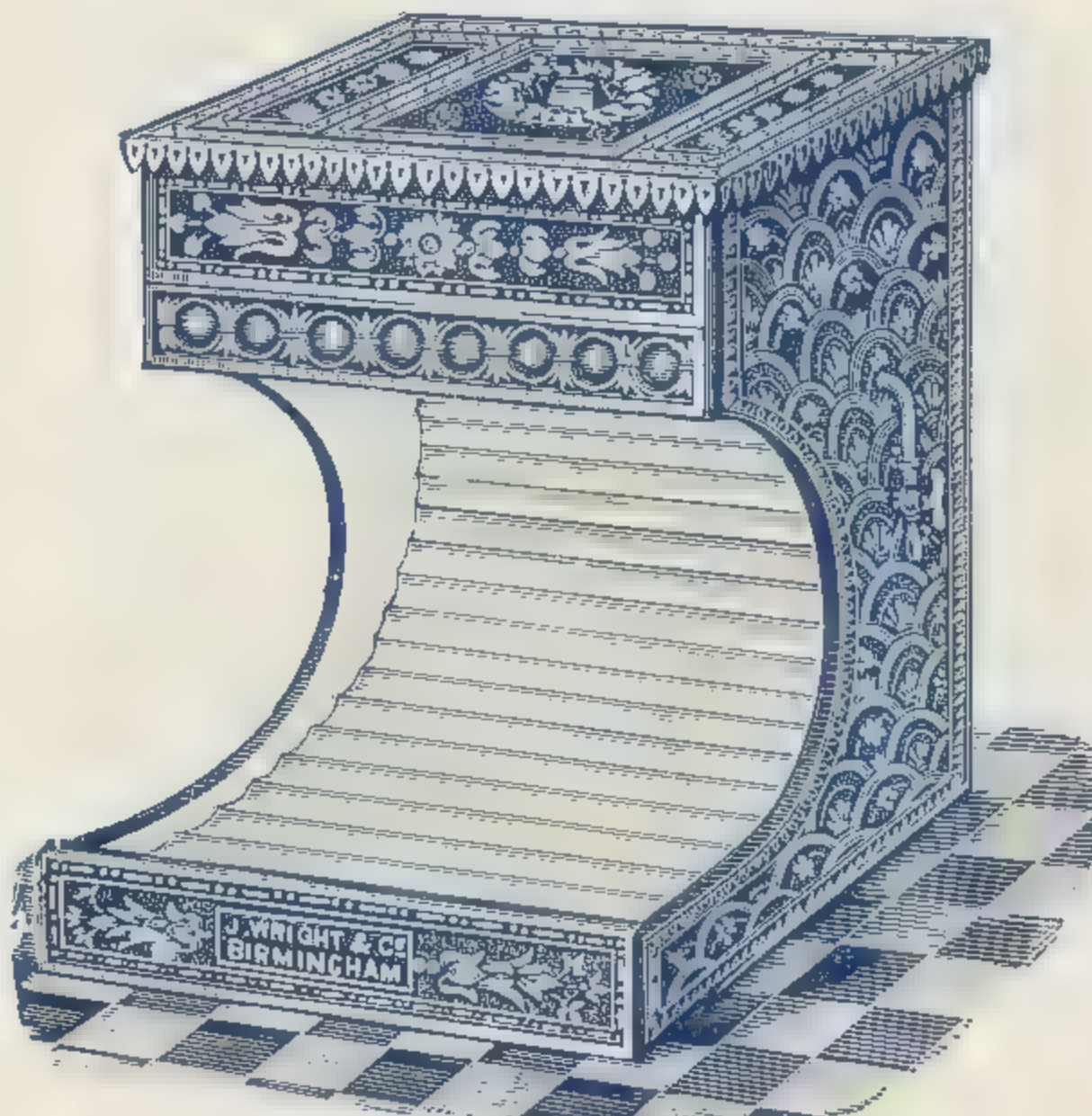
No. B4016.

In this Stove, the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass, with Copper Reflector.

No. B4016.	21 in. high by $16\frac{1}{2}$ in. wide by 10 in. deep.	Price 35/-
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WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.



No. B4056 and B4058.

This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.



No.	Height.	Width.	Depth.	Price.
B4056.	16½ in.	14 in.	11½ in.	£1 10 0
B4058.	18½ in.	15½ in.	12 in.	2 0 0



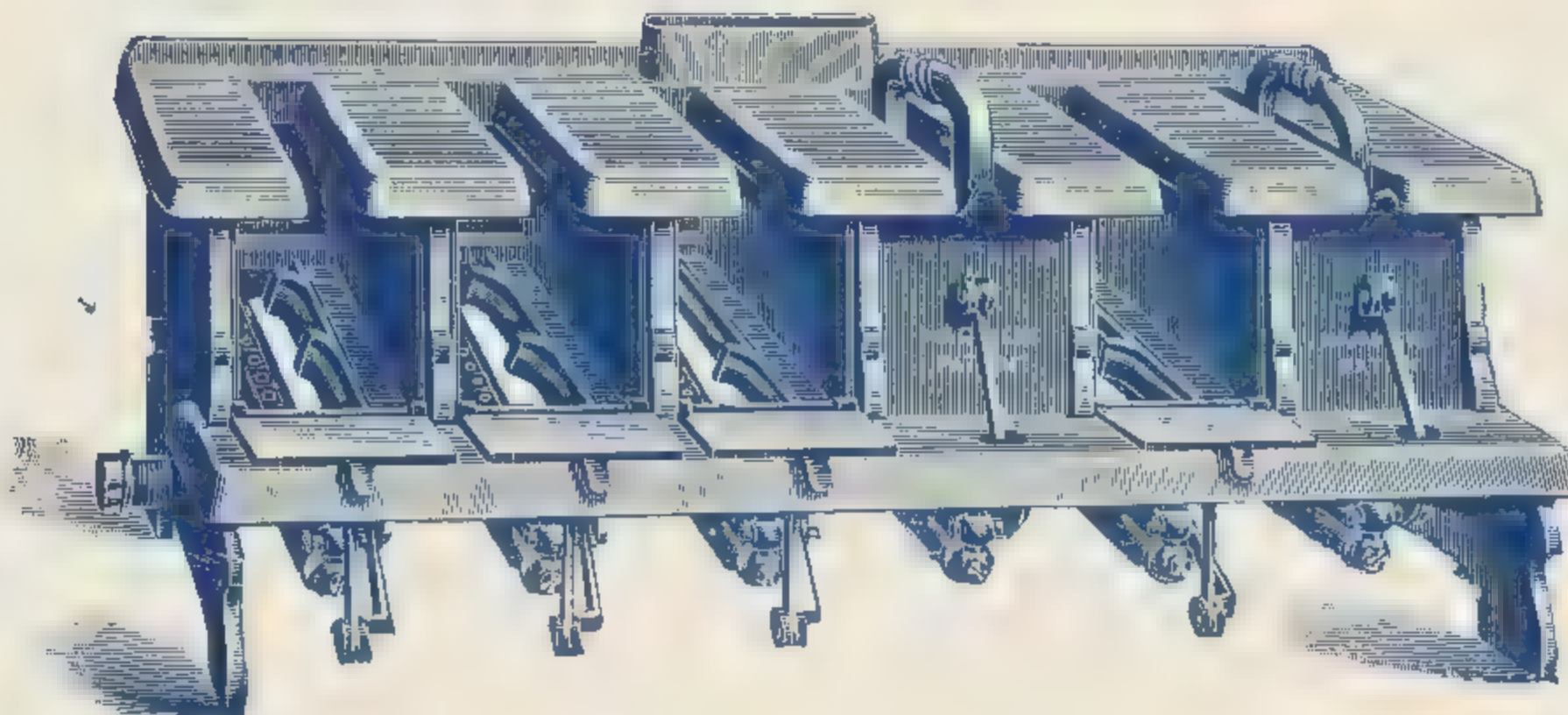
No. B4047.

These Stoves are recommended where no flue is obtainable as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047.	24 in.	20 in.	37/6
B4049.	27 in.	25 in.	45/

WRIGHT'S AUTOMATIC TAILORS' GAS STOVE.

(Hamer's Patent.)



This Stove has been designed to meet a long-felt want, viz.:—To curtail the consumption of gas except when the Irons are actually being heated. The operator places the Iron in one of the compartments, and the act of closing the door turns on the gas, which is ignited by a pilot light attached to the Stove.

To remove the Iron, the door has to be opened and the gas is automatically turned off. Thus it is impossible for the gas to be burning, however careless the workman, except when the Iron is actually being heated in the Stove. A very great saving of gas is thereby effected.

These Stoves are specially designed and constructed for rough and hard use in workshops.

				OUTSIDE MEASUREMENTS.			PRICE.		
				High.	Wide.	Deep.			
B290	For	Irons		11 in.	× 13in.	× 18in.	£1	12	0
B292	For	3 „		11½ in.	× 17in.	× 18in.	2	2	6
B294	For	4 „		11½ in.	× 22in.	× 18in.	2	12	6
B296	For	6 „		11½ in.	× 32in.	× 18in.	4	0	0

Larger sizes made to order.

TESTIMONIAL.

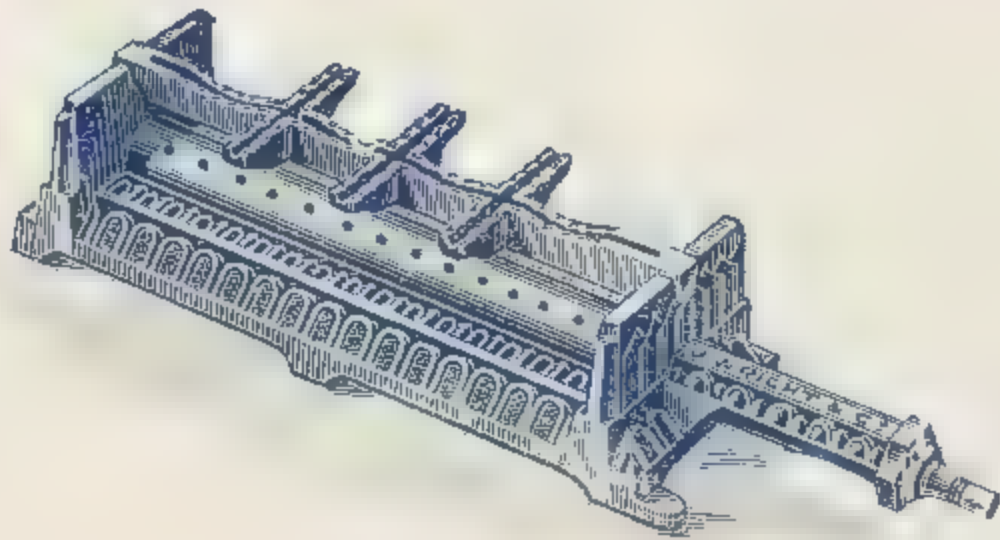
Torquay, November 19th, 1890.

DEAR SIR,

The Gas Stove gives me every satisfaction. It is economical, heats the irons quickly, and it is impossible for the workmen to waste the gas when in use. I have every confidence in recommending it as a thoroughly practical Stove. I find on testing it by meter that I burn 1,480 feet in six days, working ten hours per day. I have eleven hands on full time, and the average consumption to keep these supplied with irons costs about 1d. per hour.

Signed, GEO. McMILLAN.

WRIGHT'S GAS STOVES FOR HEATING LAUNDRY IRONS.

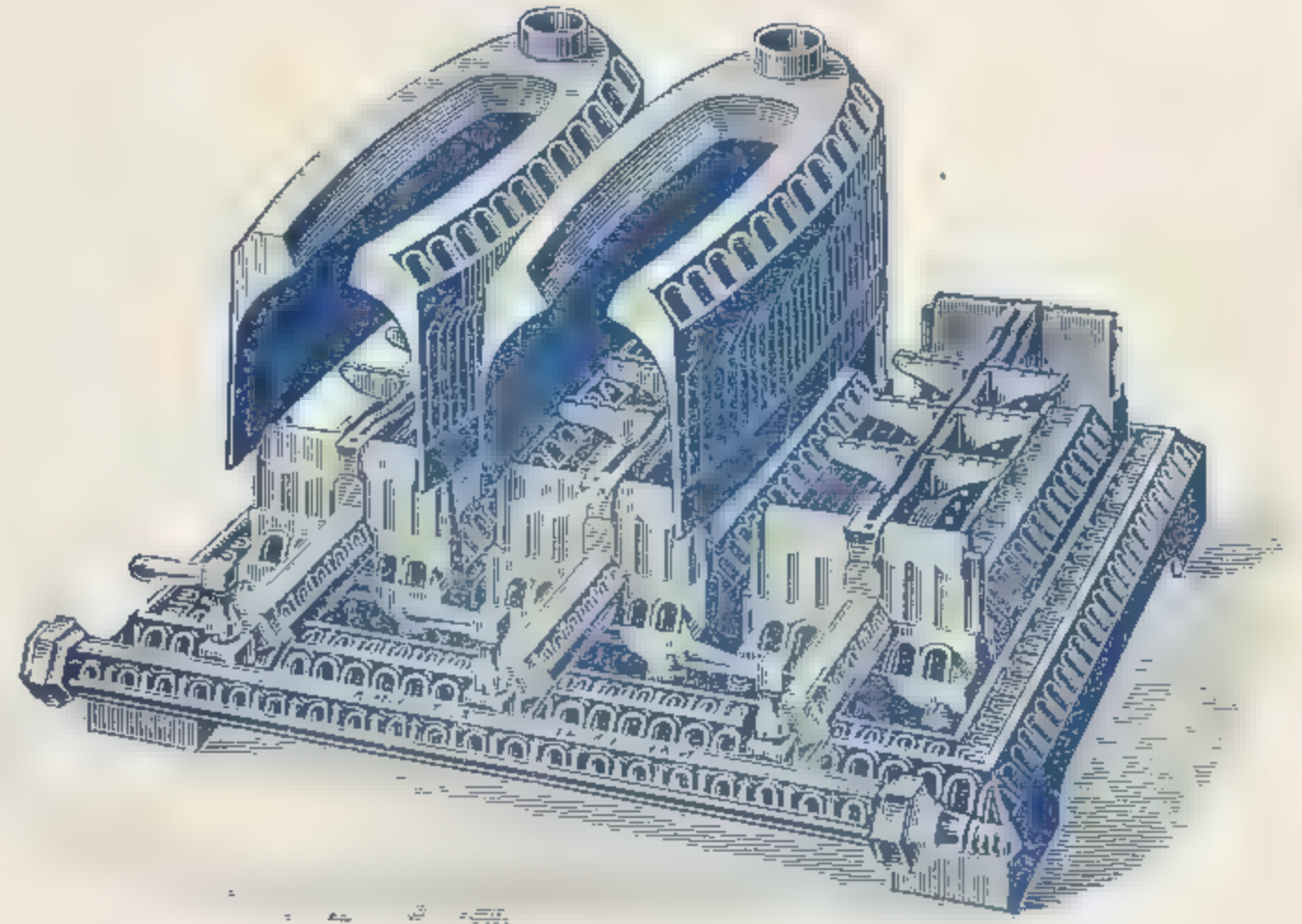


No. B270.

All sizes larger than one iron (No. B270) are fitted on Cast Iron Stand as shown in annexed woodcut with a separate tap to each burner.

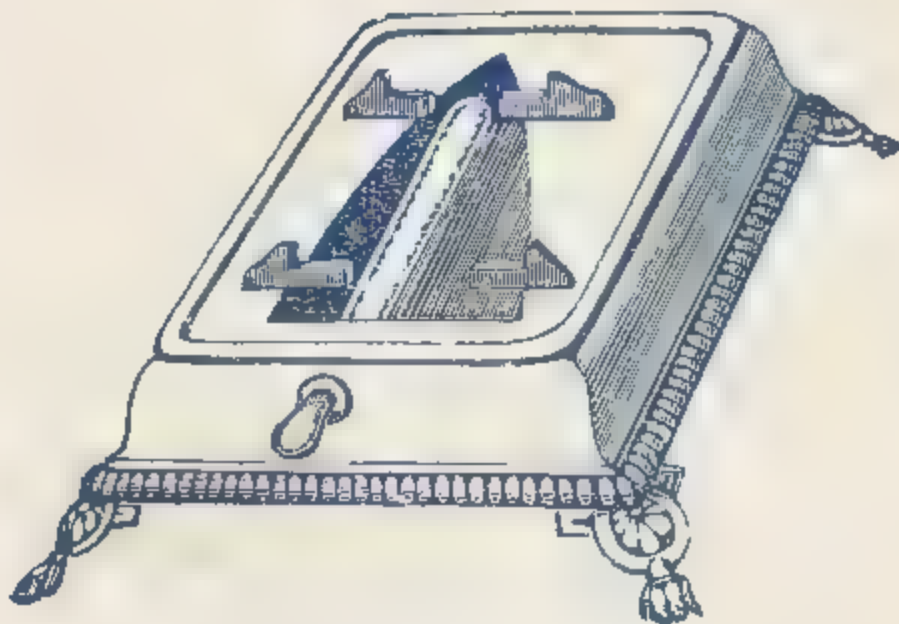
PRICES WITHOUT HOOD.

B270	stove without hood for 1 Iron	..	...	2/6
B271	" " 2 Irons	...	...	10/-
B272	" " 3 "	...	...	15/-
B273	" " 4 "	...	...	20/-
B274	" " 6 "	...	...	30/-

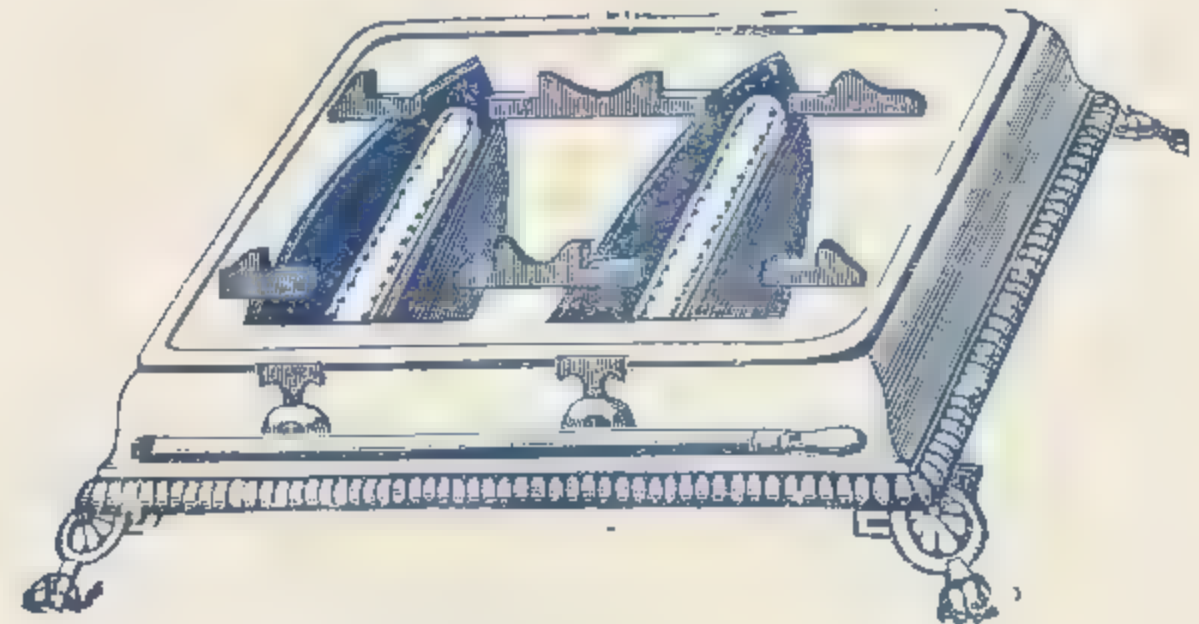


PRICES WITH HOODS.

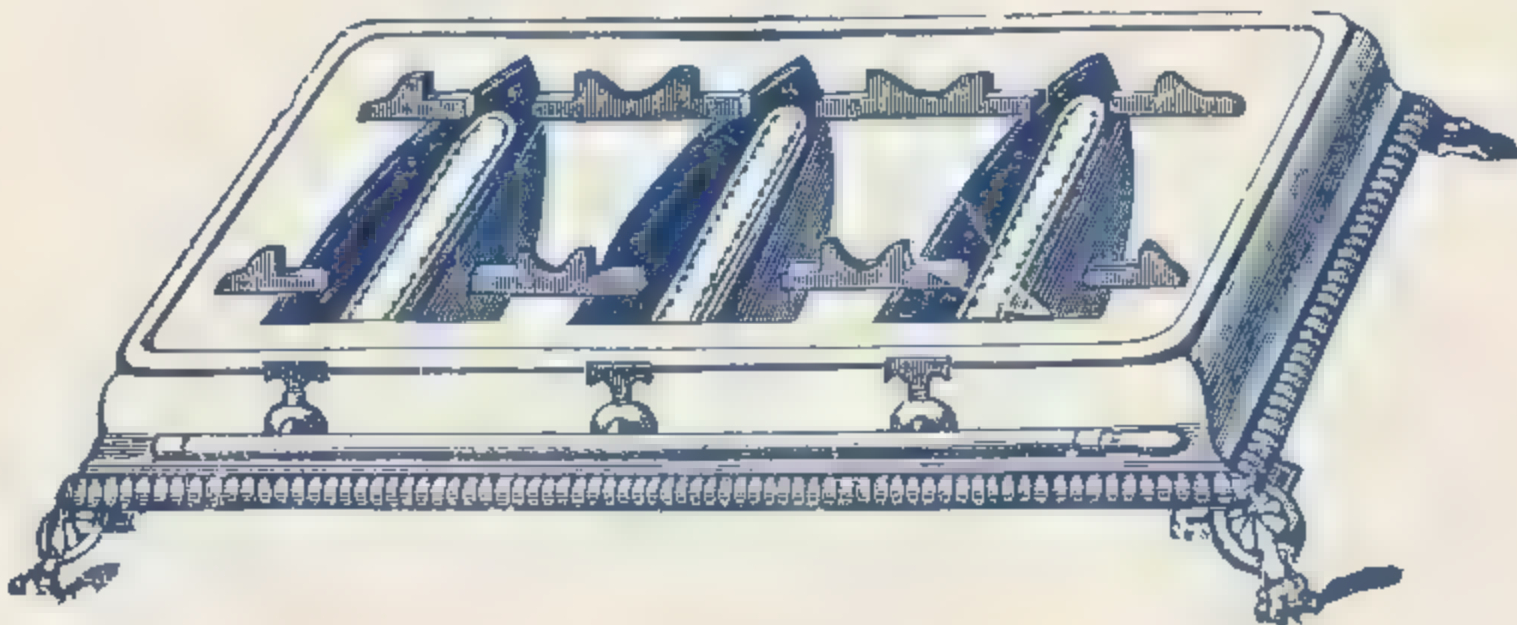
B270	stoves with hoods for 1 Iron	...	...	...	5/-
B271	" " 2 Irons	...	...	...	15/-
B272	" " 3 "	...	...	...	22/6
B273	" " 4 "	...	...	...	30/-
B274	" " 6 "	...	...	...	45/-



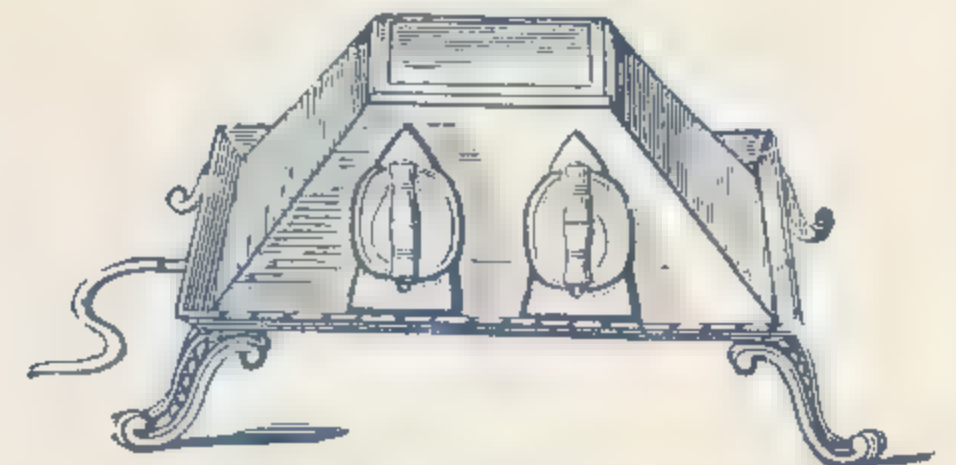
No. B261.
To heat 1 Iron.
Price 4/6 each.



No. B262.
To heat 2 Irons.
Price 10/6 each



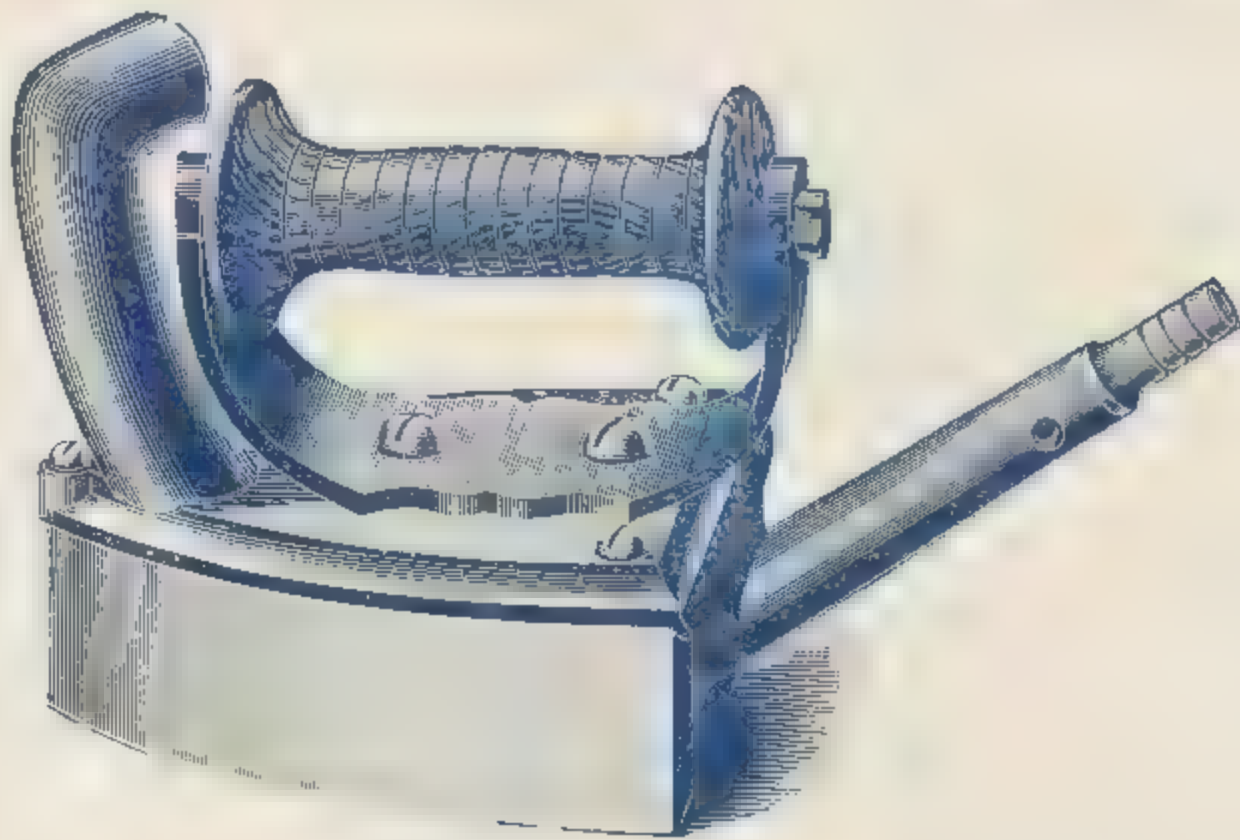
No. B263
To heat 3 Irons
Price 15/9 each.



No. B246.
Will heat 16 Flat Irons.
Price 27/-

WRIGHT'S PATENT LAUNDRY IRONS.

(INTERNALLY HEATED.)

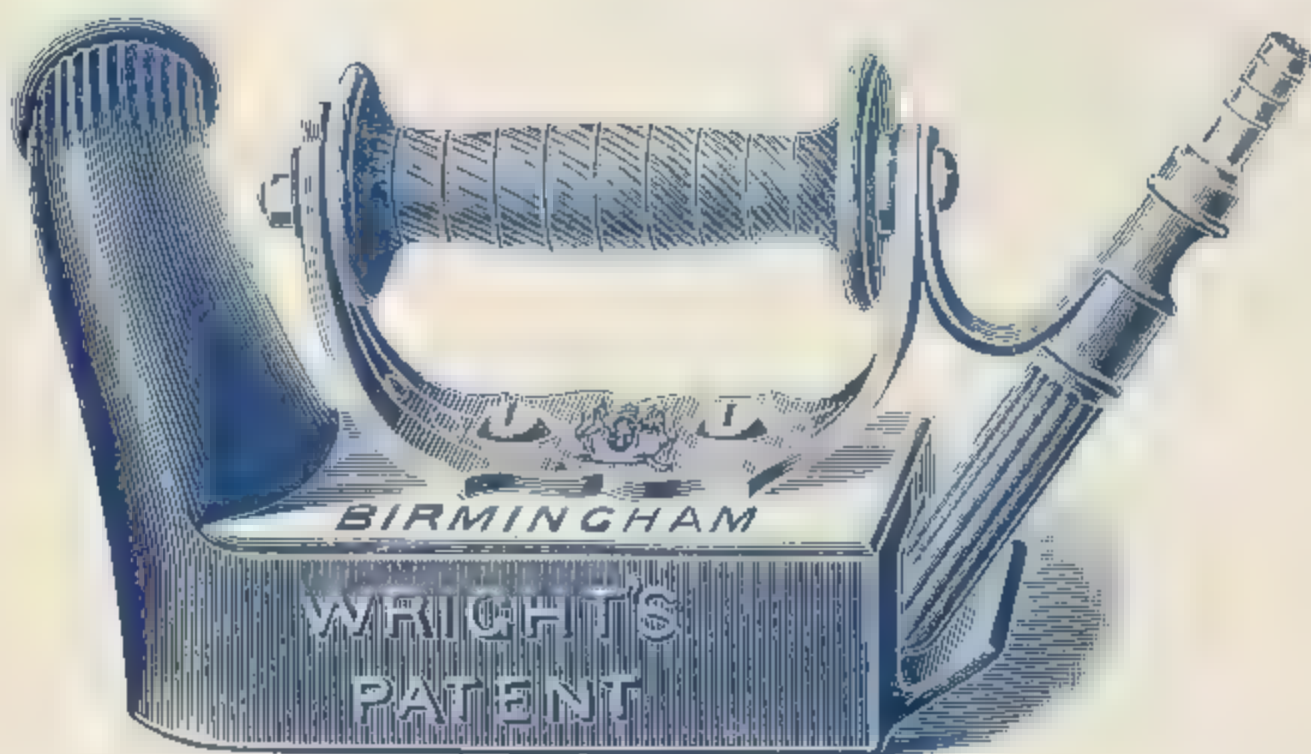


This is a great improvement on anything yet introduced. It is absolutely free from smell, and the Iron being heated **INTERNALLY** the face of Iron is always kept perfectly clean. Another great advantage is that no time is wasted in reheating the Iron. A fault common to similar stoves is that the India Rubber Tube is liable to "kink" when the Iron is being used. To obviate this defect these Irons are supplied with a short length of special spiral wire to cover the India Rubber Tube. They are also constructed with a hollow chamber which is packed with non-conducting material, so that when in use the top and handle of iron is perfectly cool.

	SIZE OF IRON AT BOTTOM.	WEIGHT.	PRICE.
No. B282 ...	...6 in. long x 4 in. wide	7 lbs.	8/6

WRIGHT'S PATENT TAILORS' IRON.

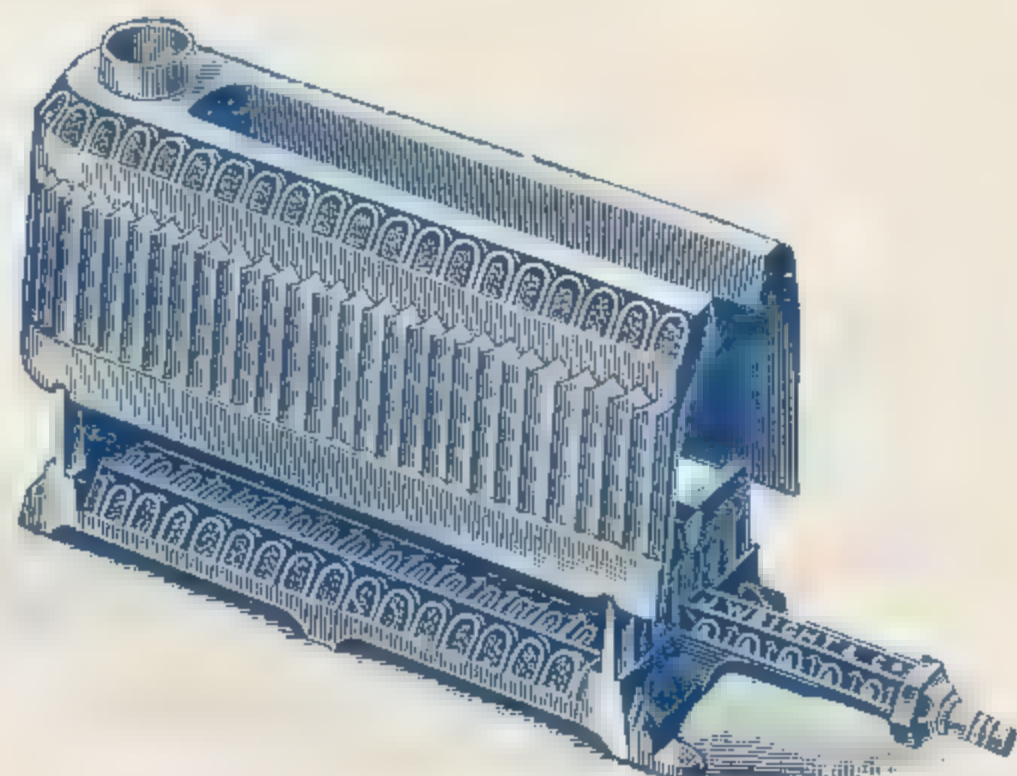
(INTERNALLY HEATED.)



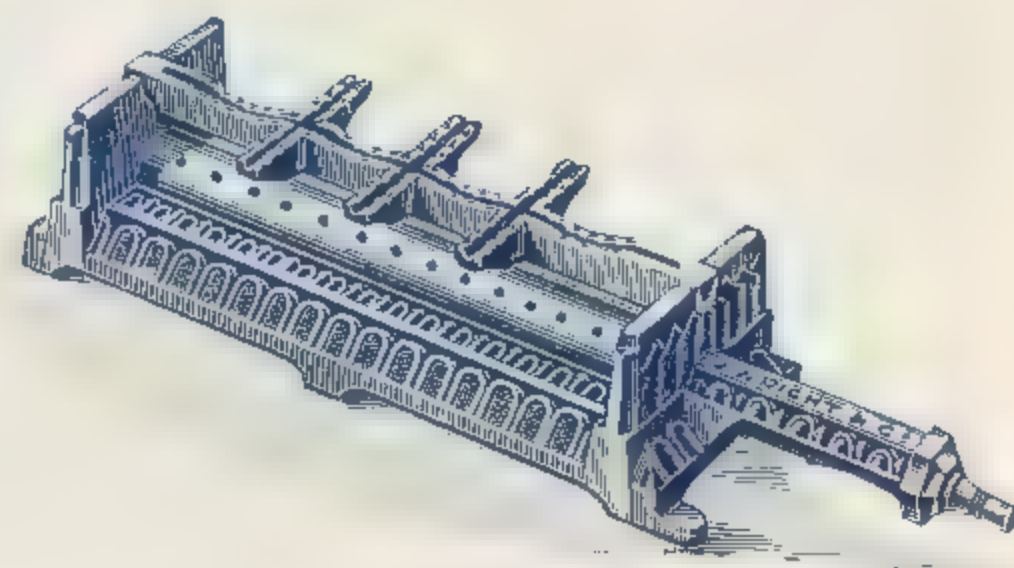
This is on the same principle as above. It will be found far more economical and much cleaner than heating Irons by a coke stove.

	SIZE OF IRON AT BOTTOM.	WEIGHT.	PRICE.
No. B286 ...	... 8½ in.	9 lbs.	15/-
No. B287 ...	... 9 in.	12 lbs.	17/6
No. B288 ...	... 9½ in.	16 lbs.	20/-

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.

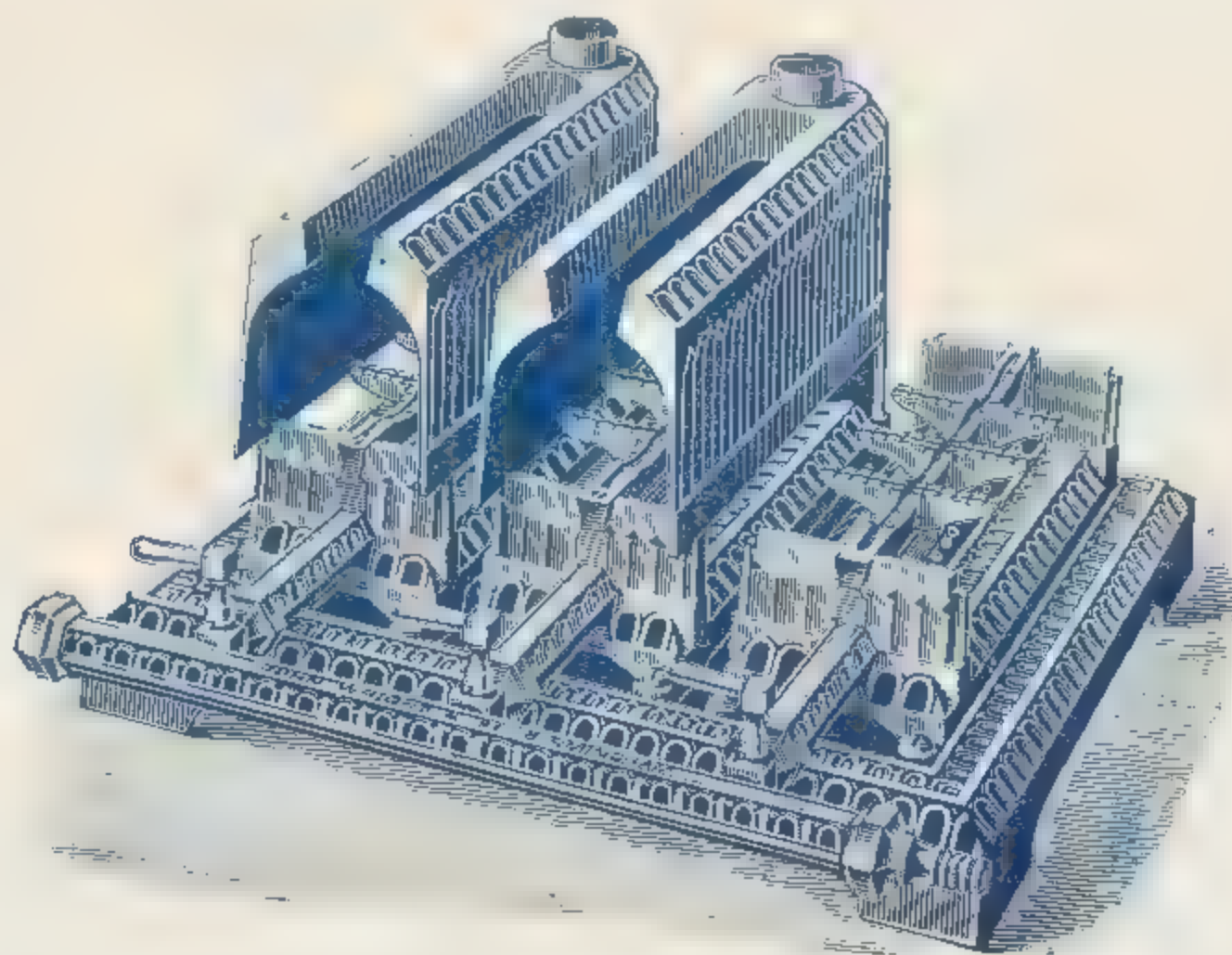


No. B240, with Cover.



No. B240, without Cover.

All sizes larger than 1 Iron (No. B240) are fitted on Cast Iron Stand as shown below—with a separate tap to each burner

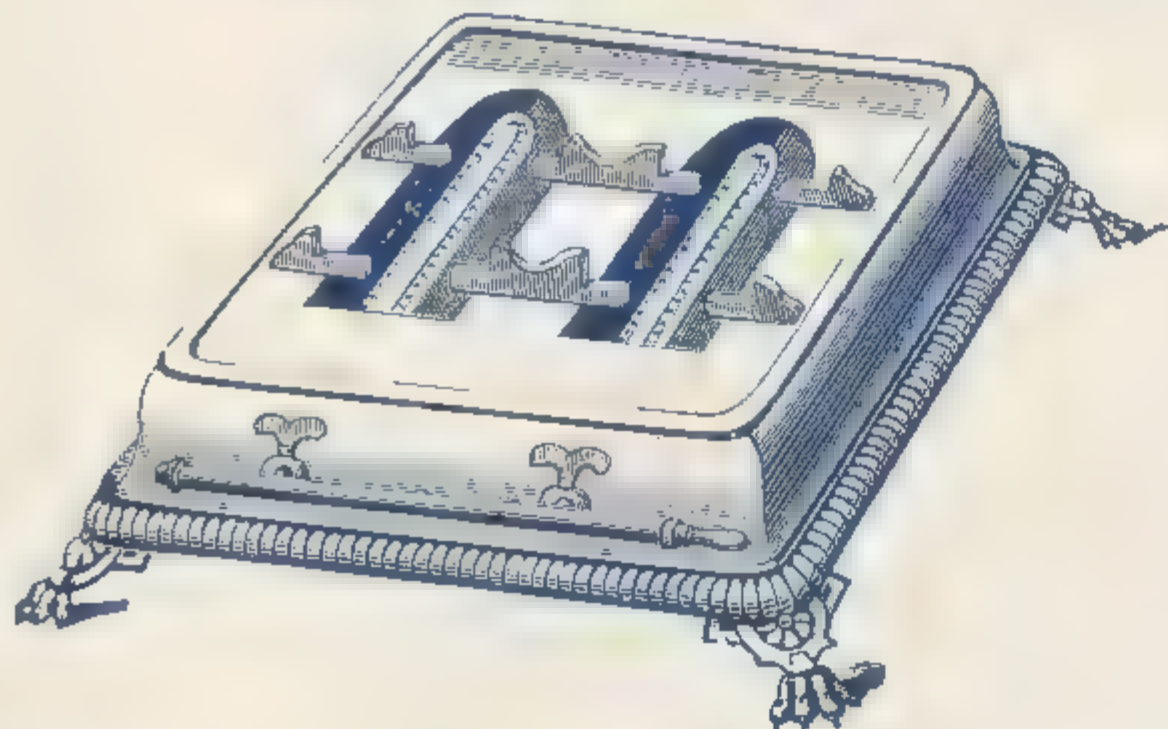


Showing No. B242 with two Covers on and one Cover off.

PRICES.

B240 Stove without hood for 1 Iron	...	...	...	3/6	B240 Stove with hood for 1 Iron	...	..	...	...	9/6
B241 " " " 2 "	...	...	..	16/-	B241 " " " 2 "	...	...	...	...	26/-
B242 " " " 3 "	...	...	..	24/-	B242 " " " 3 "	...	...	..	...	39/-
B243 " " " 4 "	...	..	..	32/-	B243 " " " 4 "	...	...	...	...	52/-
B244 " " " 6 "	...	..	...	48/-	B244 " " " 6 "	...	...	...	..	78/-

WRIGHT'S GAS STOVES FOR HEATING HATTERS' IRONS.



No. B266.

For heating 1 Iron. Price 6/-.

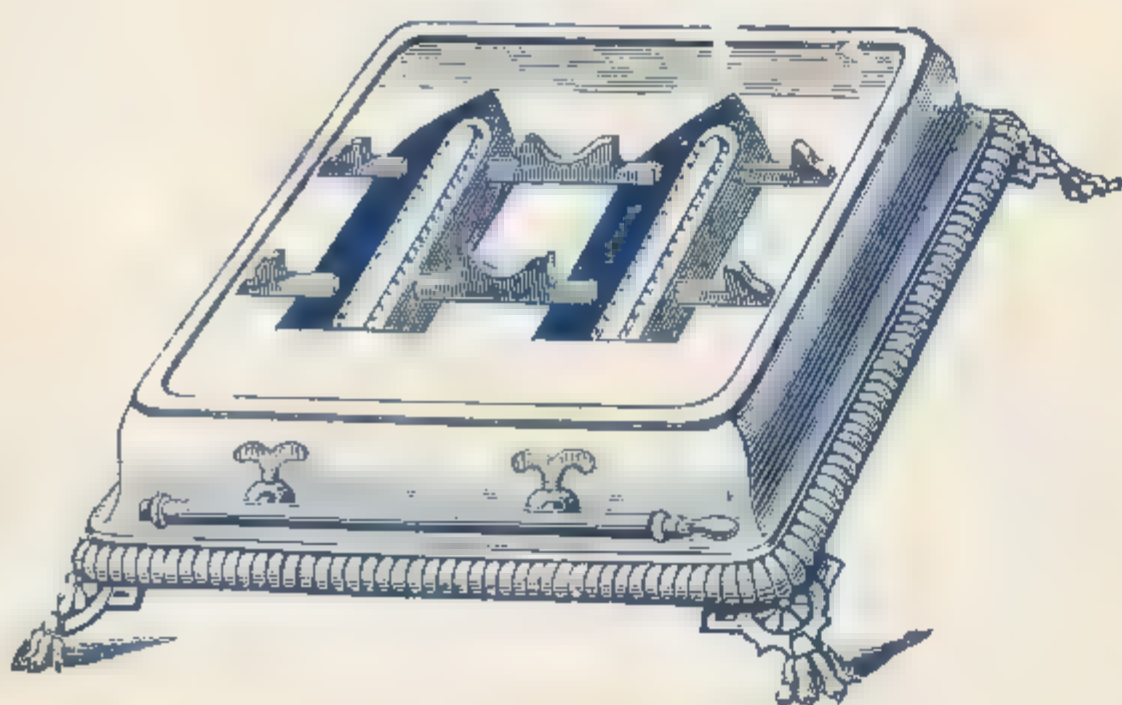
No. B267.

For heating 2 Irons. Price, 12/9.

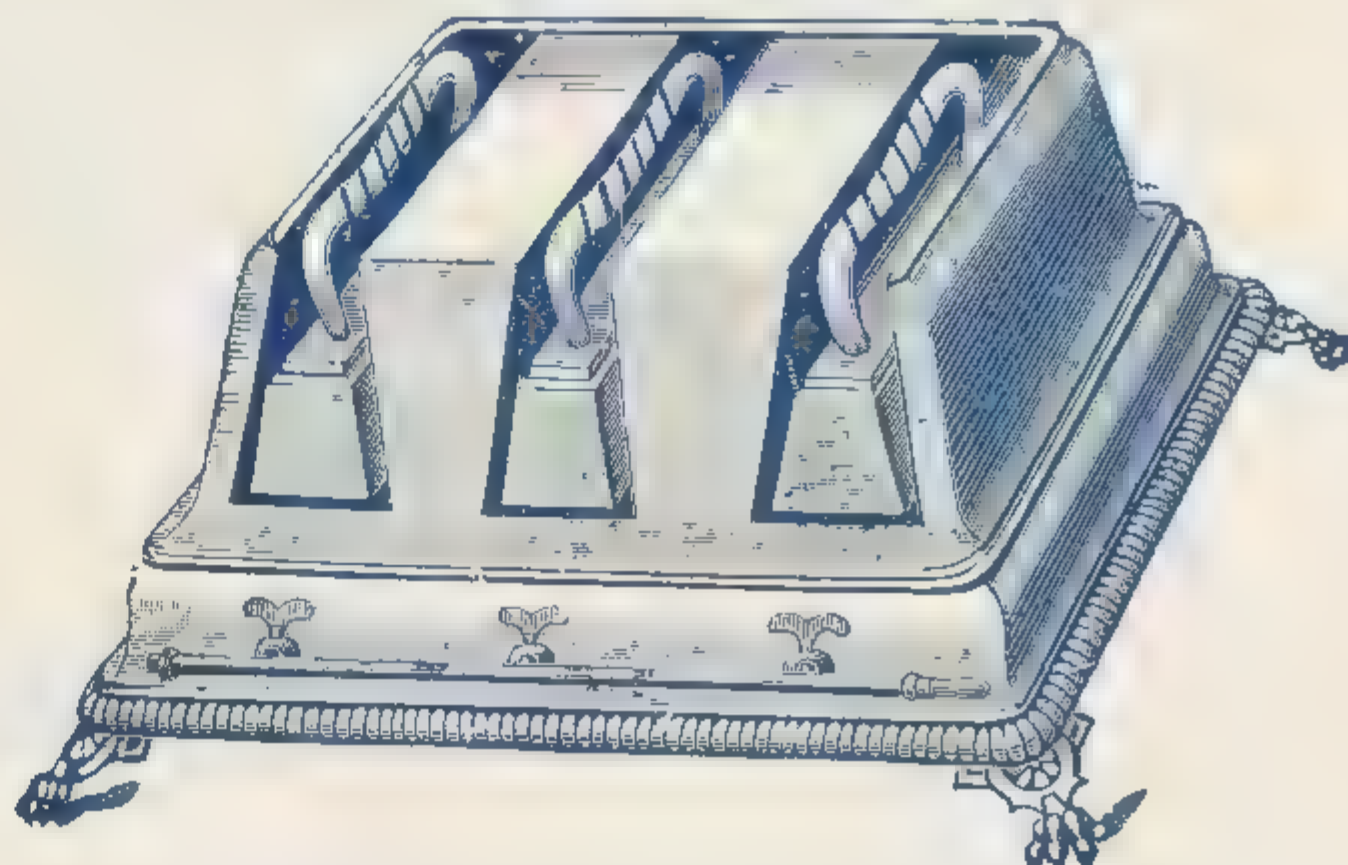
No. B268.

For heating 3 Irons. Price 18/-.

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS.



No. B251.—To heat 2 Irons.



No. B258—(shown with Hood). To heat 3 Irons.

PRICES.

STOVE only.

No.		Small.	Large.
B250	1 Iron	6/-	9/-
B251	2 "	12/9	17/6
B252	3 "	18/-	25/-
B253	4 "	24/-	34/-

STOVE with Hood.

No.		Small.	Large.
B256	1 Iron	9/-	13/6
B257	2 "	16/9	22/6
B258	3 "	24/-	34/-
B259	4 "	31/6	42/-

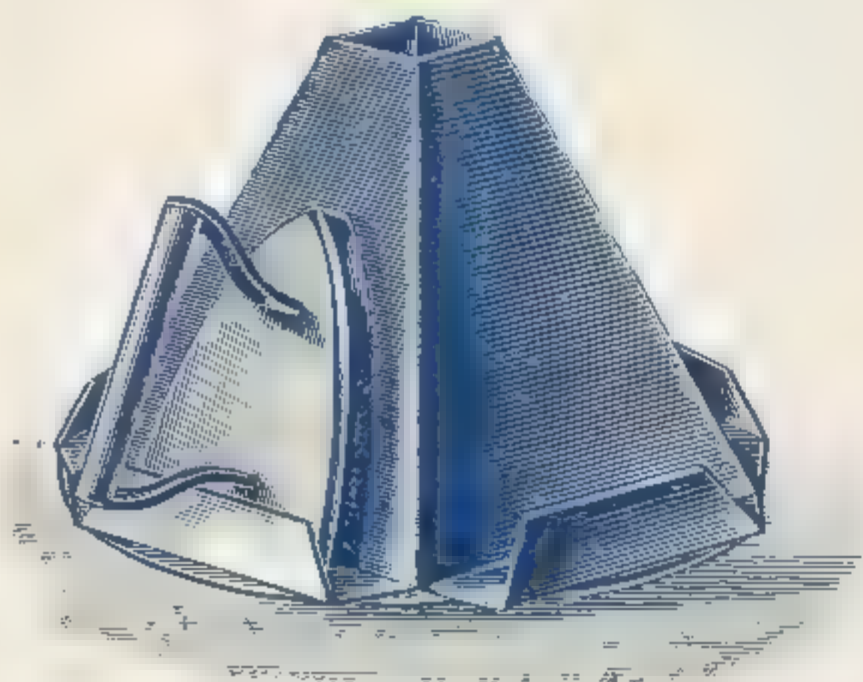
N.B.—The Small Size will take an Iron 7in. x 3in.

The Large Size will take an Iron 10in. x 3½in.

LAUNDRY IRON HEATER.

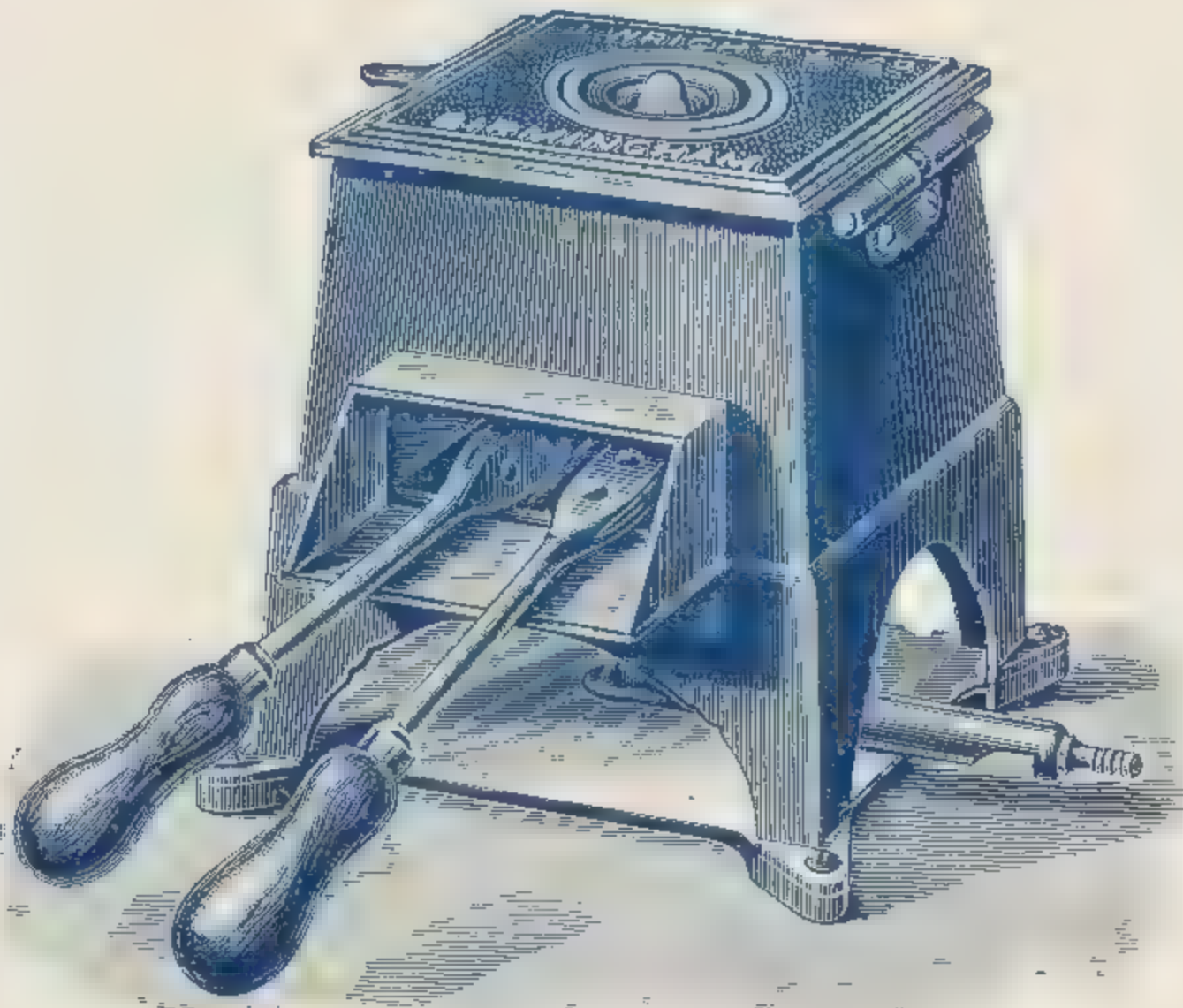
This Heater is made of sheet iron, and is intended to be used on a Gas Boiling Stove. It will heat four ordinary laundry irons at once, and as the flame does not come in contact with the polished surfaces of the irons they are kept perfectly clean.

Price 16 each.

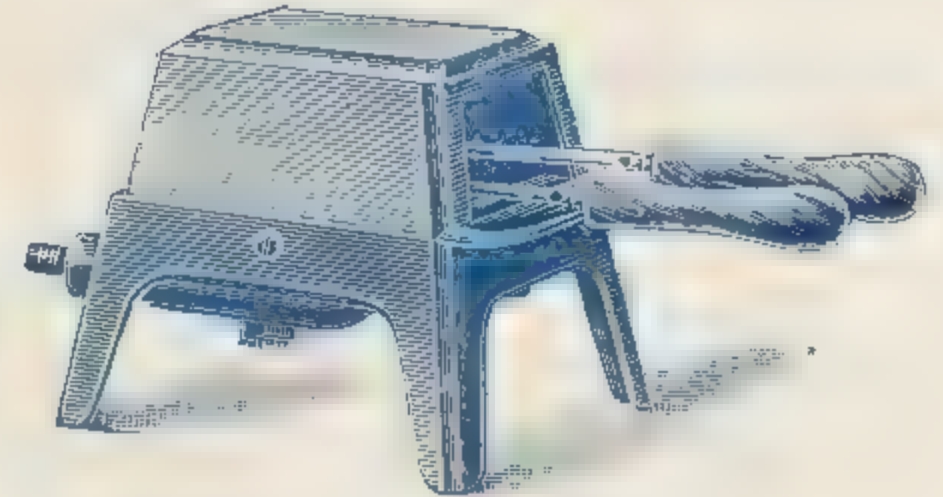


No. B247.

WRIGHT'S TINMAN'S STOVE.



Nos. B521 and B522.



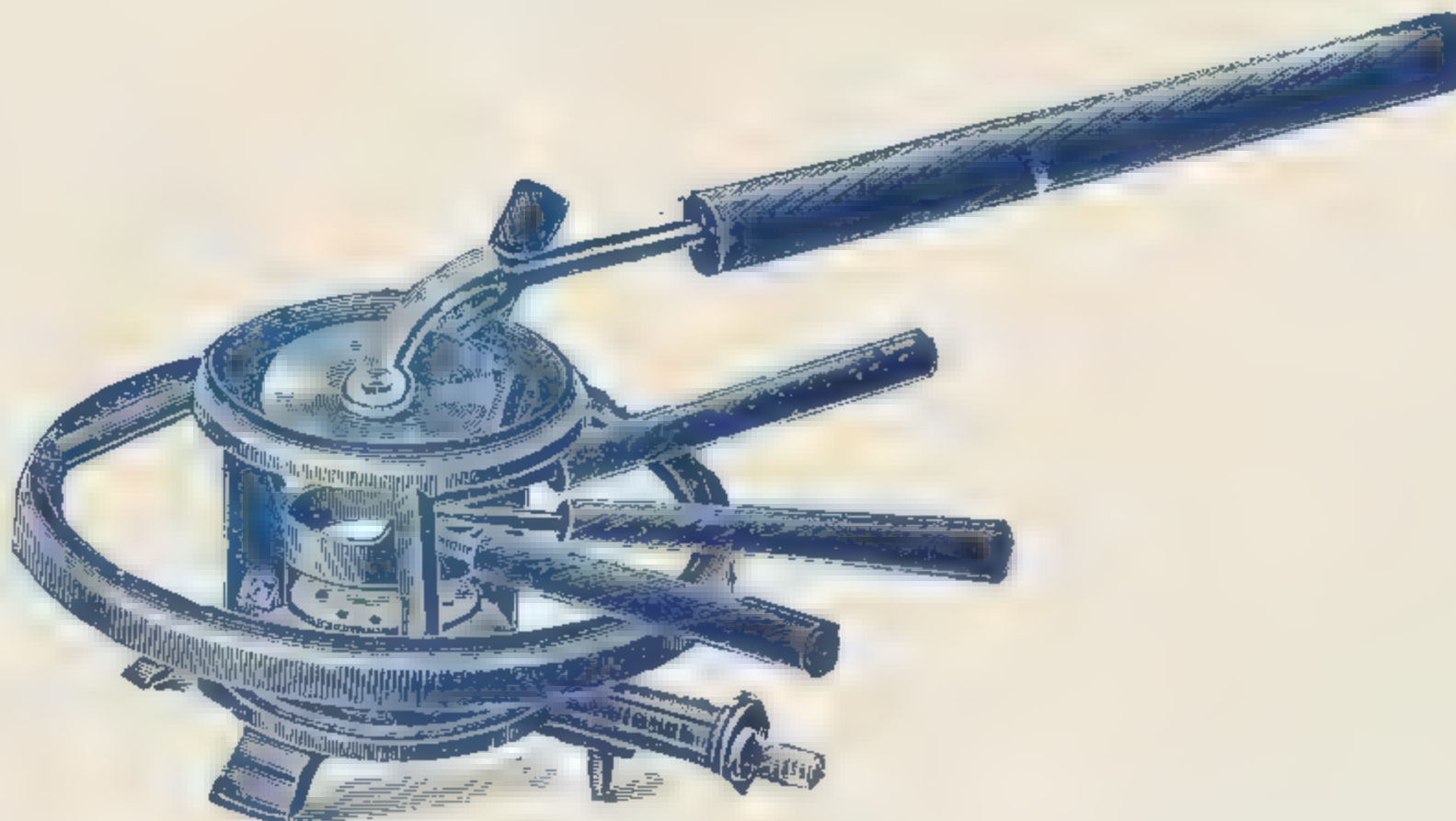
Nos. B528 and B529.

These substantially-made Stoves are suitable for the rough usage of workshops. They are made in two qualities, the more expensive being undoubtedly the cheapest in the long run. The cheaper form is cast-iron throughout the more expensive being lined with fireclay, and a larger and more substantial Stove. Either Stove will heat two soldering bolts, the waste heat being utilized to boil kettles, &c. The 521 and 522 can be furnished with a flue if required, and the lid being hinged can be thrown back and the Stove used for melting metal in a pot or ladle or for tinning.

PRICES.

No. B521	...	...	...	...	...	...	...	...	16/- each.
„ B522 larger, lined with fireclay, and strongly recommended	...	...	...	...	...	...	...	...	22/6 „
„ B528	...	...	...	...	...	...	...	...	10/6 „
„ B529, lined with fireclay, and strongly recommended	...	...	...	...	...	...	...	...	15/- „

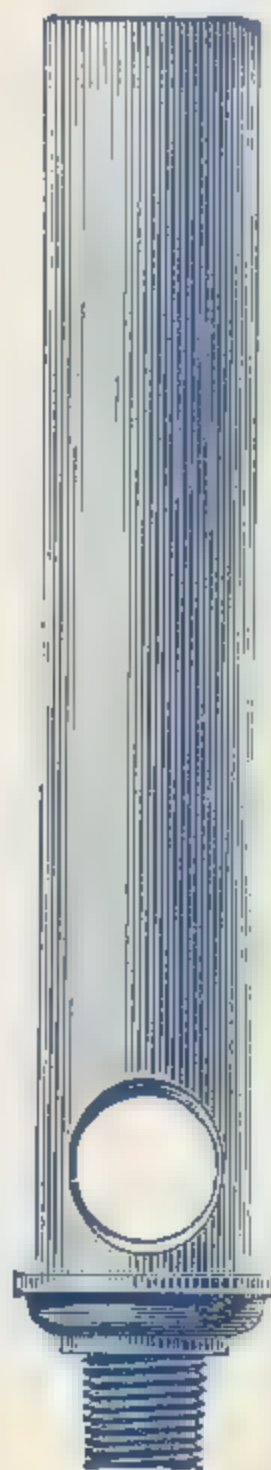
WRIGHT'S IMPROVED SHOE FINISHERS' OR BOOKBINDERS' GAS STOVE.



The most economical and successful Stove in the trade. Can be used also for boiling and frying.

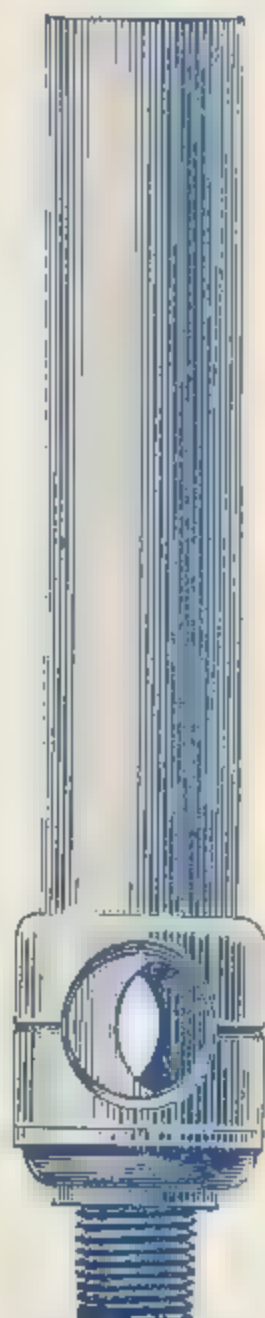
No. B525. PRICE, 4/- each.

WRIGHT'S BUNSEN GAS BURNERS (BRASS).



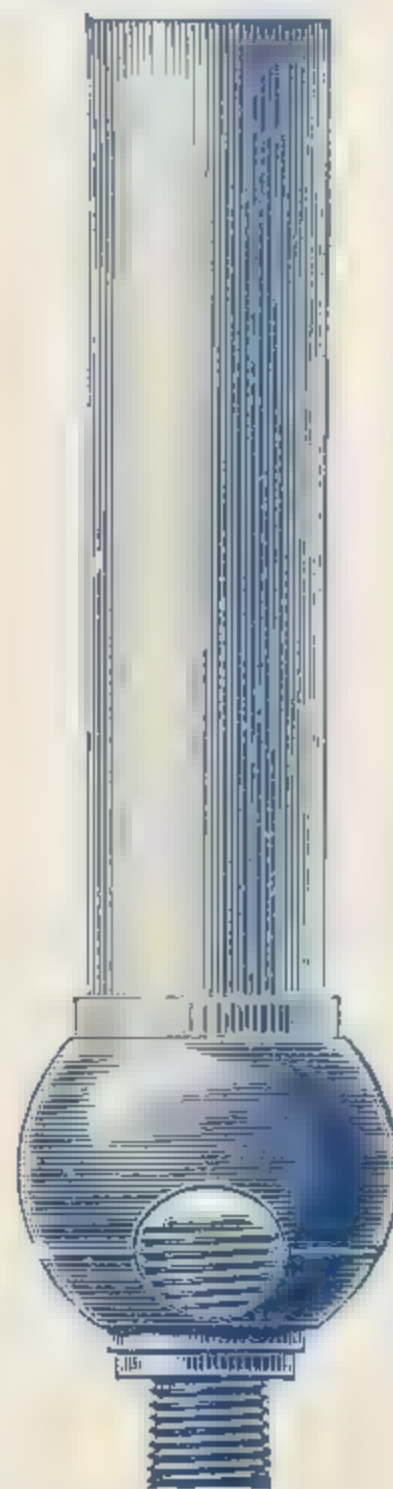
No. B2408. *Non-Regulating.*

Price ... $\frac{5}{8}$ in. ... 8d. each.
 „ ... $\frac{3}{4}$ in. ... 1/- „



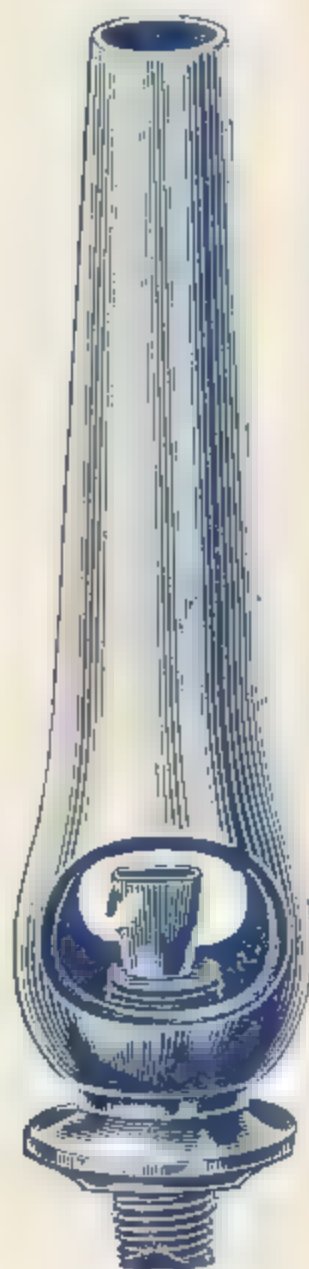
No. B2409. *Regulating.*

Price ... $\frac{5}{8}$ in. ... 10d. each.
 „ ... $\frac{3}{4}$ in. ... 13 „



No. B2406.

Price ... $\frac{3}{4}$ in. ... 1/3 each



THE

LONDON BURNER.

No. B2407.

Price ... 9d. each.



No. B2402, $2\frac{1}{2}$ in. long

Price ... 9d. each

No. B2404, $3\frac{1}{2}$ in. long.

Price ... 1/3 each.



No. B2400.

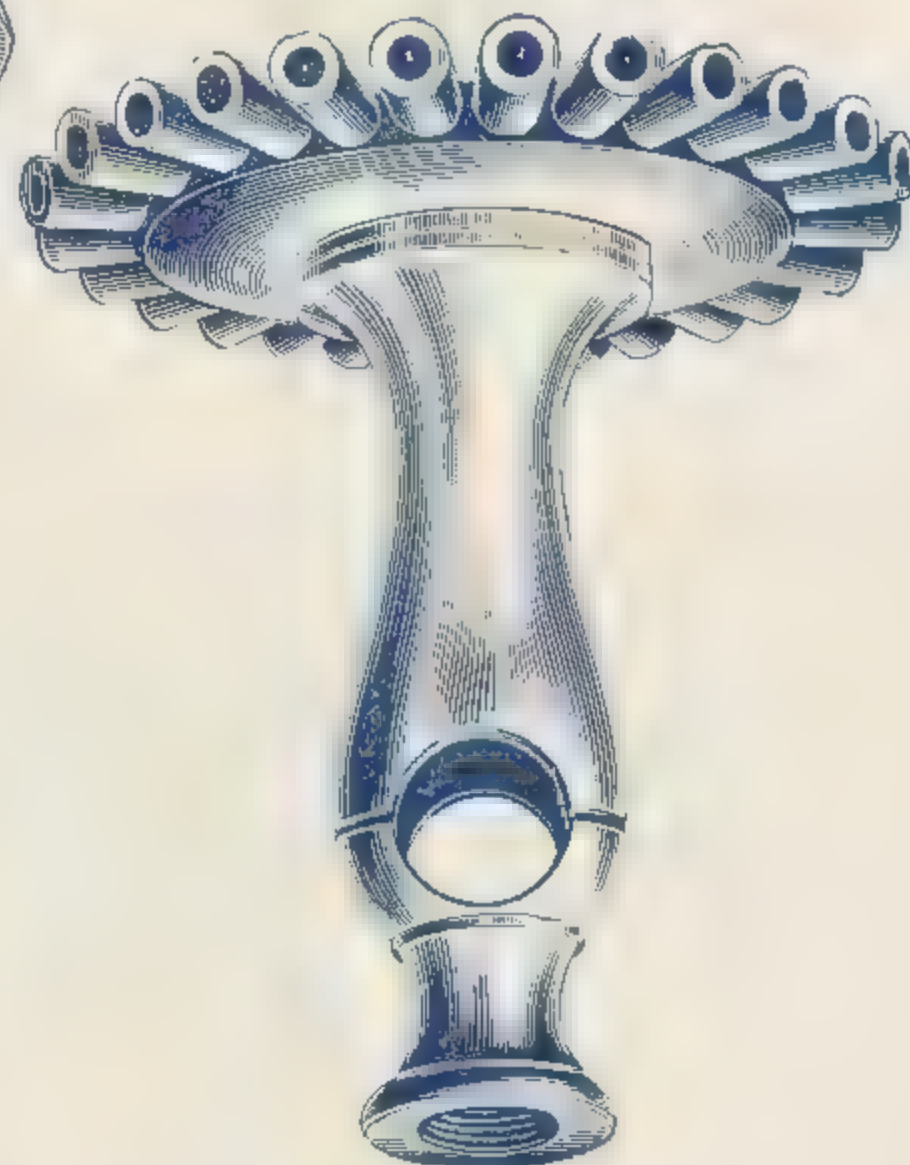
3 in. high, $1\frac{1}{2}$ in. diameter

Price ... 9d. each.

No. B2500.

4 in. high, $2\frac{1}{2}$ in. diameter.

Price ... 1/3 each.



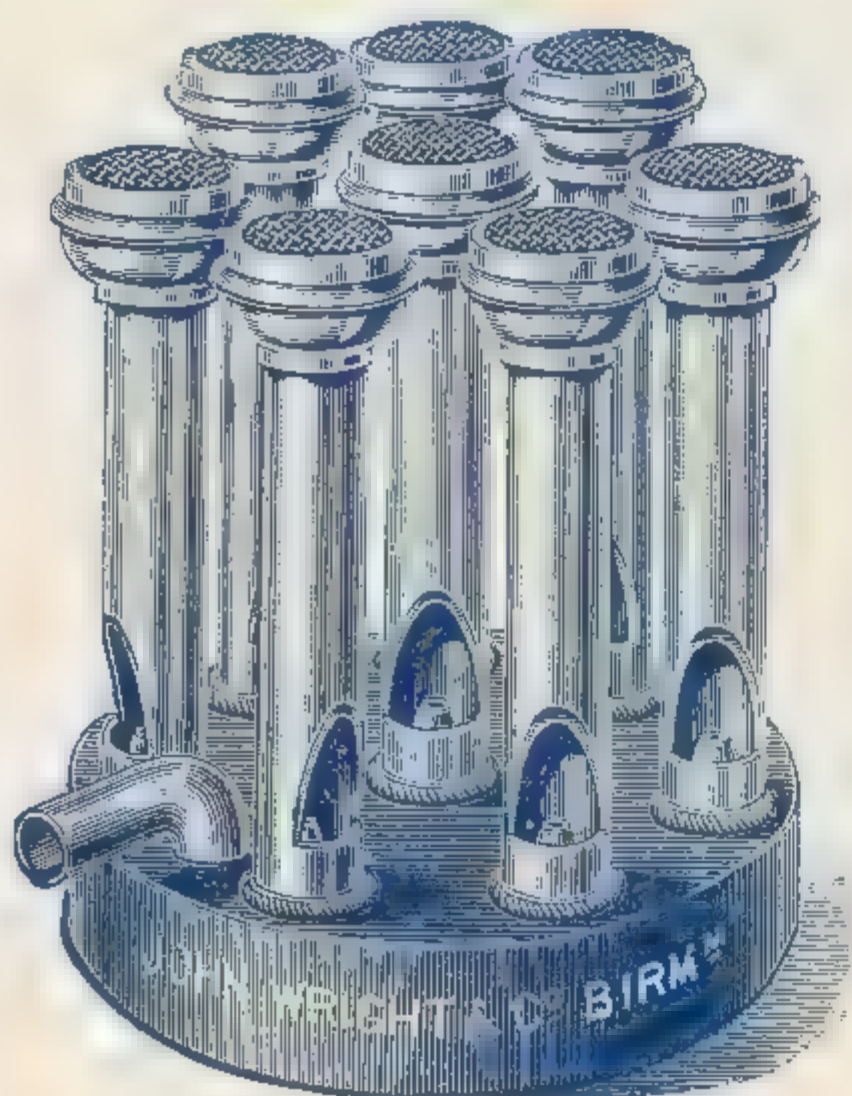
No. B2441, with 16 Jets.

Price 2/- each.

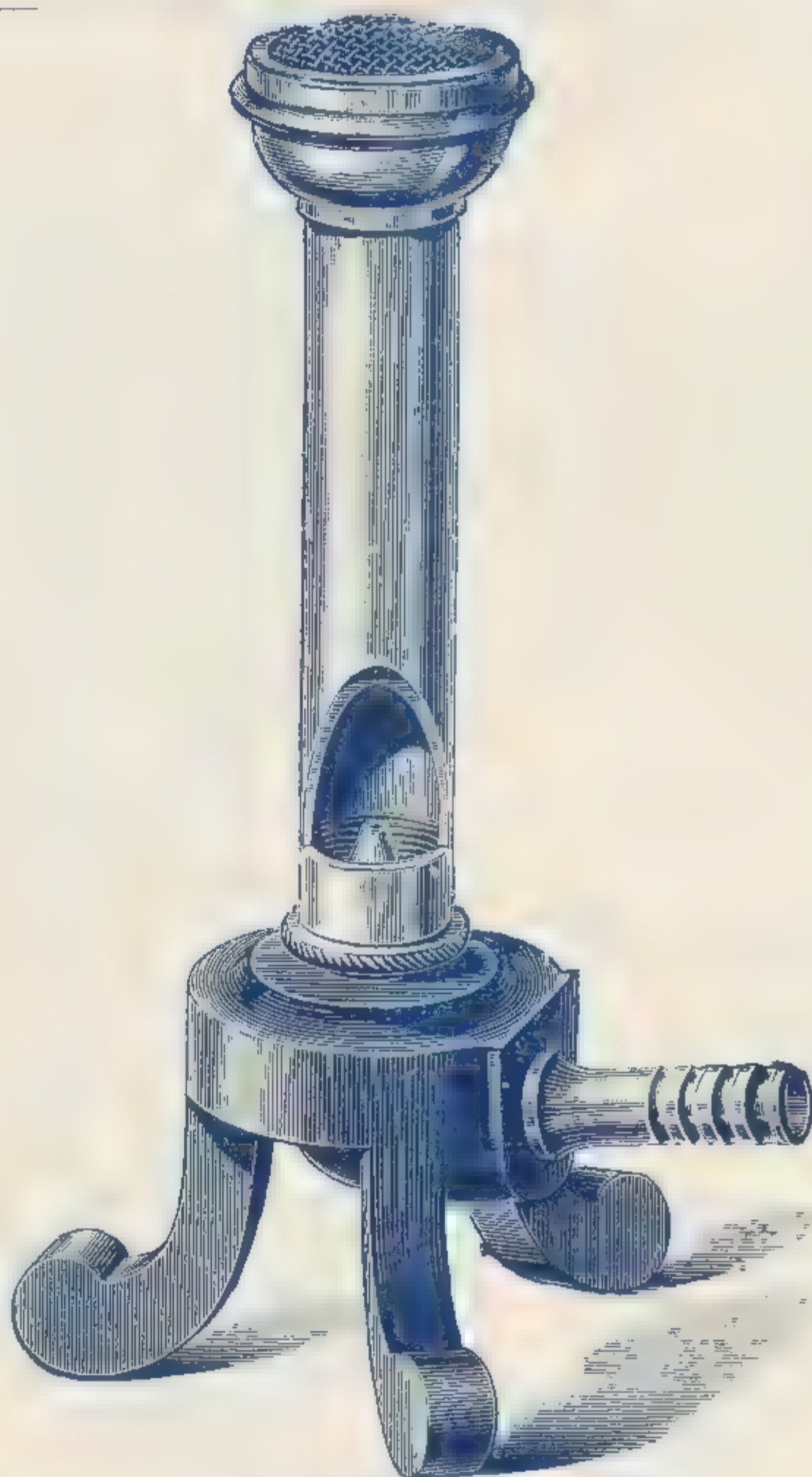
No. B2440, with 24 Jets.

Price 2/6 each.

WRIGHT'S PATENT BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.
No. B2413.



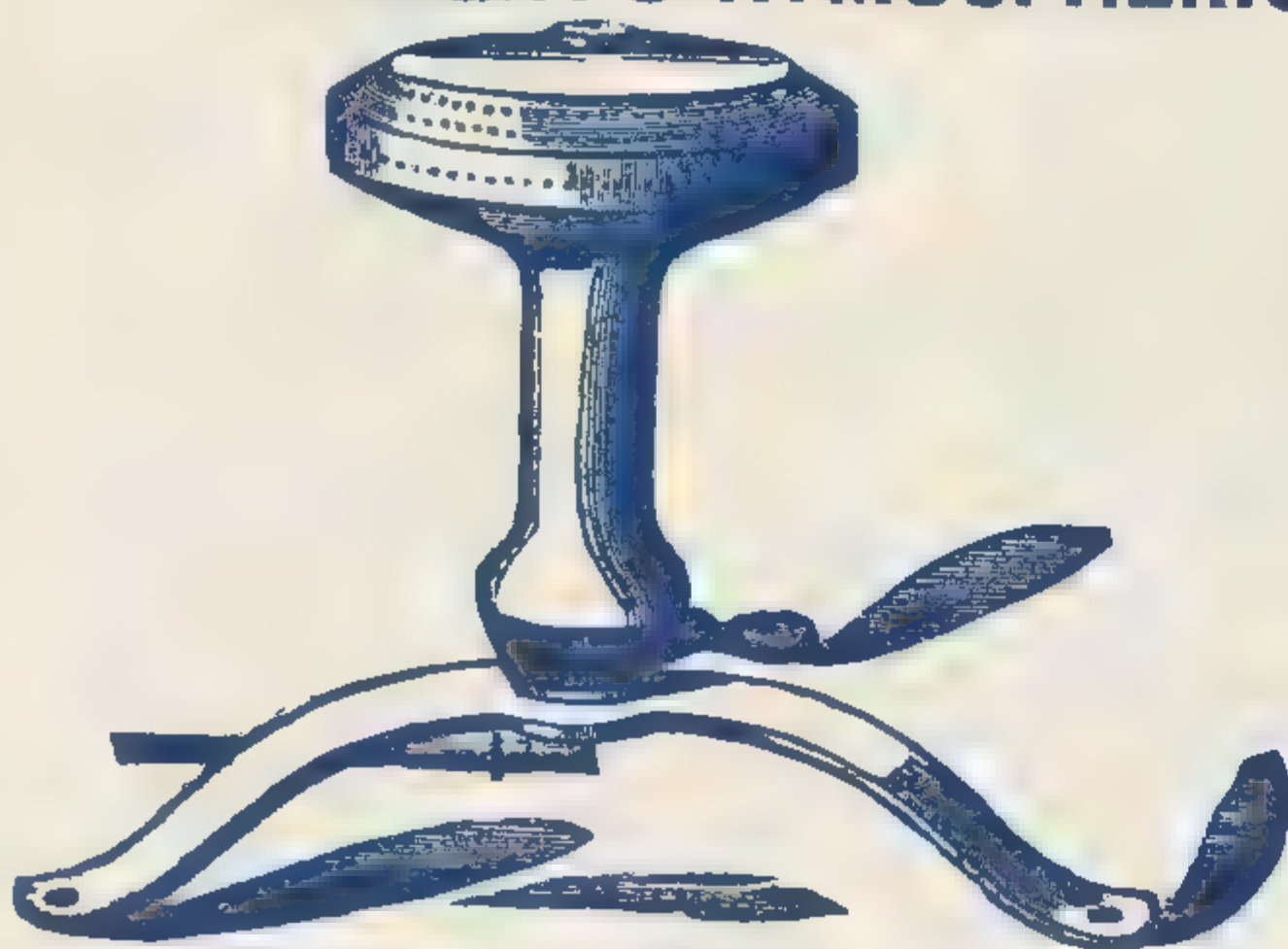
No. B2412, fitted on Iron Stand,
Price 3/6 each.



No. B2412.
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being $1\frac{1}{2}$ inch diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).

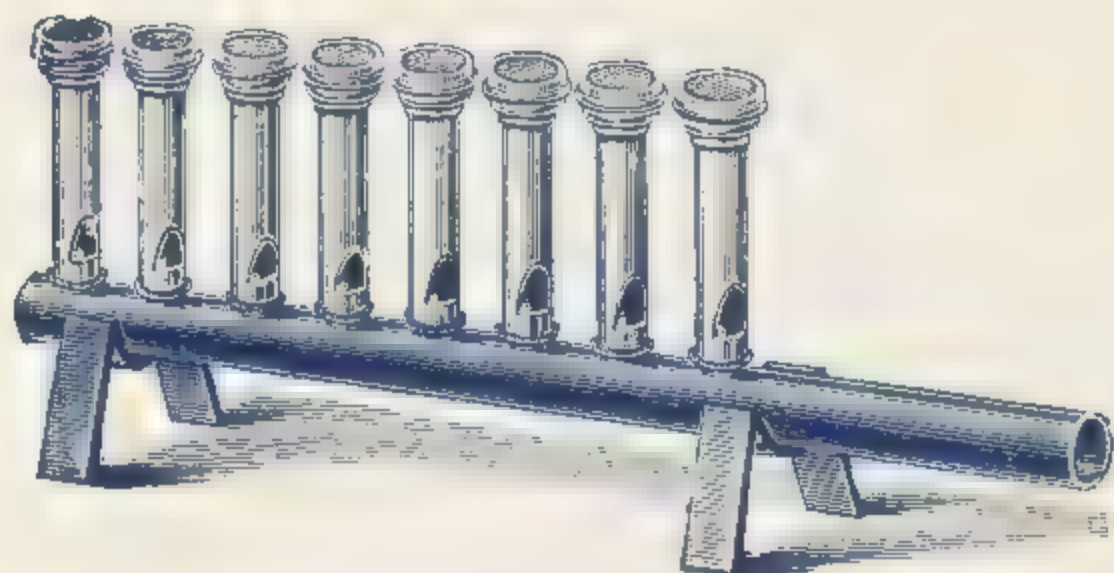


No. B2160.

No.	High.	Diameter.	Price. Burner only.	Price. With Brass Elbow, &c.
B2100	3½	2	1/-	1,6
B2120	5½		1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

* These prices include stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



No. B2414.

Rows of Burners fitted on tube as sketched, are supplied at the rate of 2/- per Burner.



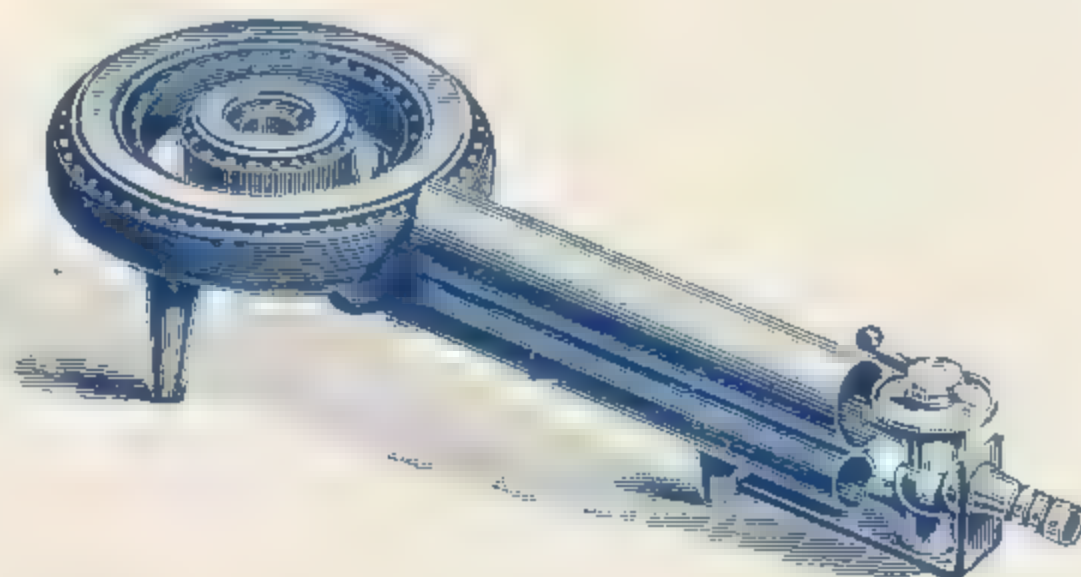
No. B504.

Diameter of Ring	...	...	...	...	3 in.	4/-
"	"	...	...	...	4 in.	4/6
"	"	...	...	...	5½ in.	5/6



No. B500.

Tube burners may be made either straight or bent to suit any purpose, and of any required length.



No. B505.

Diameter of inner ring	...	...	...	...	3 in.	4/-
" outer ring	...	...	...	...	7½ in.	7/
Double Cock for ditto	...	...	...	...		4/6



No. B501

10½ in. Long in burner barrel	...	...	...	...	3/3	each
11½ in.	"	"	"	...	3/6	"
13 in.	"	"	"	...	3/9	"
15 in.	"	"	"	...	4/-	"
18 in.	"	"	"	...	4/6	"



No. B503.

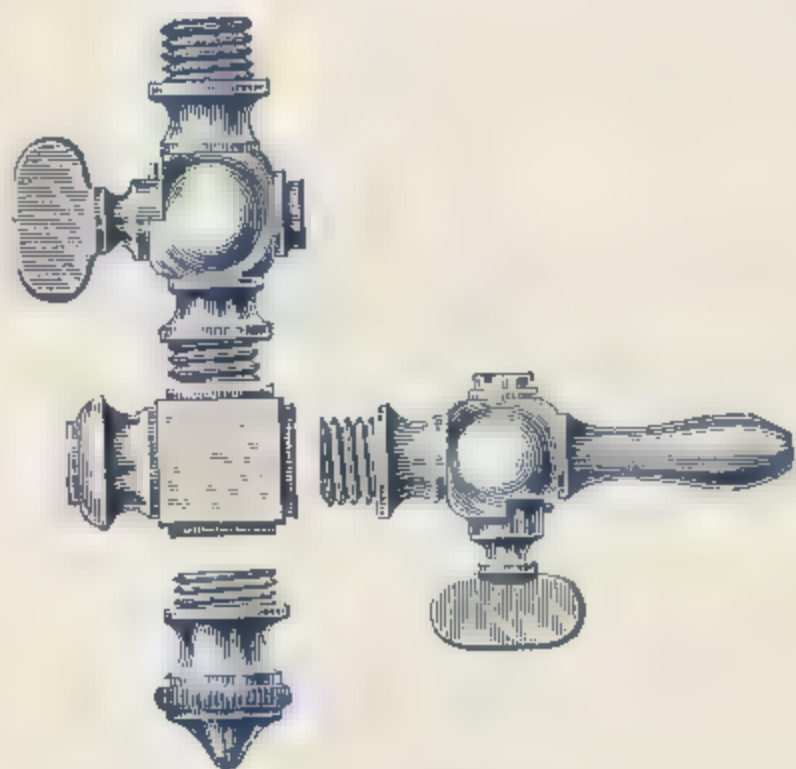
Length 19 in. Diameter of burner 3 in.
Price 4/-.



No. B510.

Length 14½ in. Diameter 7½ in.
Price 7/6 each.

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.



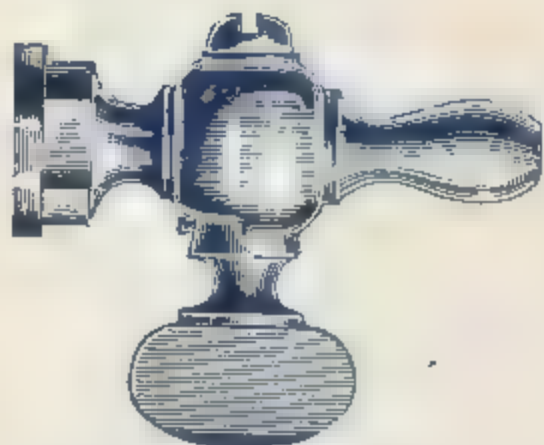
No. B351.

INTERCHANGEABLE TUBE CONNECTOR.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost.

Price complete set $\frac{3}{8}$ inch, 2/- each.

" " " " $\frac{1}{2}$ " 2/6 "



No. B357 or B358.

No. B357. Male

Size $\frac{3}{8}$ $\frac{1}{2}$ inch.

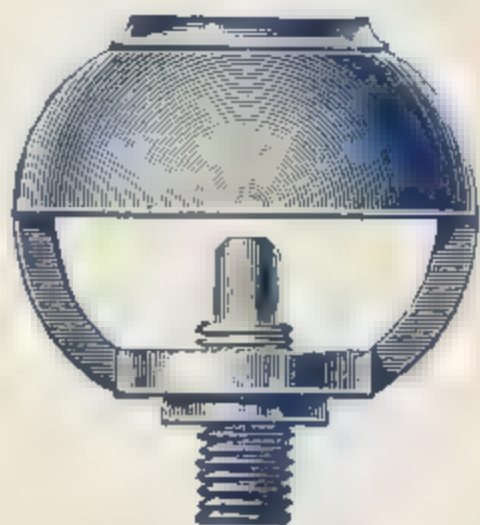
9d. 1/6

No. B358. Female

9d. 1/6

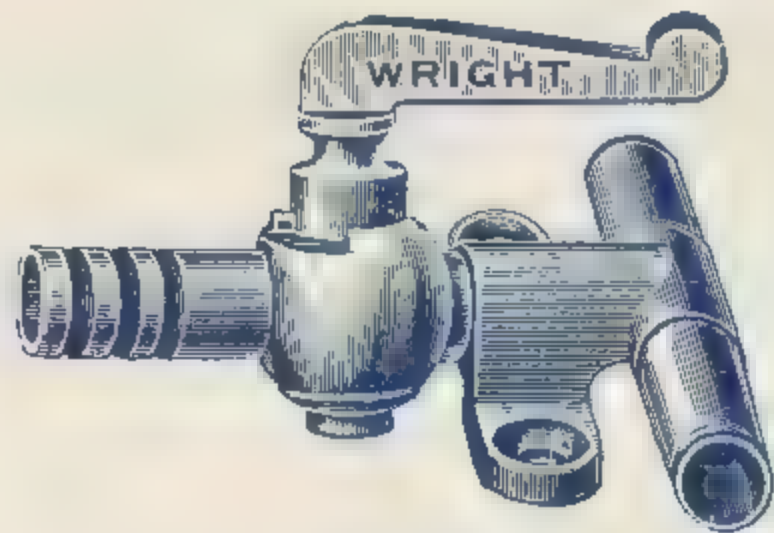
BRASS AIR BULB FOR GAS FIRES AND OTHER BURNERS.

PRICE COMPLETE AS DRAWN.



No. B363.

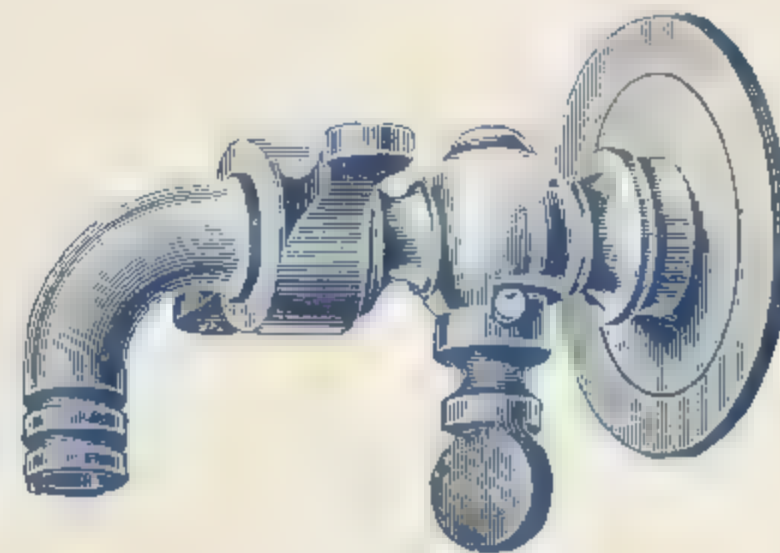
Sizes for Iron Tube	$\frac{3}{8} \times \frac{1}{4}$	$\frac{1}{2} \times \frac{1}{4}$	$\frac{3}{4} \times \frac{1}{4}$	$1 \times \frac{3}{8}$ in.
PRICE	1/-	1/6	2/-	3



No. B356.

For obtaining a side supply from middle of pipe.

$\frac{3}{8}$ $\frac{1}{2}$ inch.
2/- 3/-



No. B359.

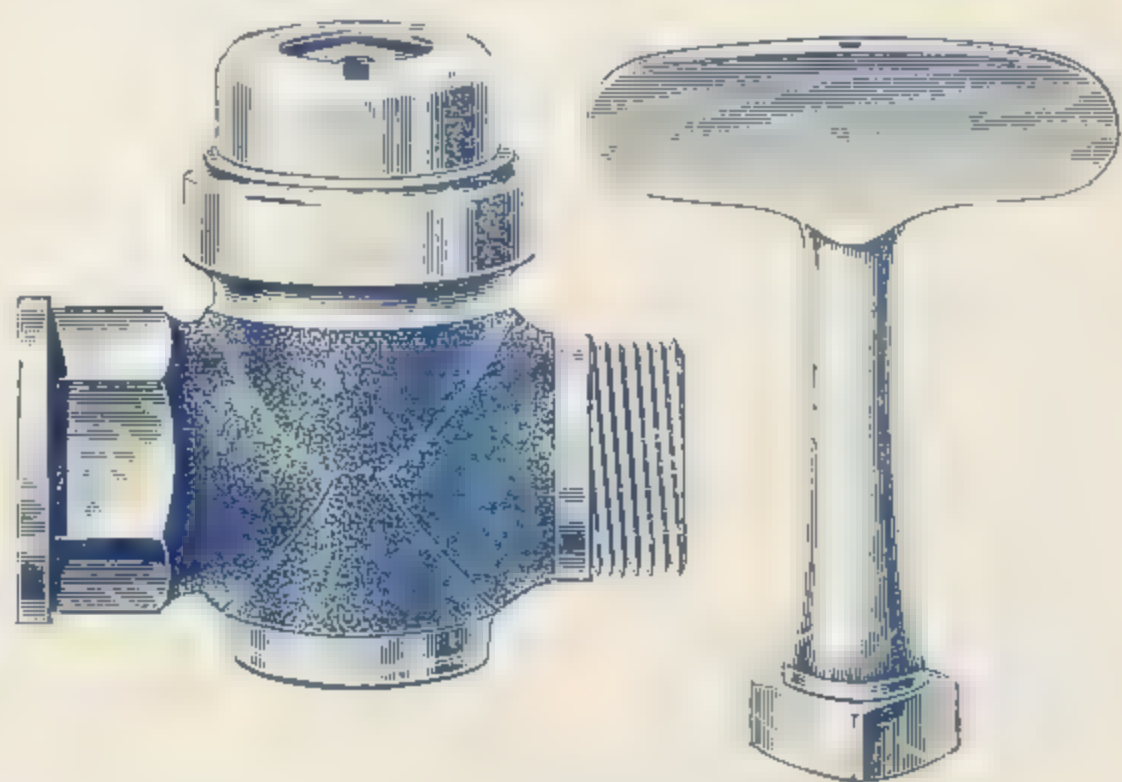
For obtaining supply from wall or floor.

$\frac{3}{8}$ $\frac{1}{2}$ inch.
PRICE 2/6 3/-

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

SPECIAL ECONOMIC MAIN COCK.

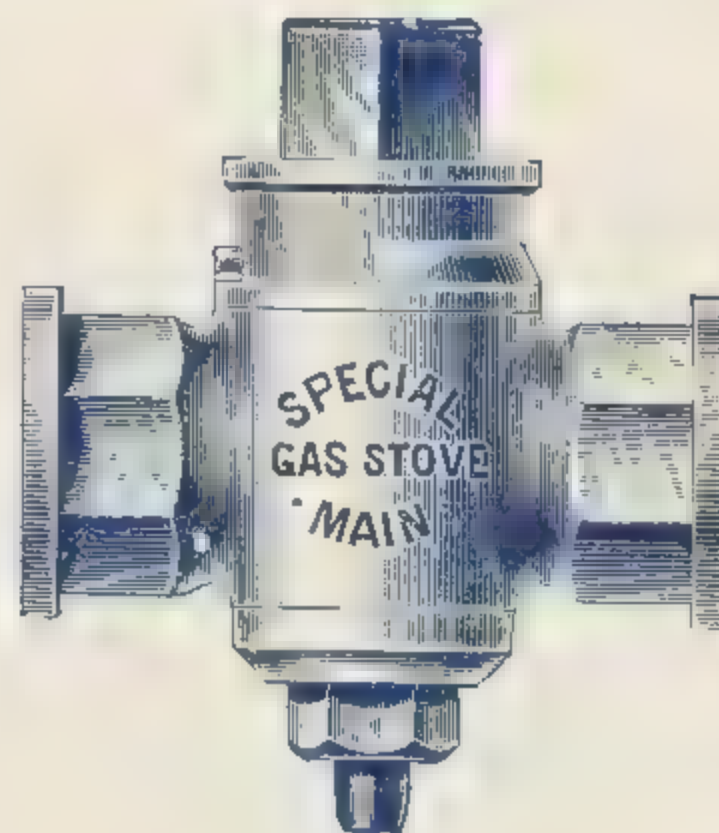


No. B349.

Size	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{2}$ inch.
PRICES	3/6	5/-	7/6	14/-

This tap is now introduced by us to supply a much needed want. It is so arranged that it is only possible to take the key out when the gas is turned off at the main, therefore it is easy to keep a check on the consumption of gas, and avoid the carelessness of servants.

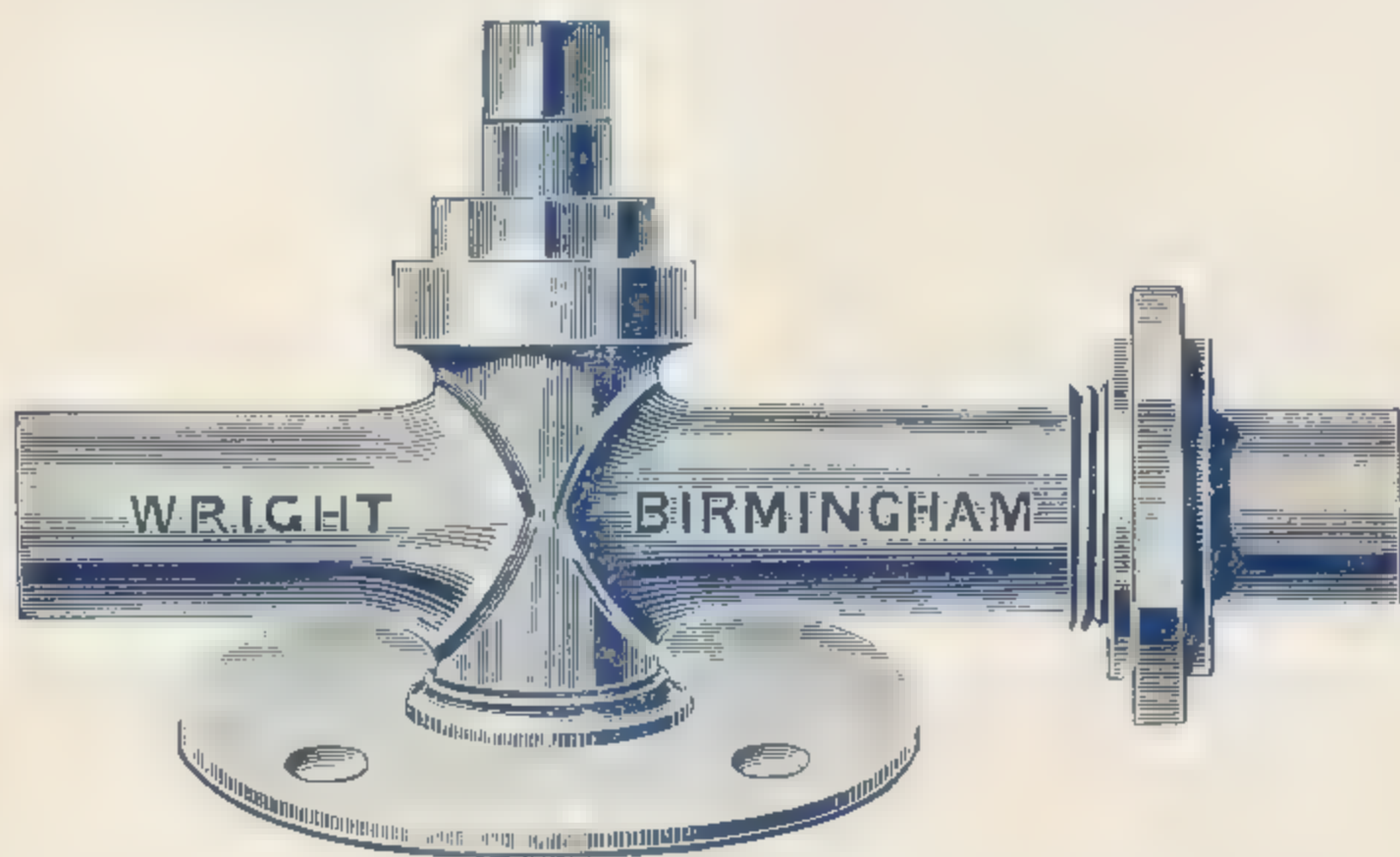
SPECIAL MAIN COCK, for Gas Stoves.



No. B350.

Sizes for Iron Tube	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2	incn.
PRICE	...	2/3	3/6	6/-	11/-	15/-	33/6.

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352.



This Tap can be used either under the floor or let into the wall.

	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
PRICE, Complete with Union					
and Key	3/6	4/6	6/-	7/6	10/-



No. B353.

No. B354.

FLOOR PLATES for above

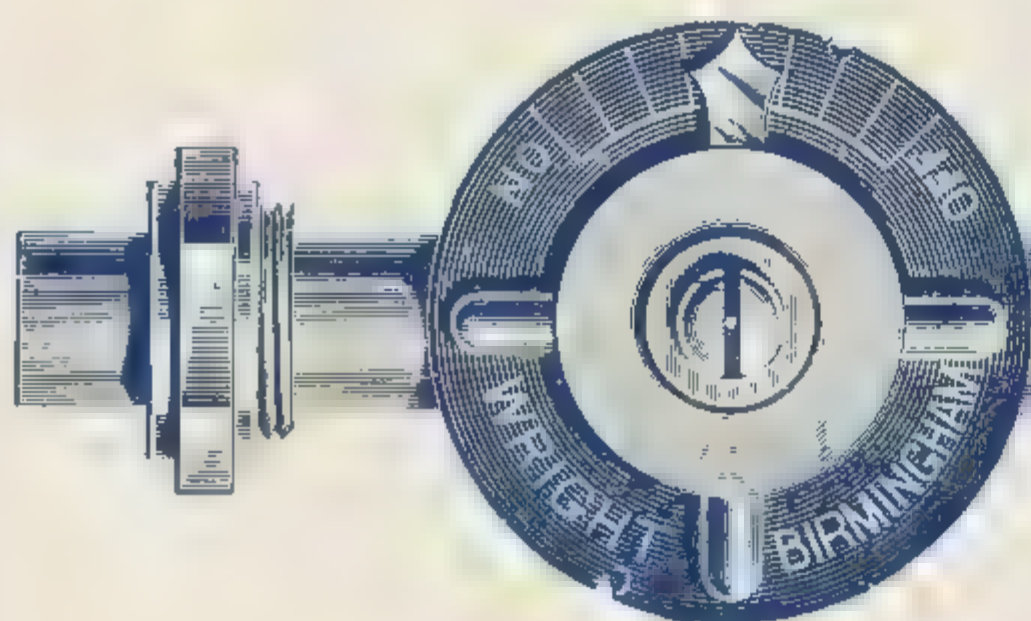
No. B353	...	...	1/
No. B354, with lid	...	...	3/6

WRIGHT'S SPECIAL BRASS FITTINGS.

FOR USE WITH GAS STOVES.

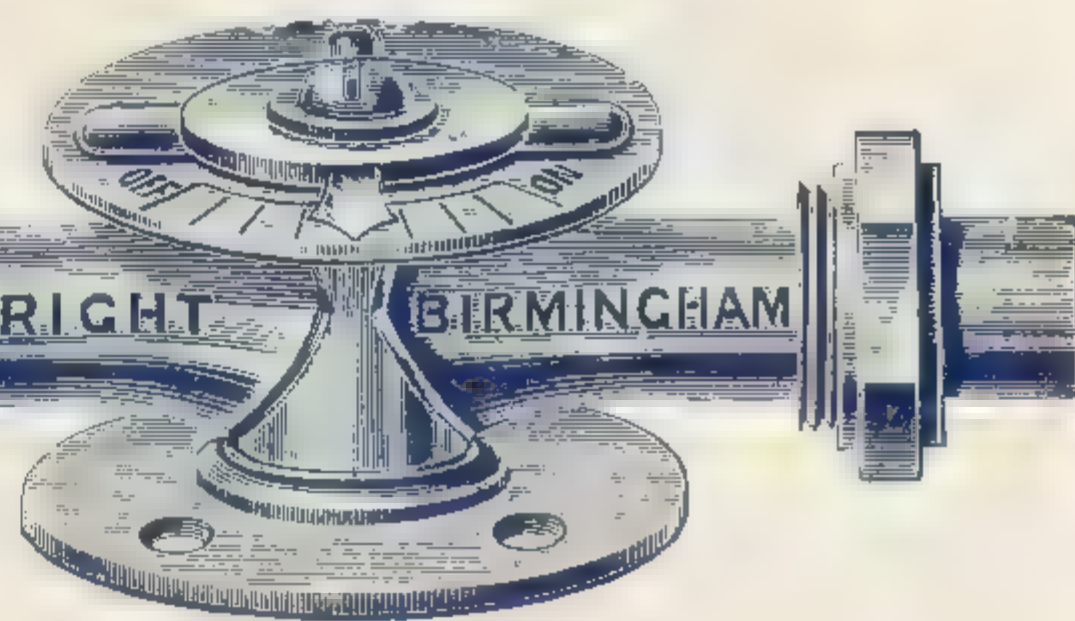
All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed

DIAL GAS TAP, with Union.



No. B362.

SHOWING TOP VIEW.



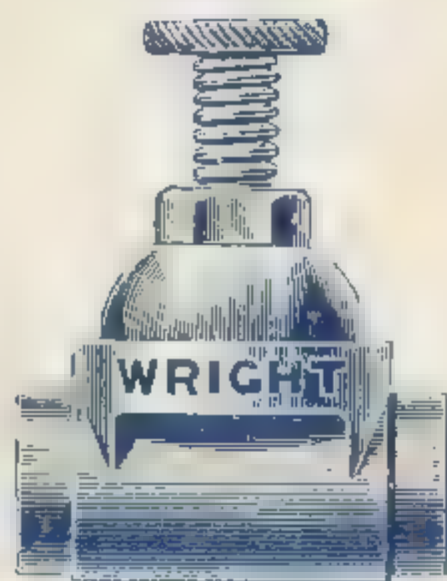
No. B362.

SHOWING SIDE VIEW.

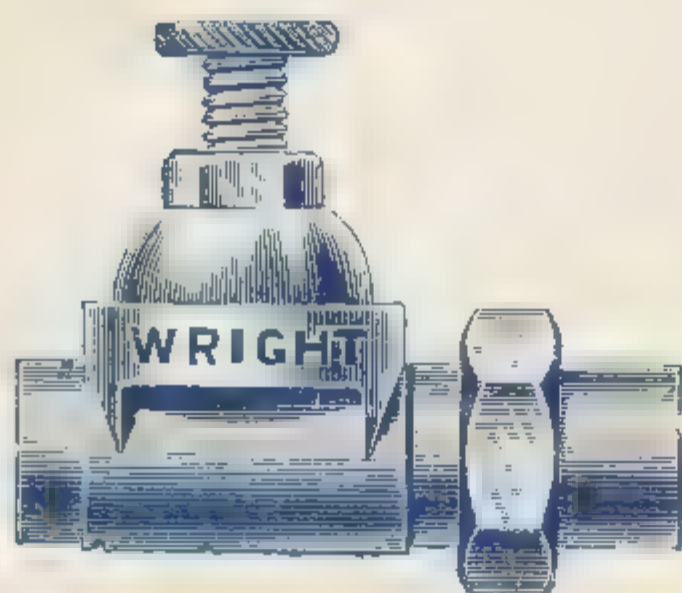
This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 in.
PRICE	3/6	4/6	7/6	10/-

WALL VALVE COCKS, for Brass Tube.



No. B360.



No. B361

These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube ...	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	...	...	...	2/-	2/2	2/3	4 3
No. B361. with Union	...	...	...	2/3	2/6	3/-	5/3

WRIGHT'S FLUE PIPING AND ELBOWS.

SPECIALLY MADE FOR GAS STOVES.

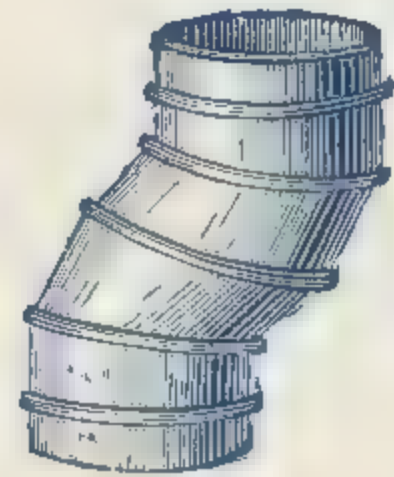
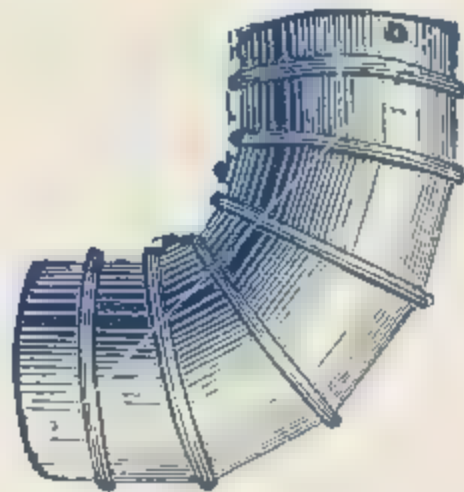
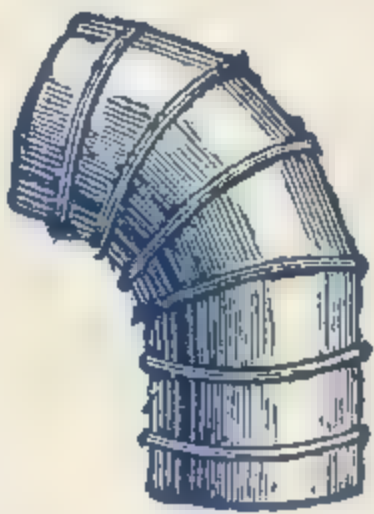
FLUE PIPING.—(REDUCED PRICES).



No. B6000.

In Black Iron.									
In lengths of two feet ... per foot	2	2½	3	3½	4	4½	5	5½	6-inch.
	4½d.	5½d.	5½d.	6d.	7d	8d.	9d.	10d.	1s.
In Enamelled Steel.									
In lengths of two feet ... per foot	1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d.					
In Galvanized Iron, 50% more than Black Iron.									

PATENT ADJUSTABLE ELBOWS.

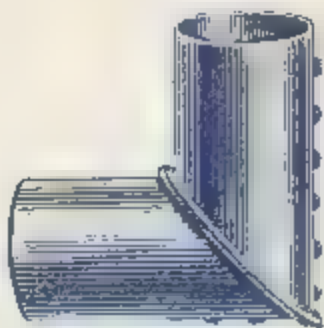


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOWS.



No. B6002.

	2	2½	3	3½	4in.
Enamelled Steel ...	1/3	1/6	1/9	2/6	each.
Black Iron ...	1/-	1/3	1/6	1/9	2/-
Galvanized Iron, 50% more than Black Iron					



NEW WORKS OF JOHN WRIGHT & Co., LIMD.—INTERIOR VIEW OF FOUNDRY.

CATALOGUE

— OF —

Gas Cooking & Heating
Apparatus,

ETC., ETC.

— • • • —

JOHN WRIGHT & CO., LIMITED,

GAS ENGINEERS,

ESSEX WORKS, ASTON, BIRMINGHAM.

SHOW ROOMS

LONDON: 105, CHEAPSIDE.

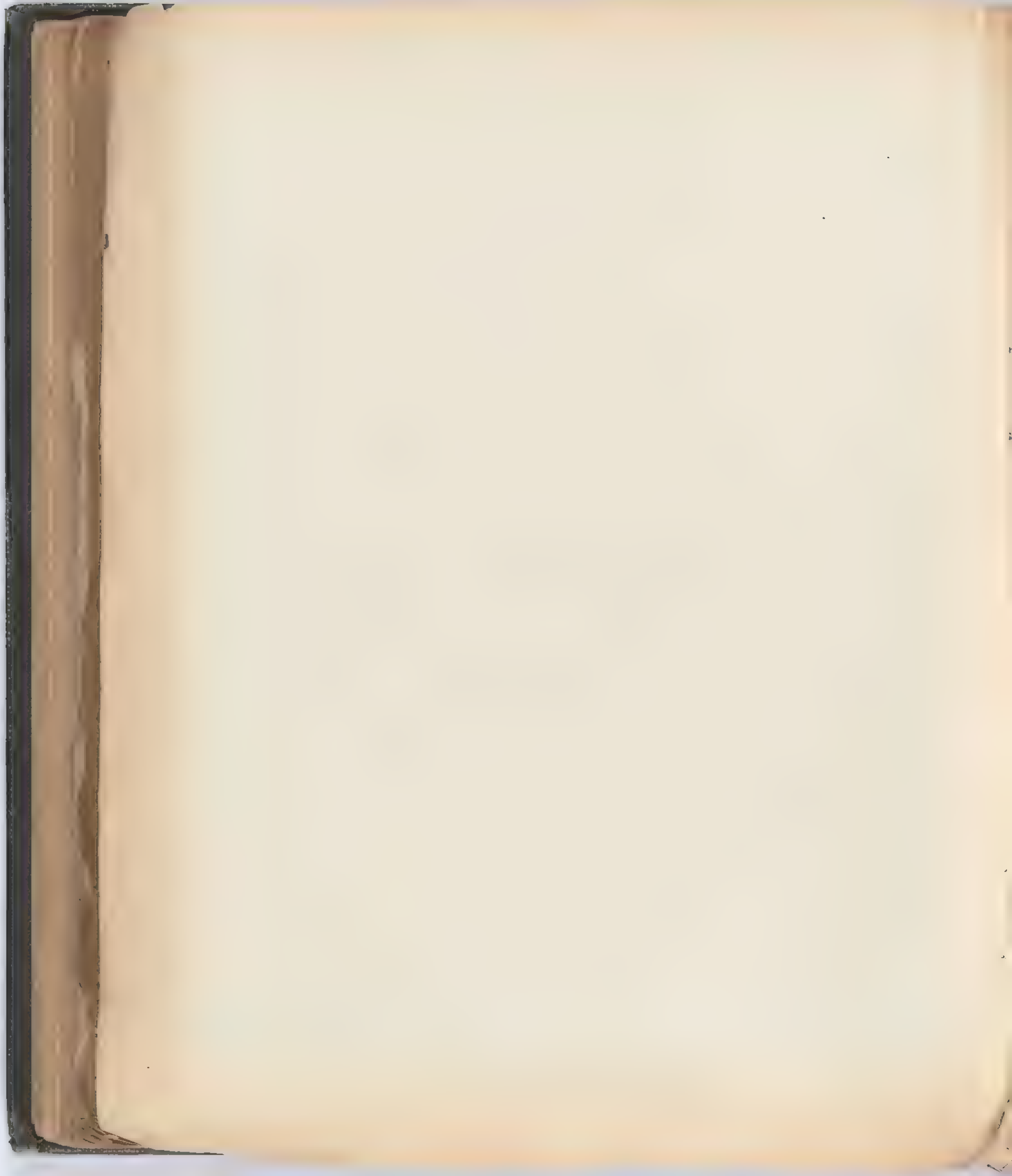
Telegraphic Addresses

{ EUREKA, BIRMINGHAM.
INCANDESCENT, LONDON

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JOHN WRIGHT & CO.'S WORKS.



DINNER HOUR.—LEAVING WORK.

From Photo. 07 s. ph.

JOHN WRIGHT & CO.'S WORKS.



PATTERN SHOP.

From Photograph.

JOHN WRIGHT & CO'S WORKS



INTERIOR OF ONE OF THE FOUNDRIES

JOHN WRIGHT & CO'S WORKS.



GRINDING AND POLISHING SHOP.

From Photograph.

JOHN WRIGHT & CO.'S WORKS.



ONE OF THE FILING SHOPS.

From Photograph.

JOHN WRIGHT & CO.'S WORKS.



TAMMAM 5100

From the photograph

JULIEN WRIGHT & CO.'S WORKS.



TESTING

From Photo

JOHN WRIGHT & CO.'S WORKS.



WAREHOUSE.

From Photograph.

Economy and Other Advantages

OF COOKING BY GAS

 COAL gas has long been familiar to all as an illuminant of our dwellings, but its value as a cooking and heating agent has not been so fully realised. Its superiority over coal in respect of cooking and heating, is as great as over oil or candles for artificial lighting. For culinary purposes it has been asserted by many eminent authorities, including the late M. Soyer and the late Dr. H. Letheby, M.A., to be the best of fuels, but the absence of properly-constructed and efficient apparatus for the application of gas has retarded to a considerable extent its more general use. Another great drawback also was the heavy outlay incurred in the purchase of stoves. Consumers would naturally hesitate to expend, say £5 or more, on the purchase of a family gas kitchener, without the certainty beforehand that it would work in a satisfactory manner, and that they would like to continue the use of it. These objections, however, no longer exist where Gas Companies and Corporations offer the public the most approved and efficient stoves on hire at a moderate rental. A good substantial gas kitchener, capable of doing the cooking for a family of ten or twelve persons, or to be used in addition to a kitchen range in a larger establishment, may now be hired from most Gas Companies at a rent of 2s. 6d. per quarter. Such a Stove, fitted with three rings of burners on the top, will cook in every variety of way. On the top, boiling, stewing, or frying can be done, while within the oven roasting of joints, and baking of puddings, cakes, pastry, and other things can be managed to perfection. By a little contrivance placed over the rings of gas on the top, they also serve admirably for ironing. Smaller stoves, but equally efficient in proportion to their size can be obtained at a cheaper rate. These stoves will wear for many years without needing repair, and are very easily cleaned. Those coated with enamel are specially recommended as being always beautifully clean and practically indestructible.

ADVANTAGES OF THE GAS RANGE.

First, with regard to the Fuel used, viz., Gas.—Its convenience can scarcely be over-estimated. It occupies no space, requires no labour in carrying or filling scuttles, &c., it is brought silently to our doors without entailing any labour, dust or dirt, and is easily conveyed to any or every part of the house, however remote. It is always ready at hand to be called into full service at a moment's notice, will burn for any length of time without attention and can be extinguished in an instant.

Secondly, its Cleanliness.—Compared with coal or other forms of solid fuel, it is evident that gas is much more cleanly in use. In burning it leaves no debris in the form of cinders, ashes, or dust; there are no sooty flues or saucepans, or smoky chimneys consequent on its use, and the chances of blackened hands or soiled dresses are thereby reduced to a minimum.

Thirdly, Time and Readiness.—By simply turning a tap and applying a match the fire is at once in full force and ready for whatever is required of it. No time has to be expended in laying or lighting a fire, in building it up specially for cooking, or in attention to flues. Even for baking or roasting the gas may be lighted and the operation commenced almost immediately. At any hour, too, of the day or night, in the nursery or sick-room, should hot water be required, it may be obtained in a very few minutes. Infants' or invalids' food may also be prepared in an incredibly short space of time, thus proving a great convenience at unreasonable hours.

Fourthly, Uniformity of Heat. The heat throughout the oven is uniform. This, as every housewife or cook knows, is greatly to be desired. The result is that the joints of meat, puddings or pastry are evenly cooked, never being scorched on one side while perhaps the other may be underdone. Pastry is thus browned to perfection without need of turning or other attention.

Fifthly, Perfect Control.—This point is also a great recommendation. The heat can be regulated at will to the greatest nicety, so that fast boiling or the gentlest simmering can be secured by the adjustment of a tap, while any degree of temperature can be maintained as long as desired. Hence, in the delicate preparation of jellies, preserves, or compotes nothing can be more suitable or convenient. In this respect the gas has decidedly the advantage of the coal range, which apparatus is frequently clumsy and unmanageable, and very uncertain in its action.

ECONOMY.

The question of economy is one of the greatest importance in connection with the use of gas ranges, and one that needs careful consideration. Time, labour, and attendance are all equivalent to money, and from what has already been pointed out, it is apparent that there is a considerable saving in each of these respects. How much this amounts to is perhaps somewhat difficult to estimate with exactness, but from some reliable statistics which will be given hereafter, it will be seen to be something considerable. The economy in attendance on the cooking also must not be overlooked. For instance, joints suspended for roasting require no turning or readjusting and little or no basting; also whatever is baked need not be touched until it is done.

Economy in Fuel.—By the careful use of gas there is no doubt that a great saving in the cost of fuel is effected. It is only where wastefulness prevails that complaints have been made of the expense of gas stoves. In order to obviate this, consumers should exercise a strict supervision until habits of carefulness have been established. The gas should not be turned on until required, and turned off directly it is done with, otherwise economy may be superseded by extravagance. Some of our greatest authorities, after making careful experiments, have proved that our best gas ranges can fulfil all the necessary requirements for a family at less than half the cost of a coal range. It is estimated that the whole of the cooking for an average middle-class family can be done at an expense in gas not exceeding 4d. a day, and where joints are only roasted on alternate days, for 3d. per day; whereas to do the same amount of work in a coal range, including keeping in the fire during the intervals, would entail the consumption of about 1 cwt. of coals, costing, at 15s. per ton, about 9d. Taking this figure, viz., 9d. per day, it will be seen that the cost of fuel for a serviceable coal range is twice that of a gas range. The coal range is at a disadvantage in always being more or less on duty, whether required or not, and frequently from its not being under absolute and perfect control, as gas is, a full fire has to be kept up to do a very trifling amount of cooking. The gas range, on the other hand, needs only to be lighted the moment it is required, and turned off *the instant the work is done.*

Economy in Food.—Another very important element is the question of economy in the food cooked by gas, that is, the respective yield of meat cooked in gas and coal ranges. Dr. Macadam, of Glasgow, has given numerous detailed statements based upon practical experiments, showing that meat cooked in a coal range yields 60 per cent. of raw material, while in a gas range the yield is about 75 per cent. For example: a joint weighing 10lbs. when cooked by a coal range yields 6lbs. when done, but when cooked by a gas range yields 7½lbs., thus showing a difference of 1½lbs. in favour of the gas range. Though the difference may be due partly to the retention of a larger amount of watery vapour in the meat, yet at the same time the juices of the meat are more thoroughly kept in. Consequently, the gas-cooked meat cuts out better and goes farther to the extent of about 25 per cent. than the coal-cooked meat. Taking this economy of meat alone into account, the saving thereby effected would be ample to cover the cost of fuel, the proportionate cost of range and even part of the attendance thereon.

INDEPENDENCE IN REGARD TO SERVANTS.

Another consideration likely to be appreciated in the use of these stoves is the independence mistresses and heads of houses hold with regard to the services of their domestics. By their adoption, ladies and their daughters are enabled, in the absence of servants, to undertake their own cooking with the greatest ease. This would be difficult and often impossible to accomplish without the aid and facilities which the gas stove offers.

CONVENIENCE IN SUMMER.

In summer when little or no fire is required except for cooking, gas stoves are particularly appreciated by those who have had experience of their general convenience. A large fire in the summer time is undesirable for many reasons, even in the kitchen. It not only overheats the place, but entails a large amount of exhaustive work. Instead of having to light or relight the fire to prepare for different meals, or even for the sake of a little hot water, this can be obtained by the striking of a match, and when cooking is finished the gas and the heat can be shut off almost instantaneously, leaving the room comparatively cool and pleasant.

PREJUDICES AND ALLEGED DISADVANTAGES.

Persons have been prejudiced against the use of gas for roasting and baking, having an idea that the food so cooked either tastes of gas or is tainted or deteriorated in some way, and that consequently it is prejudicial to the health of those who eat it. This reminds one of the old idea that fish must be watery food because they live in

the water. Now nothing is farther from the truth. Gas would certainly not be used for cooking in our hospitals, if such were the case, whereas the fact is that all the food in the London and other hospitals, not only for patients but also for the medical staff and attendants, is cooked by gas. This fact and the circumstances that this mode of cooking has been repeatedly recommended by the leading medical journal, *The Lancet*, are surely sufficient evidence to prove that such a supposition is altogether without foundation—an absolute mistake.

No one thinks for a moment that a chop or steak is spoilt from being exposed to the fumes of a coal fire; why then should gas, which is purified fuel derived from coal, impart an unpleasant flavour or render meats unwholesome? For the sake of experiment, meats have been roasted and grilled by gas and coal fires, and afterwards submitted to the taste of prejudiced and most fastidious persons, and they have been quite at a loss to say by which process they were cooked.

ODOUR OF COOKING AND SMELL OF GAS.

Complaints have been made that in cooking by gas the odour of the cookery is diffused through the house; but with properly constructed stoves this need not occur. The oven is provided with a ventilating tube, leading to the chimney, which completely carries off the fumes of roasting or baking as well as the products of combustion from the gas. It is preferable, however, to fix a gas stove within or in front of an open fire-place, or to surmount it with a hood and ventilating pipe leading to the chimney, so that the odours arising from frying, stewing, &c., which are performed on the top of the stove, are prevented from escaping into the room. Even without a hood, if care be exercised to prevent overheating and burning of the utensils, the inconvenience will be practically overcome. This is a fault, however, to which indifferent and inexperienced cooks are very liable, even when using an open fire, thus causing unpleasantness and waste.

In lighting the atmospheric burners, *i.e.*, those which burn a blue flame, the gas should first be turned full on, and then regulated to the heat required; otherwise the gas is liable to "light back," *i.e.*, to light within the tube without mixing with the air, giving rise to imperfect combustion of the gas and causing the burners to smoke and smell. In this case the only remedy is to turn the gas off and relight it.

GENERAL INFORMATION AND STATISTICS REGARDING THE UTILITY OF GAS STOVES.

Recognising the merits of the best gas ranges, their use has been generally adopted in hospitals and other public institutions, in hotels, clubs, colleges, large business establishments, &c. In National Schools of Cookery and all the Branch Schools where cooking is taught, including the various School Boards, &c., gas stoves are used exclusively, and are invariably recommended by the teachers who demonstrate in all parts of the kingdom.

The opinions of our greatest authorities have been practically confirmed by the results obtained in these Institutions.

At the London Hospital the daily cooking for 800 inmates is performed at a cost of 7s. for gas, while only three persons are employed to do the cooking and kitchen work. The stoves there after constant use for eight years have only needed repairing once. From a register carefully kept during the whole of this time the authorities are enabled to certify that the amount of waste has been considerably lessened by this system. They estimate that the saving of over £500. in meat alone has been effected, without taking into consideration the amount saved in fuel, labour and time; while the *annual* saving of meat and fuel combined is no less than £400.

At Mr. Whiteley's business establishment in Westbourne Grove, London, where provision has to be made for 1,200 people, from 600 lbs. to 700 lbs. of meat are roasted daily for 5s. 3d., and 200 gallons of water boiled for tea at a cost of 10d., the annual saving amounting to £800.

The following may be taken as the average consumption and cost of gas for the daily meals of a family of eight persons:—

BREAKFAST.—Consisting of tea or coffee, ham and eggs, or chops, also toast, including hot water for washing up ...	20 Feet.
DINNER.—6 lbs. joint, pie, and milk pudding...	35 "
Soup, fish, and vegetables ...	20 "
Hot water for washing up ...	15 "
TEA.—Hot water ...	10 "

Total 100 Feet.

This, at the rate of 2s. 6d. per 1,000 feet, would cost 3d. per day, or when a joint is cooked only on alternate days the cost for each day would be something less.

Sufficient has been stated to justify the assertion that the conveniences of a gas stove are such that no household should be without one.

EXTRACTS FROM

TESTIMONIALS

OF

WRIGHT'S "EUREKA" GAS COOKER,

GIVEN BY

SCHOOLS OF COOKERY, GAS ENGINEERS, DOCTORS, &c., &c.

-
- MISS CAMERON, Liverpool, Diplômée of Edinburgh School of Cookery : "Your Stoves are the best."
-
- A. LUCAS, First Class Diplômée, Teacher of Cookery, Birmingham : "The best I have ever seen."
-
- "Aid to Good Cooking," by MRS. M. G. PAGE, First Class Diplômée of South Kensington : "Superior to all other Gas Stoves."
-
- MRS. PHILLIPS, Cookery Lecturer, Higher Broughton, Manchester : "The 'Eureka' is the best cooking Stove I have used."
-
- M. A. EVERARD, Cockermouth School of Cookery : "In every way most satisfactory."
-
- MARGARET PAGE, First-class Diplômée, South Kensington : "Far superior to any Gas Stoves I have ever used."
-
- MRS. M. TURNBULL, Teacher of Cookery, Saltburn-by-the-Sea : "Never had one equal to the 'Eureka.'"
-
- M. A. COCKS, Teacher of Cookery, Walthamstow : "No words of mine could commend your stove so highly as the results of my cooking with it."
-
- MARY BLACK West End Training School of Cookery, Glasgow : "I can very highly recommend your Stoves as in every way fitted for family use."
-
- M. W. BURDEN, First-class Diplômée from West End Training School of Cookery : "Congratulate you on its unrivalled merits. It is the best cooker I know of."
-
- MARIAN SMITHARD, First-class Diplômée National Training School of Cookery, South Kensington : "I consider them faultless. I can thoroughly depend upon the working of them."
-
- G. E. INCLEDON, Secretary National Training School of Cookery, South Kensington : "Gave the greatest satisfaction."
-
- C. S. WILSON, National Training School of Cookery, South Kensington, Dublin Lectures : "The Stove has done well."
-
- A. COURTENY, Staff Teacher, South Kensington : "I am delighted with your Stoves."
-
- FRANK MEAD, Sutton, Surrey : "Very pleased indeed with the Stove."
-
- ISABEL THWAITES, Principal of the International School of Cookery, Liverpool : "It would be impossible to over-rate its many excellent points. The longer I use it the better I like it."
-
- GEORGE B. DAVIS, Clerk to the School Board, Birmingham : "They are the best and easiest to work our Teacher has ever used."
-
- THOMAS G. PRATT, Clerk to the Aston School Board : "Gives the greatest possible satisfaction."

THE "EUREKA" GAS COOKER.

- | | |
|---|--|
| A. M. GARDNER, Walthamstow : | "Always found them very useful and satisfactory." |
| C. M. SHARP, Teacher of Cookery, Manningham : | "Glad to recommend it to my pupils and friends." |
| EMILY BRIGGS, Bath Row, Birmingham : | "Glad to testify to the value of your Gas Stoves." |
| MATILDA LEES DODS, First-class Diplômée, South Kensington,
Lothian Bank, Dalkeith : | "Most admirable. A great boon to all who have to use them." |
| CATHERINE HAYES, Wincanton Technical College, Trowbridge : | "I am delighted with the 'Eureka' Stoves, and use no others in my school." |
| KATE HODGES, Bruton, County Teacher of Cookery : | "Your Stove works splendidly. The unpleasant odour which I have noticed with many other makers' Stoves that I have used is entirely absent in this one. I have much pleasure in testifying that I have never used a better Stove or one that will cook as well." |
| WINCANTON EDUCATION COMMITTEE, Bruton, Somerset,
Chairman, H. Hobhouse, M. P. ; Treasurer, F. T. Fowler ;
Correspondent, W. A. Knight : | "There is no doubt that the good working of the Stove contributed largely to the success of the lessons." |
| MRS. M. BOTT, Midland School of Cookery, Coventry Road,
Birmingham : | "I have used the Eureka for teaching with perfect satisfaction." |
| M. A. COCKS, Teacher of Cookery, Town Hall, Birmingham : | "Used only 50 feet of gas for two lessons." |
| MRS. THWAITES, Principal of the International School of
Cookery, Liverpool : | "At Ruabon general satisfaction and wonder were expressed." |
| A. DOUGALL, British Gas Light Company, Hull : | "The Eurekas are giving our customers every satisfaction." |
| MANGUS OHREN, Crystal Palace District Gas Company, Lower
Sydenham : | "The Stoves you make I can with confidence recommend." |
| W. WINSTANLEY, Corporation Gas Department, Newcastle,
Staffordshire : | "Have given entire satisfaction. Do their work with less gas." |
| HARRISON VEEVERS, Dukinfield, Denton and Haughton Gas
Works : | "All I could wish." |
| SAMUEL WHEAR, Gas Works, Camborne : | "Is highly satisfactory." |
| S. H. KIMBELL, Gas-Light Company, Wellingborough, Limited : | "Am much pleased with it." |
| W. THOMPSON, Corporation Gas Works, Blackburn : | "Gives great satisfaction and cooks everything well." |
| THOMAS HALLAM, jun., Borough Accountant, Middlesbrough : | "It is economical in the consumption of gas and is a great success." |
| A. G. SEYMOUR, Chairman Gas Company, Queenstown : | "The most convenient thing that could be in any house." |
| T. HALLAM, Borough Accountant's Office, Middlesbrough : | "The Chairman of the Gas Committee reports very favourably of the Cooker." |
| J. T. WHITEHEAD, Pickering : | "It works very well." |
| H. GRAVETT, Manager Gas Works, Bradford, Wilts : | "In fact our customers have told me they would not be without them." |
| ARTHUR GRAHAM, Lynn Local Board, Lynn, nr. Warrington : | "I have taken scores out and replaced them with yours, when every satisfaction has been given." |
| S. H. KIMBELL, Wellingborough Gas-Light Company, Limited | "We have not had a single instance of any chipping, burning, or corrosion of them." |
| R. SMITH, Skinnergate, Darlington : | "The stove has given every satisfaction." |
| M. CARDING, 3, Market Place, Leek | "It works so well that we have almost given up cooking in the kitchen range." |
| T TAYLOR, 31, Manchester Street, Oldham : | "Highly satisfactory in every way." |

THE "EUREKA" GAS COOKER.

- T. POSSETTI, Chef de Cuisine, King Street Barracks, Aberdeen : "Have much pleasure in giving the highest testimony as to the superiority of Messrs. John Wright and Co.'s stoves over every other stove I have ever used, and I have great pleasure in recommending them."
- E. WOOLLEY, 348, Blackburn Road, Blackburn : "Given complete satisfaction. I would recommend them to every householder."
- D. E. FIELDING, Blackburn : "A great boon to us."
- A. R. GRADWELL, Holly Bush, Sheer Brow, Blackburn : "Although we have a good fire range in the house, it has never once been used for cooking purposes since we got your stove."
- W. OLIVER, L.R.C.P., S.E., &c., Walsall : "Possesses all the good qualities you claim for it."
- REV. A. SCHOFIELD, Rector of St. James's, Manchester : "Exceedingly well pleased with the Stove; it fully answers all expectations. Is one of the greatest acquisitions in a household that can possibly be desired."
- M. CLEGG, Morningside Villas, St. Anne's-on-the-Sea : "The Gas Cooker is giving entire satisfaction. We should not like to be without it."
- MRS. RENNOLDSON, Grove House, Walker, Nr. Newcastle : "Considers Wright's 'Eureka' to be far the best."
- M. MALLET, Blenheim Villa, Torrington : "Gives me entire satisfaction. I was rather prejudiced against the Gas Stoves, fearing there would be an unpleasant taint, but one day's use quite dispelled the idea."
- J. S. FARLEIGH, 8, High Street, Bideford : "We are very much pleased with the 'Eureka' Cooker."
- R. I. NEWBY, 10-11, Lemon Street, Truro : "I am perfectly satisfied with it."
- J. COOPER FURNISS, Duchy Wharf, Truro : "Economical, efficient, clean and simple. With two years' daily use is as clean and perfect as when first had."
- LADY FIELDEN, Feniscowles House, Scarborough : "Can report most favourably of the Cooker."
- J. HEPWORTH, Engineer, Gas and Water Works, Carlisle : "I shall have no hesitation in favourably replying to any enquiries respecting your Enamelled Cookers, which any firm or individual may address to me."
- JOHN WEST, 291, Waterloo Road, Manchester : "The best-finished apparatus I have ever seen."
- W. B. SMITH, Local Board Gas Department, Smethwick : "I do not know of one single complaint against the durability and cleanliness of the enameling."
- J. SILCOX, Manager, Gas Co., Pembroke Dock : "For cleanliness, good workmanship, and durability quite equal, if not excel, any other stoves sold."
- T. O. PATERSON, Engineer, Corporation Gas Works, Birkenhead : "In re-fixing your stoves, after a service of three years, no repairs have been found necessary."
- W. W. ELLIOTT, 42, Frankfort Street, Plymouth : "The 'Eureka' Stove answers beautifully."
- JONAS DRAKE AND SONS, Gas Engineers, Francis Street, Halifax : "It is everything that could be desired."
- E. D. SAPEY, 2, Albion Terrace, Horsham : "Your stoves are highly spoken of, and very much appreciated in this town."
- WHITEHEAD AND CO., 1, Great Quebec Street, London : "It is the best Gas Cooking Stove yet introduced by any maker."
- JOHN BROOKE, Cross Street, Northgate, Wakefield : "It is as near perfection as possible."
- MRS. TEMPLE, Bridport : "Mrs. Temple has pleasure in being able to speak most highly of the Gas Cooker."
- T. J. HUGHES, 37, Lowerhead Row, Leeds : "The best-finished apparatus of the kind I have ever seen."
- GEO. HUDSON, Sunderland : "Your stoves have received a certificate of merit. Madame W. Gotherd, the Cookery Lectress, likes your 'Eureka' very much."

THE "EUREKA" GAS COOKER.

GEORGE BIRD, Malvern :	"The new Gas Cooker gives every satisfaction."
CROKER AND CO., Dorchester :	"The Gas Cooker answers very well indeed."
DENTON AND CHAMBERS, Bradford :	"The Cooker with double lining answers very well."
W. W. ELLIOTT, Gasfitter, 42, Frankfort Street, Plymouth :	"The large Range answers admirably."
DANIEL LEACH, Plumber, St. Anne's-on-the-Sea :	"We would be sorry to be without it."
S. F. SPENCER, Ironmonger, Rugby :	"The 'Eureka' Stoves answer beautifully, and my customers are thoroughly satisfied with the work they do."
HENRY COLE, M.R.C.S.E., Oldbury :	"I am highly pleased with it."
A. T. PAGE, 39, Vicarage Street, Walsall :	"We would not be without it."
MRS. BENTLEY, 4, Bank Square, Southport :	"It gives every satisfaction."
E. A. JONES, 58, Bath Street, Southport :	"Successful beyond all expectations."
J. CORRIE, 58, Bath Street, Southport :	"I never before possessed any apparatus to compare with it in utility and comfort, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it."
JOHN FEARON, Cockermouth Local Board :	"In the hot summer days our house was always pleasantly cool, and amongst the servants I noticed an absence of the usual worry and heat generally found in connection with a kitchen fire, and I would not like to suggest the idea of doing without it now, and have to spend my days amongst them afterwards."
WILLIAM McQUHAE, Chairman Gas Committee, Cockermouth :	"The flavour of the meat is much better cooked in the Gas Stove. Our consumers say they could never think of returning to the old-fashioned fireplace and oven."
CHARLES T. BAPTISTE, Chef to Messrs. Ritchie's Cafe and Dining Rooms, International Exhibition, Edinburgh :	"The most useful and best Gas Cooker I ever used. Far superior to any."
W. J. RORKE, Caledonian Hotel, Nottingham :	"I am delighted with it."
J. CLIFTON, Angel Hotel, Peterborough :	"Answers my purpose for cooking in every respect."
W. H. ROWE, Rowe's Dining Rooms, Falmouth :	"Cannot speak too highly of it."
HENRY DEER, Coffee and Dining Rooms, Market Street, Newmarket :	"Gives great satisfaction. Cooking is done much cheaper and with less labour than with an ordinary fire. The advantages obtained by using the Eureka Gas Cooker cannot be too widely known."
W. LONGMIRE, King's Arms Hotel, Morecambe :	"I received the thanks of the Committee of the Conservative Banquet for the manner in which all the food was cooked."
RICHARD CARTER, Royal Hotel, Falmouth :	"Proved far more successful than my best anticipations led me to expect."
J. BENTLEY, Secretary and Manager, Bradford Coffee House Company, Limited :	"The chef and his staff gave the stoves unqualified praise."
LISSITER AND MILLER, 20, Bennett's Hill, Birmingham :	"The enamelled Eureka Gas Stoves we used in the Town Hall for Her Majesty's luncheon, on the occasion of her visit to Birmingham, answered the purpose admirably in every way."
GEO. COOK, Master, Union Workhouse, Rugby :	"I cannot speak too highly of the Gas Cooker you supplied to this Institution, the working of it is so simple and inexpensive."

OFFICIAL TESTS

OF THE "EUREKA" GAS COOKER.

Showing the unequalled results in quality and economy obtained by the above over any other Gas Cooker.

COVENTRY GAS CO.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 407.

Work done... { Leg of Mutton,
Piece of Beef,
1½ lbs. of Sausage, } 13 lbs.

Time taken ... 1 hour 51 min.

Gas consumed ... 21 4-10 cubic feet.

Cost of Gas, at 8s. 6d. per 1,000 ... Three farthings.

Quality of Cooking :—Well done.

Certified by T. D. PRUDAY, Late Chef, Reform Club,
London.

NEWCASTLE-UNDER-LYME CORPORATION.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 410.

Work done ... { Leg of Mutton, 7½ lbs.
Three 2 lb. Loaves. }

Time taken ... 1 hour 15 min.

Gas consumed ... 20 cubic feet.

Cost of Gas, at 8s. 6d. per 1,000 ... Three farthings.

Quality of Cooking :—Excellent.

Certified by W. WINSTANLEY,
Gas Engineer.

TENBY TEST.

FIRST—JOHN WRIGHT & CO.

SECOND—(BEST OF OTHER COMPETITORS).

LEG OF MUTTON ROASTED.

Weight of Meat, raw	...	8lbs. 2oz.	...	8lbs. 1oz.
" " cooked	...	6lbs. 8oz.	...	6lbs. 7oz.
Dripping	...	13oz.	...	13oz.
Actual loss	...	13oz.	...	13oz.
Loss per cent.	...	10%	...	10%
Time occupied	...	2 hours	...	2 hours
Gas consumed	...	20 2-10 feet	...	23 5-10 feet

Certified correct, ALFRED H. BROOKMAN, Manager.

From the above it will be seen that WRIGHT'S ENAMELLED "EUREKA" COOKER consumed from

15 TO 20 PER CENT. LESS GAS

THAN ANY OF ITS COMPETITORS.

Thus by using Wright's Enamelled Steel "Eureka" Cooker

A SAVING OF 3/- IN THE £

Is effected as compared with the best of other makes.

WRIGHT'S PATENT ENAMELLED STEEL "EUREKA" GAS COOKER.

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will cook for approximately.	Approximate cost of Gas per hour at 3.6 per thousand.	Prices. Cast Iron.			Prices. Enamelled Steel.		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.	£	s.	d.
403	11 in.	11 in.	19 in.	18 in.	17 in.	2	3 persons	$\frac{1}{2}$ d.	—	—	—	*3	10	0
405	12 in.	12 in.	22 in.	20 in.	16 $\frac{1}{2}$ in.	3	4 "	$\frac{3}{4}$ d.	4	4	0	4	14	6
407	13 in.	13 $\frac{1}{2}$ in.	24 in.	21 in.	20 in.	4	6 "	$\frac{3}{4}$ d.	4	14	0	5	6	6
410	14 $\frac{1}{2}$ in.	14 $\frac{1}{2}$ in.	25 in.	24 in.	21 $\frac{1}{2}$ in.	5	9 "	1d.	5	15	6	6	10	0
415	16 in.	15 in.	28 in.	25 in.	23 $\frac{1}{2}$ in.	5	12 "	1 $\frac{1}{2}$ d.	6	16	6	7	13	6
420	17 $\frac{1}{2}$ in.	16 in.	28 in.	27 in.	25 in.	6	15 "	2d.	7	17	6	8	17	6
425	17 $\frac{1}{2}$ in.	19 $\frac{1}{2}$ in.	28 in.	28 in.	28 in.	6	18 "	2 $\frac{1}{2}$ d.	8	18	6	10	0	0
440	20 $\frac{1}{2}$ in.	19 $\frac{1}{2}$ in.	30 $\frac{1}{2}$ in.	31 in.	28 in.	7	25 "	3d.	12	0	0	13	10	0

* The prices in this column are for Cookers made of cast iron, or galvanized steel plates. Those composed of enamelled steel are strongly recommended, and are the cheapest in the long run, the cast iron being more liable to breakage. In every case, unless otherwise specified, the Enamelled Steel Cookers will be sent,

* No. 403 is made with cast iron outside and enamelled steel inside.

WHITE ENAMELLED CROWN PLATES.

Any of these Cookers can now be had with the hot plate under griller, *beautifully enamelled in white*, at the following prices extra:—

405	407	410	415	420	425	440
2/6	3/-	3/-	3/6	4/-	4/-	5/-

ENAMELLED INTERIOR FITTINGS.

Many of our customers have asked that the interior fittings (*i.e.*, the loose sets of shelf slides, shelves and grid shelves inside oven) might be supplied enamelled, this rendering the whole of the oven most cleanly and durable. To meet this requirement we are now prepared to supply these parts Enamelled at the following prices **extra** to the Cooker:—

For No.	405	407	410	415	420	425	440 Cooker.
	9/-	10/-	11/-	13/-	14/6	16/-	22/6 per set.

PRICES OF BOILERS AND STEAMERS.

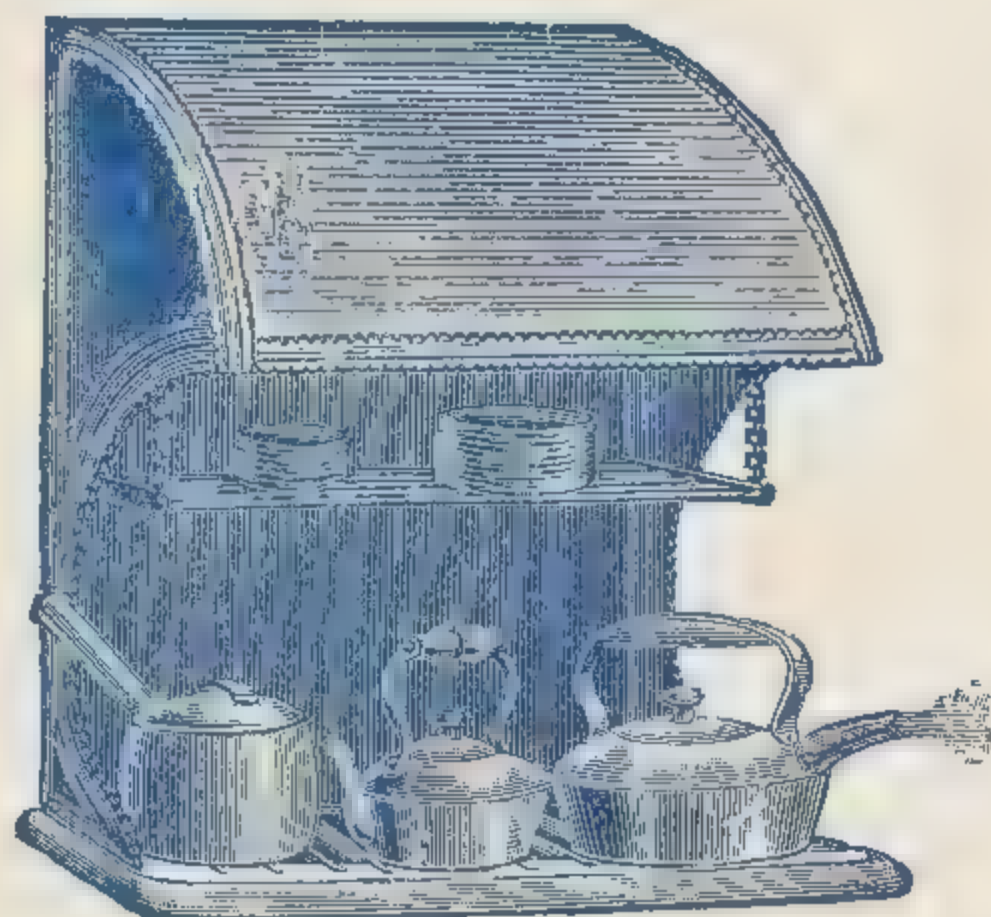
(Strong Copper and tinned inside) extra to Cooker.

(See also page 23, &c.)

For No.	405	407	410	415	420	425	440 Cooker.
	65/-	65/-	65/-	70/-	70/-	75/-	80/-

WRIGHT'S PATENT HOOD & PLATE RACK.

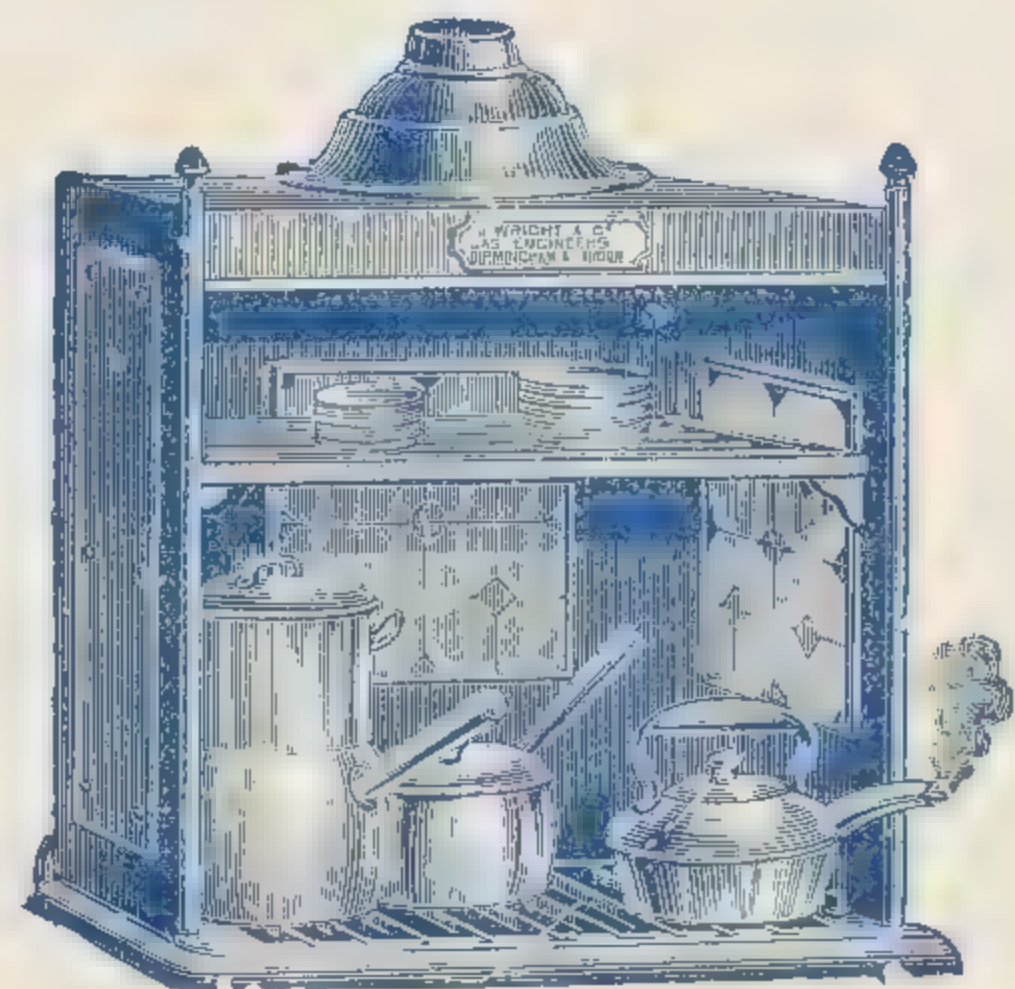
FOR ATTACHING TO THE "EUREKA" COOKERS.



No. 1 Hood.

PRICES EXTRA TO COOKER.

For No. 407 Cooker	...	...	£1	13	6
„ 410	„	...	£1	13	6
„ 415	„	...	£1	13	6
„ 420	„	...	£1	16	0
„ 425	„	...	£1	16	0
„ 440	...	...	£1	18	6



No. 2 Hood, with White Tiles.

PRICES EXTRA TO COOKER.

For No. 410 Cooker	..	...	£2	9	6
„ 415	„	...	£2	9	6
„ 420	„	...	£2	12	0
„ 425	„	...	£2	12	0
„ 440	„	...	£2	14	0

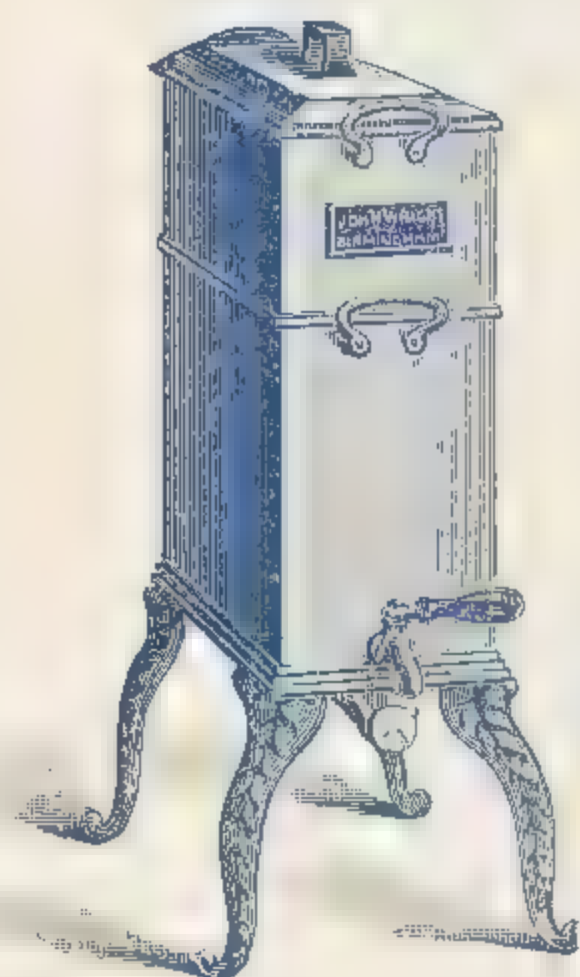
These Hoods are useful where the Cooker cannot be fixed under a chimney breast. By fitting them on to the top of the Cooker, steam, smell of boiling vegetables, &c., is collected and carried away by the flue.

WATER BOILERS AND STEAMERS.

FOR USE WITH THE "EUREKA" COOKERS.

COMBINED BOILER AND STEAMER.

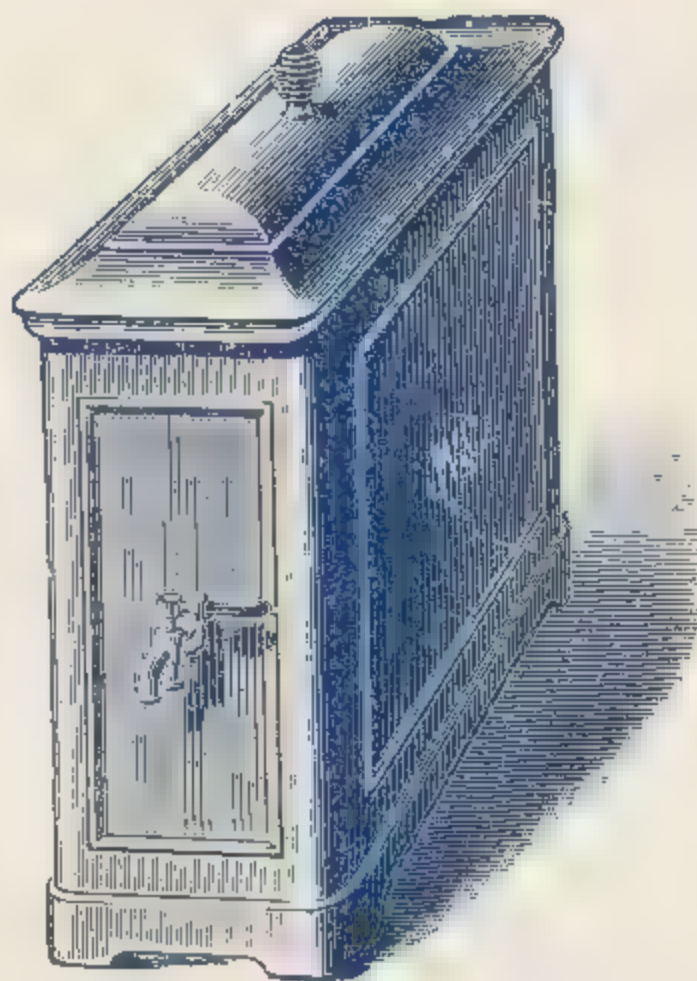
(MADE OF STRONG COPPER.)



No. A1002.

This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

WRIGHT'S WATER BOILER.



No. B711.

This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range

	Sizes complete.			Capacity of Boiler	PRICE.		
	Long.	Wide.	Deep.		£	s.	d.
A1002	12 in.	by 6 in.	by 16½ in.	3 gallons.	3	5	0
A1004	14 in.	by 6 in.	by 16½ in.	3½ "	3	10	0
A1006	16 in.	by 6½ in.	by 17½ in.	4½ "	3	15	0
A1008	20 in.	by 7 in.	by 18 in.	6 "	4	0	0

4 gallons	...	...	...	£2 10 0
9 "	...	...	...	£4 0 0
13 "	...	...	...	£5 15 0

A Boiler and Steamer combined, similar to No. A1002, may be attached to the "Eureka" Cooker at the following rates extra to Cooker.

For No.	405	407	410	415	420	425	440	Cooker.
	65/-	65/-	65/-	70/-	70/-	75/-	80/-	

WRIGHT'S "EUREKA" GAS COOKER.

DESCRIPTION OF PARTS AND FITTINGS.

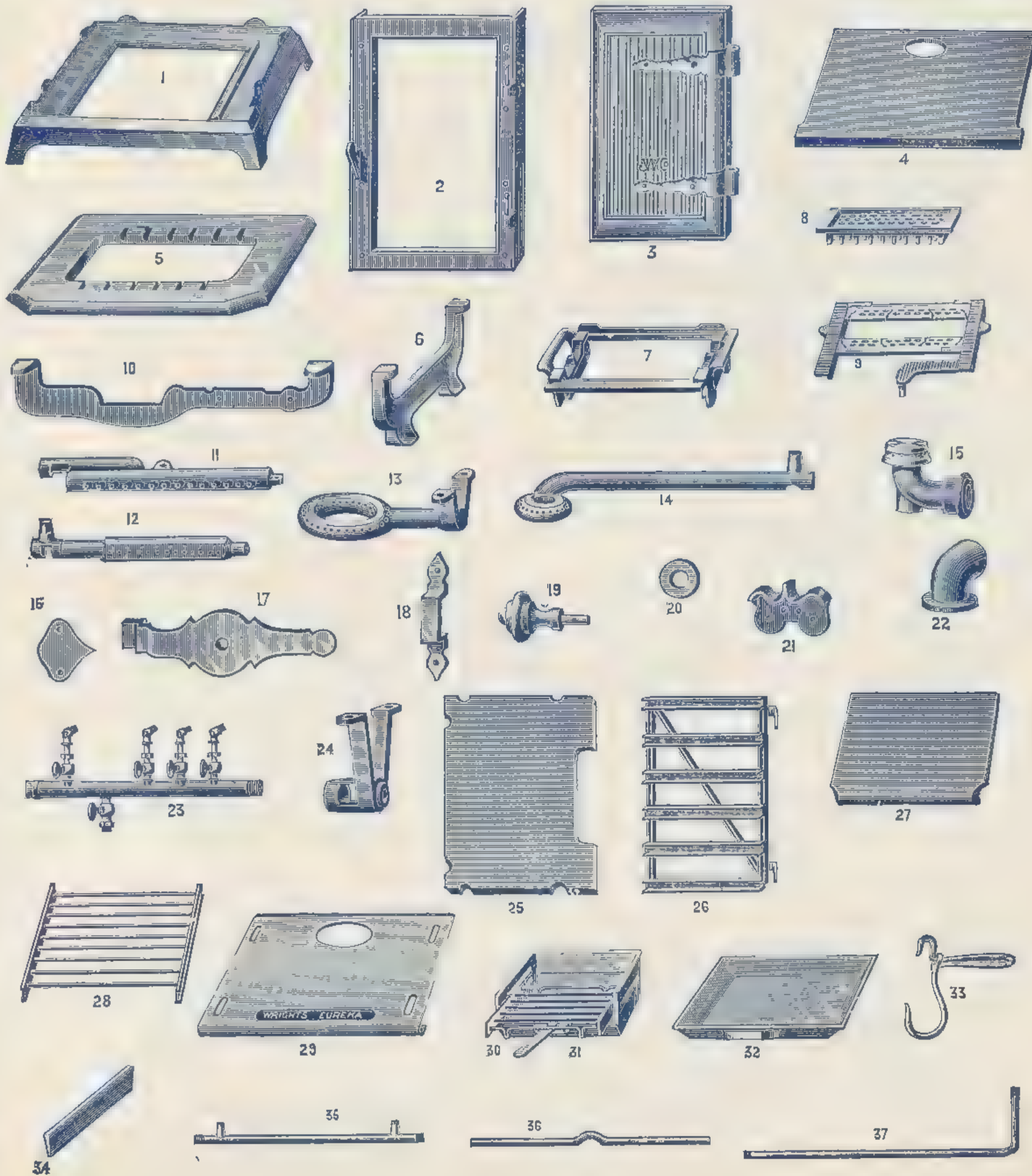
For the convenience of our customers, and in order to prevent mistakes being made when ordering Cooker parts or fittings for replacement, we give, on next page, drawings and full particulars of the whole of the parts and fittings of which our Cookers are made up. Each part or fitting illustrated is placed under a distinctive number and a full description given under a corresponding number. When ordering, however, great care should be taken that the distinctive number indicating the size of the *Cooker* for which the parts are required is given, this number always being cast on the door of the Cooker.

- | | |
|--|---|
| 1. Cooker Base. | 17. Door Latch. |
| 2. Door Frame. | 18. Latch Keep. |
| 3. Door. | 19. Latch Knob. |
| 4. Cast Iron Crown Plate. | 20. Washer for Knob. |
| 5. Cornice. | 21. Hanging Bar Bracket. |
| 6. Bridge (<i>state if one or two are required</i>). | 22. Flue Nozzle. |
| 7. Griller Frame. | 23. Tap Rail. (<i>If taps only are required, state if for oven supply or for boiling burner.</i>) |
| 8. Griller Strip (<i>give exact size of Strip required, also quantity</i>). | 24. Air Bulb for Simmering Burner. |
| 9. Griller Slide. | 25. Oven Brick. |
| 10. Burner Support Bar—or Crossbar. | 26. Oven Gate Fitting (<i>state whether right or left hand</i>). |
| 11. Oven Burner. | 27. Solid Oven Shelf. |
| 12. Griller Burner (<i>when ordering for 407, 410, or 415 Cooker state whether back or front burner, also how many burners required</i>). | 28. Oven Grid. |
| *13. Straight Ring Burner. | 29. White Enamelled Crown Plate. |
| *14. Swan Neck Burner. | 30. Griller Grid. |
| * <i>State outside diameter of ring and length over all, and in ordering Swan Neck Burner state which side ring turns from tail also diameter of ring.</i> | 31. Griller Pan. |
| 15. Simmering Burner. (<i>If brass tube and air bulb are required, this should be stated</i>). | 32. Bottom Pan. |
| 16. Latch Box. | 33. Meat Hook. |
| | 34. Top Bar. (<i>Hot Plate Bars, state number required</i>). |
| | 35. Oven Burner Supply Tube with Jets. |
| | 36. Hanging Bar for Oven. |
| | 37. Side or Down Tube to Oven. |

Please note that these drawings only represent parts and fittings used in our *present* pattern "Eureka" Cooker, and when such parts or fittings are required for an old pattern stove, or there is any doubt as to the parts illustrated on the opposite page being those required, it would be advisable when ordering to send us the old worn out or broken parts to prevent the possibility of mistake.

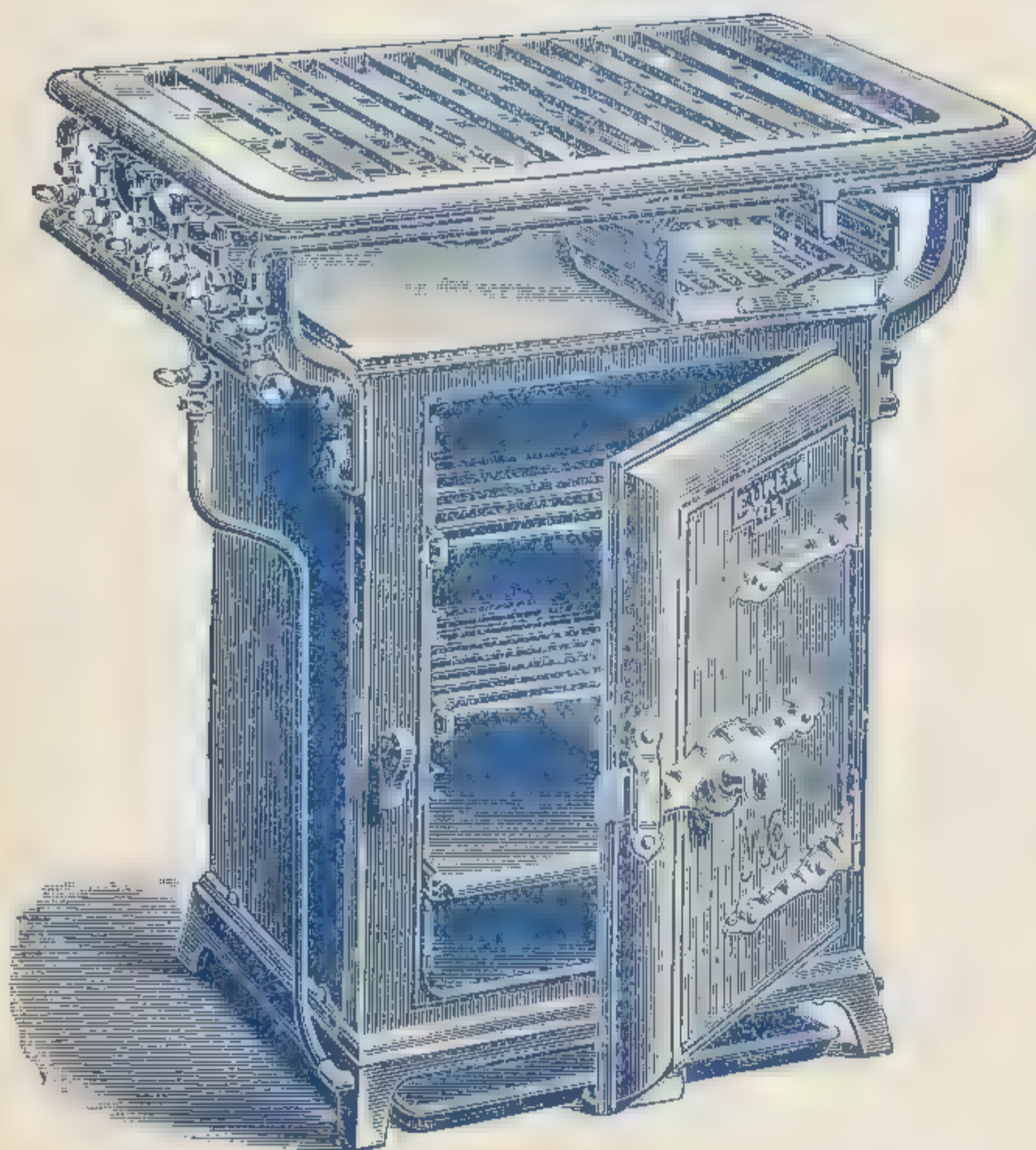
WRIGHT'S "EUREKA" GAS COOKER.

PARTS AND FITTINGS



WRIGHT'S "EUREKA" GAS COOKER.

COLONIAL PATTERN.



These Cookers are constructed on the most approved principles, by a judicious combination of Best Cast and Wrought Iron and of Strong Steel Plates

ENAMELLED.

SPECIAL ADVANTAGES to be gained by using the "Eureka" Gas Cooking Stoves, lined throughout with Patent Enamelled Steel Plates :—

Most Economical in consumption of gas.
More cleanly to use than any other stove.
The oven a regular uniform heat.
Perfection in roasting or baking.
No unpleasant smell of burnt fat or grease.

The "EUREKA" has been awarded, in competitive tests, Nineteen Gold, Twenty-six Silver, and Seventeen Bronze Medals, a larger number of awards than any other Cooker.

Over 200,000
"EUREKA" GAS COOKERS
ARE NOW IN DAILY USE.

This Cooker has been brought out by us specially to suit the wants of the Colonial Market. One of our principals has specially visited the Colonies with the object of obtaining the necessary information to enable us to offer a Gas Cooker which will meet the special requirements of the Colonies, and we confidently place before you this Cooker as answering every requirement. As will be seen by the drawing, the hot plate is made specially large, with an extra number of boiling burners, and with a specially large griller for chops, steaks, &c.

Every part of the Cooker is made specially strong and of the very best material, and all parts are interchangeable.

Special attention is also paid to the packing of these Cookers, so that they may arrive at their destination free from breakage and at as small a cost as possible.

TESTIMONIAL.

Mr. R. C. BISHOP, Secretary, Christchurch (N.Z.) Gas Co., says: "Your Enamelled 'Eureka' Cookers are giving unqualified satisfaction."

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners on Hot Plate.	Will Cook for approximately	Approximate cost of Gas per hour at 3/6 per thousand.	Prices Enamelled Steel.		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.
605	12 in.	12 in.	22 in.	24 in.	17 in.	4	4 persons.	1½d.	5	14	6
607	13 in.	13½ in.	24 in.	27 in.	20 in.	5	6 "	1½d.	6	6	6
610	14½ in.	14½ in.	25 in.	29 in.	22 in.	6	9 "	2d.	7	10	0
615	16 in.	15 in.	28 in.	31 in.	23½ in.	7	12 "	3d.	8	13	6

ENAMELLED INTERIOR FITTINGS.

The whole of interior fittings, viz., shelves, grids, shelf slides, &c. (except tin pan) Enamelled ... For No. 605 607 610 615
9/- 10/- 11/- 13/- extra.

White Enamelled Crown Plates can be supplied with these Cookers if desired at a small extra cost.

Testimonial.

International Exhibition, Edinburgh.

GENTLEMEN,—I have now used one of your improved "Eureka" Gas Cookers, in conjunction with three of ——— for the last five months, and have much pleasure in giving my testimony to yours as being the best and most useful Gas Stove I have ever used. I can safely say, without fear of contradiction, that I have done more work, and better, with your one stove, than with two of ——— combined.

I will now tell you wherein your Stove is superior to all others I have ever used. First, the oven I consider the pink of perfection. I can cook, and do cook every day, from 100 to 150 lbs. of meat with ease and safety, without even looking in the oven until the time is up. Now, I used to consider this was unattainable until I used the "Eureka."

I find also it is one of the best Pastry Ovens for its size I have ever used, and with regard to its cooking accommodation, it has only to be seen in operation to show its capabilities over all others, as there is a uniform heat all over. I have shown it now to a good many practical Chefs, and their verdict is the same. Your Hot Plate on top is a perfect gem, for when our rush of cooking is over for the day, I can take down the Hot Plate and make scones, muffins, crumpets, &c., and it does them splendidly. Now all this combined in one little Stove is simply marvellous, and with less consumption of gas than either a " ——— " or a " ——— ." And if any of my future or past employers are going to use gas *versus* coal, I shall certainly recommend them to get a "Eureka."

I am, Gentlemen, yours respectfully,

DAVID MACNAUGHTON, *Chef de Cuisine.*

P.S.—I may mention that the space between the oven and top is a most perfect grill, far and away before the sliding grill as it is called, as yours is always ready for action.

EXTRACT from the "WEST HAM COURIER."

"During the past week an exhibition of Gas Cookers has been held at the Emmanuel Institute, Romford Road, Forest Gate. On each day practical lectures in cookery have been delivered by Mrs. Page and her assistant, and the utility of gas for cooking purposes was most aptly and amply illustrated. The advantages of cooking by gas over cooking by coal are very great. There is no stoking, nor smoke and dust; any degree of heat may be had and maintained; a kettle or saucepan may be kept boiling or simmering without any watching, and it is so easy to boil up anything, without the usual coaling, stoking and dust, that cooking by a gas cooker is not any trouble compared with a kitchener. Then again, the consumption of gas is merely nominal. There is no doubt that the superiority of Wright's "Eureka" Gas Cooker was most clearly and unmistakably shown. These cookers have a number of advantages not possessed by any other make. They consume less gas. They are lined with the best steel plates coated with enamel that will neither chip nor crack, and can be kept perfectly clean without any trouble as they do not absorb any burnt fat, which in ordinary cookers is anything but pleasant. We speak from experience in these matters as all our cooking has been done by gas for the past ten years. The first cooker that we had was a ' ———,' and the next was a ' ———.' We have just had a new ' ———' fixed, but had we seen the 'Eureka' first, that would have been the Cooker chosen in preference. The ' ———' cookers no doubt are very good ones, and up to recently we have always recommended them, but we see such great advantages in the 'Eureka' Cooker over all others, that we consider them far superior. This opinion is not theoretical, but practical, after ten years of cooking by gas. As an illustration of the possibility of cooking anything at the same time, we might mention that onions, herrings, beef, custards and bread were all cooked at the same time and in the same cooker, and neither one tasted of the other. This clearly shows the advantages of the 'Eureka' over other Gas Cookers.

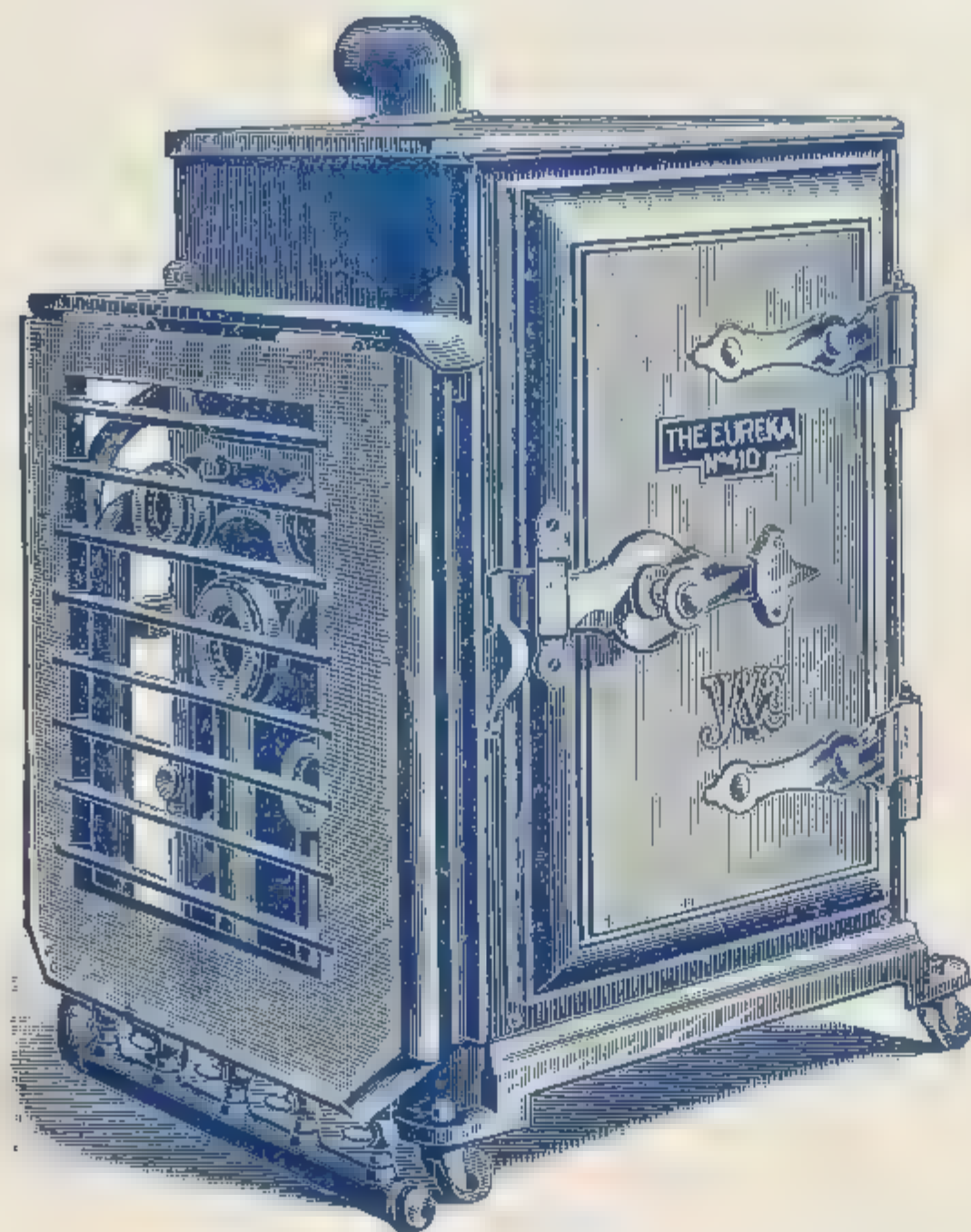
"Once a Gas Cooker is used it will always be used."

WRIGHT'S PATENT ENAMELLED "SCHOOL BOARD" GAS COOKER,

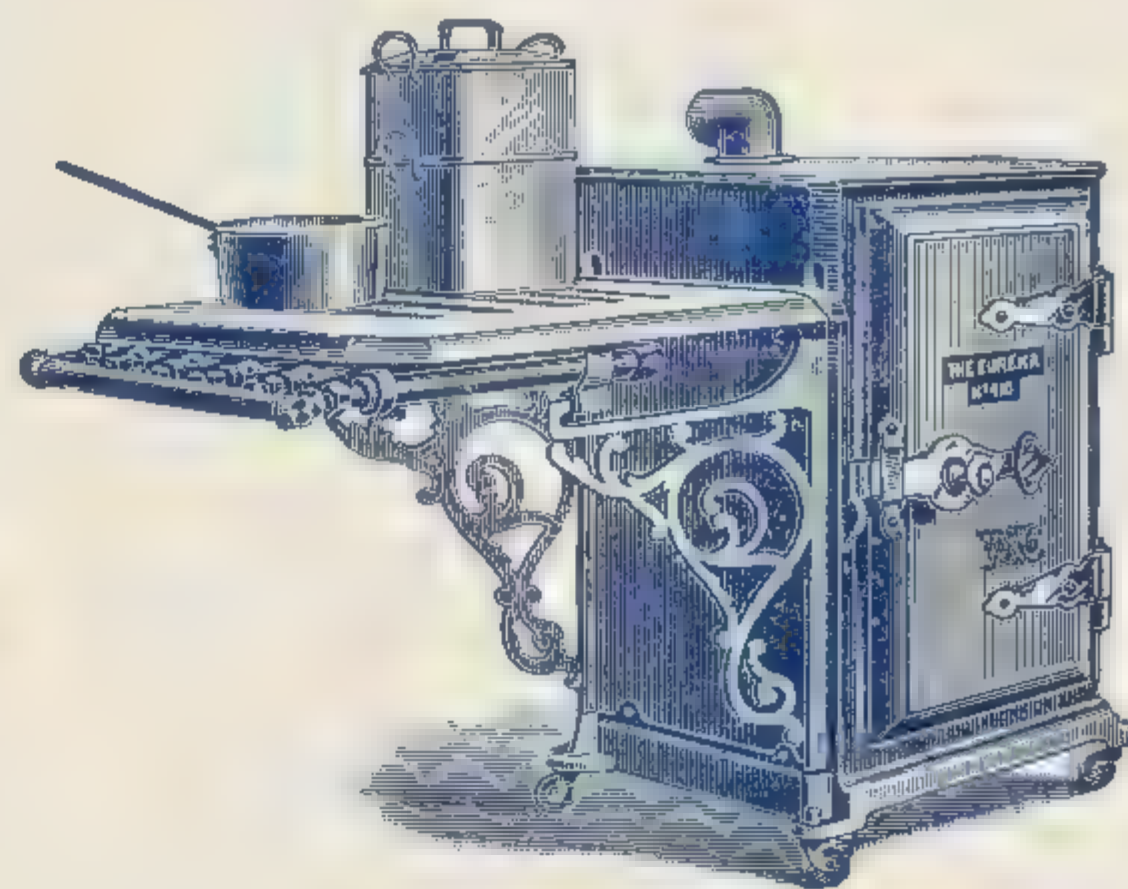
Specially designed and Constructed for the use of School Boards.

19 GOLD MEDALS.
27 SILVER MEDALS.
17 BRONZE MEDALS.

Over **200,000** of WRIGHT'S GAS COOKERS are now
in daily use and giving the greatest satisfaction



SHOWING COOKER WITH HOT PLATE NOT IN USE.



SHOWING COOKER WITH HOT PLATE READY FOR USE.

This Cooker has been specially designed and arranged with the Hot Plate as *low* as possible, so that the smallest children can see all the cooking operations of the teacher. It is made of enamelled steel, in exactly the same quality and style as our well-known "Eureka" Gas Cooker.

Our Cookers are used in nearly all Board Schools; and the practical advice of various teachers has been given us to enable us to supply exactly what is required for the use of Schools.

The Hot Plate is made to fold down, so that the Cooker may take up as little room as possible when not in use. It can also be had on rollers.

	Height.	Width.	Depth.
Inside size of Oven...	25 in. x	14½ in. x	14½ in.
Size of Hot Plate ...		28 in. x	22 in.
Outside dimensions of Cookers with Hot Plate down ...	31 in. x	26 in. x	22 in.
Outside dimensions of Cookers with Hot Plate in use ...	31 in. x	46 in. x	22 in.
Height of Hot Plate from ground ...	25½ in.		

PRICE 6½ GUINEAS.

With Rollers 10/6 extra.

LARGER SIZES MADE.

FULL PARTICULARS ON APPLICATION.

EXTRACTS FROM A FEW

→ TESTIMONIALS. ←



BIRMINGHAM SCHOOL BOARD :—"Our teacher says they are the best and easiest to work she has ever used."

The following Ladies of the National Training School of Cookery, South Kensington, say :—

"I consider them faultless. I can thoroughly depend upon the working of them."—MARIAN SMITHARD.

"Give the greatest satisfaction."—G. E. INCLEDON, SECRETARY.

"Superior to all other Gas Stoves."—M. G. PAGE, GOLD MEDALIST, SOUTH KENSINGTON.

"I was delighted with your Stove."—A. COURTENAY.

"Most admirable. A great boon to all who have to use them."—MATILDA LEES DODS, PRINCIPAL OF THE BIRMINGHAM SCHOOL OF COOKERY.

"Far superior to any Gas Stoves I have ever used."—MARGARET PAGE.

"Never had one to equal it."—M. TURNBULL.

"The best Cooking Stove I have ever used."—MRS. PHILLIPS, MANCHESTER.

"I am delighted with the 'Eureka' Stove, and use no others in my school."—CATHERINE HAYES, COOKERY TEACHER, WILTSHIRE TECHNICAL COLLEGE, TROWBRIDGE.

"Your Stove works splendidly. The unpleasant odour which I have noticed with many other makers' stoves that I have used, is entirely absent in this one. I have much pleasure in testifying that I have never used a better stove, or one that will cook as well."—KATE HODGES, COUNTY TEACHER OF COOKERY.

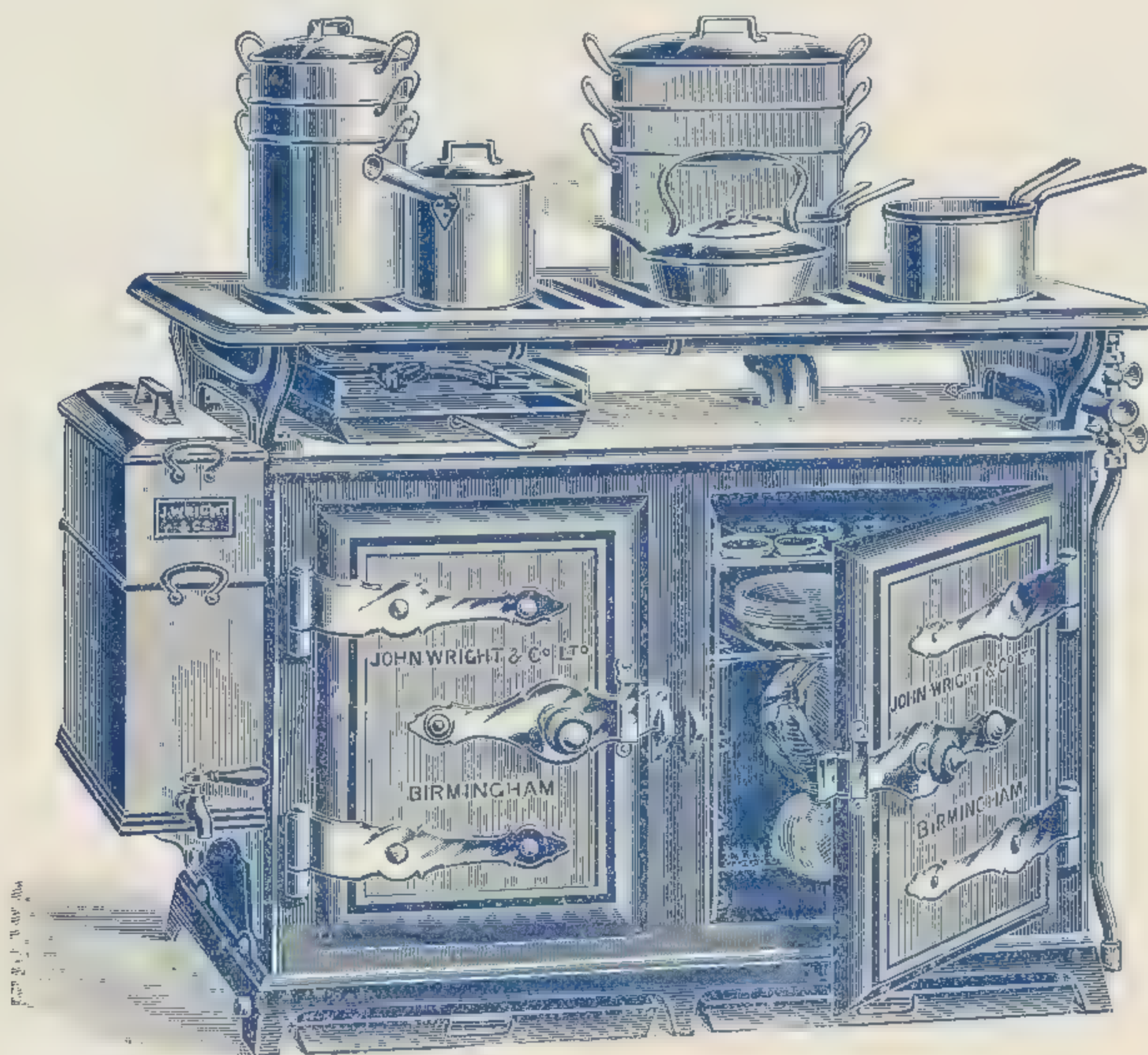
"It worked admirably. There is no doubt that the good working of the stove contributed largely to the success of the lessons."—W. A. KNIGHT, WINCANTON DISTRICT EDUCATION COMMITTEE, BRUTON, SOMERSET : CHAIRMAN, H. HODHOUSE, M.P.

We receive many hundred similar testimonials every year.

WRIGHT'S PATENT "EUREKA" DOUBLE COOKING RANGES.

Any number of these Ovens can be fitted side by side, forming one continuous Range and Hot Plate. They can also be had in larger sizes.

If desired, the whole oven space may be thrown into one, thus providing one large Oven instead of two smaller ones.



PRICES.

No.	Inside Dimensions of each Roaster.	Hot-plate.	No. of Burners on Hot Plate.	Prices *			Prices. Enamelled Steel		
	Two Ovens each.			£	s.	d.	£	s.	d.
Double, 415	16 x 15 x 28	45 x 23	6	15	0	0	16	17	6
Double, 420	17½ x 16 x 28	48½ x 25	8	18	0	0	20	5	0
Double, 425	17½ x 19½ x 28	48½ x 28	11	20	0	0	22	10	0
Double, 440	20½ x 19½ x 30½	56 x 28	12	25	0	0	28	0	0

* The Prices in this Column are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run.

Boiler and Utensils shown in drawing are not included in above prices

WRIGHT'S CHEAP HOT CLOSETS & ROASTING OVENS.



These are a cheaper form of Hot Closets than the "Eureka." They are constructed of strong cast-iron frame work, with sheet iron sides, and are not lined with Non-Conductor.

No.	INSIDE DIMENSIONS.			PRICE.		
	WIDE.		DEEP.	£	s.	d.
66	22 inch	...	24 inch.	6	0	0
67	36 inch	...	24 inch.	12	10	0
68	54 inch	...	26 inch.	18	0	0
69	60 inch	...	26 inch.	22	0	0

If required, any of these Hot Closets can be made with one large oven instead of two smaller ovens, without extra charge.

"PENNY-IN-SLOT" COOKERS

ARRANGED SPECIALLY FOR PREPAYMENT METERS.

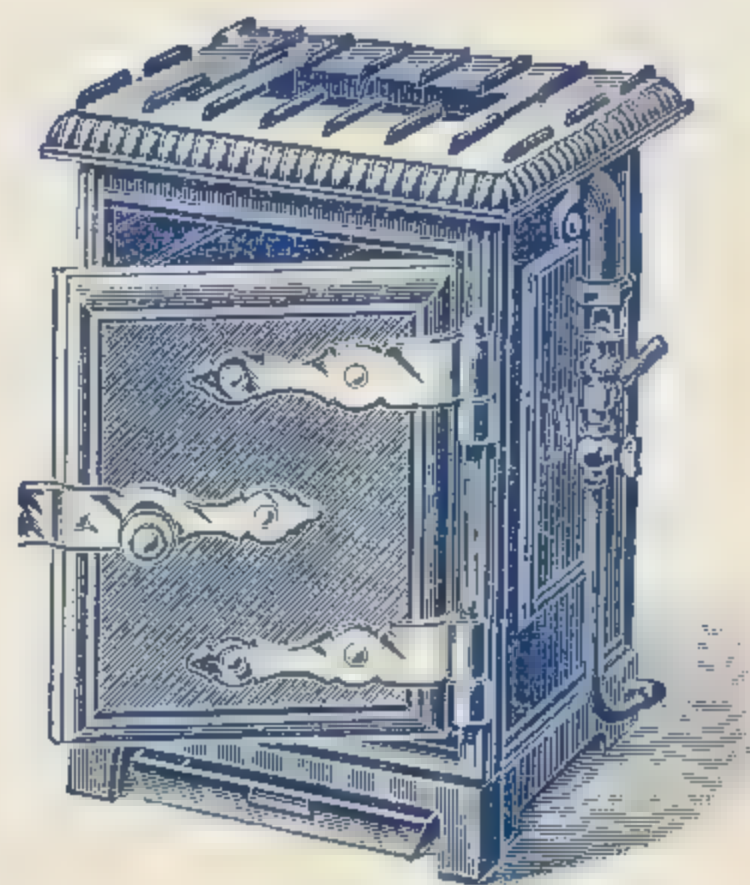
The very great success that has attended the introduction of our Gas Cookers for use with Prepayment Meters, has induced us to bring out further patterns and sizes, full particulars of which are given on the following pages.

The best Gas Authorities have been consulted by us in reference to the requirements of households where gas is supplied by means of prepayment meters, and we have designed these Cookers specially to meet their needs. Special attention has been given to the **strength** and **simplicity** of these Cookers, which are constructed upon the principle of our celebrated "Eureka" Cooker and are **practically indestructible**. They are very readily cleaned, and have been adopted by all the principal London and Provincial Gas Companies. They are composed of cast iron throughout, and, with the exception of No 403, are not jacketted.

PRICES AND SIZES OF "PENNY-IN-THE-SLOT" GAS COOKERS.

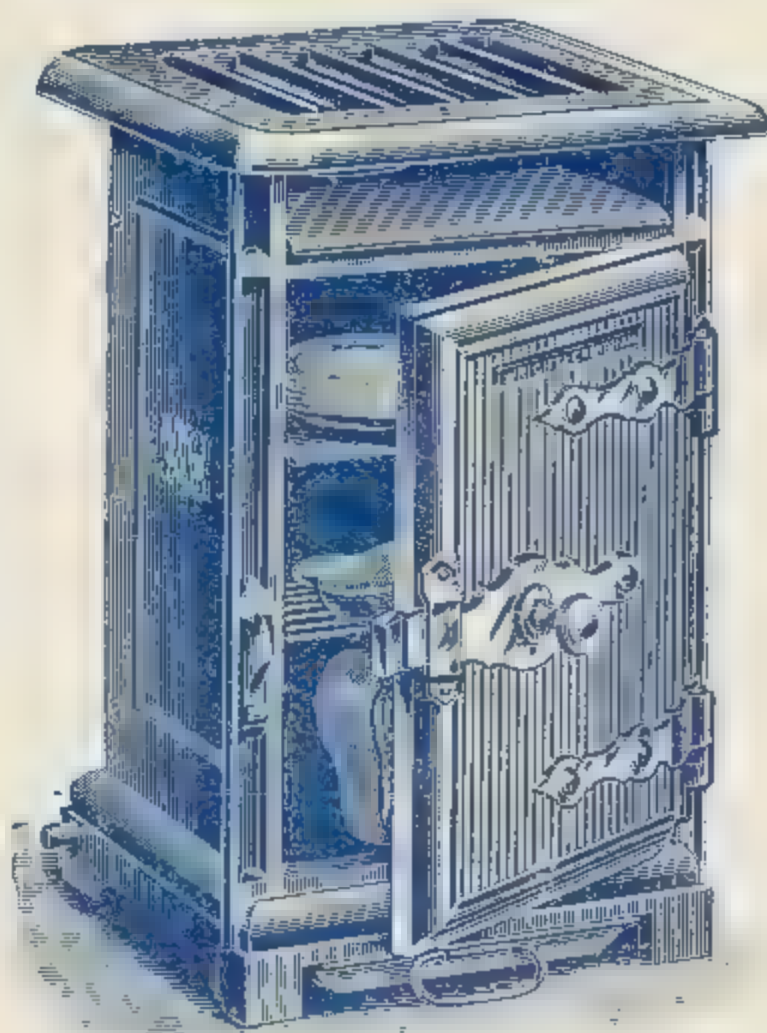
No.	DESCRIPTION.	EXTERNAL DIMENSIONS.			OVEN			HOT PLATE	No. of Boiling Burners.	PRICE.	White Enamelled Crown Plate Extra.
		High.	Wide.	Deep.	High.	Wide.	Deep.				
401	Cast Iron, with polished hinges, &c....	18 $\frac{1}{2}$	13 $\frac{1}{2}$	11	14	11	9 $\frac{1}{2}$	13 $\frac{1}{2}$ x 11 $\frac{1}{2}$	1	28 6	-
402	Cast Iron ...	24 $\frac{1}{2}$	15 $\frac{1}{2}$	15	18	11	11	15 $\frac{1}{2}$ x 15	2	35 -	2 -
3402	Same as 402, but best finish, with polished cornice, hinges, &c. ...	24 $\frac{1}{2}$	15 $\frac{1}{2}$	15	18	11	11	15 $\frac{1}{2}$ x 15	2	37 6	2 -
806	Cast Iron ...	28	15 $\frac{1}{2}$	15	18	11	11	15 $\frac{1}{2}$ x 15	2	37 -	2 -
3806	Same as 806, but best finish, with polished cornice, hinges, &c. ...	28	15 $\frac{1}{2}$	15	18	11	11	15 $\frac{1}{2}$ x 15	2	39 6	2 -
808	Cast Iron, with two boiling burners on top ...	31	17 $\frac{1}{2}$	15 $\frac{1}{4}$	19 $\frac{1}{2}$	12	12	17 $\frac{1}{2}$ x 15 $\frac{1}{4}$	2	40 -	2 -
3808	Same as 808, but best finish, with polished cornice, hinges, &c. ...	31	17 $\frac{1}{2}$	15 $\frac{1}{4}$	19 $\frac{1}{2}$	12	12	17 $\frac{1}{2}$ x 15 $\frac{1}{4}$	2	42 6	2 -
810	Cast Iron, same as 808, but with one boiling and one grilling burner on top ...	31	17 $\frac{1}{2}$	15 $\frac{1}{4}$	19 $\frac{1}{2}$	12	12	17 $\frac{1}{2}$ x 15 $\frac{1}{4}$	2	40 -	2 -
3810	Same as 810, but best finish, with polished cornice, hinges, &c. ...	31	17 $\frac{1}{2}$	15 $\frac{1}{4}$	19 $\frac{1}{2}$	12	12	17 $\frac{1}{2}$ x 15 $\frac{1}{4}$	2	42 6	2 -
404	Cast Iron ...	30	18	17	19	13 $\frac{1}{2}$	11	18 x 17	2	47 6	2 -
3404	Same as 404, but best finish, with polished cornice, hinges, &c. ...	30	18	17	19	13 $\frac{1}{2}$	11	18 x 17	2	50 -	2 -
403	Best finish and double-cased with Enamelled Steel Plate and lined with patent non-conductor ...	30	18	17	19	11	11	18 x 17	2	70	2 6

"PENNY-IN-THE-SLOT" COOKERS.



No. 401.

Price - 28.6

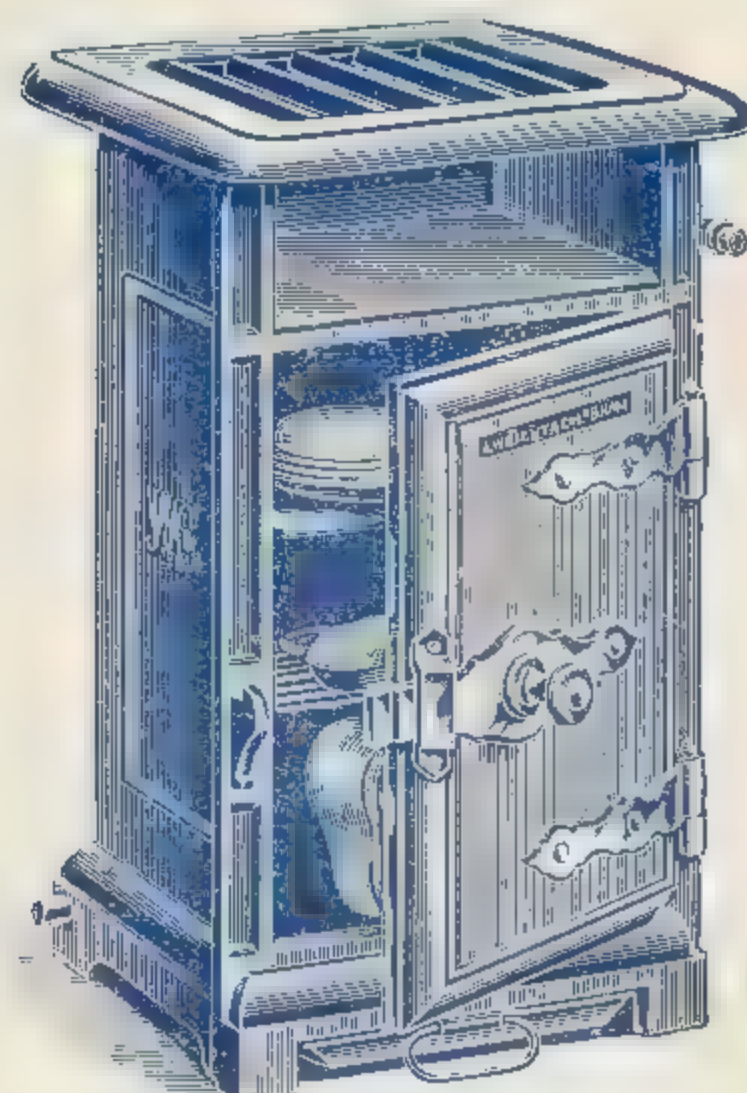


Nos. 402 and 3402.

PRICE.

No. 402.—35/- Enamelled Crown Plate 2/- extra.

„ 3402.—37/6 „ „ „ 2/ „



Nos. 806 and 3806.

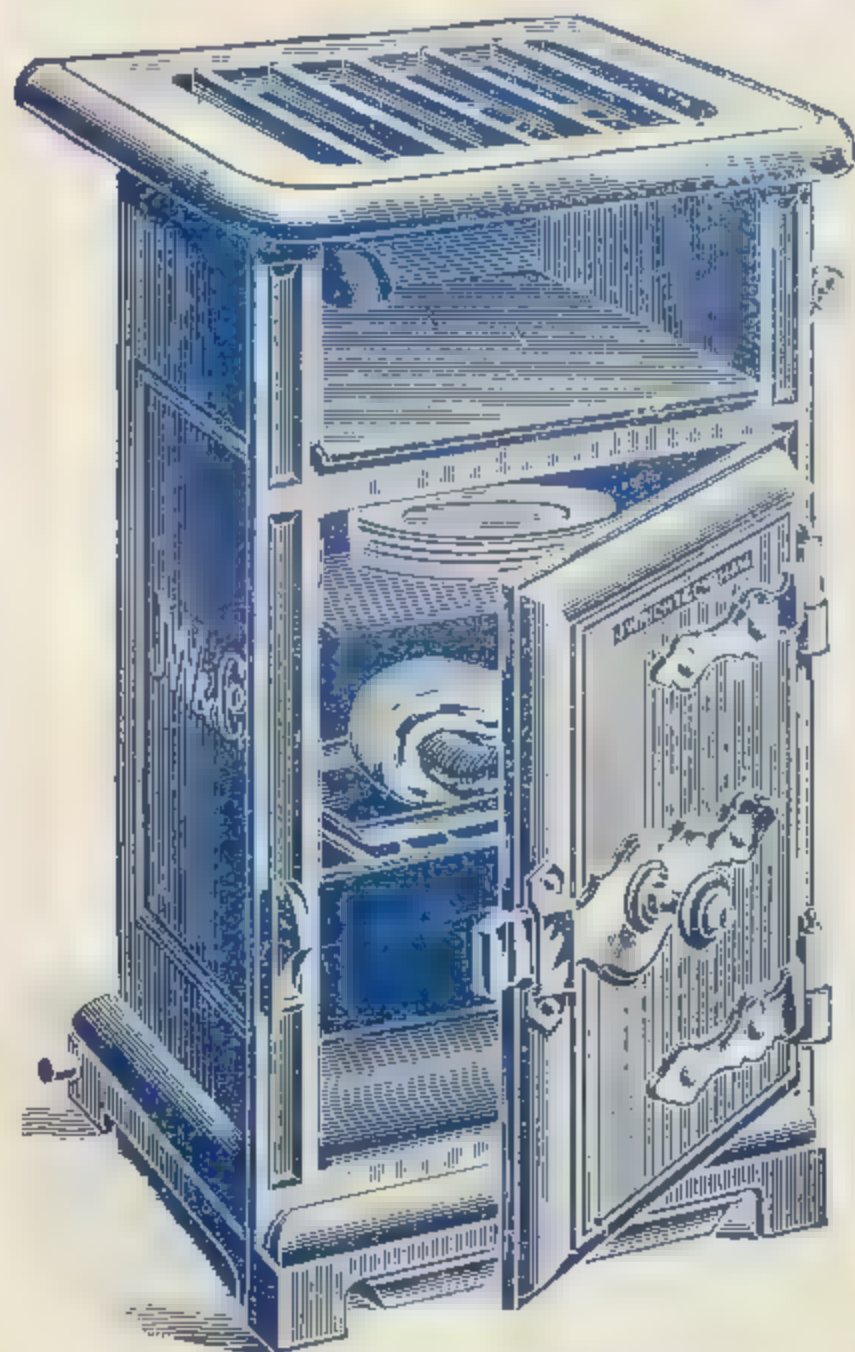
PRICE.

No. 806.—37/- Enamelled Crown Plate 2/- extra.

„ 3806.—39.6 „ „ „ 2/- „

FOR FULL PARTICULARS AND SIZES, &c., SEE PAGE 35.

"PENNY-IN-THE-SLOT" COOKERS.

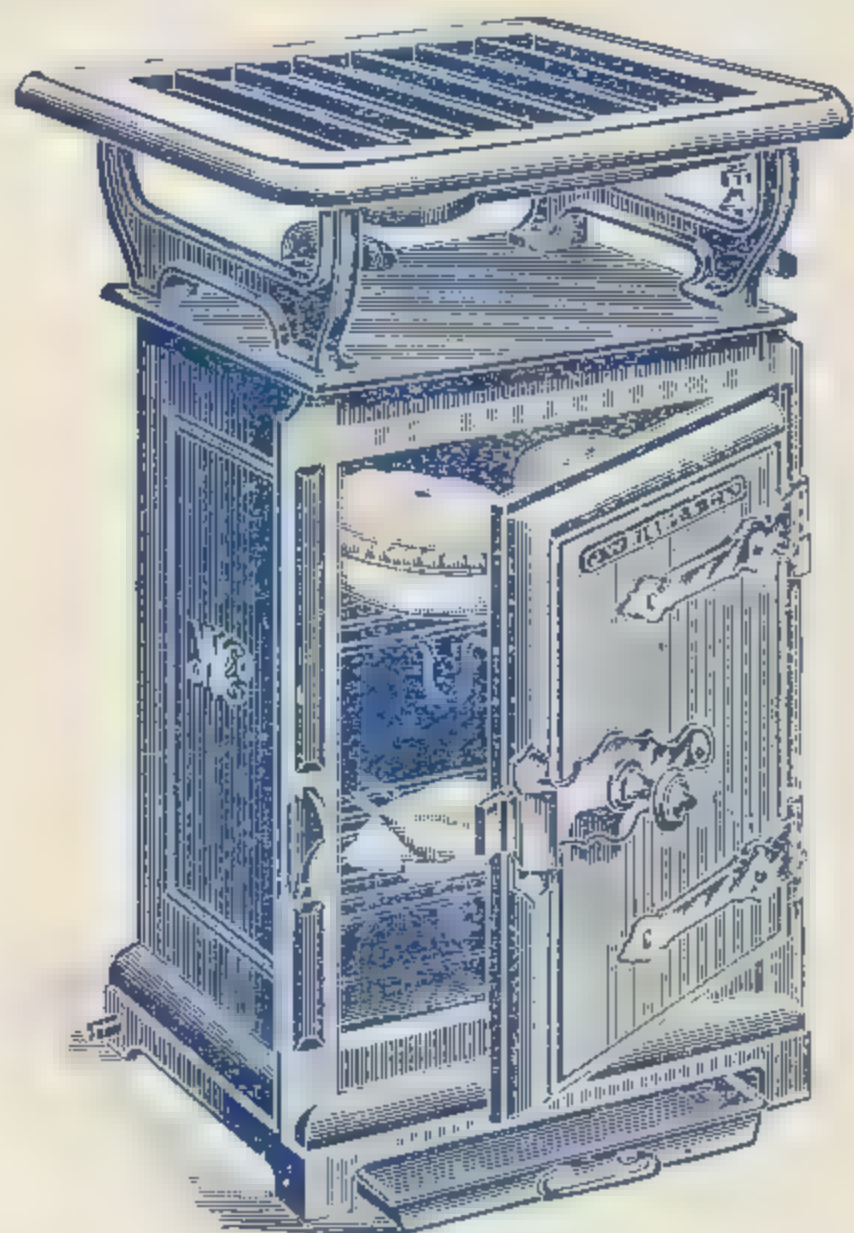


Nos. 808 and 3808.

PRICES.

No. 808	...	...	40/-	Enamelled Crown Plates 2/- extra.
„ 3808	...	...	42 6.	„ „ „ 2 - „
„ 810	...	...	40/-	„ „ „ 2/- „
„ 3810	...	...	42 6.	„ „ „ 2/- „

Nos. 810 and 3810 are similar Stoves to 808 and 3808, but instead of 2 Boiling Burners on top they have 1 Boiling Burner and 1 Griller.



No. 404.

Price, 404 ... 47/6. Enam'd Crown Plates 2/- extra.

„ 3404 ... 50/- „ „ „ 2/- „



No. 403.

Oven Enamel lined and jacketed with non-conductor.

Price £3 10s

Enamelled Crown Plates 2/6 extra.

FOR FULL PARTICULARS AND SIZES, &c., SEE PAGE 35.



No, A4100.

WRIGHT'S PATENT GAS HOT PLATE.

(WITH GRILLER.)

The hot-plates of the "Eureka" Cookers are supplied as shown or without the stands. Each hot-plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

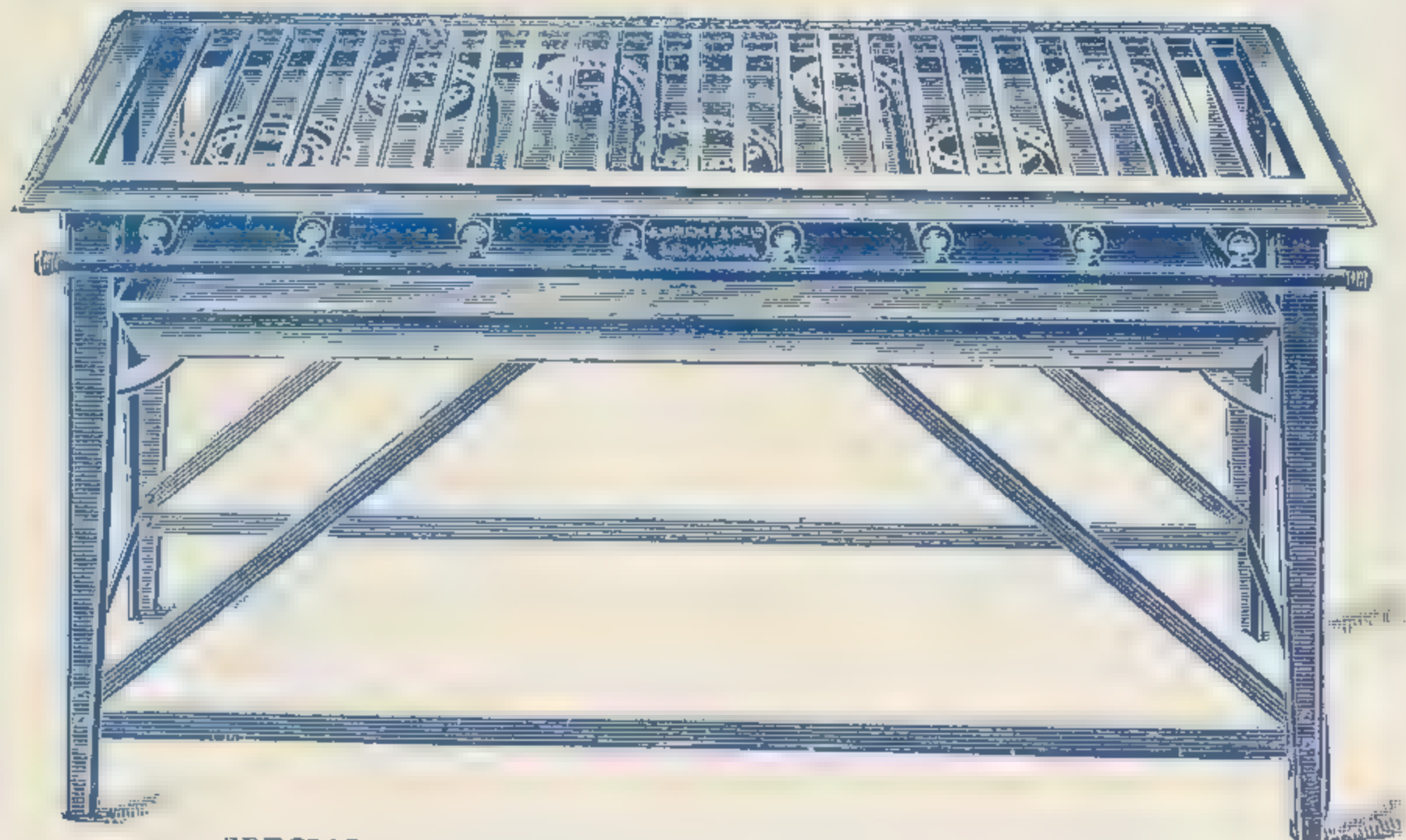
SIZES AND PRICES.

No.	Sizes.			No. of Burners.	Price without Stand.			Price with Stand.		
	High	Wide	Deep		£	s.	d.	£	s.	d.
A4100	30	22	20	4	2	5	0	2	15	0
A4150	30	24	22	4	2	10	0	3	0	0
A4200	30	26	23½	5	3	10	0	4	0	0
A4250	30	27	25½	6	4	0	0	4	15	0
A4400	30	31	26	7	4	10	0	5	5	0
A4415	30	40	21	8	5	0	0	6	0	0
A4420	30	44	24	10	6	10	0	7	10	0
A4425	30	48	26	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S GAS BOILING TABLE.



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

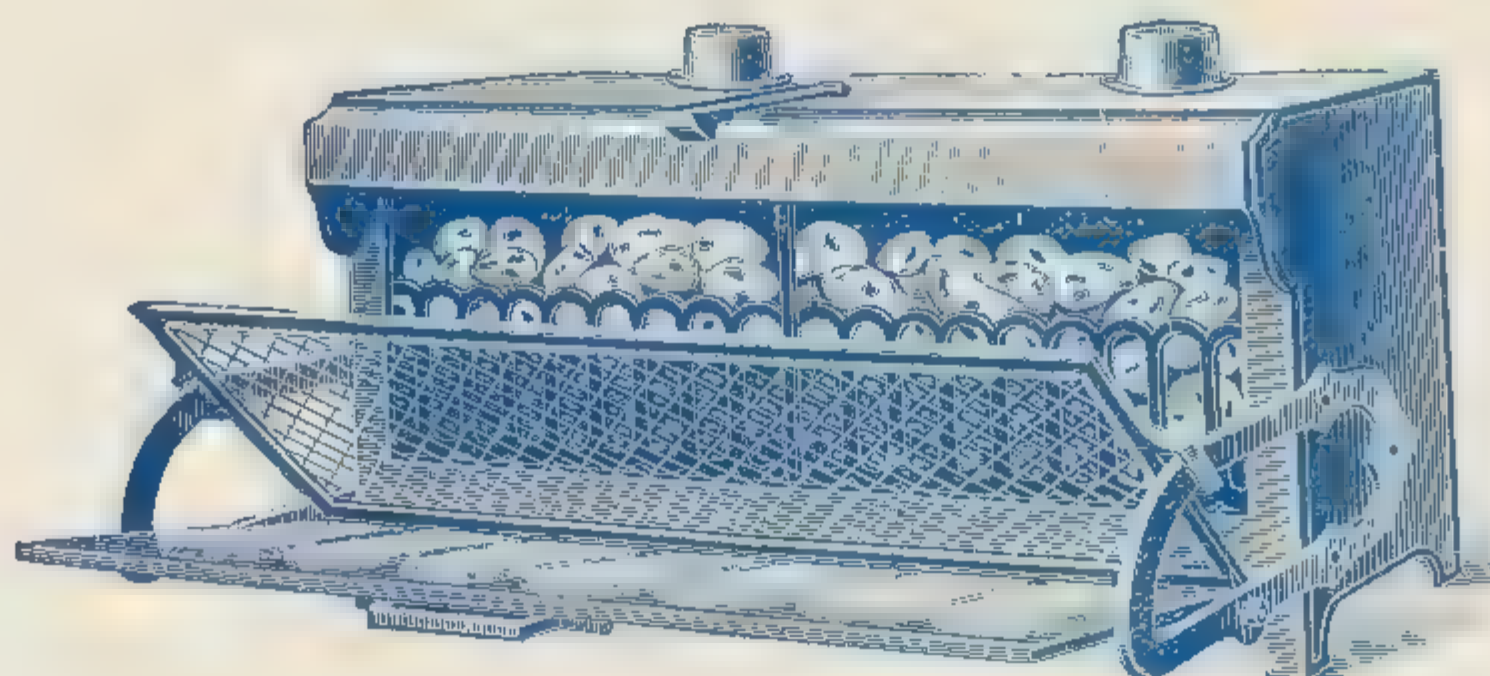
TESTIMONIAL.

Dear Sirs,—The Hot Plate, we are pleased to inform you, admirably meets our requirements, and gives great satisfaction.
Yours truly, PATTISON & CO.

25, Corporation Street, Birmingham.

SPECIAL TOASTER & CHOP GRILLER

FOR HOTELS, RESTAURANTS, &c.



No. B650.

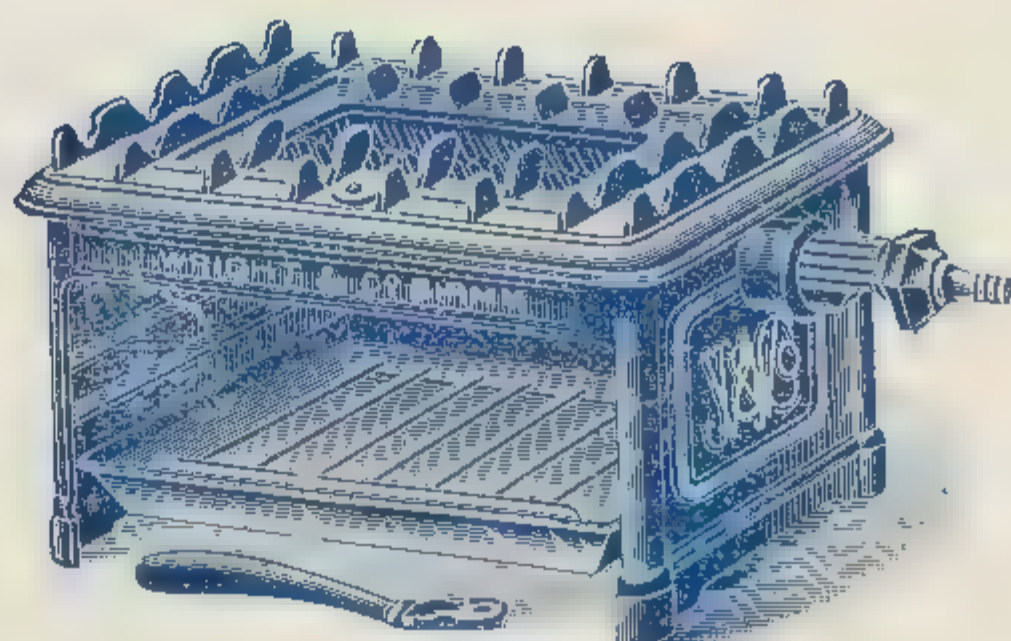
This is an adaptation of our Patent Ball Gas Fire, and is adapted for rapidly toasting large quantities of Bread, or for Grilling Chops. The apparatus is 2 feet 6 inches long, and is capable of toasting 100 rounds of bread per hour. The bread is placed between the two wire frames shewn on drawing, which are then closed together and placed as near the fire as desirable. Wherever used they are giving thorough satisfaction.

PRICE.

No. B650.	As above	...	...	...	...	...	...	£4 15 0.
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Other sizes made to order. Prices on application.

WRIGHT'S RAPID GAS GRILLERS.

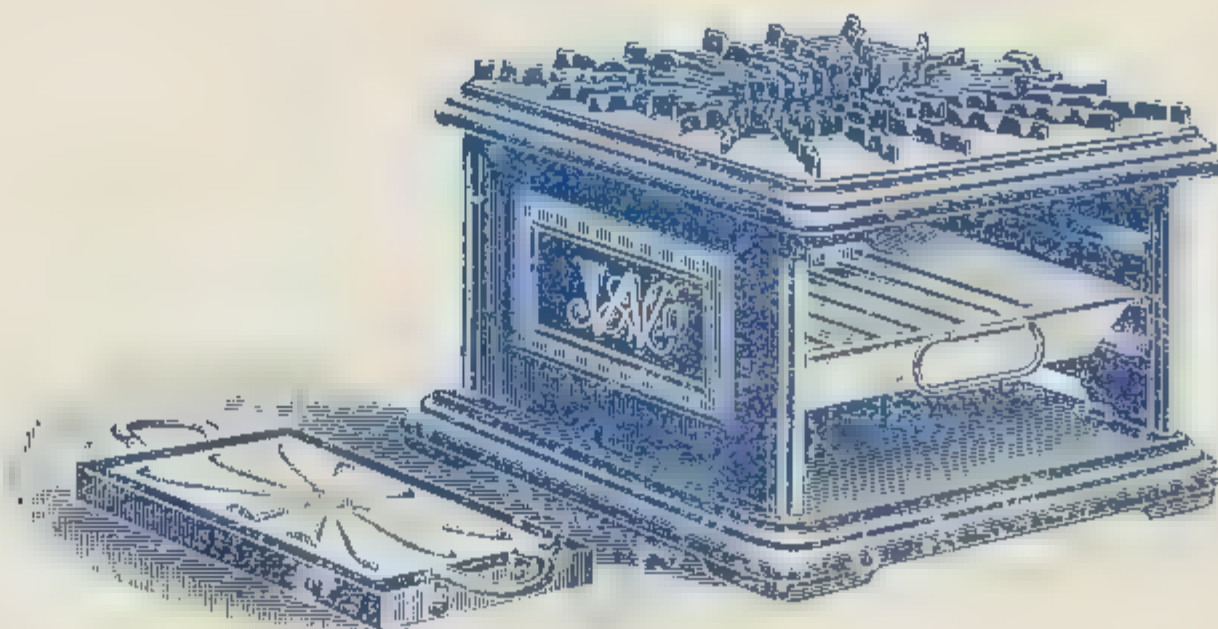


No. B628.

This Broiler is made entirely of **Cast Iron**, and is fitted with a most powerful burner. The waste heat is utilised for boiling. It will cook two chops and boil a kettle **at the same time**. Connections may be readily removed from left to right, or *vice versa*.

No.	Outside Dimensions.			Price complete with Pan and Grid.	
	Width.	Depth.	Height.	s.	d.
B628.	12	8	6½	6	6

NEW PATTERN.



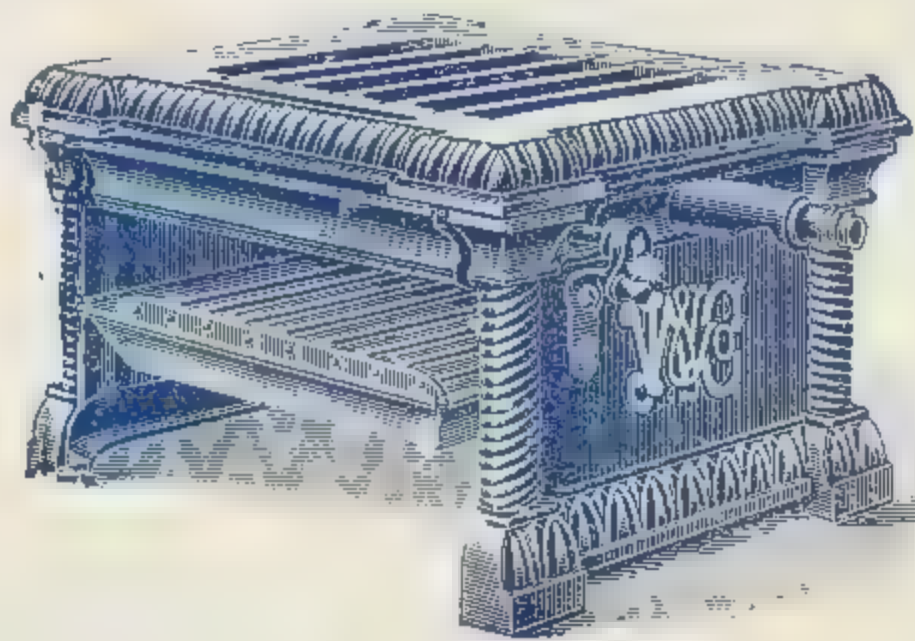
No. B632.

This Griller is suitable for letting out on hire. It is very strong and there are no working parts to get out of repair. It is supplied complete with specially designed deflector brick, with handles, as shewn in drawing by means of which grilling and boiling can be done simultaneously. This brick also increases considerably the amount of deflected heat.

The connections may be readily removed from right to left or *vice versa*, by simply releasing two screws.

No.	Outside Dimensions.			Price complete with Pan and Grid and Special Deflector.	
	Width.	Depth.	Height.	s.	d.
B632	11	11	7½	12	0

WRIGHT'S RAPID GAS GRILLERS.



No. B642.

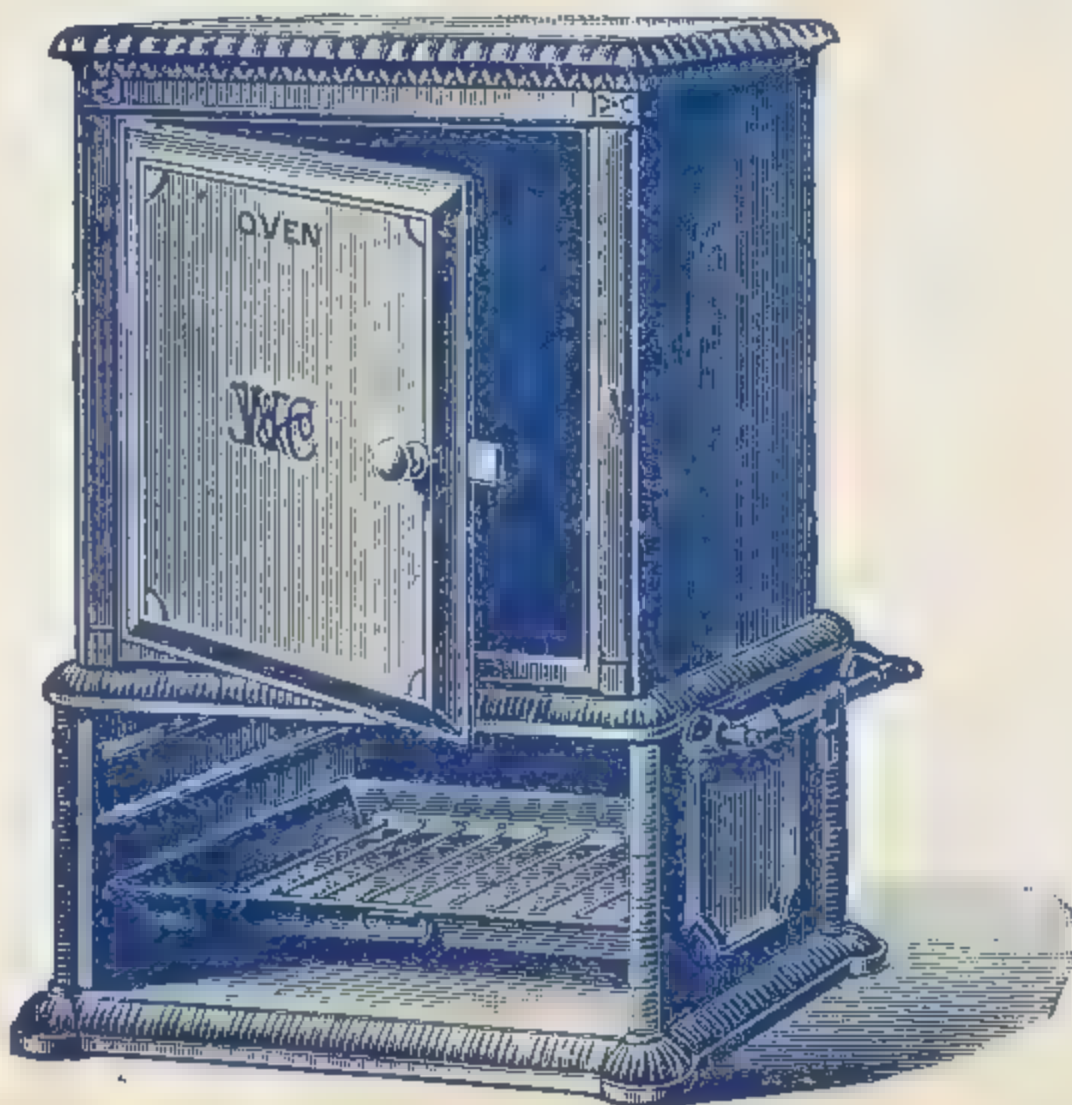
This Griller is made and finished in the very best style, and has been specially designed to meet the demand for a very superior article. It is fitted with mechanical adjustment, so that Grill can be readily altered into a Hotplate or adjusted for Boiling, or *vice versa*.

Connections may be readily removed from left to right, or *vice versa*.

No.	Width.	Dimensions.		Price, complete with Pan and Grid	
		Depth.	Height.		
B642	11½	10	8½	s. 9	d. 0
B643	13	11½	8½	10	6
B645	14½	13	8½	14	6

The above Grills are also made with our patent Ratchet Wheel Attachment.

Prices B642 11. B643 12 6. B645 16,6 each.



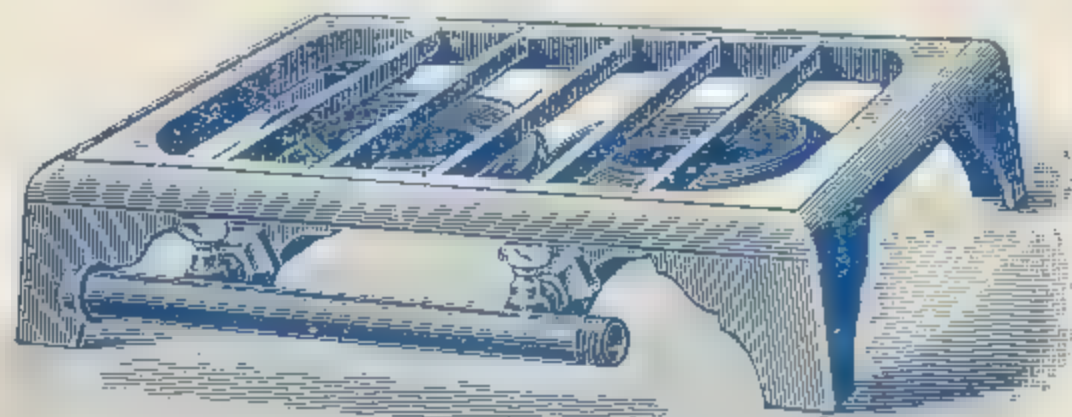
OVEN, FOR USE WITH BROILERS.

This movable Oven, which is made to fit on to the top of Broiler, is a substantially made Oven, the frame, door and top being of cast-iron.

Size, 12in. wide by 10in. deep by 18in. high, 14 6.

WRIGHT'S GAS HOT PLATES.

These Hot Plates are made specially strong, with Steel Bars on top, and are practically unbreakable. They are well finished with polished tops, and are made in sizes to suit every requirement. We can confidently recommend them as the best Hot Plates ever offered to the public.



No. B913.

A strong Hot Plate, with two ring burners, with tap to each.

Size 15in. by 12½in. 10/6 each.



No. B929.

Similar to No. B913, but fitted with concentric burners, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

Size 15in. by 12½in. 14/- each



No. B930.

Fitted with three ring burners. Size 23in. by 12in.

Price 20/- each



No. B931

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size 23in. by 12in. ... Price 23/- each.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate)

Size 23in. by 12in. ... Price 31/6 each.

WRIGHT'S GAS HOT PLATES.



No. 933.

Fitted with one concentric and two ring burners.

Size 35in. by 12in. .. Price 35/- each.

This hot plate is made specially long to suit large utensils.



No. B934.

Fitted with four ring burners. Size 24in. by 18in.

Price 28/6 each.



No. B935.

Fitted with five ring burners. Size 24in. by 18in.

Price 34/6 each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24in. by 18in. .. Price 37/- each.

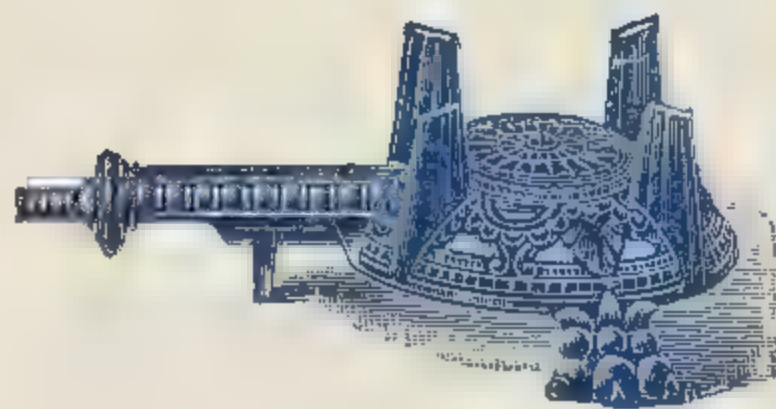


No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. by 18in. ... Price 43/6 each.

WRIGHT'S GAS BOILING STOVES.

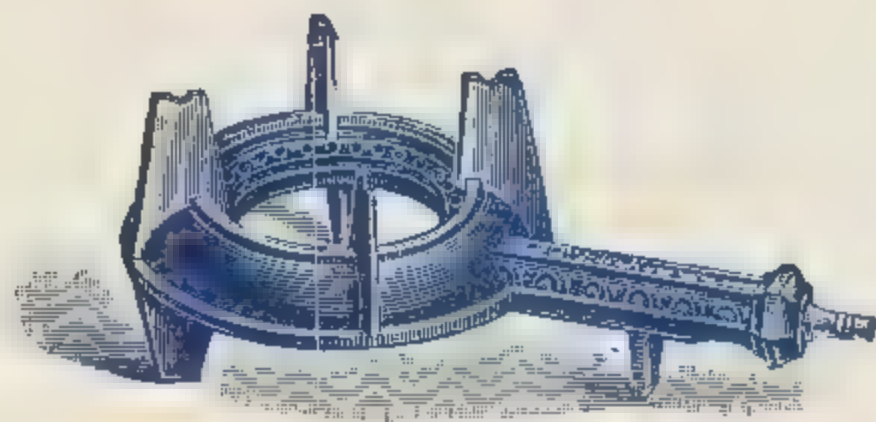


No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

Diameter ... 4½ in.

Price ... 1/-

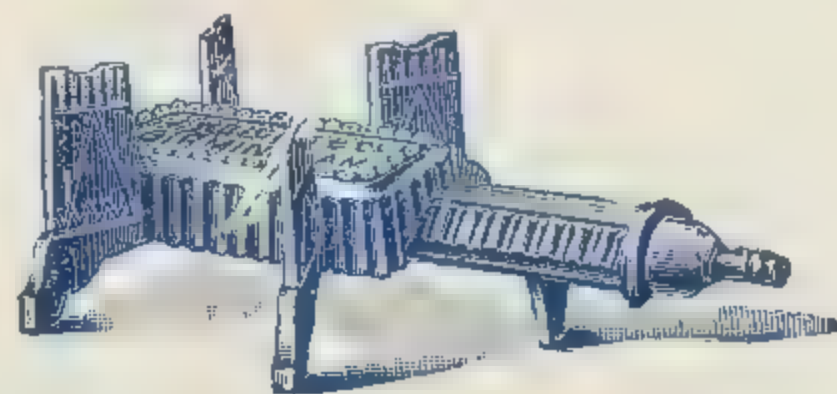


No. B320.

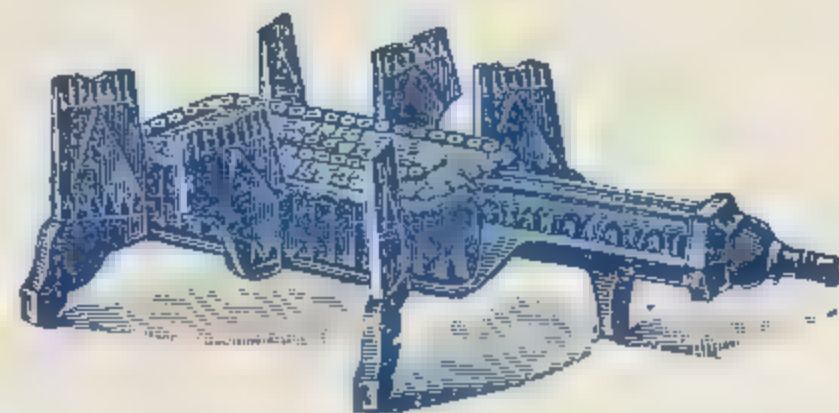
A cheap, strong Stove, cast in one piece.

6 in. diameter .. 1/6

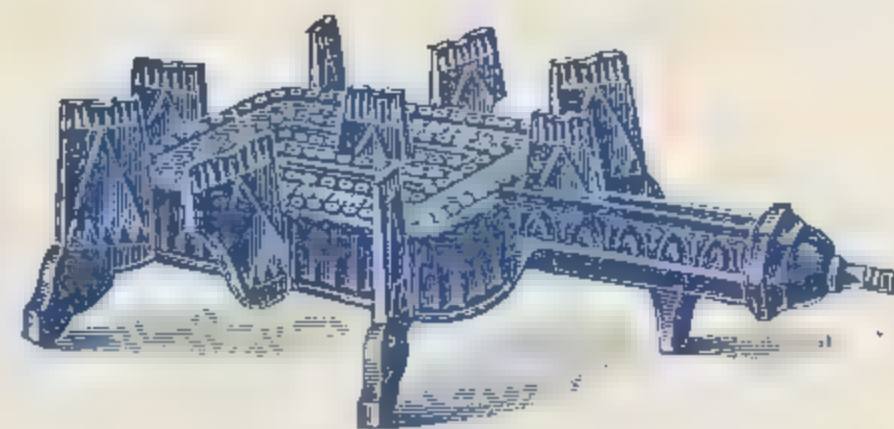
These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.



No. B309. Size, 10 in. long x 5 in. wide. Price 1/9.
No. B310. Size, 11½ in. long x 6 in. wide. Price 2/-.



No. B312. Size, 12½ in. long x 6½ in. wide. Price 3/6.



No. B314. Size, 15 in. long x 8 in. wide. Price 5/9.

WRIGHT'S WATER HEATERS.

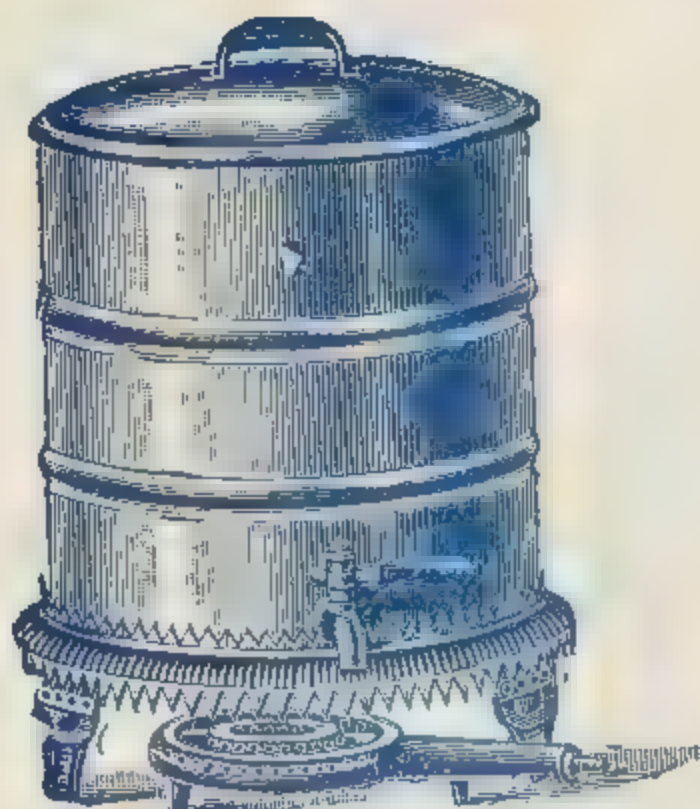
Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

For a *complete* Cooking Range it is generally desirable to have a separate Boiler for the supply of hot water, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

Wright's "Simplex" Water Heaters.

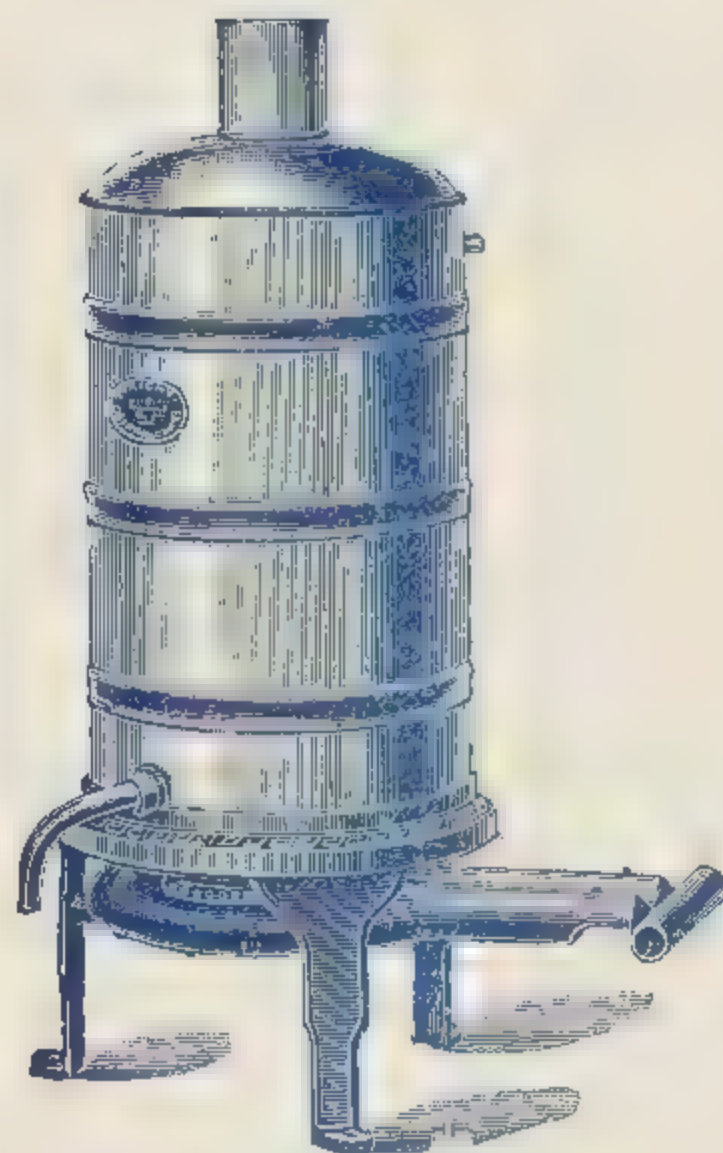


No B1015.

This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.

	10 galls.	16 galls.
Price, in Galvanized Iron, complete with Burner ...	37/6	50/-
Ditto, in stout copper, tinned inside ...	45/-	70/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032, and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

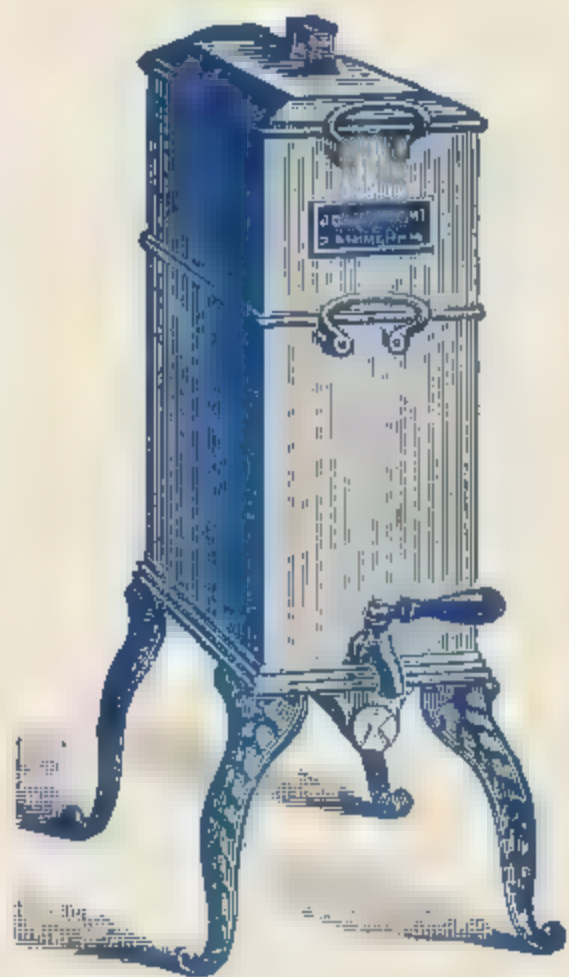
No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

Price 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price 105/- Complete.

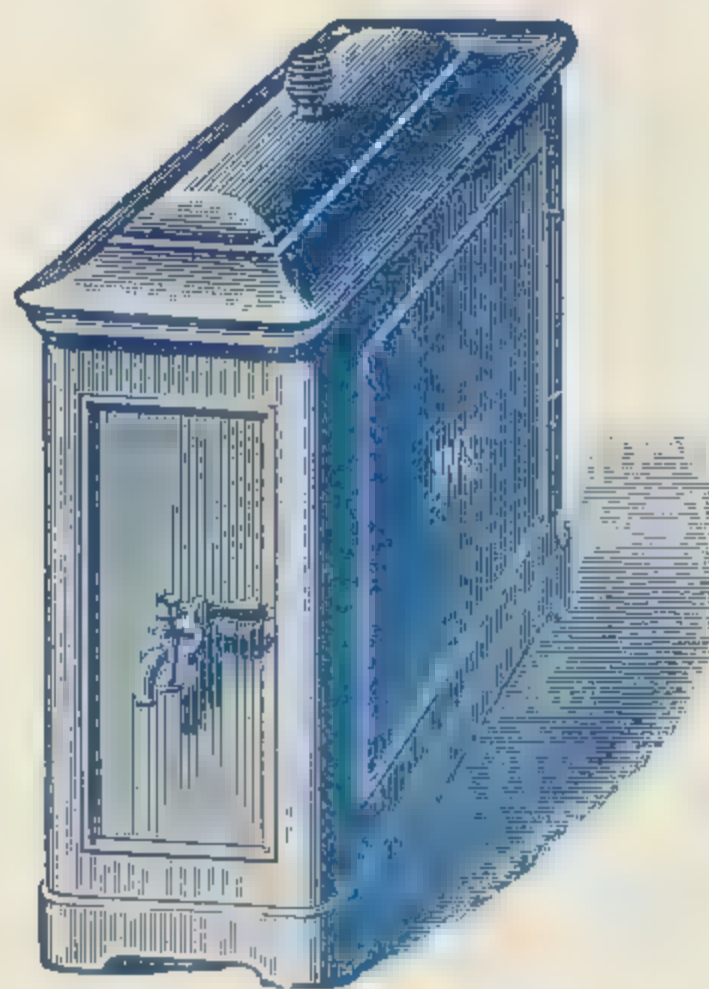
COMBINED BOILER & STEAMER.



A1002.

FOR FULL PARTICULARS SEE PAGE 23.

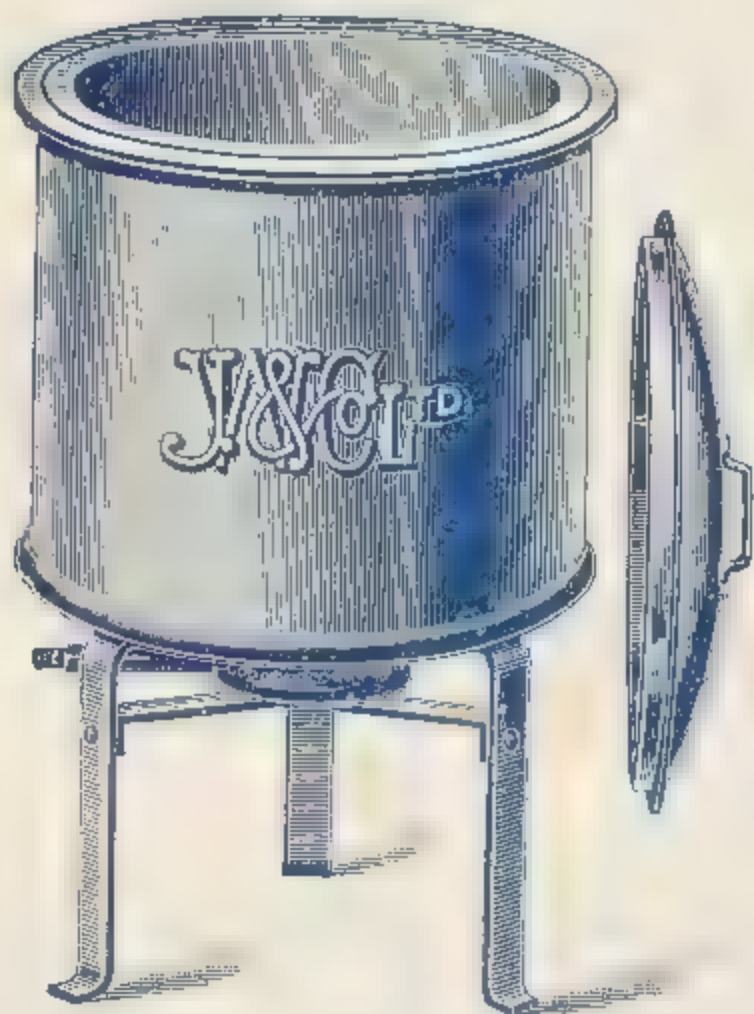
WRIGHT'S WATER BOILER.



No. B711.

FOR FULL PARTICULARS SEE PAGE 23.

WRIGHT'S PORTABLE "GAS FURNACES."



No. B1013.

Suitable for Tea Meetings, Soup Kitchens, Mineral Water Manufacturers, Laundries, &c.

These furnaces will be found very suitable where it is necessary to move them from place to place, as when not in use they can be readily detached and stored out of the way.

Sizes.	Complete with Burners.	Galvanized Pan as sketch.	Copper Pan.	Galvanized Lid extra.
10 gals.	"	42/-	58 6	4
15 "	"	54/-	82 6	6 "
20 "	"	63/-	102 -	7 6
30 "	"	92 -	152/-	10,

They can be had with draw-off cocks at a small extra charge.

Every furnace sent with Galvanized Cover, unless otherwise ordered.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING GAS BOILER.

Fitted with Summerskill's Patent Automatic Valve.



This heater is designed to deliver hot water by means of pipes to any part of a house. The apparatus consists of a multitubular boiler and a strong rivetted steel cistern (tested to 30 lbs. to the square inch), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator, which automatically shuts off or turns on the supply of gas, as the temperature of the water rises above, or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140°, the gas is lighted, and when the temperature of the water rises to that point, the automatic valve (having been adjusted) cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 25 lbs. per square inch.

Directions for Adjusting the Automatic Regulator.

The apparatus is sent out with the Regulator adjusted to deliver water at a medium temperature. The Regulator is fastened in its place by a strip of copper. If it is desired to alter the temperature, the copper strip must be unsoldered; to increase the temperature, turn the button slightly to the left; to lower the temperature, turn slightly to the right.

When once the Regulator is adjusted, the temperature of the water will be maintained at the desired point.

No. A1024.

Price, complete with Summerskill's Patent Automatic Valve £7 10s. 0d.

The drawing on next page shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described above.

The Circulating Boiler is shown fixed in the scullery; delivery pipes from same are shown delivering hot water to the various parts of the house. When hot water is drawn from any tap, no matter how far from the heater, cold water from the cold water tank will replace the hot water drawn off, and acting on the valve, the gas will at once be turned on till the cold water is raised to the desired temperature, when the gas will be automatically cut off.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any *Instantaneous Water Heater*.

The advantages of this system, as compared with *Instantaneous Water Heaters*, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use, whereas even in the largest *Instantaneous Heaters* a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an *Instantaneous Heater*.
- 3rd.—Very large gas pipes must be put in to supply the *Instantaneous Heaters*—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in *Instantaneous Heaters* is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk, nor need the apparatus (as in the case of *Instantaneous Water Heaters*) be used in the Bath Room, where the ventilation is not always good.
- 5th.—With the High Pressure Cylinder the whole house can be supplied by the **one** apparatus. With *Instantaneous Heaters* a **separate** apparatus is necessary wherever hot water is desired.

TESTIMONIAL.

2, MARLBOROUGH STREET, DEVONPORT.

GENTLEMEN,—I am more than pleased with the 1024 Automatic Circulating Boiler you supplied me with a short time since, its efficiency has far exceeded my most sanguine expectations. I fixed the same for a Ladies' and Gentlemen's Hair Cutting Establishment in the town, and was very much afraid when so doing it would not do what was required of it, but having since given it a practical trial, am more than delighted with the working. It keeps in constant supply 9 Shampooing Basins, 1 Bath, 1 ordinary Wash-hand Basin, and also 2 Saloons, with *all* shaving water, so you will see it does no small amount of work, and it is impossible to speak too highly of it. I can thoroughly recommend it wherever an instantaneous heater is required. The automatic valve is an excellent addition. You are quite at liberty to make use of this letter.

Yours truly, WILLIAM TRUSCOTT.

P.S.—One of the greatest features is that there is no odour whatever from burnt gas (when in use), so very prevalent with most instantaneous heaters.

GAS COOKING APPARATUS

FOR

LARGE ESTABLISHMENTS, HOTELS,
ETC.



SOUP BOILERS, JAPANNING OVENS, &c, &c.

GAS AND STEAM COOKING APPARATUS,

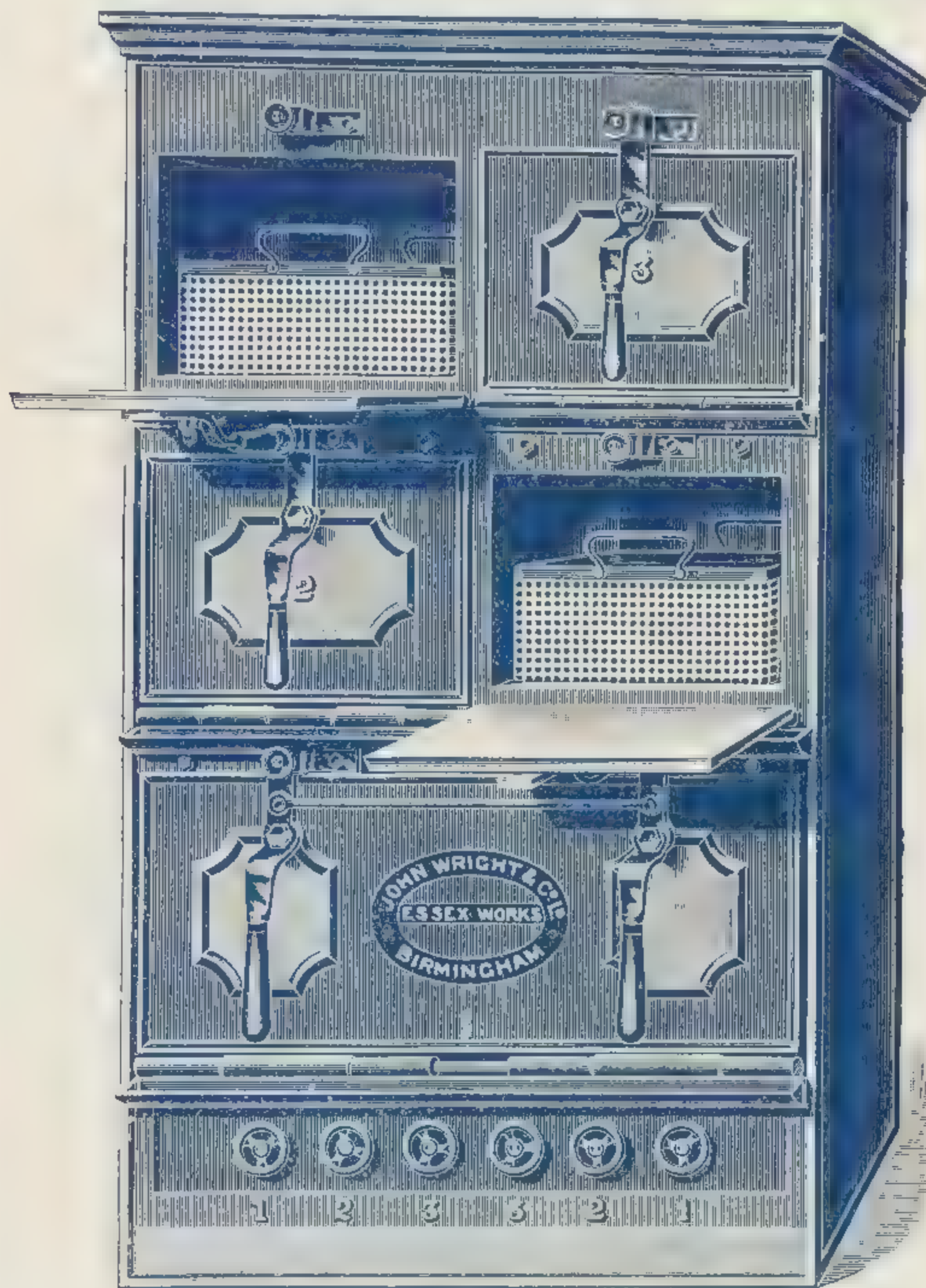
Manufactured and erected for His Grace the Duke of Westminster, K.G.
by John Wright & Co., Limited.



View of Kitchen—Eaton Hall.

SPECIAL STEAM COOKER.

As supplied to His Grace the Duke of Westminster.



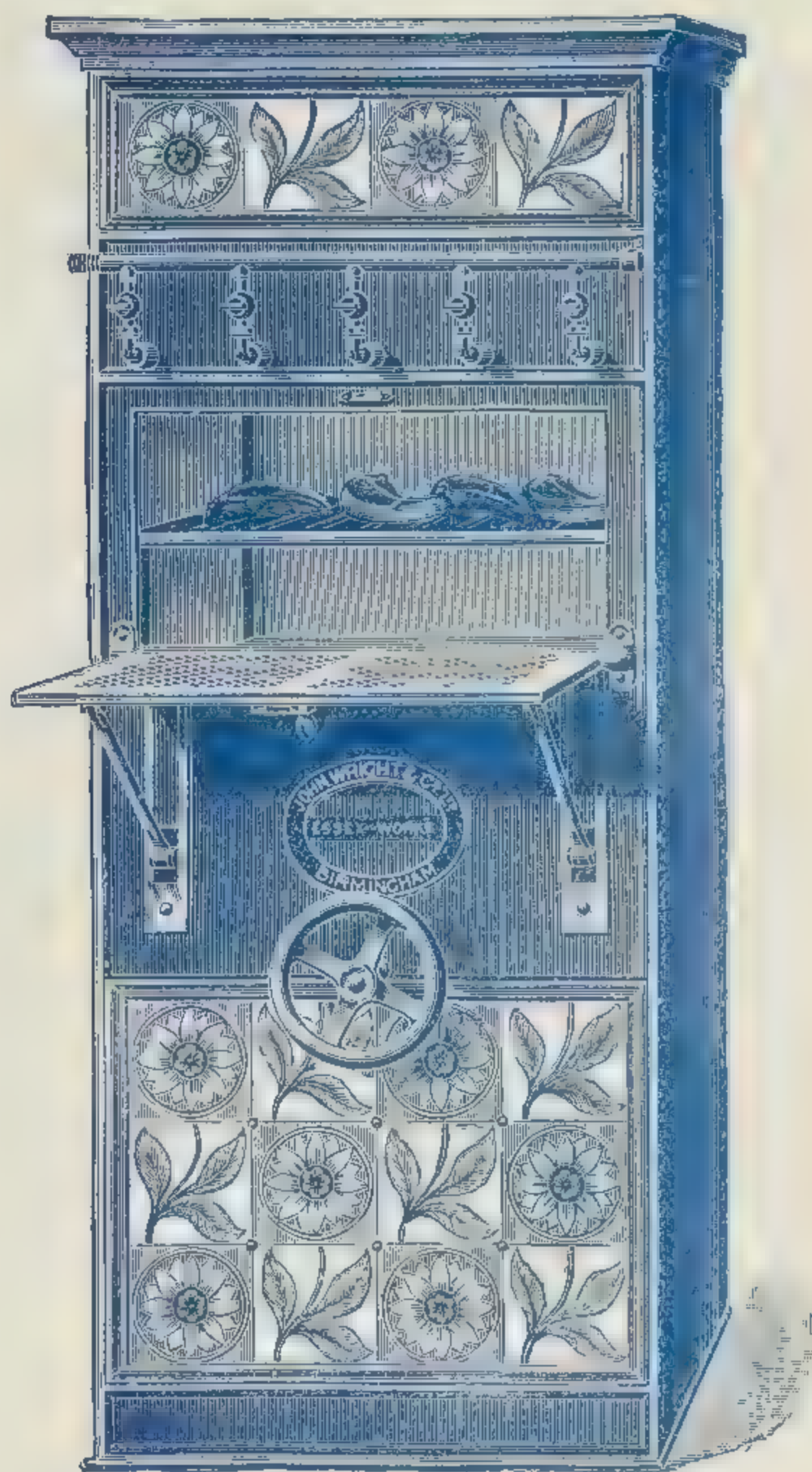
The Apparatus is of strong cast iron, the divisions being steam tight, and the doors jointed with india-rubber seatings. The fittings are all of best gun metal. The trays are made of stout iron, tinned or enamelled, or of stout copper tinned.

Adapted for Vegetables, Pudding, Boiled Meat, etc., and especially suitable for Hotels, Restaurants, Hospitals, Asylums, etc.

FULL PARTICULARS AND PRICES OF VARIOUS SIZES ON APPLICATION,

SPECIAL GAS GRILLER,

As supplied to His Grace the Duke of Westminster and various large Institutions.



This Gas Griller is made with a front fall door, which is shewn open. The wheel below works a counter-balance apparatus inside, by means of which the grid is raised and lowered to any height from the burners, which are supplied by the 5 cocks shewn. The deflected heat is well concentrated, and chops, steaks, &c., can be grilled very rapidly.

FULL PARTICULARS ON APPLICATION.

HOT CLOSET & PLATE WARMER,

As supplied to His Grace the Duke of Westminster.



This Hot Closet is a substantial strongly made article with cast iron base and crown, the latter planed flat and polished. The body is of steel plates with nickel plated mounts; it is provided with sliding doors and (if required) on both sides. It is heated either by gas or steam.



FULL PARTICULARS ON APPLICATION.

COMBINED ROASTER, PASTRY OVEN AND GRILLER.



As supplied to Conservative Club, Birmingham, &c.

FULL PARTICULARS ON APPLICATION.

WRIGHT'S GAS COOKING OVEN.

SPECIALLY CONSTRUCTED FOR
ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.



TESTIMONIALS.

MESSRS. JOHN WRIGHT & Co., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Baking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.

County Asylum, Gloucester.

F. HURST CRADDOCK, *Medical Superintendent.*

DEAR SIRs,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year, has served its purpose in every respect well.

Greenwich, London, S.E.

Yours truly, THOS. DINWIDDY.

OUTSIDE.			INSIDE.			PRICE.	PRICE, Enamelled Lined.
High.	Wide.	Deep.	High.	Wide.	Deep.		
5ft. 0in.	3ft. 0in.	2ft. 0in.	4ft. 3in.	2ft. 8in.	1ft. 8in.	£30	£35
5ft. 6in.	3ft. 0in.	2ft. 6in.	4ft. 8in.	2ft. 8in.	2ft. 2in.	£35	£42
6ft. 0in.	3ft. 6in.	3ft. 0in.	5ft. 0in.	3ft. 2in.	2ft. 7in.	£45	£55

GAS HOT CLOSET OR ROASTING OVEN.

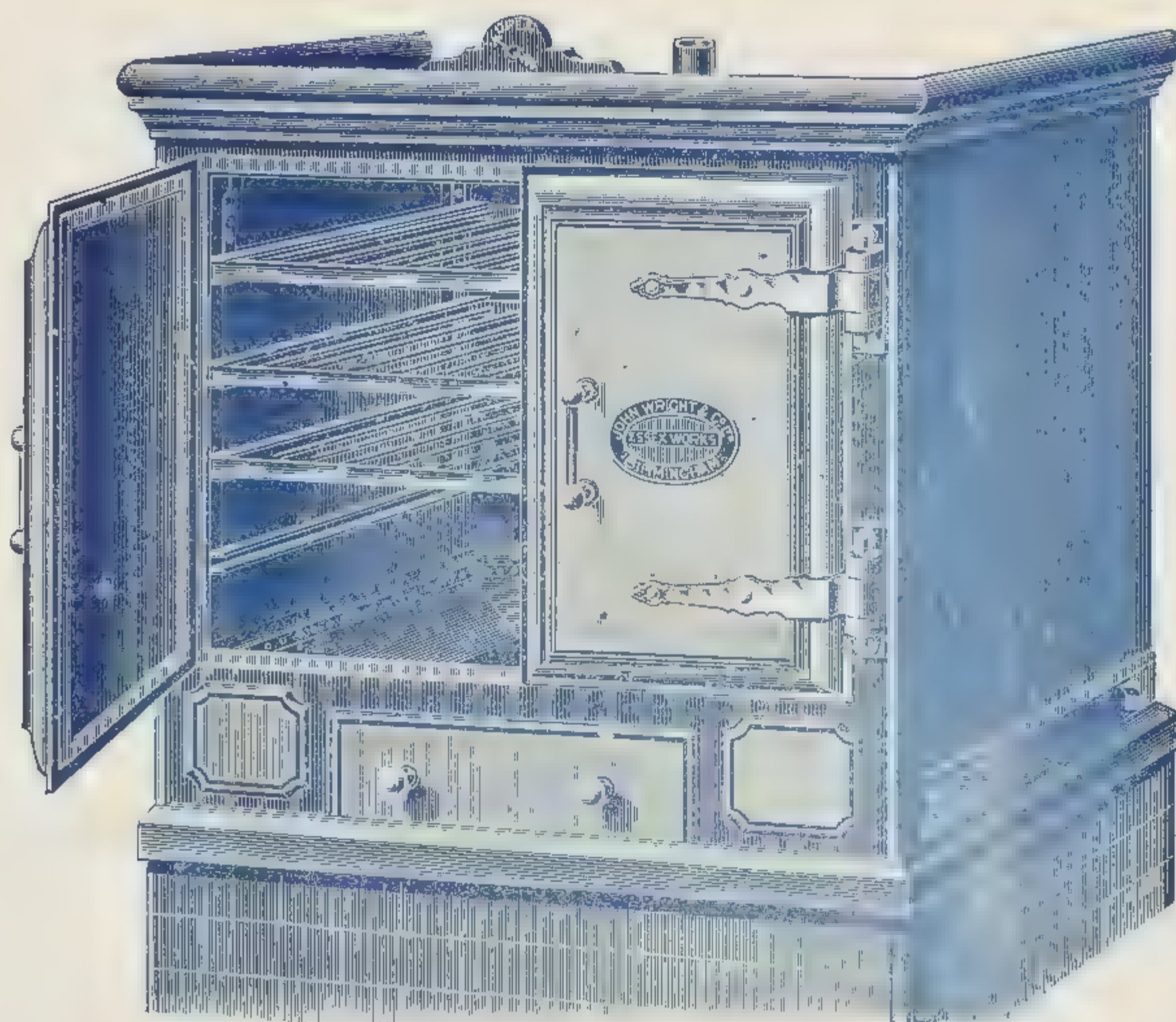


The above is a range of Gas Cookers with a continuous polished cast iron top. It is double-cased with Enamel Steel Plates, and lined with patent non-conductor.

The following sizes are those usually made, but any size can be made to order.

No.	SIZE, OVER ALL.	INSIDE DIMENSIONS OF EACH OVEN.			PRICE.		
		WIDE.	DEEP.	HIGH.	£	s.	d.
3415	5ft. 6in. by 1ft. 8in.	16	by 15	by 28 inch.	18	10	0
3425	5ft 9in. by 2ft. 0in.	17½	by 19½	by 28 „	22	10	0
3440	6ft. 6in. by 2ft. 0in.	20½	by 19½	by 30½ „	28	10	0

GAS ROASTER FOR RESTAURANTS, &c.



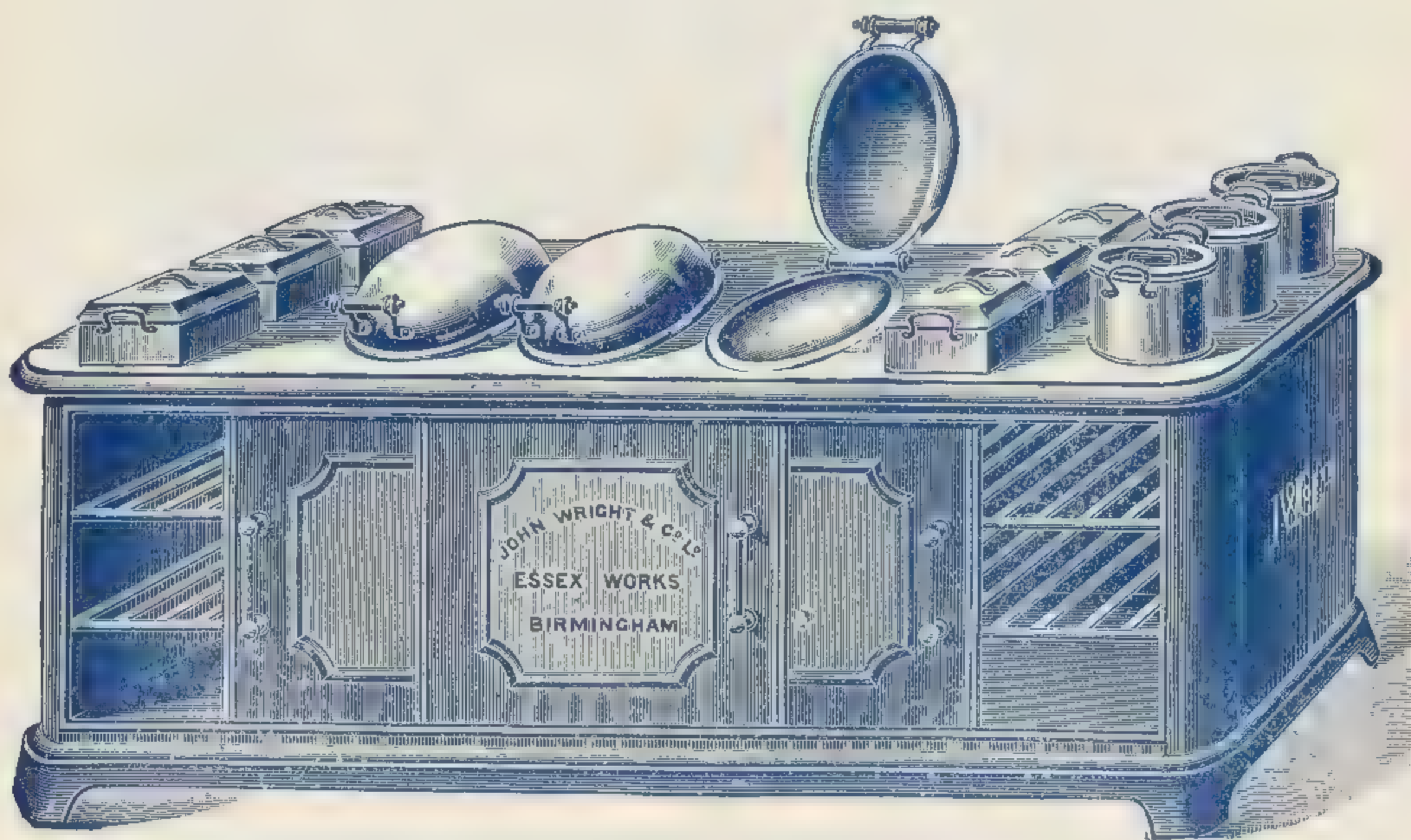
A strong useful stove, suitable for Restaurants, Hospitals, &c. It is double cased, with Enamelled Steel Plates, and lined with Patent Non-Conductor, by which a great saving is effected.

No	Outside Dimensions.			Inside Dimensions.			Price.
	Wide. Ft. In.	Deep. Ft. In.	High. Ft. In.	Wide.	Deep.	High	
4415	3 7½	1 8	3 1	34	15	28	£13
4420	3 10	1 9	3 1	37	16	28	£15
4425	3 10	2 0	3 1	37	19½	28	£17
4440	4 4	2 0	3 3	43½	19½	30½	£19

ANY SIZE MADE TO ORDER.

Carving Table and Hot Closet.

Suitable for Hotels, Restaurants, and Public Institutions.



Carving Table 5 ft long by 2 ft. 4 in. wide by 2 ft. 8 in. high, with polished cast iron top, with three sunk wells for dishes, each heated with separate burner. The Closet fitted with two sliding doors.

Price complete with meat dishes, £23 10s. 0d.

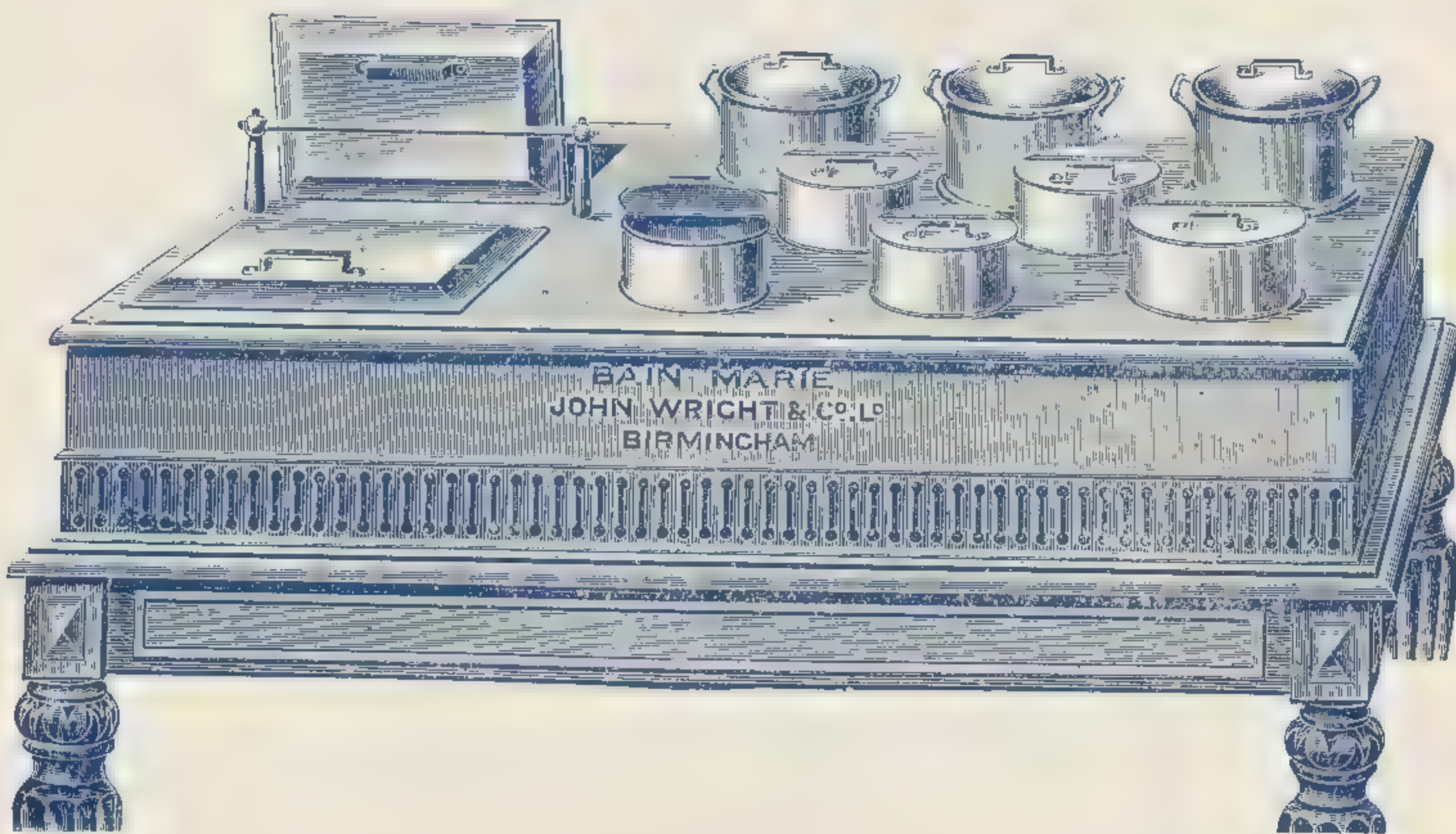
ANY SIZE CAN BE MADE AS REQUIRED.

SOUP BOILER.



This Apparatus is a substantially made article with polished panelled casing and well finished gun metal cocks. The internal Boilers are of either cast iron or stout tinned copper and are heated by gas or steam. The covers are of planished copper and can be had with counter-balance chains and weights.

BAIN MARIE.



The whole of the body of the Bain Marie, together with the various vegetable dishes, pudding pans, sauce dishes, gravy boats, &c., are made of stout polished copper, or if preferred they can be had plated, or tinned.

FULL PARTICULARS RESPECTING BOTH THE ABOVE ON APPLICATION.

LARGE JAPANNING OVEN.



We have supplied a large number of these to Bicycle, Bedstead, and other Manufacturers, and they have given the greatest satisfaction. They are constructed very strongly, and with as few loose fittings as possible, so as to avoid the liability of getting out of order.

FULL PARTICULARS AND PRICES FOR VARIOUS SIZES ON APPLICATION

GAS FIRES AND GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the "best Gas Fires ever made." The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top, and there is absolutely no smell. There is nothing in these Stoves to get out of order. Should any part of them be damaged they can be renewed at the cost of a few pence.

SPECIAL ATTENTION IS CALLED TO THE PATENT INCANDESCENT BALL FIRES

as being the most perfect Gas Fire Stoves in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made.

At the same time these stoves are most economical, no more gas being used than in the ordinary Gas Fire.

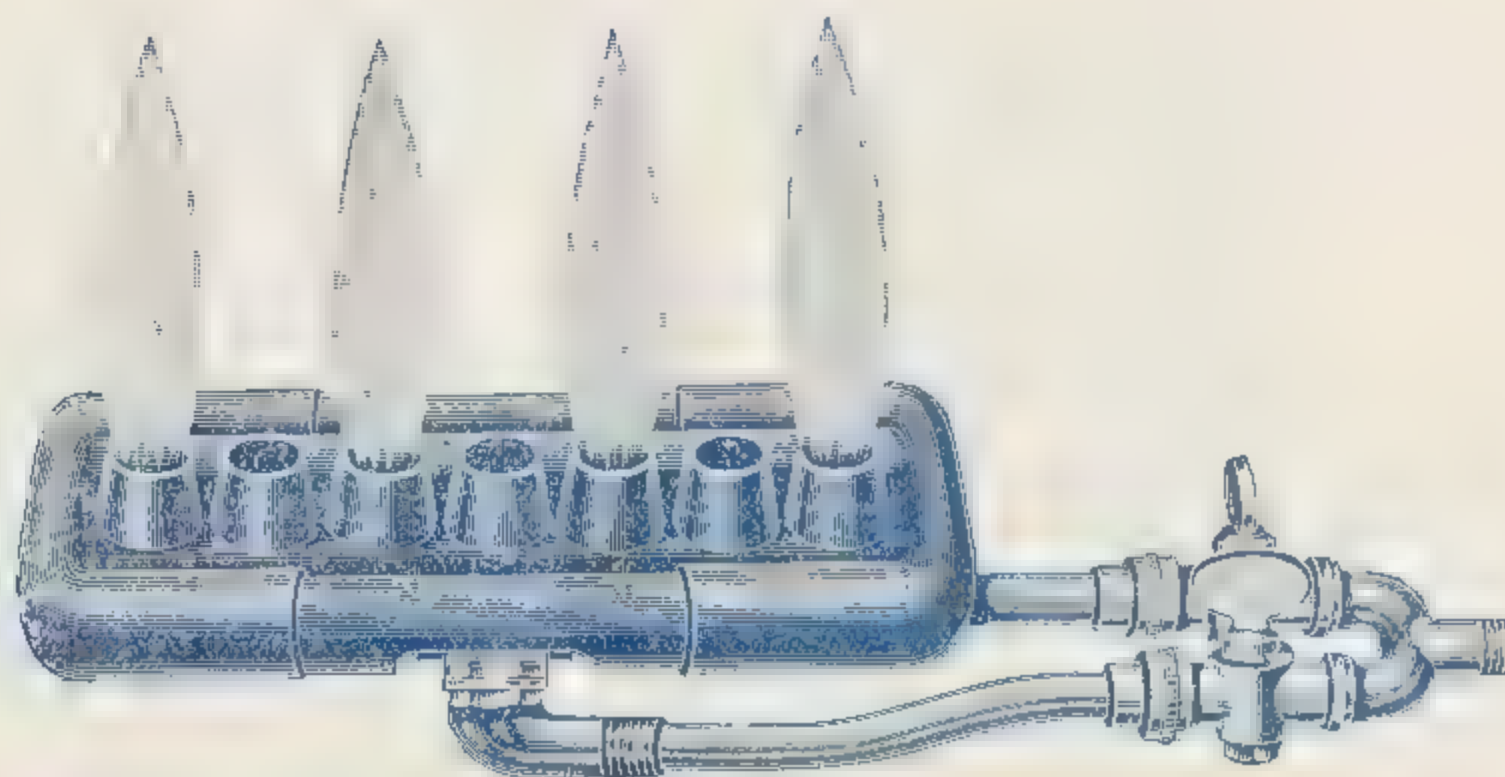
By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 74).

NOTE.—In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is of the utmost importance, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B.—EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT "DUPLEX" BURNER FOR GAS FIRES.



No. B714 Burner, showing one tap only turned on, thus passing Gas to each alternate jets only.

The above burner is constructed in two parts, each controlled by a separate tap. The full fire can be lighted by turning on both taps, or, if it is desired to reduce the heat, each alternate jet can be shut off by turning one tap, thus still leaving a glowing fire with only about half the consumption of Gas. This manner of reducing the fire is much to be preferred to turning low the whole of the burners. The latter method often causes the burner to "light back," the efficiency of the burner is lessened, and the cheerful appearance of the fire is sacrificed.

It can be fitted to any of the following fires:—

Nos. 2047, 2048, 2049, 2228, 2798, 2821, 2823, 2825, 2826, 2827, 2829, 2845, 2846, 2847, 2855, 2856, 2884, 2887, 3047, 3048, 3049, 2021 2023, 3827, 3829, 3846, 3847, 3857, 3859, 3889.

PRICE, extra complete, with special Duplex tap as shown - - 7/6 each.

The above burner can be had, made specially to fix into an ordinary grate.

Price 10/6. or complete with taps, etc., 14/-.

See Page 122.

EXTRACTS FROM TESTIMONIALS

RESPECTING

WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N

GENTLEMEN,—Your Gas Fires, "The Queen," are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant down draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves.

Yours faithfully, J. JAMES, *Chemist to the Queen.*

24, Trafalgar Square, South Kensington.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves ("The Queen"). She has four, and the saving in servants here is enormous.

Yours obediently, FLORENCE A. PRESTON.

58, Thistlewate Road, Lower Clapton.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.

Yours truly, W. SYER.

41, Sutherland Street, Pimlico, S.W.

DEAR SIR,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.

Yours very truly, F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.

DEAR SIR,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place and give out a very good heat and are quite free from smell, in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.

I am, faithfully yours, GEORGE RODDIS.

8, Irish Street, Whitehaven.

SIR,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which *warms every corner of my room;* there is no smell nor unpleasantness of any kind, no dust, and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.

3, Henry Road, Finsbury Park, London, N.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory, and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.

Yours respectfully, ALEX. MULLORD.

Coal Fire lighted - 3-0 o'clock, Thermometer 38

4-15	"	39
4-30	"	40
5-0	"	42
6-0	"	43
8-0	"	45

Same heat continued after.

Gas Stove Fire lighted 3-0 o'clock, Thermometer 38

4-15	"	51
4-30	"	54
4-45	"	55
5-0	"	56
5-15	"	58
5-30	"	60

Same heat continued after.

142, Strand, London, W.C.

GENTLEMEN,—We ave pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.

We are, Gentlemen, yours faithfully, H. GAZE & SON.

84, Lombard Street, London, E.C.

DEAR SIR,—We have used, during the past winter, your Gas Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.

Yours truly, C. CANZIANI & CO.

WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Showing Stove with Fender and
with Tile Side Panel (Metal Fire)



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

We can confidently recommend this Stove both as regards design, finish, heat produced, and general effectiveness.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only.
For prices, &c., see opposite page.

TESTIMONIAL.

PADIHAM AND HAPTON LOCAL BOARD,
PADIHAM.

GENTLEMEN,

The "Queen" Gas Fire supplied by you I have tested for over a year. It is an excellent fire and not, like those previously sent by other Manufacturers, an ornamental gas waster. It is the best substitute I have yet seen for a coal fire, and gives off a great amount of heat.

Yours truly,

THOS. PATE.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE "QUEEN."

SIZES.					PRICES.						
No.	Description.	Height	Width.	Width of Fire.	M quality. Best Finish Stoved and Polished.	N quality. Ditto, with Tiled Side Panels *	O quality. Best Finish with three Top Panels Best Victoria Bronzed.	P quality. Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	R quality. The whole Stove Best Victoria Bronzed.	S quality. The whole Stove Electro Brassed and relieved in Silver.	T quality. With Tiled Side Panels and 3 Top Panels Best Victoria Bronzed. *
		Inches.	Inches.	Inches.							
B47	Metal Fire	29	20	8½	45/-	52/6	55/-	70/-	100/-	115/-	67/6
B2047	Ball Fire										
B48	Metal Fire	30½	22½	10	55/-	62/6	67/-	82/6	115/-	130/-	79/6
B2048	Ball Fire										
B49	Metal Fire	31½	25½	13	65/-	72/6	80/-	95/-	130/-	145/-	92/6
B2049	Ball Fire										

Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Fenders for above as shewn on Sketch. Berlin Blacked, 6/6 each. Best Electro Bronzed, 16/6.
Special Nickel-Plated Trivet, 2/- each extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

NOTE :—All these Stoves can now be fitted with our Patent "Duplex" Burner at 7s. 6d. each extra.
(See particulars on page 72).

WRIGHT'S PATENT INCANDESCENT FIRE.

The "CZARINA."



This Stove is on the same principle as the "QUEEN" Stove, which has obtained such a great success.

The new feature is the **Projecting Fire**, by which arrangement greater heat is thrown into the room, and a more cheerful appearance produced.



Reduced Section showing
arrangement for utilizing
waste heat.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only.

For prices, &c., see opposite page.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

The "CZARINA."

No.	SIZES.			PRICES.						
	Height.	Width.	Width of Fire.	M quality.	N quality.	O quality.	P quality.	R quality.	S quality.	T quality.
				Best Finish Stoved and Polished.	Ditto with Tiled Side Panels *	Best Finish with three Top Panels Best Victoria Bronzed.	Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.	The whole Stove Electric Brassed and relieved in Silver.	With Tiles Side Panel and 3 Top Panels Best Victoria Bronzed. *
	Inches.	Inches.	Inches.							
B3047	29	20	8	45/-	52/6	55/-	70/-	100/-	115/-	67/6
B3048	30½	22½	10	55 -	62/6	67/-	82/6	115/-	130/-	79 6
B3049	31½	25½	13	65/-	72/6	80 -	95/-	130/-	145/-	92/6

Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

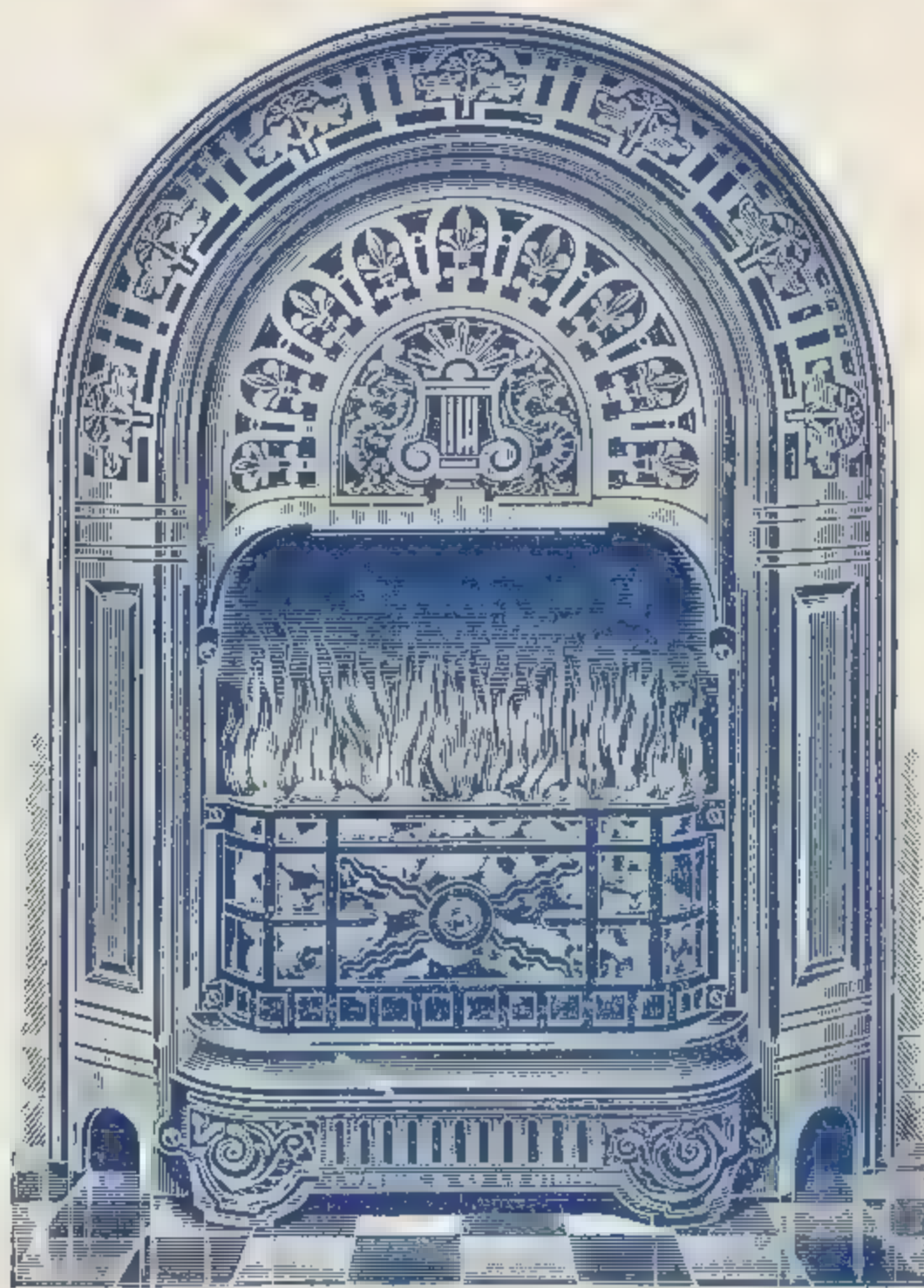
Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

NOTE.—All these Stoves can now be fitted with our Patent "Duplex" Burner at 7/6 each.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. 3846.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilising the waste heat. It also has a **projecting Fire**, by which arrangement greater heat is thrown into the room and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent "Duplex" Burner.

SIZES AND PRICES.

No.	High.	Wide.	Width of Fire.	Height to top of flue.	Diam. of flue.	PRICE.
B3846	26in.	20in.	10in.	22in.	3in.	30/-
B3847	29in.	21½in.	12in.	25in.	3in.	37/6

If in best Victoria Bronze Finish, 35/- extra for B3846, and 45/- extra for B3847.

If with Sheet-Iron back, to form air chamber, 3/- each extra.

If with Nickel-plated Trivet, 2/- each extra.

If with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



Nos. B2841, and B2843.



Nos. B2845, 2846, and 2847.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove at a very moderate price. These Stoves are only made in best finish.

No. of Stove.	High.	Wide.	Width of Fire.	Ground, Polished, and Best Stove Enamelled
B2841	19 in.	16 in.	7 in.	21/-
B2843	21 in.	17 in.	8 in.	22 6
B2845	22 in.	18½ in.	8½ in.	24 6
B2846	24 in.	20 in.	10 in.	26/-
B2847	26½ in.	21½ in.	12 in.	32/6

Nos. B2841 and B2842 are sent out complete with nickel-plated Trivet.

Nos. B2845, B2846 and B2847 are made complete with Majolica Fender Trivet, but, if desired, a nickel-plated Trivet can be had in addition at 2/- extra.

If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 121.

NOTE:—These Stoves can now be fitted with our Patent "Duplex" Burner at 7s. 6d. each extra.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

THE 'EMPRESS.'



No. B2855.



No. B2856.

This Stove has been designed to meet the demands for a Stove similar to our "Queen" Stove, but with a square top. It can be had in two different patterns, as shown above.

It is fitted with our latest improved arrangement for utilizing the waste heat (as in the "Queen" Stove), is finished in the very best style, and is without doubt one of the best and most beautiful Stoves ever placed on the market.

SIZE OF STOVE.

31 in. high $\times$ 22½ in. wide.

Width of Fire, 10 in.

Height to Top of Flue, 20 in.

Diam. of Flue, 4 in.

PRICES.

	A quality.	B quality.	C quality.	E quality.	F quality.	G quality.	H quality.
	Best Finish, Stoved and Polished.	Best Finish, with Electro Bronzed Pillars.	Best Finish, with Pillars and Top Panel Electro Bronzed	Best Finish, with Pillars, Top Panel, and Canopy, Electro Bronzed.	The whole Stove best Victoria Electro Bronzed.	With best Burmantoft Ware Column, instead of Iron.	The whole Stove best Electro Bronzed and relieved in Nickel.
No. B2855	65 -	80 -	85 -	95 -	130 -	—	145/-
No. B2856	70/-	85/-	90/-	100/-	135/-	105 -	150/-

Special Trivet, Nickel Plated 2/- each extra.

These Stoves can now be fitted with our Patent "Duplex" Burner at an extra charge of 7s. 6d. each

WRIGHT'S INCANDESCENT GAS FIRES.

' THE EMPIRE.'



No. 3357.

This Stove is similar to the Empress stove, but is larger and has a more powerful fire, also has a **projecting Fire**, by which arrangement greater heat is thrown into the room, and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our patent Duplex Burner.

SIZE OF STOVE.—32in. high $\times$ 25½in. wide. Width of fire, 12in. Height to top of flue, 21in.

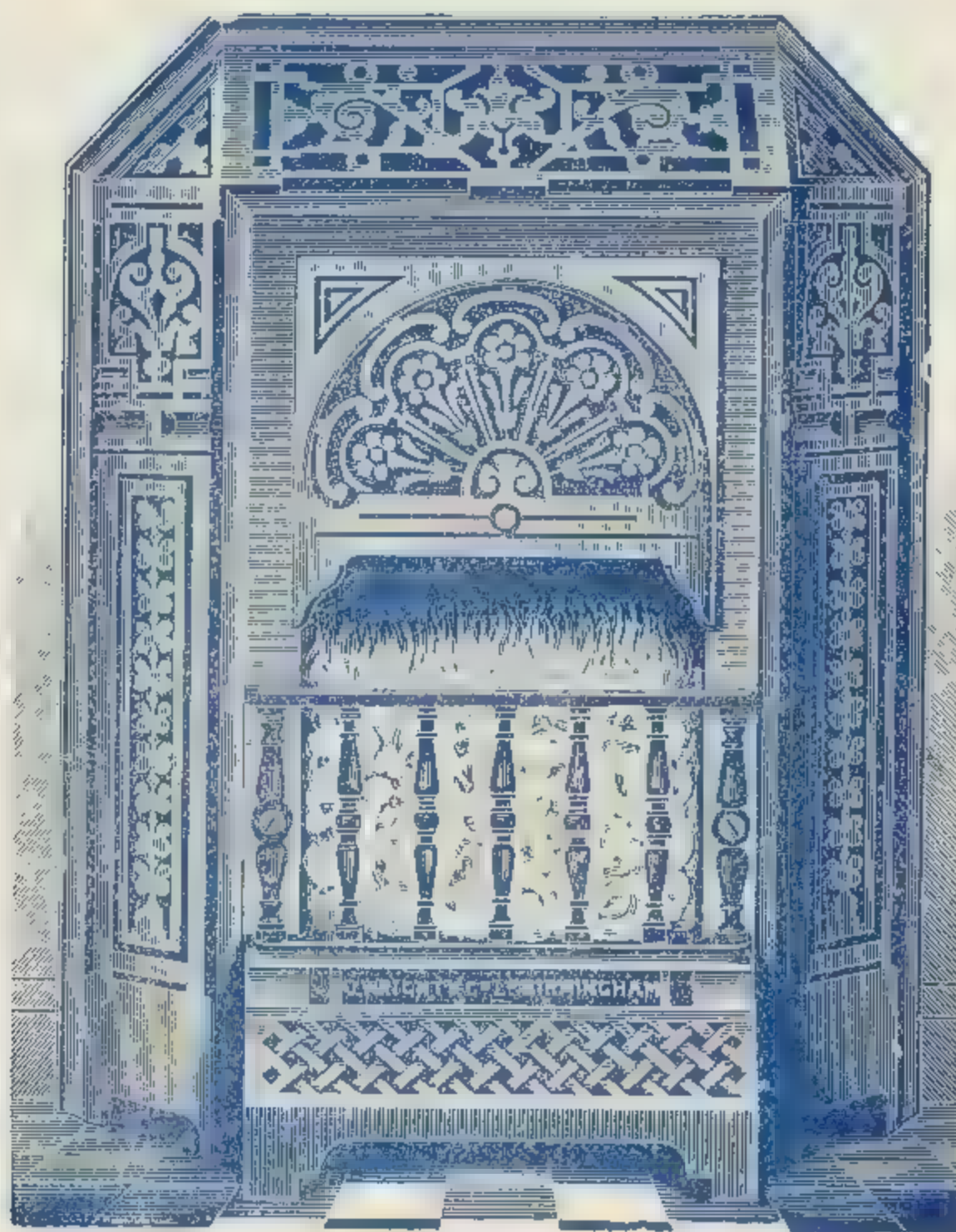
No. B3857.

Quality,	Description,	PRICES.
A	Best Finish Stoved and Polished	80/-
B	Best Finish with Electro Bronzed Panels	95/-
C	Best Finish, with Pillars and Top Panel Electro Bronzed ...	100/-
E	Best Finish, with Pillars, Top Panel, and Canopy, Electro Bronzed	110/-
F	The whole Stove, best Victoria Electro Bronzed	145/-
G	With best Burmantoft Ware Column, instead of Iron ...	115/-
H	The whole Stove best Electro Bronzed and relieved in Nickel ...	160/-

Trivet, 2 - extra.

If fitted with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S INCANDESCENT GAS FIRES.



No. B2884.

A well-finished and efficient Stove, suitable for room 16 feet square.

SIZE OF STOVE.

22 in. high $\times$ 17½ in wide.

Width of Fire, 8 in.

Height to top of flue 14 in.

Diameter of flue, 3 in

PRICES.

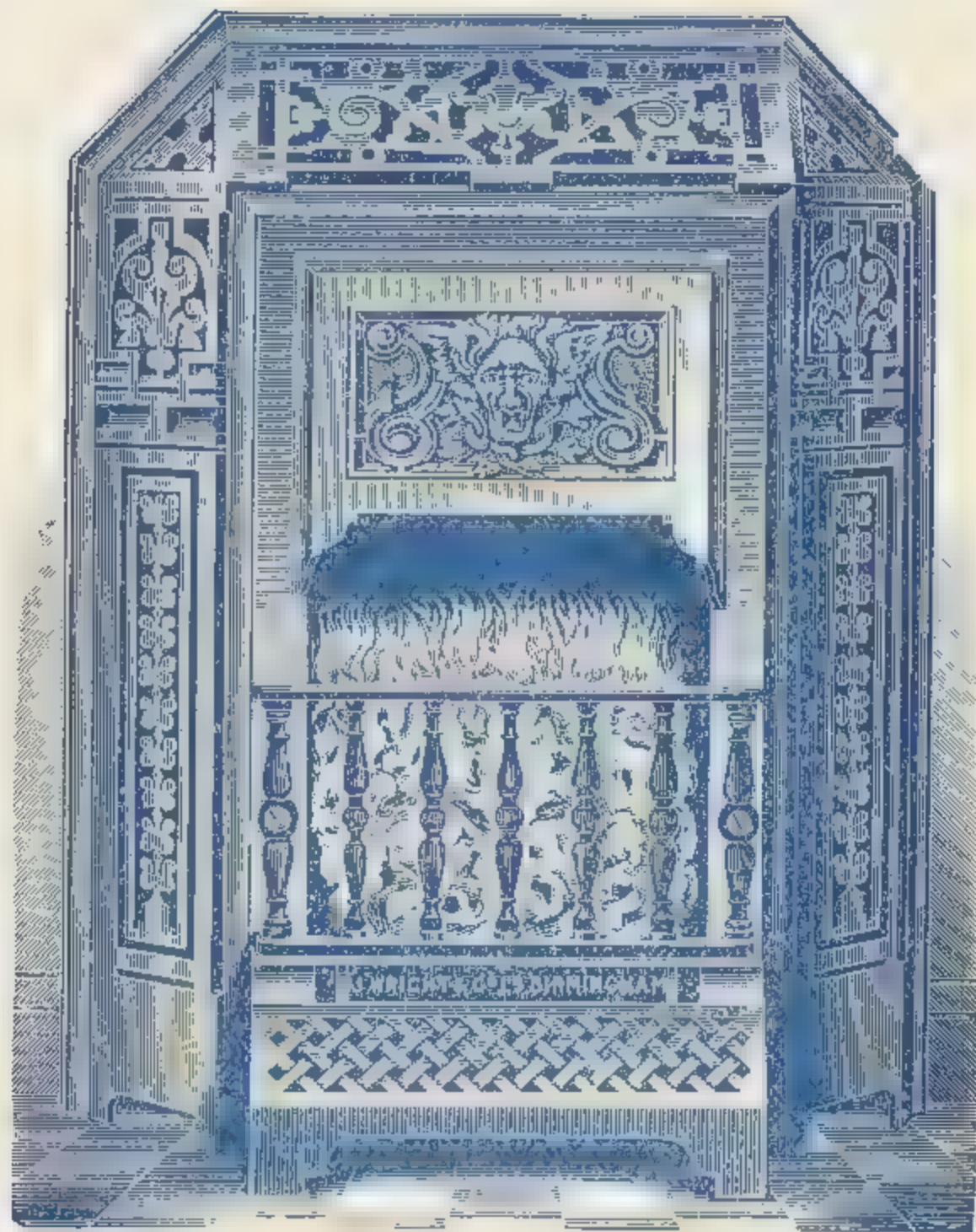
Ground and Polished all over, best Stove Enamelled (without back)	...	...	...	23/-
Ditto, with sheet iron back to form hot-air chamber...	...	...	...	26/-
Best Victoria Electro Bronzed, price	...	...	...	30/- extra.

Special Nickel Plated Trivet for above, 2/- extra.

NOTE :—This Stove can now be fitted with our Patent "Duplex" Burner, at 7s. 6d. each extra.

See particulars on page 72.

WRIGHT'S INCANDESCENT GAS FIRES.



No. B2887.

A well-finished and efficient Stove, suitable for room 16 feet square.

SIZES.

22½ in high × 17½ in. wide	Width of Fire, 8 in
Height to top of flue, 14 in.	Diameter of flue, 3 in

PRICES.

Ground and Polished all over and Best Stove Enamelled (without back)	..	23/-
Ditto, with Sheet Iron back, to form hot-air chamber		26/-
Best Victorian Electro-Bronzed, price		30/- extra

Special Nickel-Plated Trivet for above, 2/- extra.

NOTE :—This stove can now be fitted with our patent "Duplex" Burner at 7/6 each extra.

(See particulars on page 72.)

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3887.

These are similar Stoves to our B2887, but larger, and made with projecting Fire, by which arrangement greater heat is thrown into the room and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent Duplex Burner.

No.	Height.	Width.	Width of fire.	Height to top of flue.	Diam. of flue.	PRICE. Best Black Enamel.
B3887	25 in.	18 in.	8 in.	20 in.	3 in.	26 6
B3889	26 1/2 in.	20 in.	10 in.	21 1/4 in.	3 in.	32 6

If in best Victoria Bronze finish 35/- extra for B3887, and 45/- extra for B3889.

If with Sheet-Iron Back to form hot-air chamber, 3/- each extra.

Special Nickel-plated Trivet for above, 2/- extra.

If fitted with Patent "Duplex" Burner, 7 6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES



No. B3827

NURSERY STOVE.

This is a similar Stove to our No. B3887 but is made with a flat top.

It is also fitted with a boiling burner controlled by an independent tap, so that either the fire or boiling burner can be used separately, this being a great economy when the fire is not required.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent Duplex Burner.

No.	Height.	Width.	Width of Fire.	Size of Flue.	Height to top of Flue from floor.	PRICE, Ground and polished and best Stove enamelled.
B3827	25in.	19in.	8in.	3in.	20in.	36/-
B3829	26½in.	20in.	10in.	3in.	22in.	42/6

If with Sheet Iron-Back to form Hot-Air Chamber, 3/- extra

Special Nickel-plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-

If fitted with Patent "Duplex" Burner, 7/6 extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

"NURSERY STOVE."



No. B2827. (Registered.)

This Stove is introduced to meet the demand for an effective but cheaper Nursery Stove than our No. B2829, shown on page 92. It is fitted with a boiling burner on top, controlled by an independent tap, so that for boiling water or warming food, &c., either the fire or the boiling burner can be used separately, this being a great economy where the fire is not always required.

SIZES AND PRICES.

	Height.	Width.	Width of Fire.	Size of Flue.	Height of centre and flue from floor.	PRICE. Ground and polished and best stove enamelled.
B2826	19 in.	19 in.	8 in.	3 in.	18 in.	27/6
B2827	22 in.	19 in.	8 in.	3 in.	19 in.	32/6

If with sheet-iron back to form hot-air chamber, 3/- extra.

These Stoves can be finished in Best Victoria Electro Bronze at the following extra charges, B2826, 20/-; B2827, 25/-
Special Nickel-Plated Trivet, 2/- extra. All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

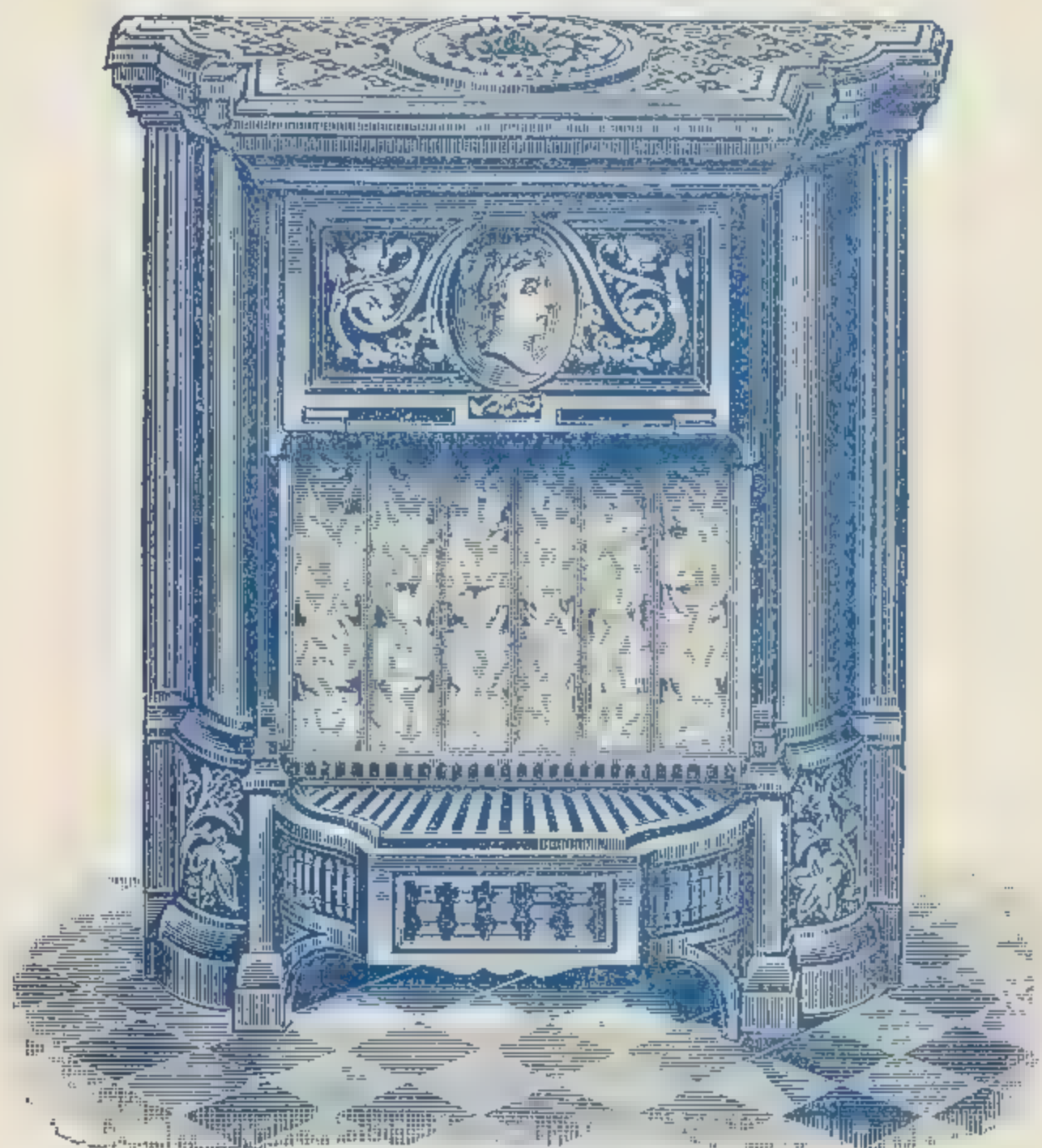
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-.

NOTE.—These Stoves can be fitted with our Patent "Duplex" Burner at 7/6 extra each. (See particulars on page 72.)

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

SUITABLE FOR NURSERIES, &c.



No. B1821.

This Stove is made with a flat top, so that, if required, food or a kettle can be heated on the top, thus making it specially suitable for nurseries, &c. When Stove is required with opening in top for saucepans, &c., it should be so stated on order.

It is made with Wright's Patent Majolica Fender (as shown on drawing), by which the heat is reflected into the room.

These Stoves are made with either Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

No. of Stove.	Description.	High.	Wide.	Deep.	Price, without Trivet.
*No. B1219	Metal Fire ...	16 in.	14 in.	5½ in.	18/-
*No. B2219	Ball Fire ...				
No. B1821	Metal Fire ...	21 in.	17 in.	7 in.	24/-
No. B2821	Ball Fire ...				
No. B1823	Metal Fire ...	24 in.	19 in.	7 in.	30/-
No. B2823	Ball Fire ...				
No. B1825	Metal Fire ...	25 in.	19 in.	7½ in.	35/-
No. B2825	Ball Fire ...				

* A cheaper form of stove than above drawing and without majolica fender.

The three larger sizes can now be had with a boiling burner on top, with separate taps, &c., at 15/- extra.

NOTE:—Nos. 2821, 2823, 2825 can now be fitted with our Patent "Duplex" Burner at 7s. 6d. extra each.

Special Nickel-Plated Trivet, 2 - extra.

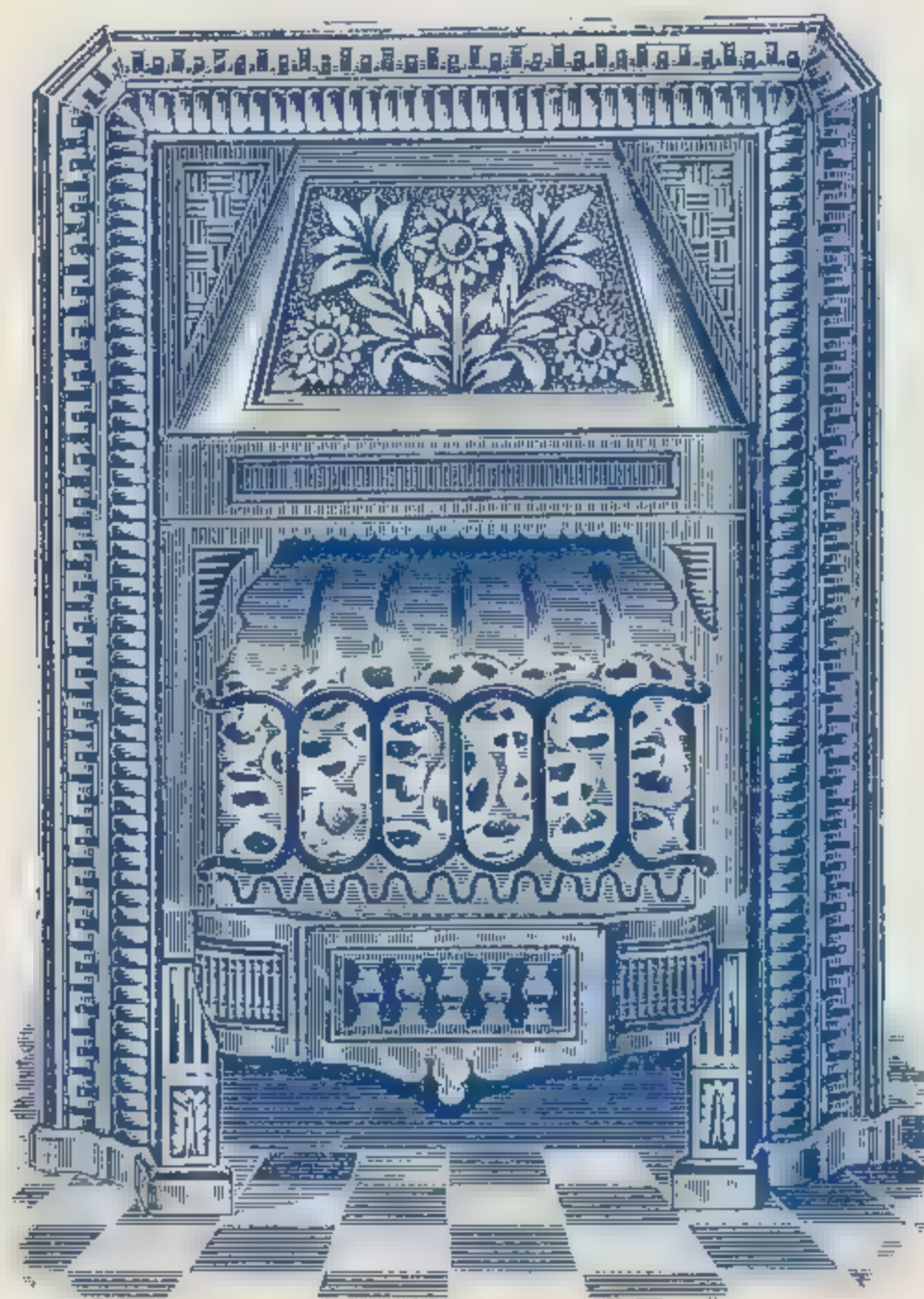
Adjustable Elbow (which can be set to any angle) to fit these Stoves, 1/7½ to 2/- each.

Special Kettle for the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 121.

Stands for above see page 120.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2859.

This Stove is specially arranged to stand in front of the fire grate, and, when so used, the open space of the Fire Grate should be closed with a piece of sheet iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. The burner can be connected from either the right or left-hand side of Stove.

				Size,		Price.	Price, with Faience Tile in Hood.
				High	Wide.		
B2859	Ball Fire	Fine Cast		27	20		35/-
B2860	Ball Fire	Fine Cast		29	22	35/-	40/-
B2861	Ball Fire	Polished and best finished, and with Brass Dogs.		29	22	45/-	50/-

If with sheet-iron back to form hot-air chamber, 3/- extra.

Special Nickel-Plated Trivet, 2/- extra. All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-.

EVERY STOVE GUARANTEED.

For Stands for above, see page 120.

For Kettles for above, see page 121.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2858, with Tile Panel.

This Stove is made with specially low Flue, suited for modern Tile Register Grates.

It is one of the best designs ever introduced. It is not made in the ordinary common finish, but in two qualities of better finish only.

It can be had either with iron panel or with a three tile panel (12 in. by 4 in.) above hood. The latter is strongly recommended.

The Stove has been specially designed with the fire placed as low as possible, so as to thoroughly warm the floor of room.

SIZE OF STOVE.

24 in. high × 19 in. wide.

Width of fire, 10 in.

Height from floor to top of flue, 14½ in.

PRICE.

In stove enamel	...	...	...	...	...	24/-
Ground, polished, and best stove enamelled	...	...	...	...	...	33/-
If with three tile panel, 12 in. by 4 in.	...	...	...	...	...	2/- extra.
If with sheet-iron back to form hot air chamber	...	...	...	...	...	3/- "
Nickel-plated Trivet	...	...	...	...	...	2/- "
Adjustable Elbow (which can be set to any angle) to fit above Stove	...	...	...	...	...	1/10½ "

For Stands for above, see page 120.

For Kettle for above, see page 121.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

THE "MEDUSA."



No. B2228. (Registered).

This is an extremely handsome Stove, with a very powerful Fire, and is one of the finest Stoves ever introduced. It is fitted with beautiful tiles, and is got up in the best possible manner, and nothing has been spared to make it perfect. The fire is exceptionally large, and is suited for Halls, large Dining Rooms, Libraries, &c.

SIZE OF STOVE.

27 inches high by $24\frac{1}{2}$ inches wide.

Width of fire, 14 inches.

Height to centre of flue, $19\frac{1}{2}$ inches.

Diameter of flue, 4 inches.

PRICES

Ground and polished all over, best Stove enamelled, fitted with very handsome Tiles, and Corner Ornaments either Bronzed, Nickelled, or Brassed and with sheet-iron back to form hot-air chamber	...	...	...	...	...	...	...	...	£5 5s. 0d.
Ground and polished all over, all best Stove enamelled and fitted with tiles	...	...	...	...	...	...	...	...	£4 14s. 6d.

NOTE.—This Stove can be fitted with our Patent "Duplex" Burner at an extra charge of 7/6 each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. 2021 New Design.

This is an extremely handsome and saleable Stove. It is made with a specially large and **projecting fire**, by means of which a great amount of heat is thrown into the room, and a particularly cheerful appearance obtained.

A special arrangement for using the waste heat is fixed in the Stove above the fire. The whole of the products of combustion pass away by the flue, while pure air, admitted at the back of the Stove, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet obtained.

This Stove is now also made with boiling burner on top for use in Nurseries, &c. The burner can be used independently of the Gas Fire, or *vice versa*.

No. of Stove.	Height.	Width.	Width of Fire.	Price.
B2021	22½	17	10	37/6
B2023	22½	19	12	42/6
B2025	Same as No. B2021, but with boiling burner on top.			47/6
B2027	Same as No. B2023, but with boiling burner on top.			52/6

These Stoves can be had with our Patent "Duplex" Burners at 7/6 each extra.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

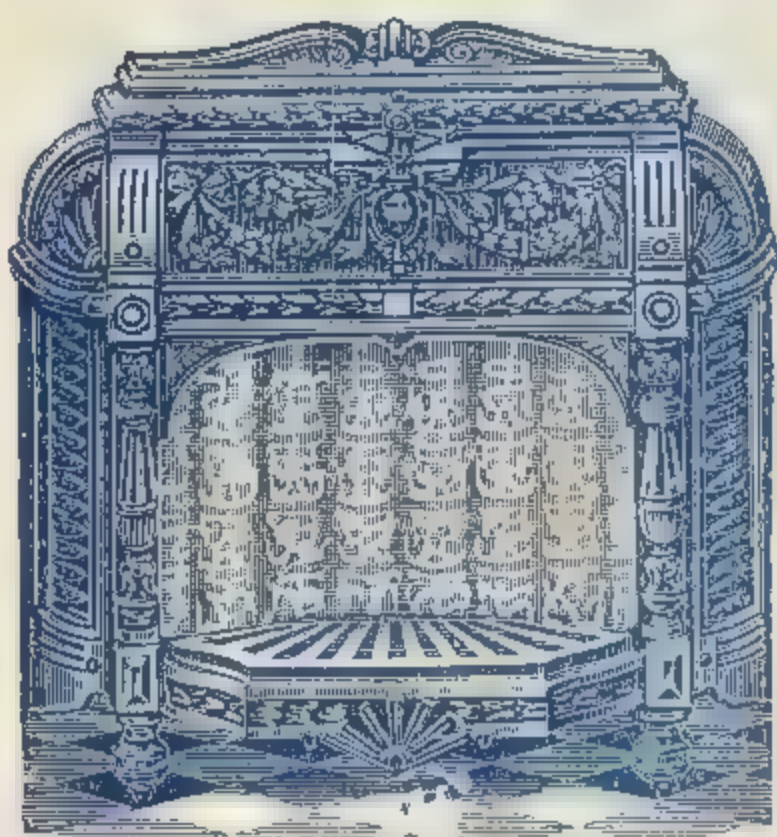


This Stove, tapering from front to back, is specially constructed to into the fire place of Ordinary Register Grates, the bars being removed where practicable. All Stoves are fitted with two nozzles, one on the top of Stove, and one at back, either of which may be used at pleasure.

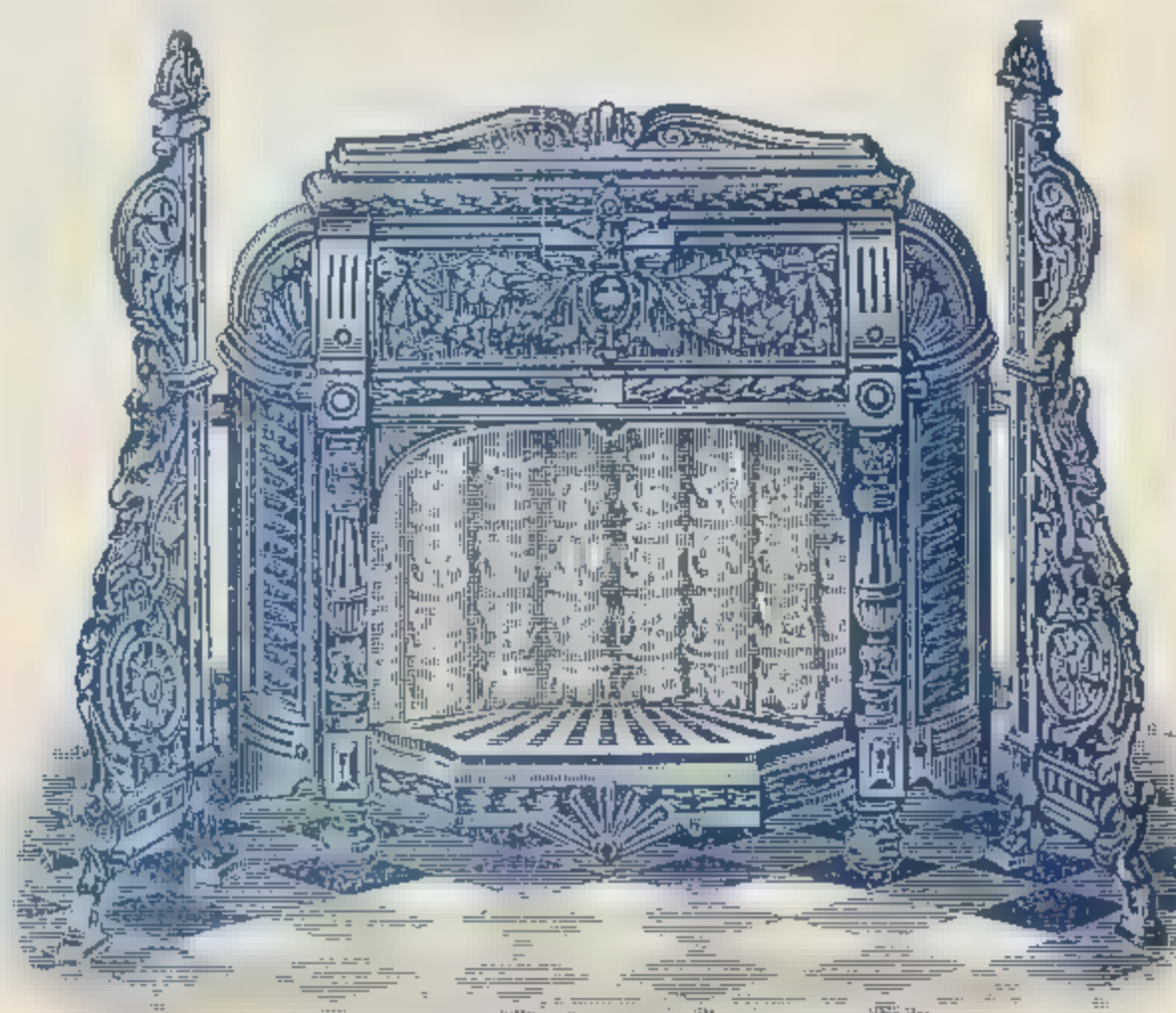
PRICES.

No.	Description	High.	Wide.	Deep.	Price.
B1850	Metal Fire ...	16 inch	11 inch	5 inch	18/-
B2850	Ball Fire ...				
B1852	Metal Fire ...	16½ inch	13 inch	5 inch	23/-
B2852	Ball Fire ...				

Nickel-plated Trivet, 2/- extra.



No. B1870. &c., without Side Dogs



No B1870, &c., with Side Dogs.

These Stoves are made with our Patent Metal Fire, but can be had with Ball Fire at same price.

No. of Stove.	Width.	Height.	Height With Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

ALL THE ABOVE STOVES ARE GUARANTEED.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for any of the above :—Bright Tin, 1/4; Special strong quality, 2/-. See page 121 Stands for above see page 130.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

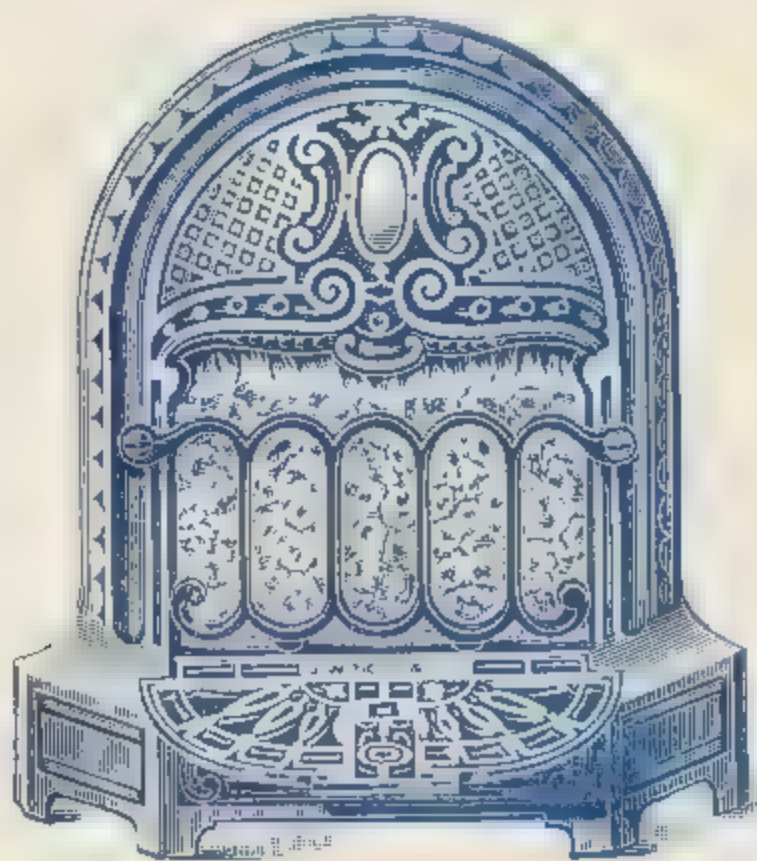


No. B205

This is a cheap Stove, made with either Asbestos or Metal Fire. A most useful Stove for Small Rooms, Offices, &c. The price includes a Nickel Plated Trivet.

No.	Description.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on.	Bore of Gas Pipe required	PRICE Complete with Nickel-Plated Trivet.
B205 B1205	In Asbestos ... In Metal Gas Fire	13½ in.	12½ in.	7 in.	12 ft. sq.	10 c. ft.	¾ in.	10/6
B207 B1207	In Asbestos ... In Metal Gas Fire							
B208 B1208	In Asbestos ... In Metal Gas Fire	17½ in.	17 in.	10 in.	16 ft. sq.	20 c. ft.	½ in.	21 -

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1 6 and 1/9 each.



No. B2801.

A very cheap and effective Stove. Made only with Ball Fire. The better quality is the most strongly recommended.

PRICE (including Nickel-Plated Trivet).

Patent Ball Fire.	High.	Wide.	Width of Fire.	Ground and Stove Enamelled.	Ground, Polished and Best Stove Enamel.
B2801	13½ in.	13 in.	7 in.	12 6	15 -
B2803	15½ in.	15 in.	9 in.	14 6	18 -

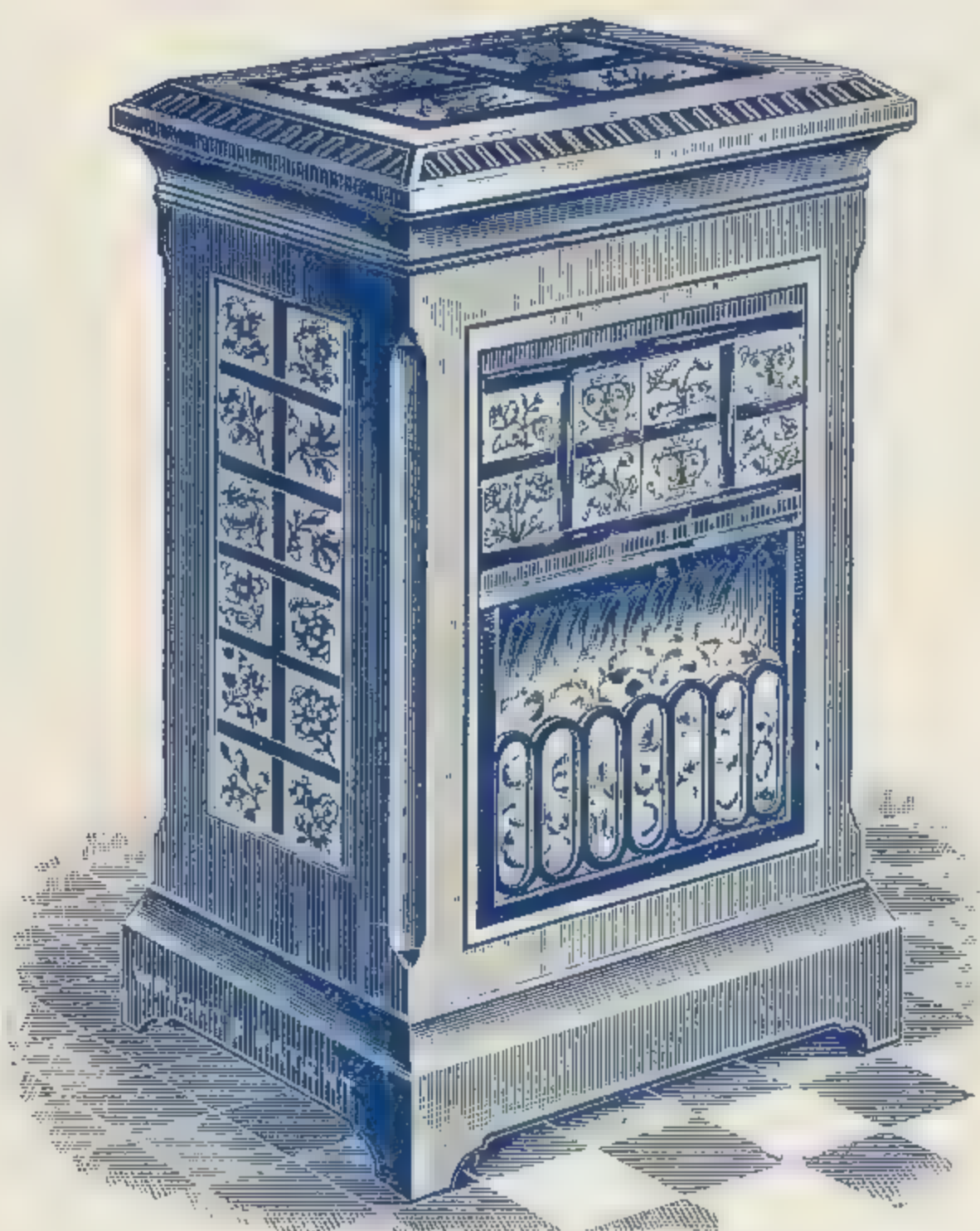
Adjustable Elbow (which can be set to any angle) to fit above Stove, 1/9 each.

Stands for any of above, see page 120.

Special Kettle for any of the above :—Bright Tin, 1/4; Special strong quality, 2/-. See page 121.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT GAS FIRE STOVE.



No. B2798.

This Stove is fitted with Tiles and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, and the whole of the available heat is utilized before passing away by the flue. The interior arrangement of this Stove is similar to that described and section of which is shewn on page 100

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22 inch.	16 inch.	32 inch.

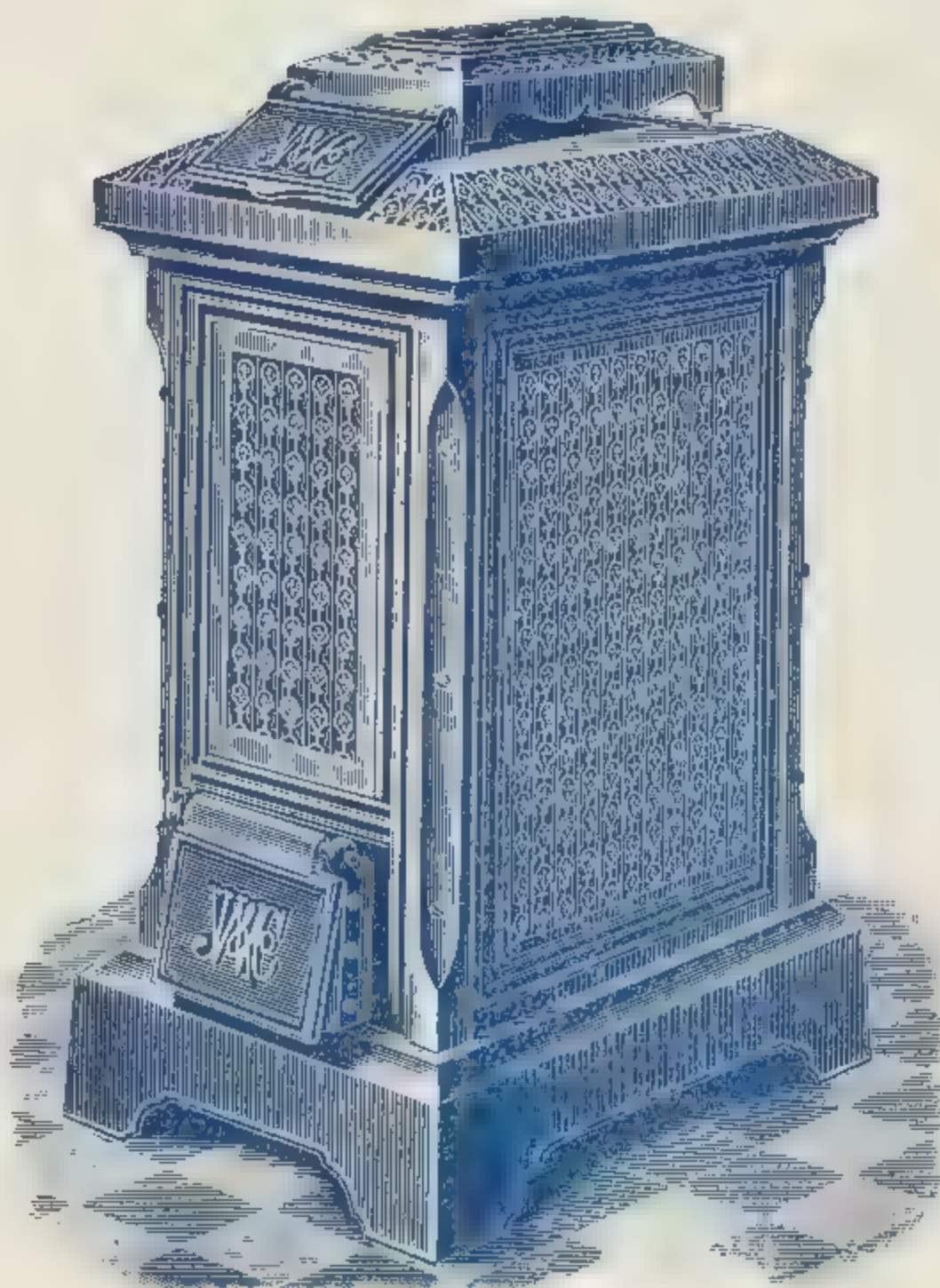
PRICE.

No. B2798	Ordinary Finish, complete, with Ball Fire and Majolica Tiles ...	£5 5s. 0d
"	Best Finish, polished all over, complete with Ball Fire and Hand-painted Tiles .	£6 6s. 0d.
	Vaporizing Pans for above Stove, 2/6 each extra	

NOTE :—This Stove can now be fitted with our Patent "Duplex" Burner (*See particulars on page 72*) at 7/6 extra.

WRIGHT'S PATENT SLOW-COMBUSTION STOVE.

FOR BURNING COKE, ETC.



No. B798. REGISTERED.

This is a most handsome Stove and is made on the most approved principle. It is suitable for Churches, Hospitals, Schools, Offices, Shops, Halls, &c. It is a very powerful Heating Stove.

Where adopted in Halls it supplies sufficient warm air for the whole residence.

It is most economical in the consumption of fuel.

HEATING POWER AND PRICE.

SIZE.	HEATING POWER.	PRICE.	
		Stove Enamelled.	Polished and Stove Enamelled.
2ft. 10in. × 22in. side × 16½in. front	12,000 cubic feet.	£6 10 0	£8 10 0

If fitted with Best Hand-painted Tiles 36/- extra.

WRIGHT'S PATENT "KYRLE" VENTILATING GAS STOVES.



NO. B790.



SECTION OF STOVE.

DESCRIPTION

Referring to the section here shown (which sufficiently illustrates the construction of the stoves), it will be seen that A represents the Gas Burner from which the hot gases pass through chambers BBB (the direction of the current being directed by the baffle plates) to the Flue F. Pure air from outside is brought to the stove by pipe attached to nozzle D, and so to the chamber E. From thence it is warmed in its upward passage through the mass of tubes CC, and also in passing between the wall of the combustion chamber BBB and the outer walls of the stove and is delivered into the apartment in a perfectly pure state and warmed to any desired degree.

TESTIMONIAL

Gas Works, Nelson.

Gentlemen,

I am delighted now that the people are able to get a Gas Stove without fault. Your "Kyrle," Ventilating Stove is the best I have tried, in fact it is the most perfect and complete one, and never before have I cared to introduce a Heating Stove; but now, after testing these Stoves, we shall let them out on hire. Please send, first thing, six B792 and three B795, as I shall have a demand for them.

Yours truly,

W. FOSTER, Engineer.

SIZES AND PRICES.

No.	Description.	SIZE.			Effective Heating Surface.	Bore of Gas-supply Pipe.	Suited for Room.	Diameter of Flue.	Height from Floor to centre of Flue.	PRICE.
		Height.	Width.	Depth.						
B794	Fine Cast ...	31in.	21in.	16in.	abt. 40 sq. ft.	$\frac{1}{2}$ inch.	abt. 25 ft. sq.	2 $\frac{1}{2}$ inch	24 inch	£4 0 0
B795	Fitted with Encaustic Tiles	31in.	21in.	16in.	" 40 "	$\frac{1}{2}$ "	" 25 "	2 $\frac{1}{2}$ "	24 "	5 0 0
B796	Ground and best finished in Berlin Black and Hand-painted Tiles	32in.	22in.	18in.	" 45 "	$\frac{1}{2}$ "	" 30 "	2 $\frac{1}{2}$ "	23 "	6 6 0

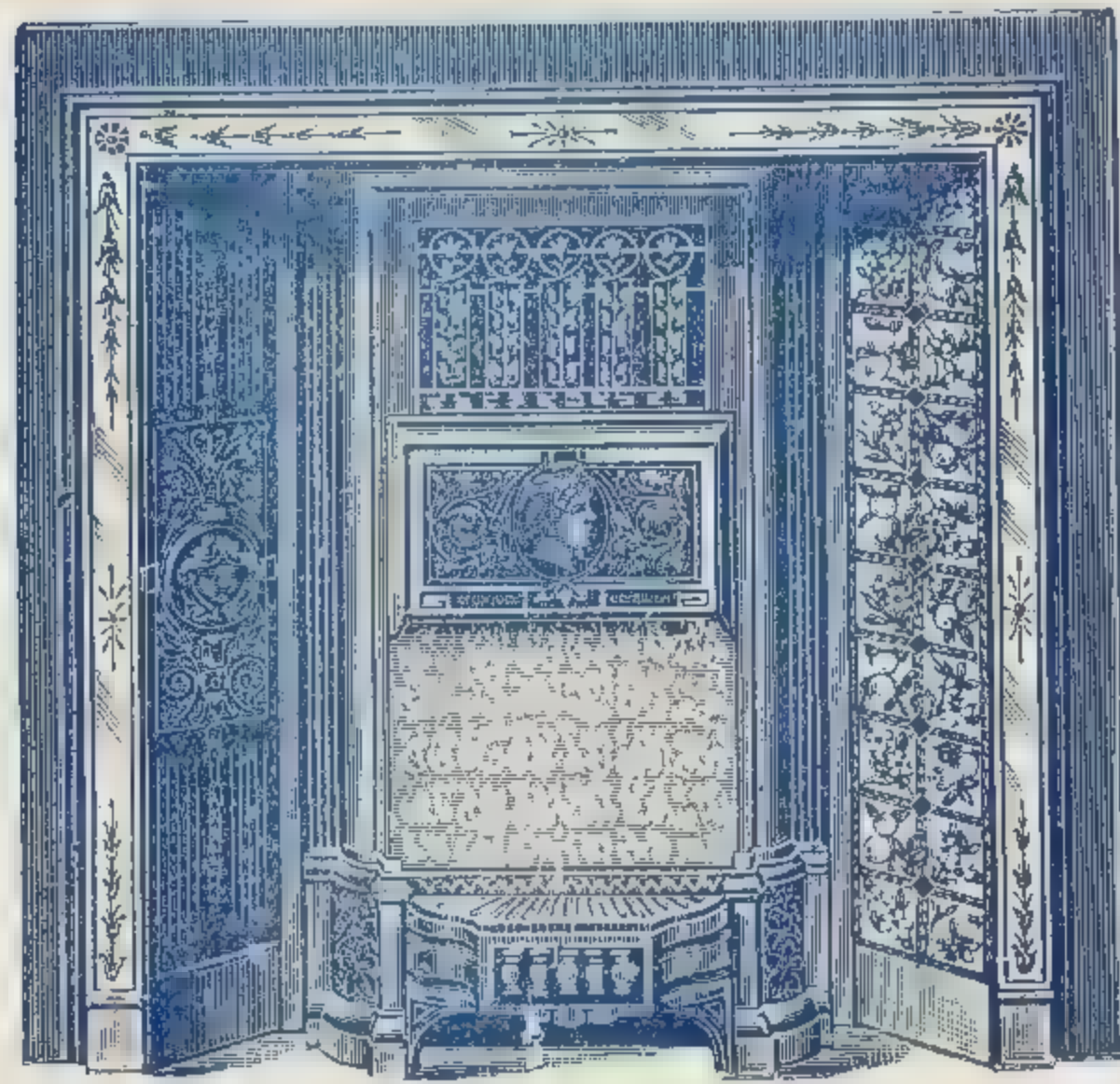
These Stoves can be fitted either with Asbestos or Ball Metal Fire at same prices.



No.	Description	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Con- sumption of Gas per hour when full on 10-10ths pressure	PRICE.		
							Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand- painted Tile panels.
B1840	Metal Fire ...	} 30 in.	21½ in.	8½ in.	18ft. sq.	15 c. ft.	55/-	extra.	extra.
B2840	Ball Fire ...							15/-	20/-
B1842	Metal Fire ...	} 36 in.	25 in.	10 in.	20ft. sq.	20 c. ft.	65/-	20/-	30/-
B2842	Ball Fire ...								
B1844	Metal Fire ...	} 36 in.	27 in.	12 in.	20ft. sq.	24 c. ft.	75/-	20/-	30/-
B2844	Ball Fire ...								

WRIGHT'S REGISTER GRATE,

Fitted with Patent Incandescent Fire.



No. B1830.

Showing iron panel on left-hand side of grate and tile panel on right-hand side.

PRICES—Best Finish.

With, iron panels	...	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	...	5	15	0
With best hand-painted tile panels	..	...	...	...	...	6	15	0

If fitted with Hot Air arrangement, 5/- each extra.

Sizes ... 38 by 36in., or 40 by 38in.

No. B2830. Same Stove with Ball Fire. Prices as above.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1820.

This Stove is designed to stand in front of an ordinary Register Grate, the bars and canopy being removed. It is fitted with Majolica Fender and our Patent Burner and Patent Brick Canopy.

It is supplied either as a radiant fire *only*, or combined with our special hot air arrangement, consisting of a series of pure air channels, by which means pure air is warmed by the waste heat from the fire.

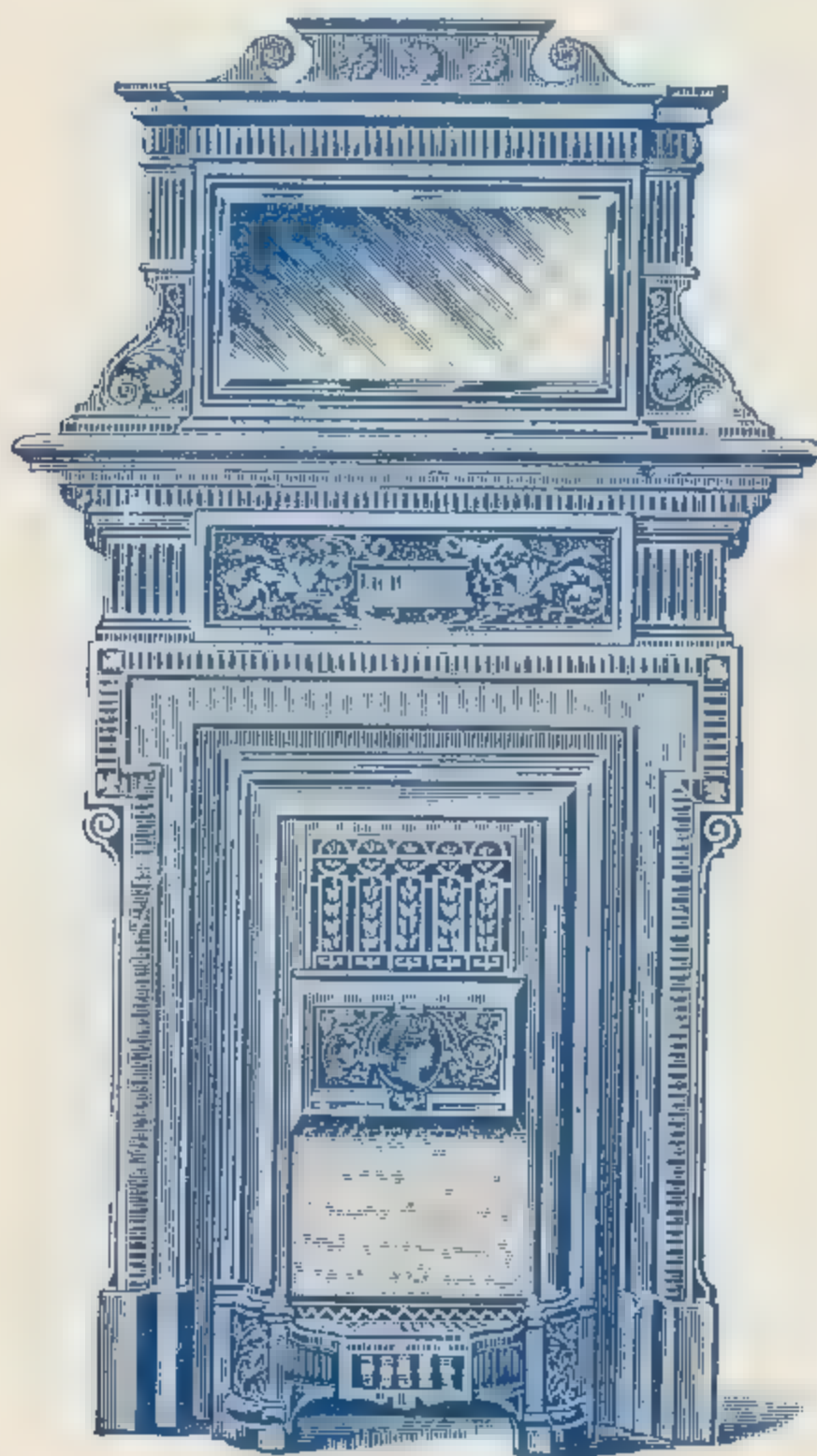
						PRICE.	
	High.	Wide.	Deep.			Fine Cast.	Best Finish.
B1819	28 in.	19 in.	7½ in.	...	...	40/-	50/-
B1820	35 in.	19 in.	7½ in.	...	...	47/6	57/6

Hot Air arrangement, 5/- extra.

The above can be had with Ball Fire Nos. 2819, 2820 without extra charge.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.

With Overmantel, &c.



No. B1890.

SIZE—70½ in. high by 39 in. wide by 8 in. deep.

	As Drawn.	With Mantel but without Overmantel.
With Mantel, Overmantel, &c., painted colors and stoved, interior fine cast ...	£6 10 0	£4 10 0
Ditto, interior best finish	7 0 0	5 0 0

The above can be had with Ball fire No. 2890 without extra charge.

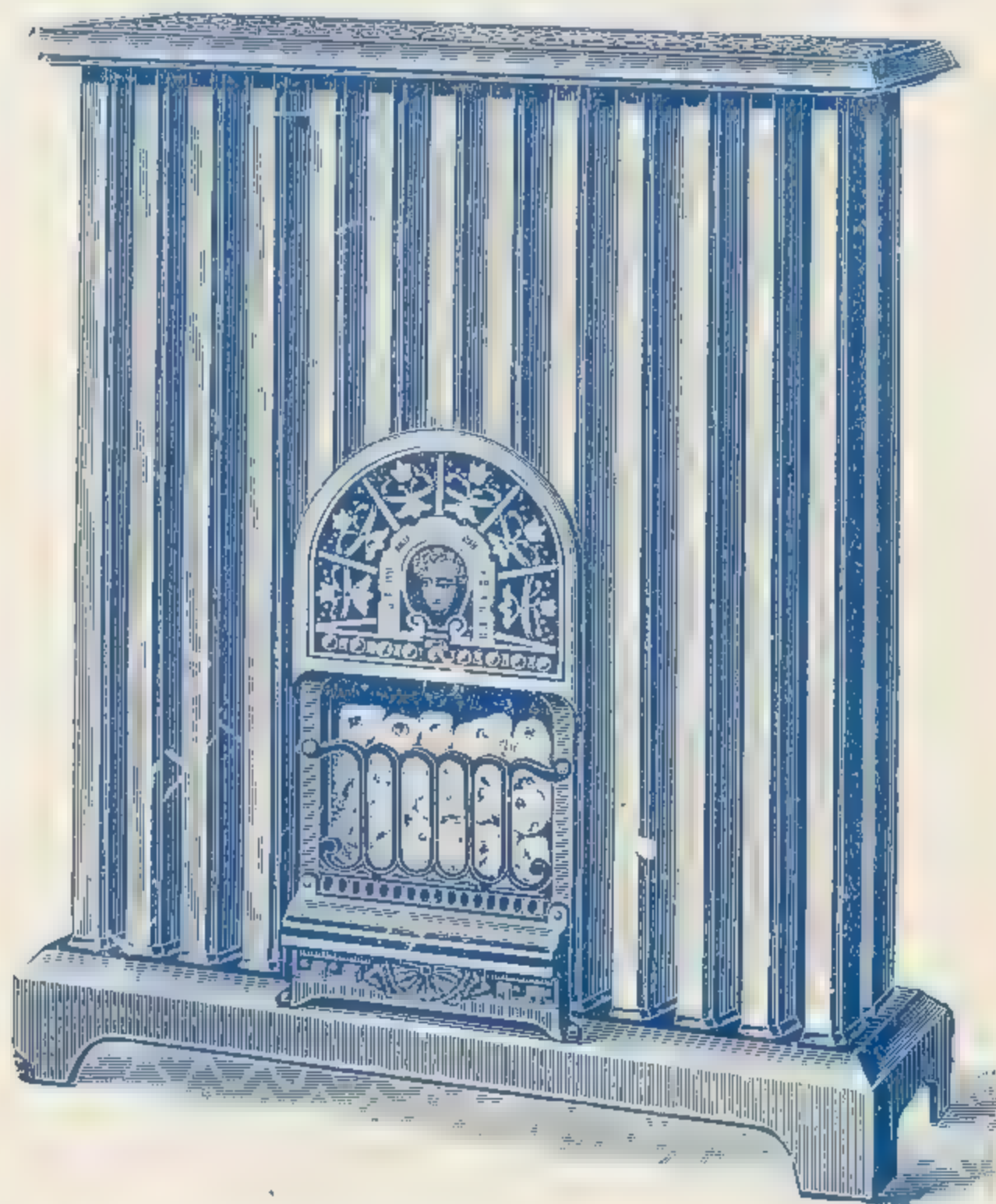
The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches

EVERY STOVE IS GUARANTEED.

WRIGHT'S CONDENSING GAS STOVE.

WITH OPEN BALL FIRE.

Specially suited to Churches, Shops, Halls, &c.



As supplied to
Her Majesty's
Office of Works,
&c.

As supplied to the
General Post Office,
London,
&c.

NO FLUE IS REQUIRED FOR THESE STOVES.

Having been repeatedly asked for a more powerful condensing Stove than our No. B769, we have brought out the above in three sizes, and can confidently recommend these Stoves for any building where a flue is not convenient. They have been thoroughly tested during the last twelve months, and have been found to answer admirably. The open fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out. These Stoves are ground and polished and finished in the best style.

No. A777	with 16 tubes, 44 in. high	× 23 in. wide	× 12 in. deep	...	...	£8 8 0
No. A779	with 20 tubes, 44 in. „	× 28 in. „	× 12 in. „	...	...	£10 10 0
No. A781	with 24 tubes, 44 in. „	× 36 in. „	× 12 in. „	...	...	£12 12 0

TESTIMONIAL.

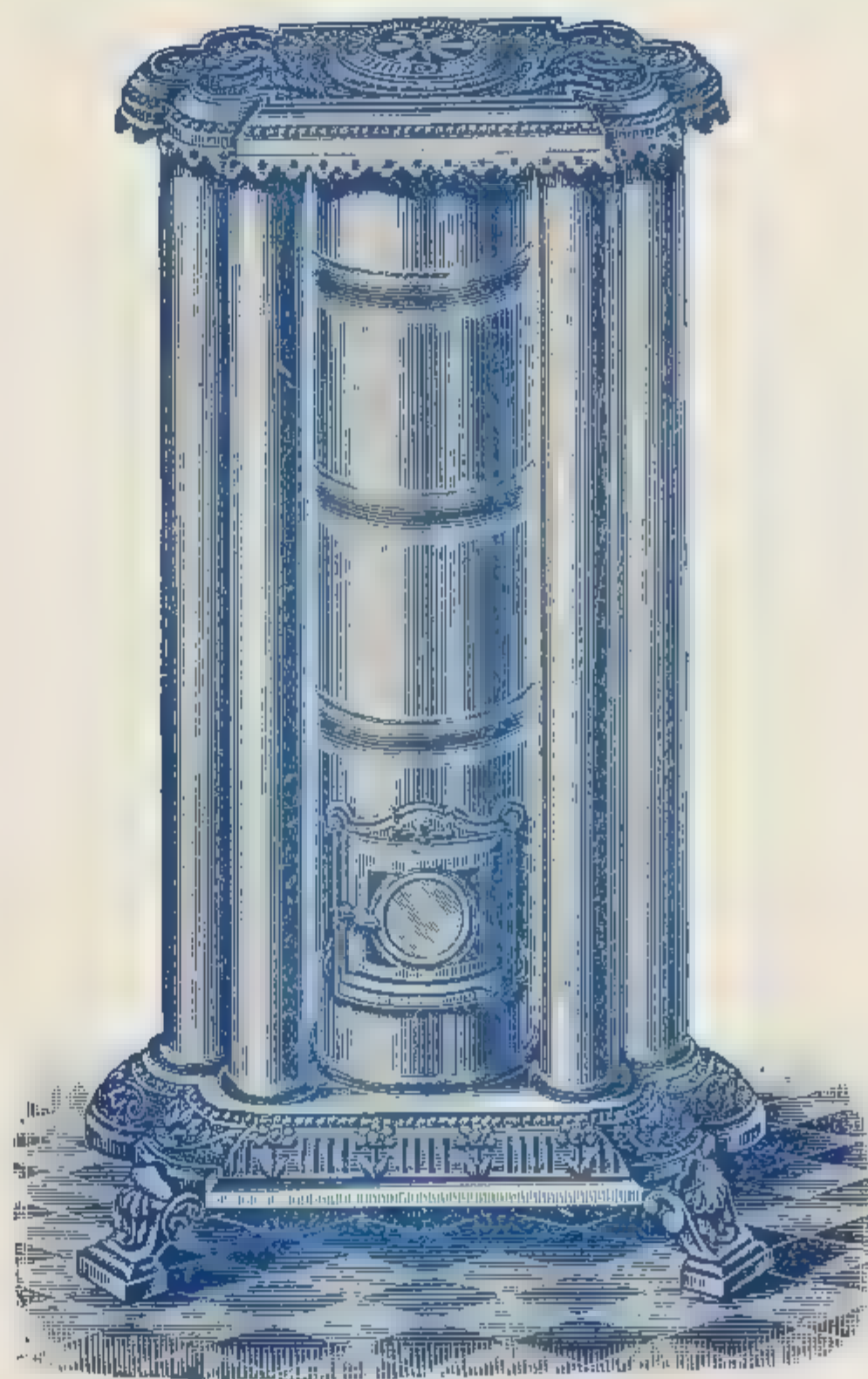
New Street, Birmingham,

DEAR SIRS,—I have no fault whatever to find with the stove. On the contrary, it has very agreeably surprised me, as having no flue whatever on the premises, I was fearful of much trouble on that account, but the stove, all through last (severe) winter, consuming gas at its minimum, gave quite sufficient warmth, not only for the shop, but our show room at the back. We smell no fumes from the gas, condensation being quite satisfactory. The whole arrangement was a great boon to us last winter.

Yours truly,

(Signed) GEORGE DAY.

WRIGHT'S "CONDENSING" GAS STOVE



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

This Stove can be had with open copper reflector fire, or with close fire, as shown above. It will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

	Height.	Width.	Max. Con. of Gas per hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769.	30 in.	18 in.	10 cubic feet.	$\frac{3}{4}$ in.	60/-

TESTIMONIAL

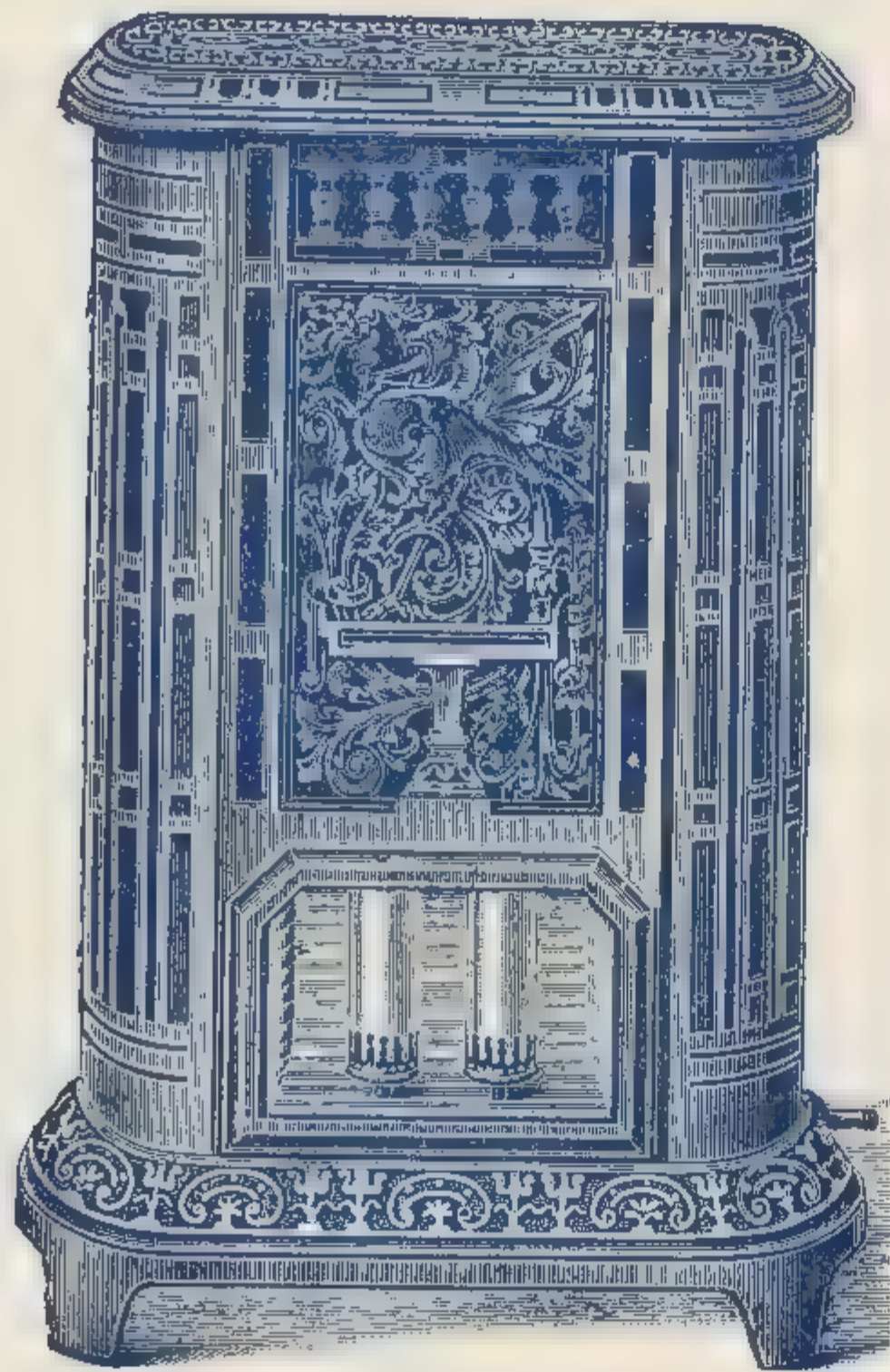
DEAR SIRs,—I am glad to inform you that your B769 condensing stove proves a grand success in heating my conservatory. I have not smelt any smell from the gas, and can highly recommend them.

Arncliffe, 22, Greville Place, N.W.

Truly yours,

ALBERT MOSS.

NEW CONDENSING STOVE.



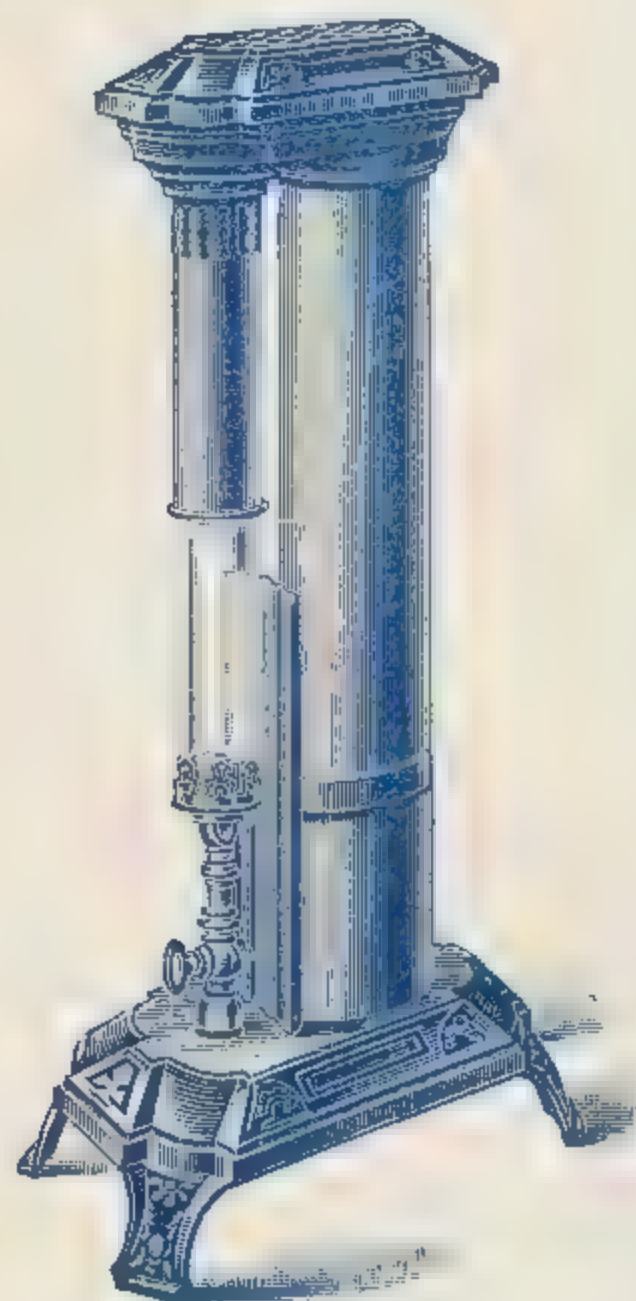
B771.

The great success which has attended the Condensing Stoves introduced by us during the last few seasons has induced us to put upon the market a Stove on similar principles, but of a new and more beautiful design than any yet introduced. It is made in two sizes, and we have every confidence in recommending it. It is made in the best finish only.

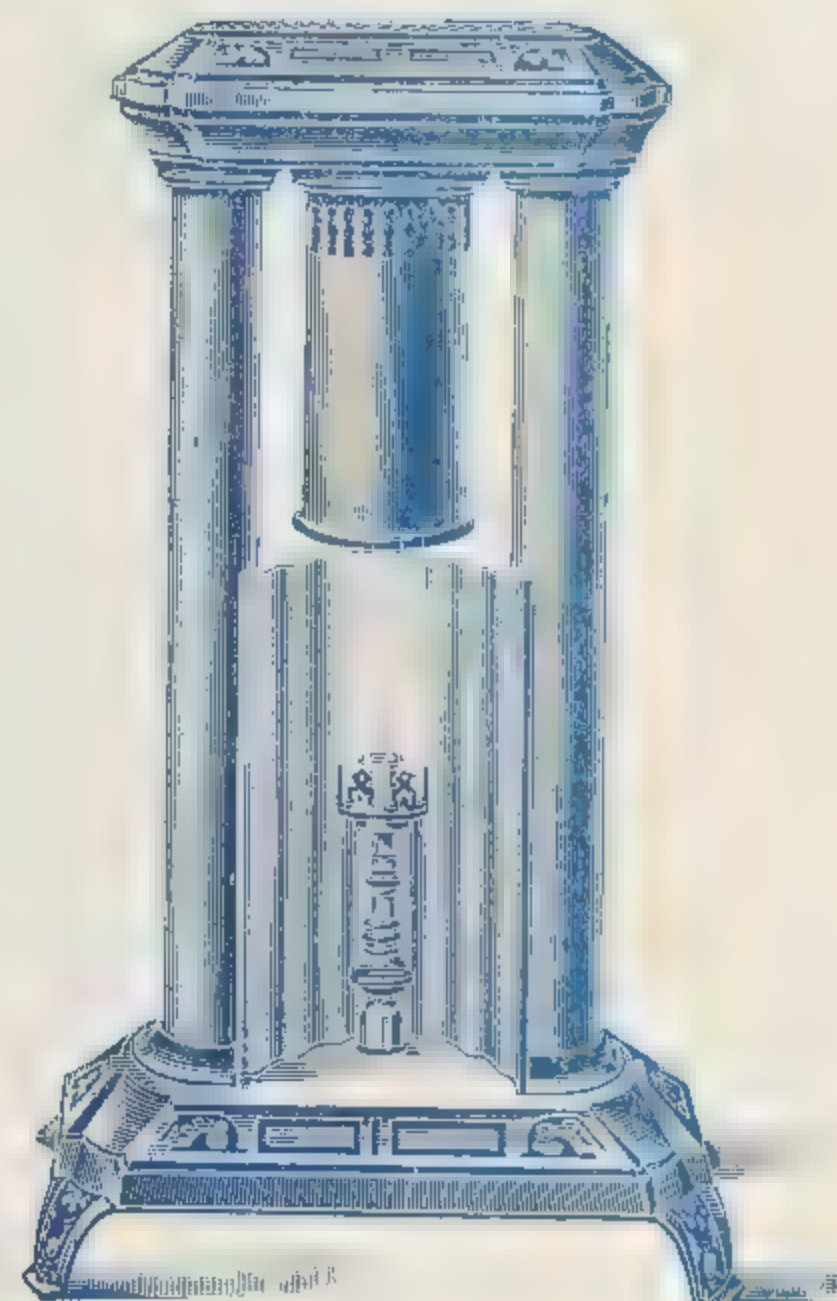
No.			High.	Wide.	Price.
B 770	...	...	With 1 Burner ... 36 ...	... 22 ...	4 14 6
B 771	...	...	With 2 Burners ... 36 ...	... 24½ ...	5 15 6

WRIGHT'S PATENT HYGIENIC GAS HEATING AND CONDENSING STOVES.

FOR USE WITHOUT A FLUE



No. B760.



No B763.

These Stoves are intended for use in Shops, Halls, and rooms where it is difficult to carry off the products of combustion by means of a flue.

We have every confidence in recommending these Stoves, as after considerable experimental work we have now perfected what we believe to be the best Stoves of the kind in the market. All noxious vapours are condensed, and no flue is required.

The Stoves are fitted throughout in the best possible manner, and have a neat appearance, the consumption of Gas being very small.

PRICES.

No. B760. Stove Enamelled. Size 33in. by 10in. wide by 16in. deep. Suitable for Room 10 feet square.	} 37/6
No. B763. Stove Enamelled. Size 33in. by 20in. wide by 9½in. deep. Suitable for Room 15 feet square.	} 55/-

NOTE.—Having found that the Pillars when made of Sheet Iron are liable to rapid corrosion, we have decided to make the Pillars in this Stove of Seamless Brass Tube only, at the same price as they have hitherto been made in Sheet Iron.

WRIGHT'S TUBULAR VENTILATING STOVES,

SECURING PERFECT VENTILATION.



This is a great improvement on the old pattern Stove. It is a modification of our well-known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes (see sectional drawing), which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired, fresh air may be introduced from outside the apartment.

The Stove can be used either with or without a flue, but the former is preferable.

No. B773 and B774 have an effective heating surface of 14 square feet, and are suited to heat a room of 14 ft. square.

No. B776 is a more powerful Stove and has an effective heating surface of about 20 square feet.

PRICES.

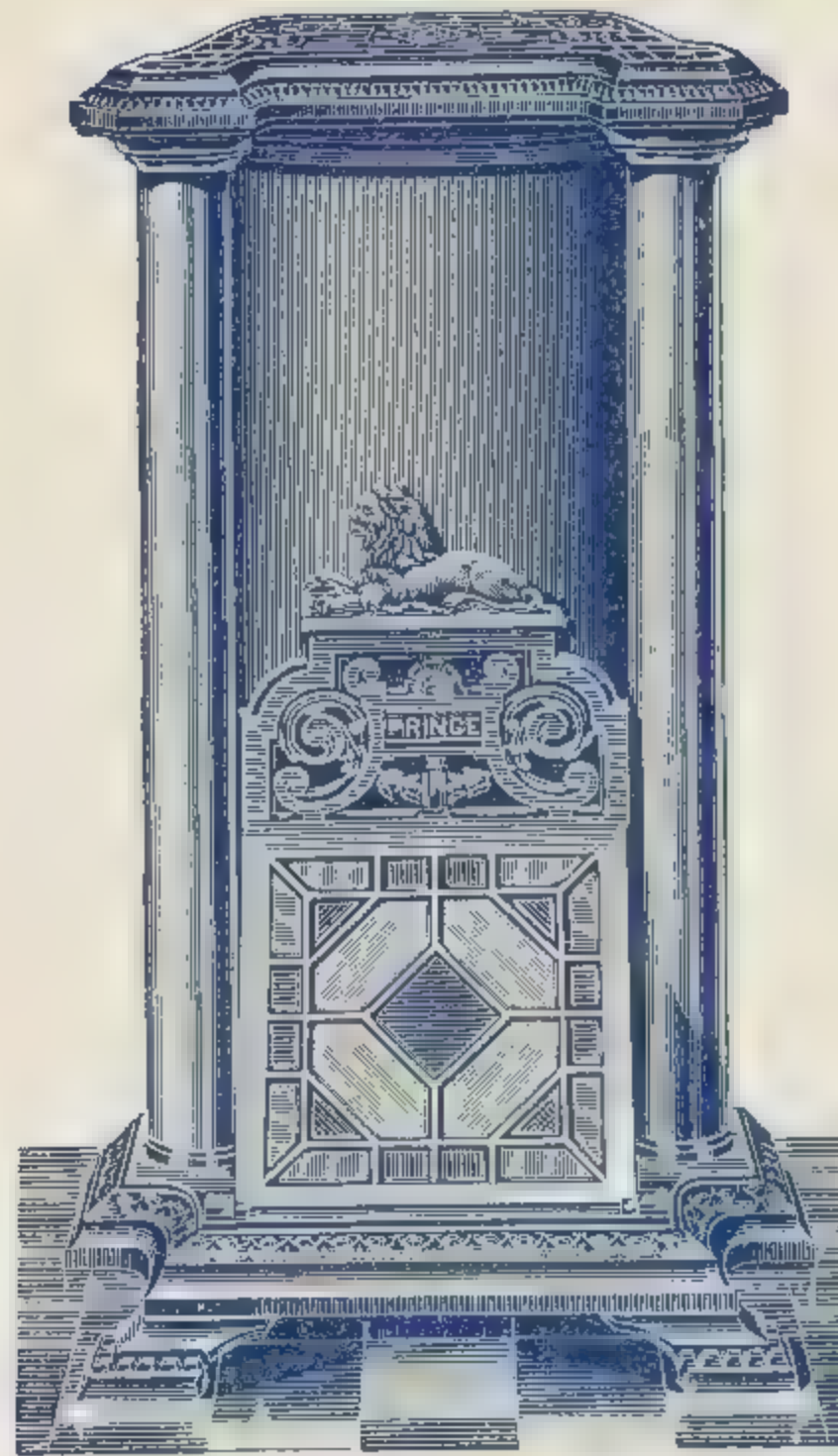
No. B773.—30 inch high, 19½ inch wide, with Air Tubes of Strong Sheet-iron	22/- each.
No. B774.—Ditto, with Air Tubes of Strong Drawn Wrought-iron	25/- each.
No. B776.—34 inch high × 22 inch wide, same as No. 774, but a larger Stove	35/- each.
No. B782.—38 „ „ 24 „ „ „ 776 „ „	45/- each.

WE STRONGLY RECOMMEND Nos. B774 and B776.



Cross Section.

WRIGHT'S PATENT GAS STOVES.



No. B752.

No. B751. This handsome Stove is made with a body of Blue Steel and with Polished Copper Reflector and Pillars. The cast iron is polished and enamelled. Ruby Glass is inserted in the front above the reflector, and this gives the Stove a bright and warm appearance.

No. B752 is the same Stove, but made with a lighting door of Cathedral Glass, as shown in the drawing.

These Stoves do not require a flue.

SIZES OF STOVES.

32 inches high x 20 inches wide x 18 inches deep.

PRICE.[illegible]

WRIGHT'S PATENT GAS FIRES.



No. B756.

This Stove is made in best finish only. It is polished and enamelled, and has a body of blue steel. Ruby glass is inserted in front door, and this gives the Stove a very warm and bright appearance.

These Stoves do not require a flue.

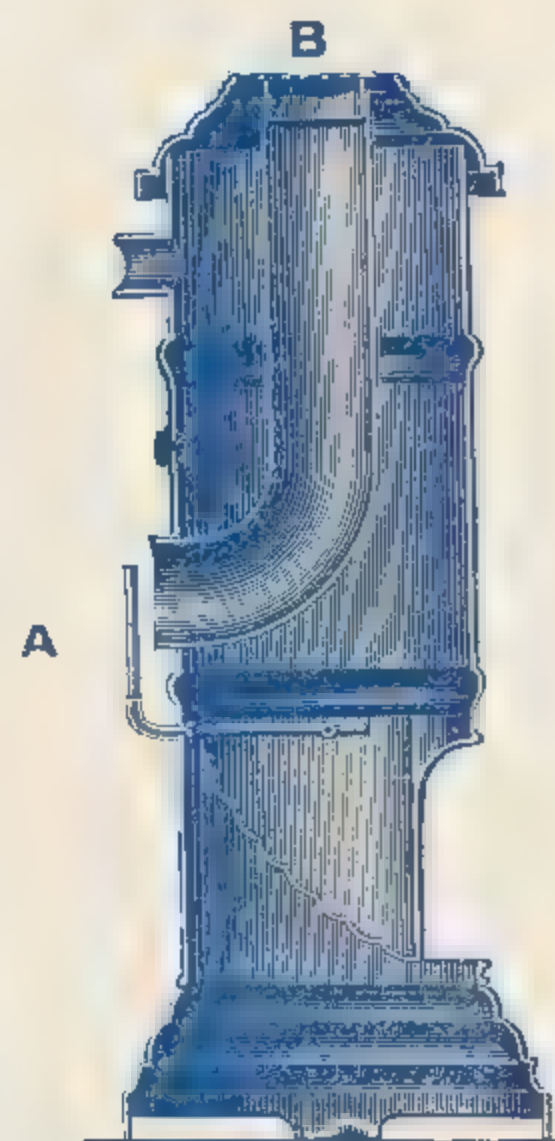
SIZE OF STOVE.

32 inch high x 16 inch diameter.

PRICE

37/6.

WRIGHT'S RADIATING GAS STOVES.



SECTION OF STOVE.

These Stoves give a good floor heat, radiating from the polished copper reflector.

Pure air enters the Stove at A, and after being warmed, passes into the room at B.

No.	Height.	Diameter.	Price Japanned Steel.	Price Copper Body.
B4080	21 in.	10 in.	12/6	21/-
B4081	24 in.	12 in.	15/-	25/-
B4082	28 in.	14 in.	17/6	27/6

WRIGHT'S PATENT GAS HEATING STOVES.

REGISTERED.



No. B720.



No. B724.



No. B725.

These Stoves are suitable for Offices and small rooms where space is limited.

No. B724 is a powerful, compact, and pretty Stove at a very moderate price, and is fitted with special Hot Air arrangement.

No. B725 has a more elaborate arrangement for utilising the waste heat in warming the pure air. It is designed with openwork Panels, so as to allow a full passage for the air to be heated, and is made on the most approved principle.

Nos. B724 and B725 are only suitable where a flue can be used; but Nos. B726 and B727 are fitted with copper reflectors, and can be used without flue.

No. B720 is fitted with Ruby Panels and has a most pleasing and warm appearance when lighted. It can be used *without a flue* and can be fitted by a piece of india rubber tube to any ordinary gas connection, and can readily be removed from room to room without any trouble

PRICES, &c.

No. of Stove	Description.	High.	Price.
B724	Ball Fire Stove, as shown on drawing	23in.	27/6
B725	Ball Fire Stove, as shown on drawing	33in.	40/-
B726	Same Stove as B724, but with Copper Reflector instead of Ball Fire	23in.	27/6
B727	Same Stove as B725, but with Copper Reflector instead of Ball Fire	33in.	40/-
B720	As drawing. Fitted with Argand Burner	33in.	34/-

Vaporising Pans for any of the above Stoves, 1/6 extra.

NEW "CHEERFUL" STOVE.



This Stove is of beautiful design and finish. It is fitted with Copper Reflector, by which means the heat is radiated into the room.

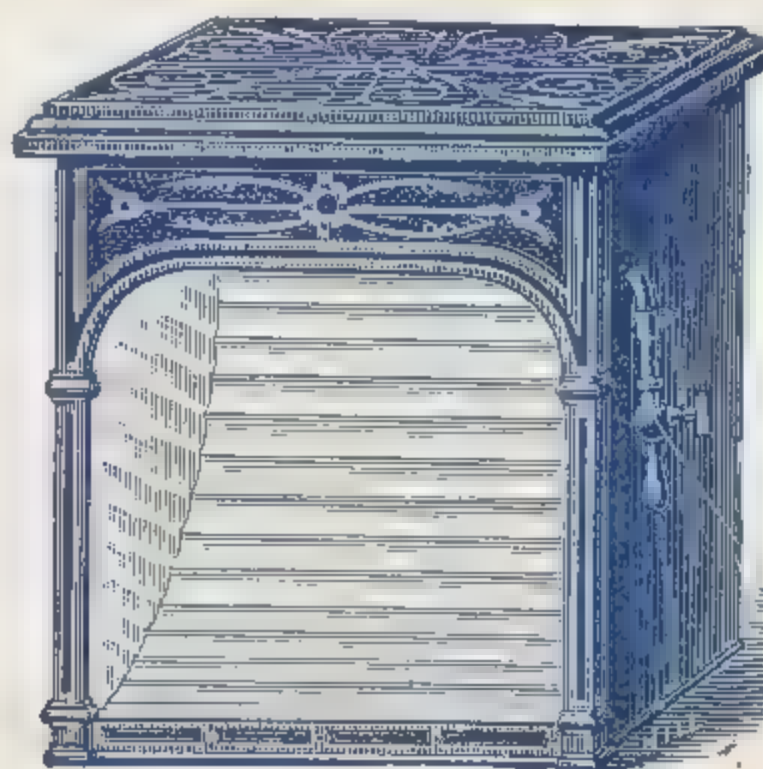
Above the Burner is fixed a slab of fire-clay, from which the heat is reflected.

No flue is required with this Stove.

No.			High.			Wide.			Price.
B 4061	...	...	...	14	...	...	12	...	12/6
B 4062	...	...	...	14	...	..	14	...	15/-
B 4063	...	...	...	15	...	...	15	...	21/-

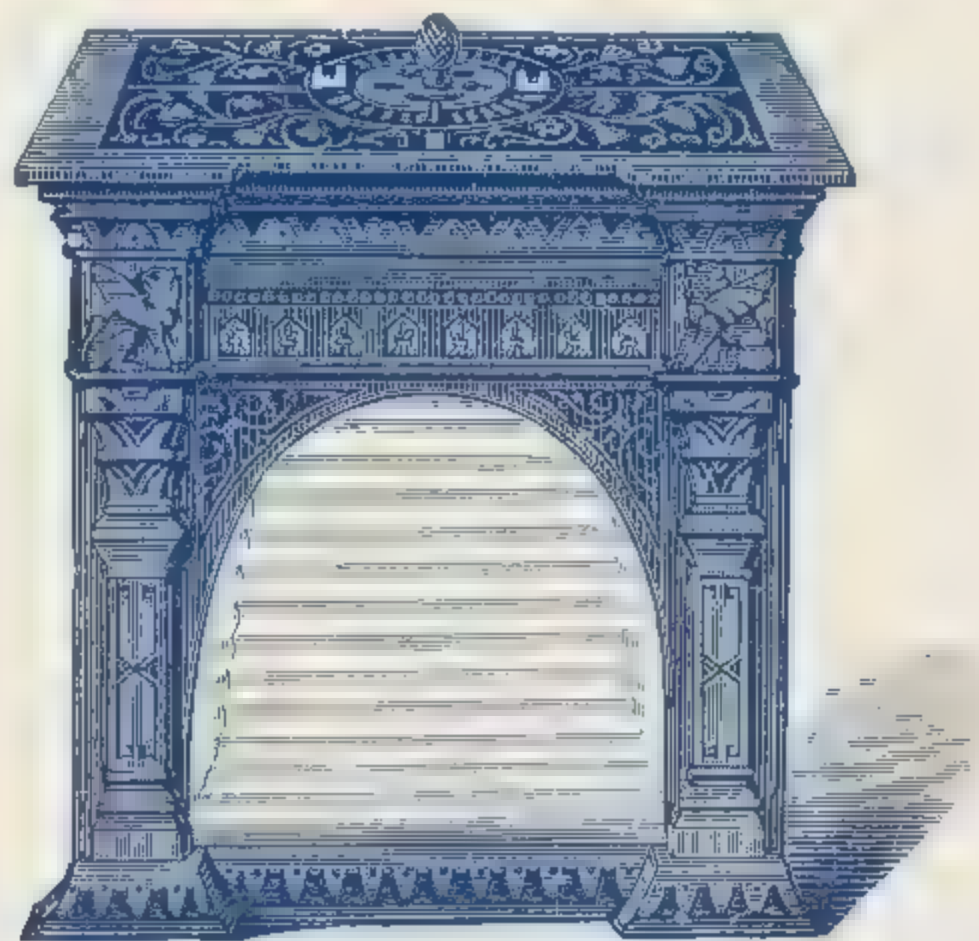
WRIGHT'S "CHEERFUL" GAS STOVES.

The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The Gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves are specially recommended where no flue is obtainable.



No. B4010

No. B4010	...	...	Size, $10\frac{1}{2}$ × 10 × $8\frac{1}{2}$ in.	...	...	10/6 each.
No. B4011	...	...	Size, $13\frac{1}{2}$ × $12\frac{1}{2}$ × $9\frac{1}{2}$ in.	...	...	15/- „
No. B4012	...	...	Size, 16 × 15 × $10\frac{1}{2}$ in.	...	...	22/6 „

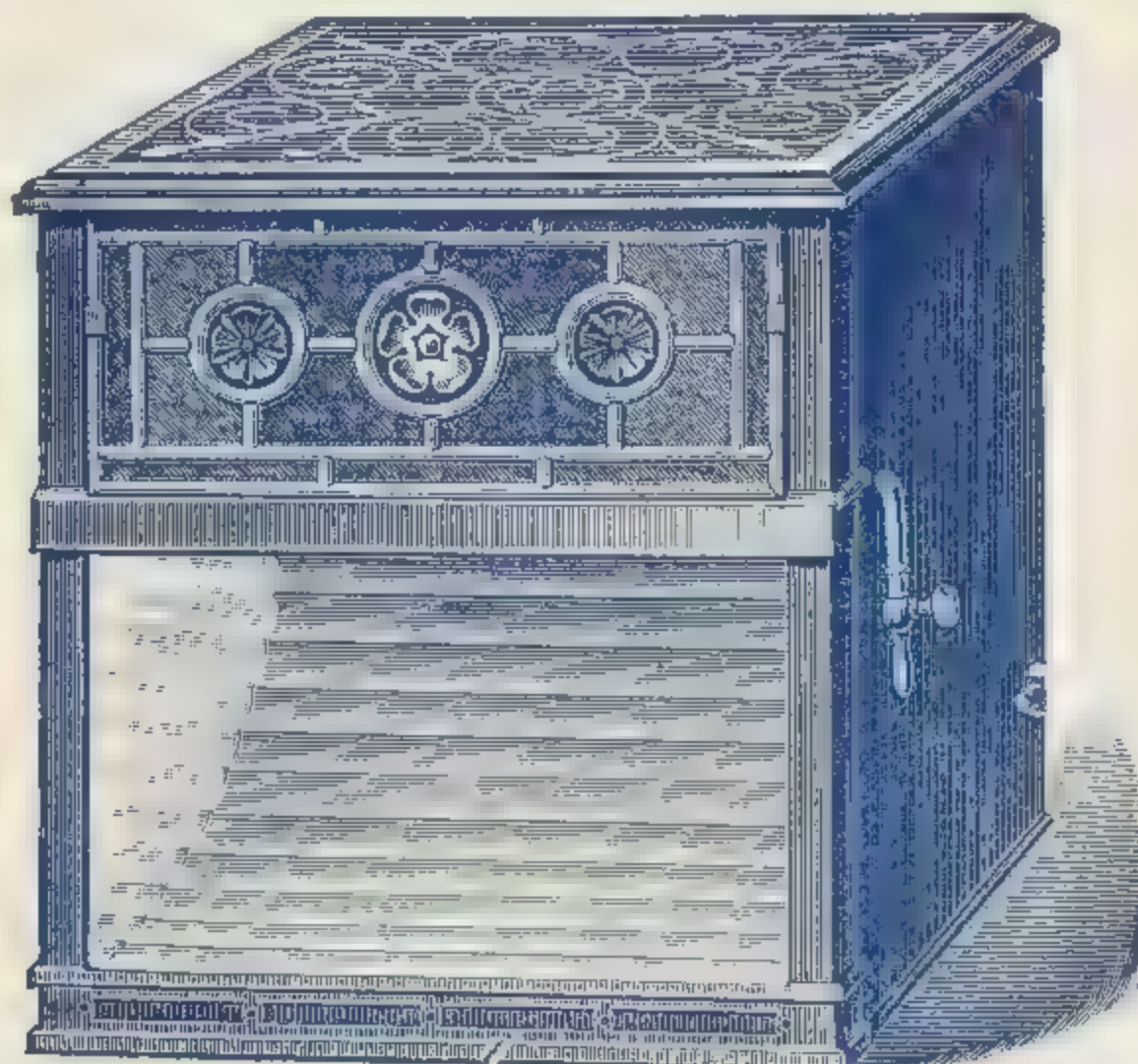


No. B4025.

No. B4025.—Height 15 in., width 15 in., depth 10 in.	...	...	...	£1 9 0
No. B4026.—Same as above, but with a Boiling Burner on the top	...	...	...	2 2 0
No. B4027.—Height, 18 in., width $17\frac{1}{2}$ in., depth 11 in.	...	...	...	2 0 0
No. B4028.—Same as No. B4027, but with a Boiling Burner on the top	...	...	...	2 10 0
No. B4034.—Height 26 in., width 23 in.	...	...	...	3 5 0
No. B4035.—Same as No. B4034, but with a Boiling Burner on the top	...	...	...	3 16 0

WRIGHT'S "CHEERFUL" GAS STOVES.

A very effective feature in these Stoves is the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

No. B4013.	10 in. high	×	10 in. wide	×	8½ in. deep.	Price 13/-
No. B4014.	13½ in. high	×	12½ in. wide	×	9½ in. deep.	Price 18/-
No. B4015.	16½ in. high	×	15 in. wide	×	10½ in. deep.	Price 26/-



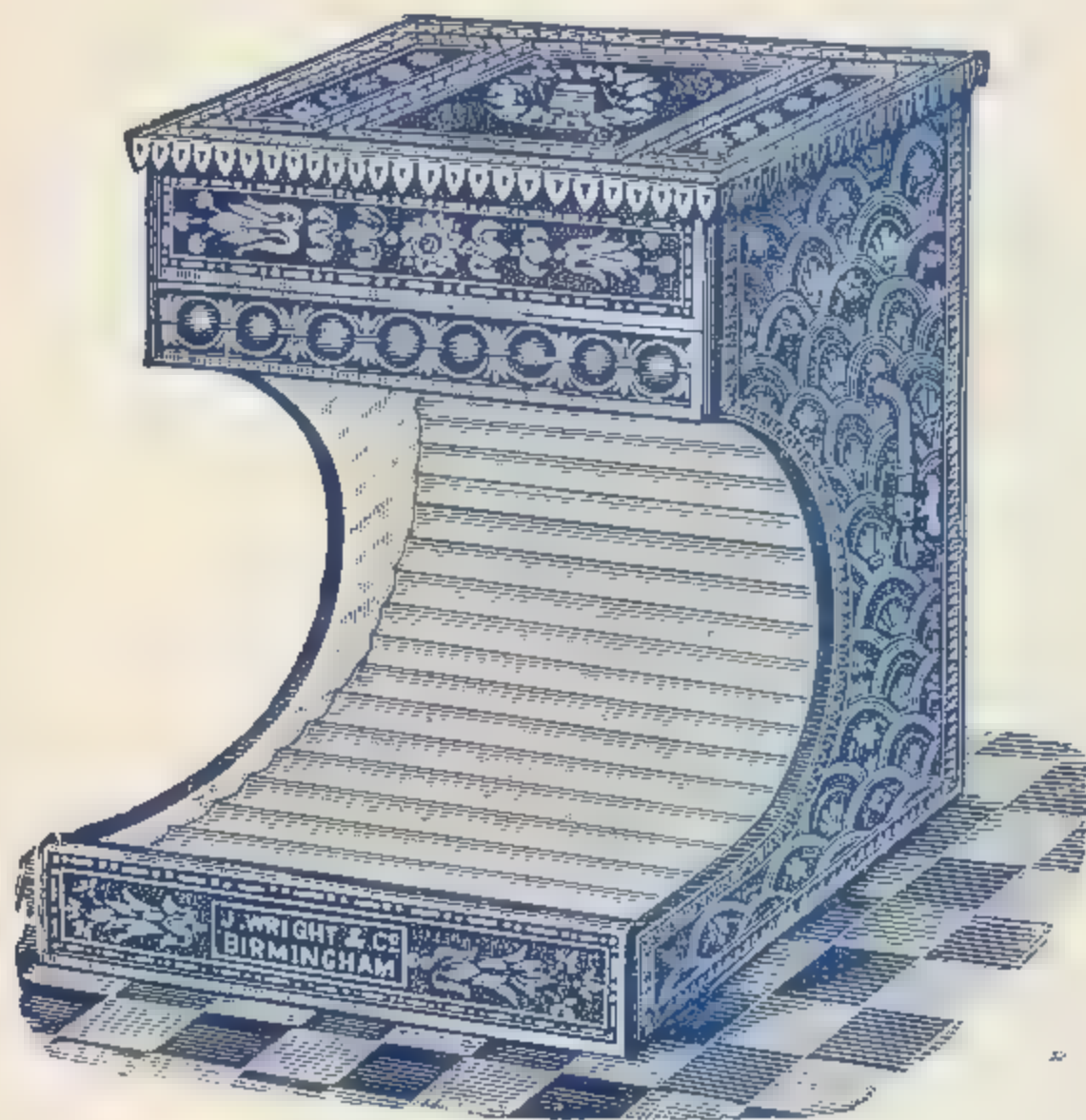
No. B4016.

In this Stove the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass.

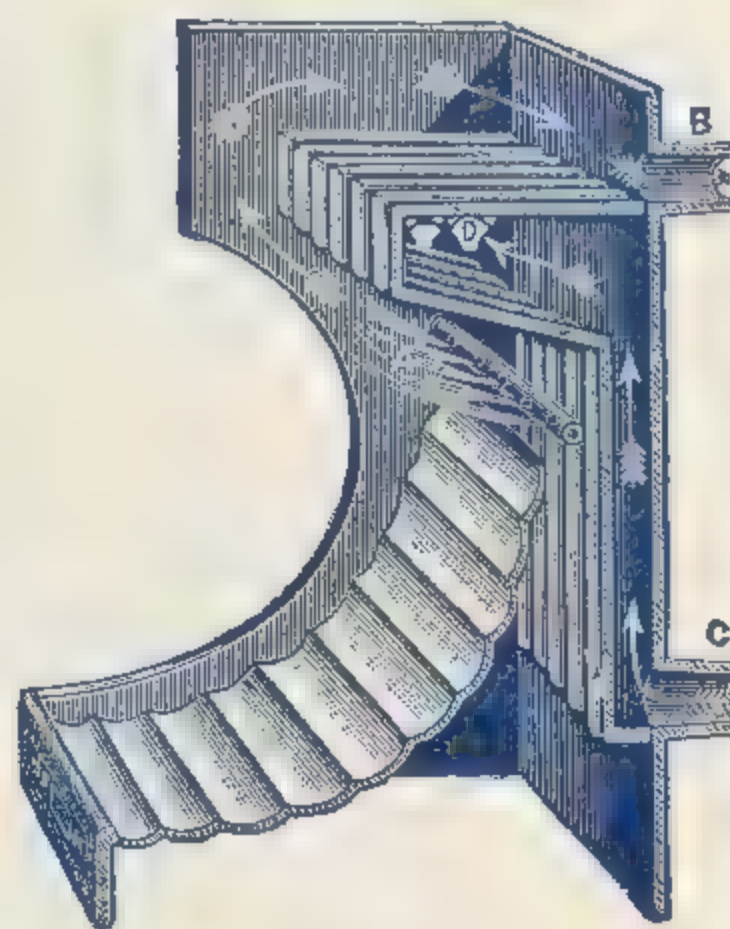
B4016. 21 in. high × 16½ in. wide × 10 in. deep. Price **35/-**

WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.



No. B4056 and B4058.



SECTION.

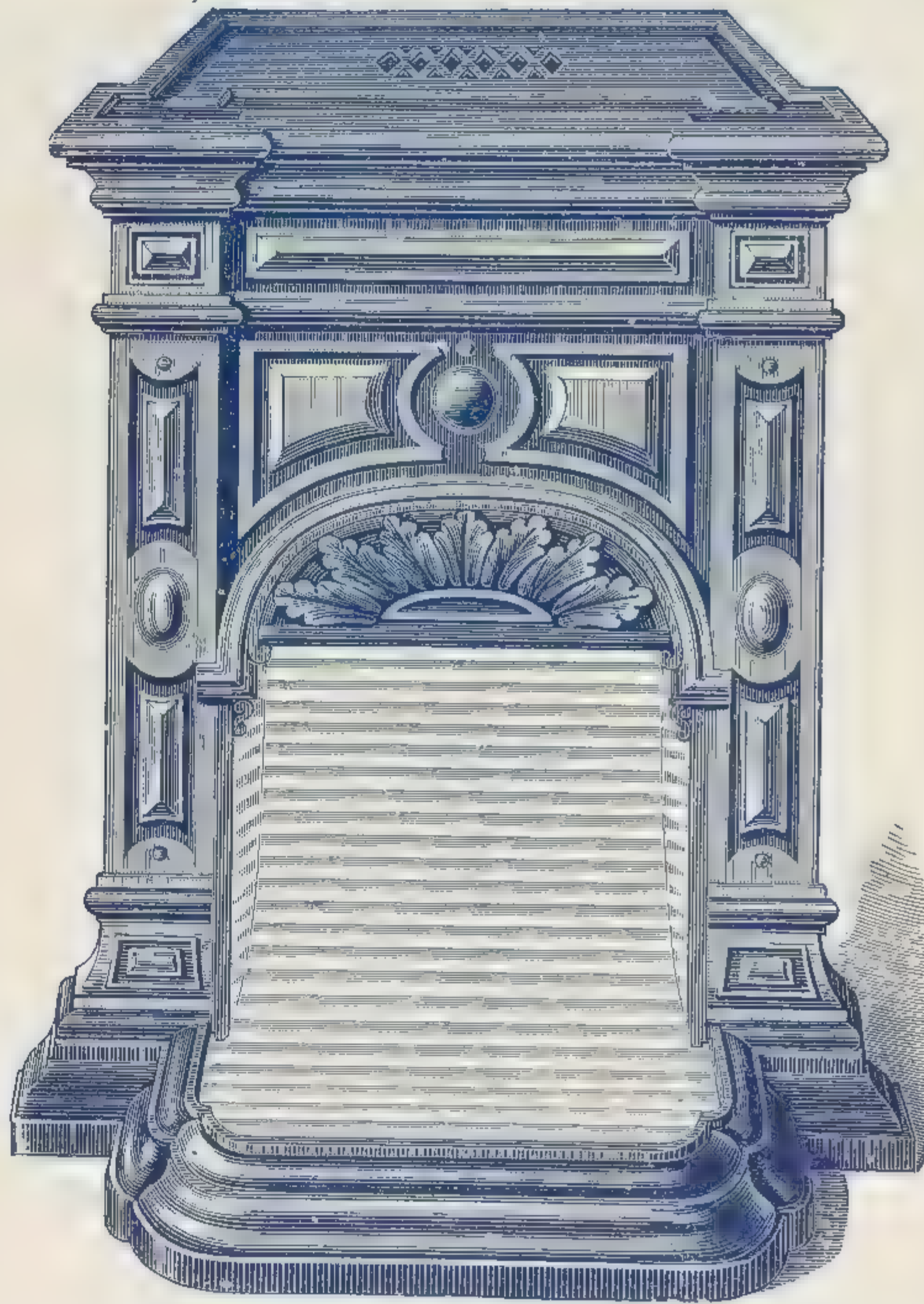
This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.

No.	Height.	Width.	Depth.	PRICE.
B4056 ...	16½ in.	14 in.	11½ in.	£1 10 0
B4058 ...	18½ in.	15½ in.	12 in.	2 0 0

WRIGHT'S REFLECTOR GAS STOVE.



No. B4039.

SUITABLE FOR HALLS, HOTELS, BARS, &c., &c. NO FLUE IS NEEDED WITH THIS STOVE.

No. B4039.—Height, 31 inches; Width at top, 23 inches; Width at Base, 25½ inches.

PRICE £5 5 0.

WRIGHT'S "CHEERFUL" GAS STOVES



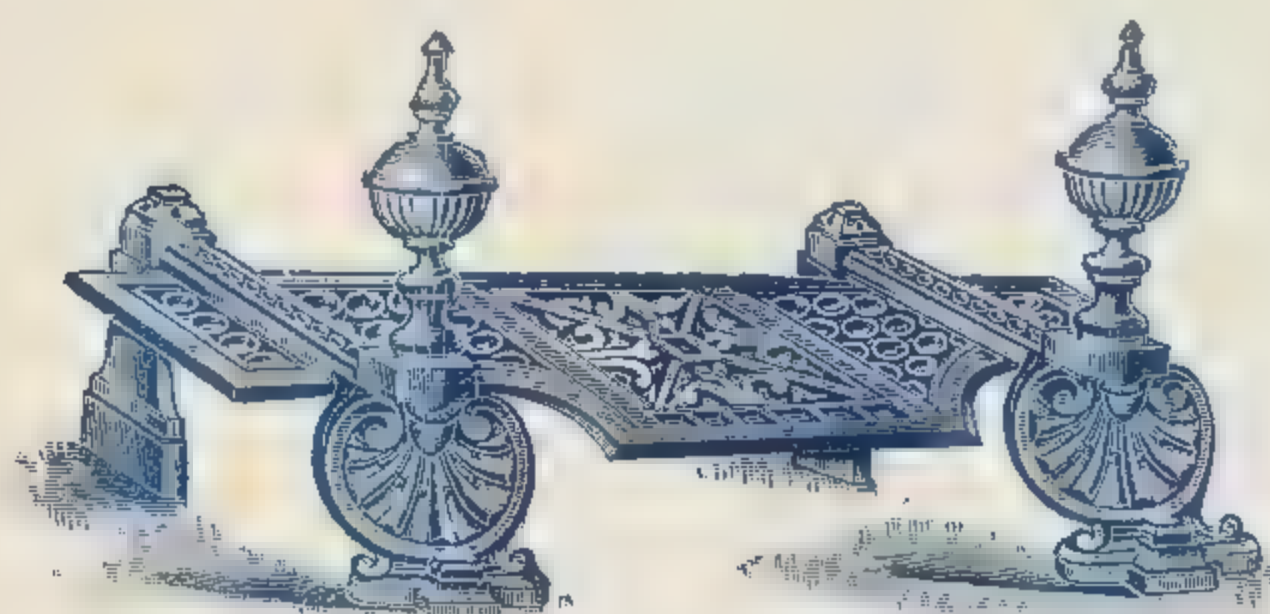
No. B4047.

These Stoves are recommended where no flue is obtainable, as they do not require a flue.

No.			High.	Wide.	PRICE.
B4047	...	...	24 in.	20 in.	37.6
B4049	...	...	27 in.	25 in.	45/-

ADJUSTABLE STANDS FOR GAS FIRES.

The Stands are made adjustable, so that they can be extended or shortened at will. Nos. B1201 and B1203 are also designed so that the plate may be fixed either on the top or under the cross bars, the respective heights being $4\frac{1}{2}$ in. and $3\frac{1}{2}$ in. These Stands are suitable for any make of Fires, and are found most satisfactory. They are highly polished and best Stove enamelled.

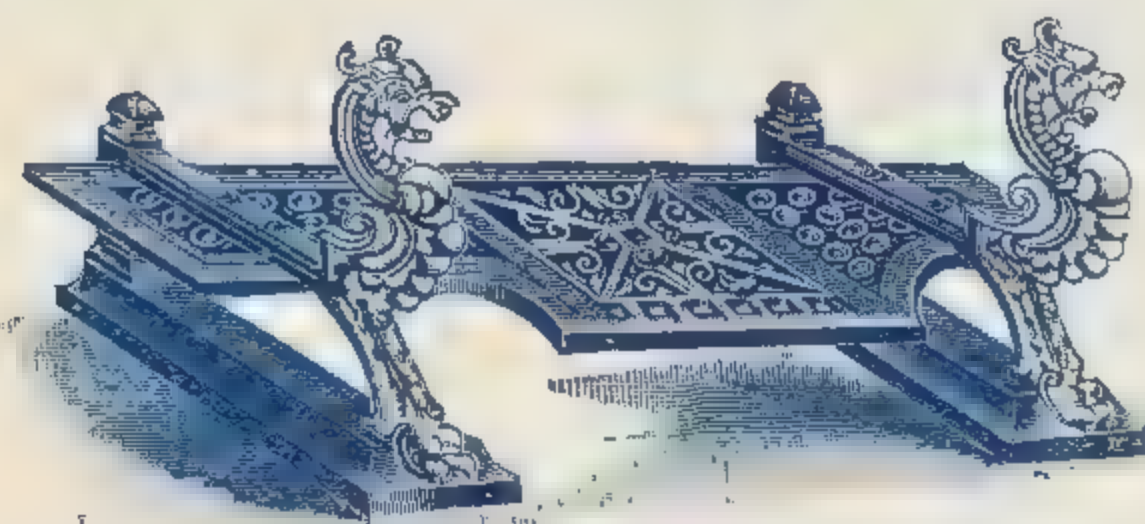


No. B1201.

PRICE.

No. B1201, Ground and Polished,
as illustrated, but without pillars
or finials 12/6

If with pillars or finials, in Cast Brass,
polished and lacquered, as in illustration,
5/- extra.



No. B1203.

No. B1203, Ground and Polished,
as illustrated 12/6



No. B1204.

Size, $14\frac{1}{2}$ in. long $\times$ 8 in. wide $\times$ $4\frac{1}{2}$ in.
high, and is so arranged that it can be
extended up to 21 in.

PRICE 10/6 each.

STANDS FOR GAS STOVES



No. B1200.

FITTED WITH HAND-PAINTED TILES.

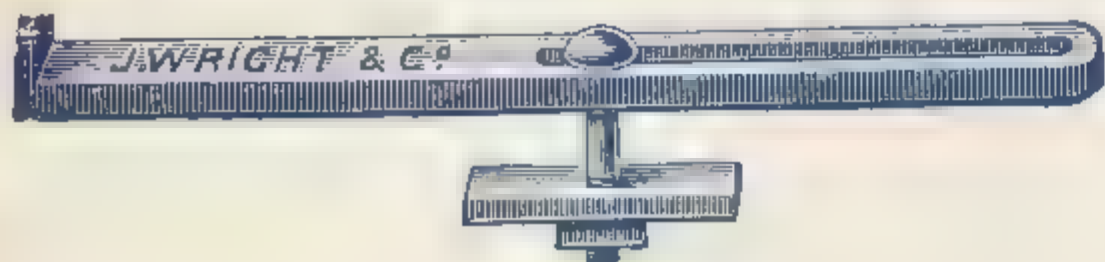
For B1209 B1205 B1850 B1852	...	7/- each.
„ B1211 B1207 B1208	..	...
„ B1870 B1871 B1213	...	9/- „
„ B1872 B1882	...	...
„ B1860 B1861 B1862	...	11/- „



For B

„ B1211 B1219 B1205 B1207	...	7/6	9/-	11/- ea.
„ B1870 B1871 B1850 B1852	...	...	...	...
„ B1213 B1208 B1872 B213	...	9/-	10/6	12/6 „
„ B1860 B1861 B1862 B1874	...	10/6	12/6	16/- „

BRACKET FOR SUPPORTING STOVES IN FRONT OF BARS OF GRATE.

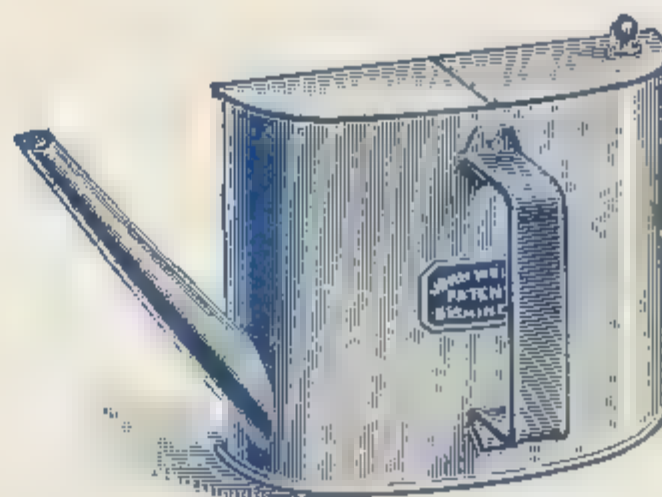


No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a small cost.

Price 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.



No. E14.

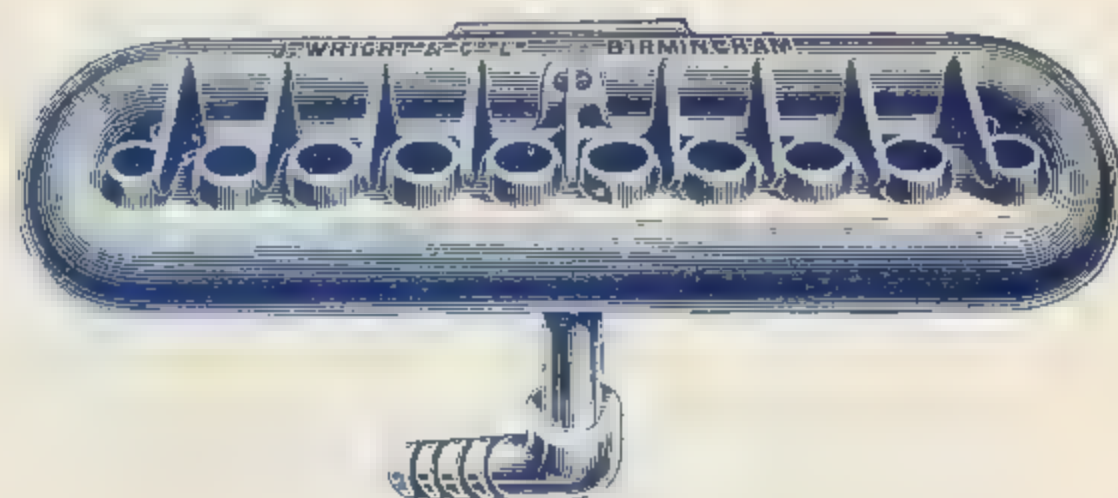
This Kettle is made so as to stand on the trivets of our Gas Fires, thus presenting a large surface to the heat of the gas fire.

PRICES.

	2 pints.	4 pints.
Common quality, Tin ...	1/4	2/- each.
Best quality, Tin ...	2/-	2/10 „
Best quality, Copper ...	4/6	6/8 „

WRIGHT'S PATENT GAS FIRE BURNERS,

TO ORDINARY GRATES.



No. B718, in four sizes.

The above will be found to be a great improvement on the old style of Burners for Gas Fires, and at the same time they are much cheaper.

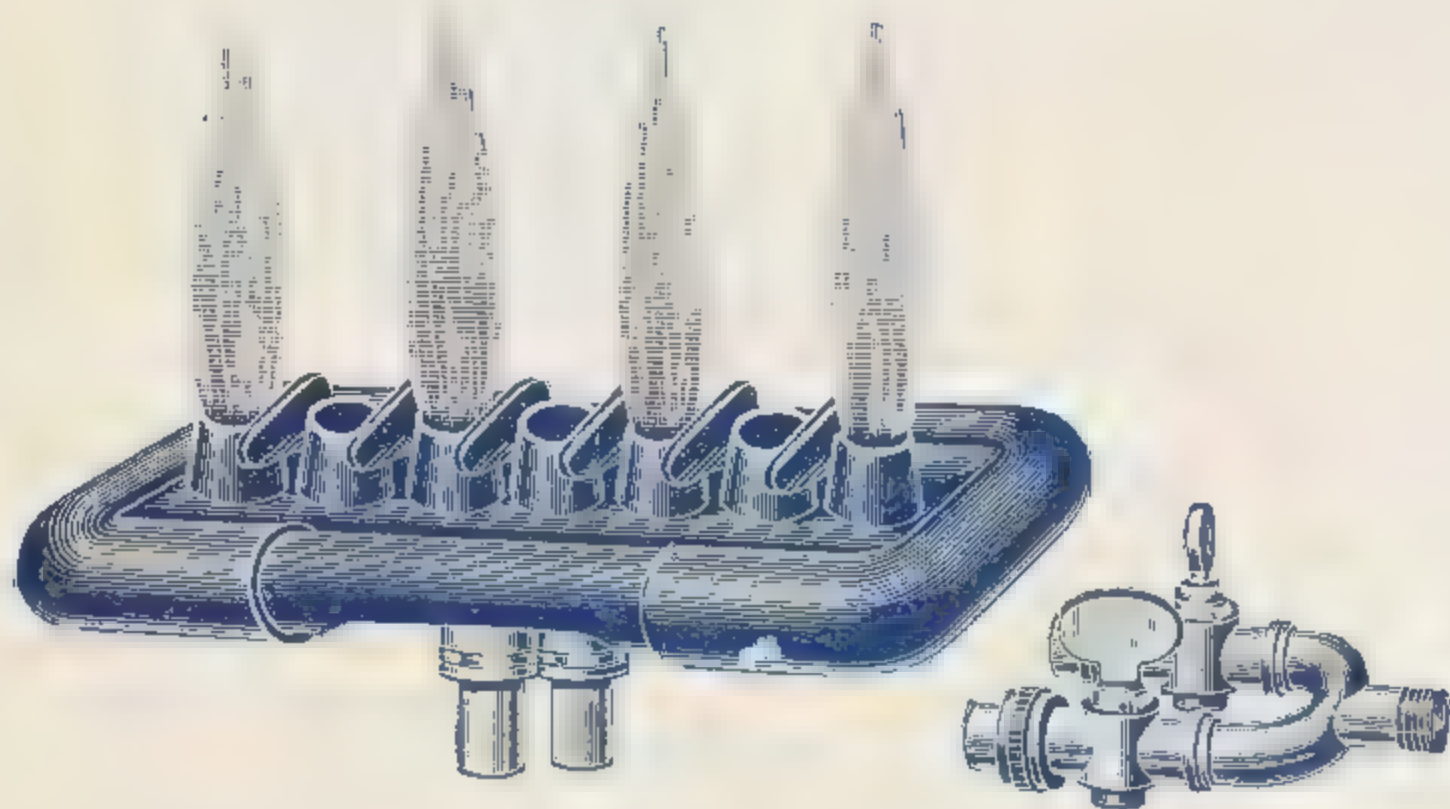
In fixing, the Burner should be kept as near the front of grate as possible. The back of grate should be filled in with solid firebrick to within about $2\frac{1}{2}$ inches of the front. When fitted up with our patent Fuel, a beautiful fire is obtained, but it must always be borne in mind that no Gas Fire is as economical, as regards consumption of gas, as a Gas Fire Stove.

PRICE complete with Fitting as shown on Drawing :—

	8 inch.	10 inch.	12 inch.	14 inch.
No. B717	3/6	4/-	4/6	5/-
No. B718				

PATENT "DUPLEX" BURNER.

No. B715.



This illustration shows one tap only turned on and passing Gas to alternate jets only.

This burner is constructed in two parts, each being controlled by a separate tap. When a full fire is required both taps are turned on and all the jets are thus lighted. Should it be desirable to reduce the fire, one of the taps is turned off, leaving alternate jets only alight, which still keeps a glowing fire with half the consumption of gas. This method is much preferable to turning the whole of the jets low, as the appearance of the fire is not sacrificed nor the efficiency of the burner decreased.

These Burners are made in the following shapes and sizes :—

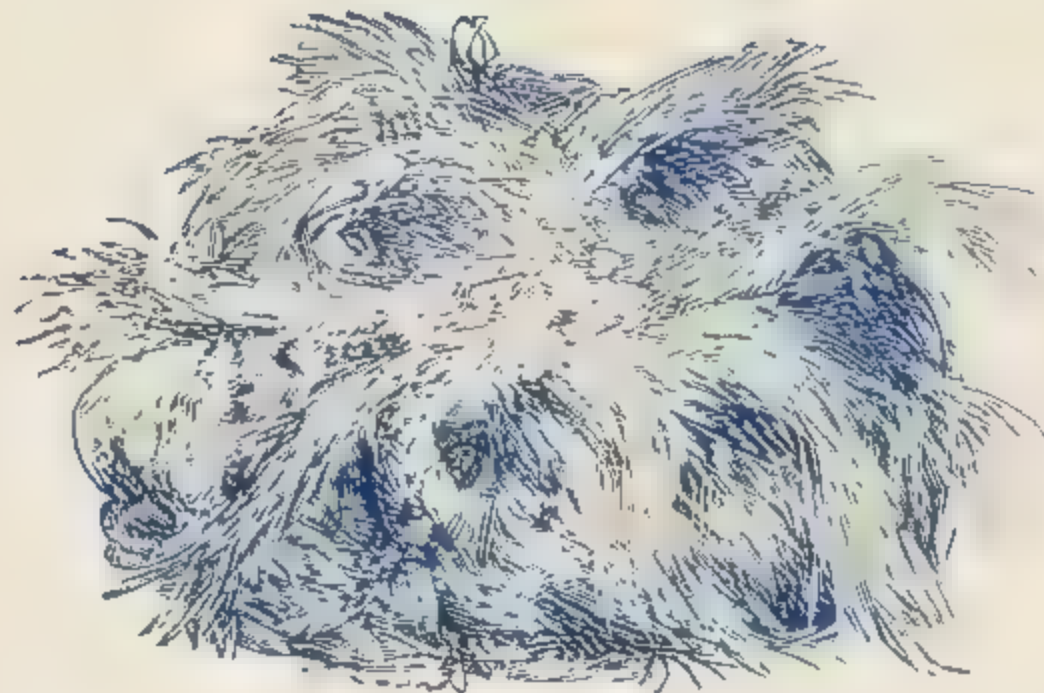
For straight fronted grate.
9½ in. 11½ in. 12½ in. 15½ in. long.

For circular fronted grate.
9½ in. 11 in. 12½ in. 13½ in. long.

PRICE 10/6, or complete with taps 14/-

WRIGHT'S PATENT FUEL FOR GAS STOVES.

PATENT ASBESTOS FUEL.

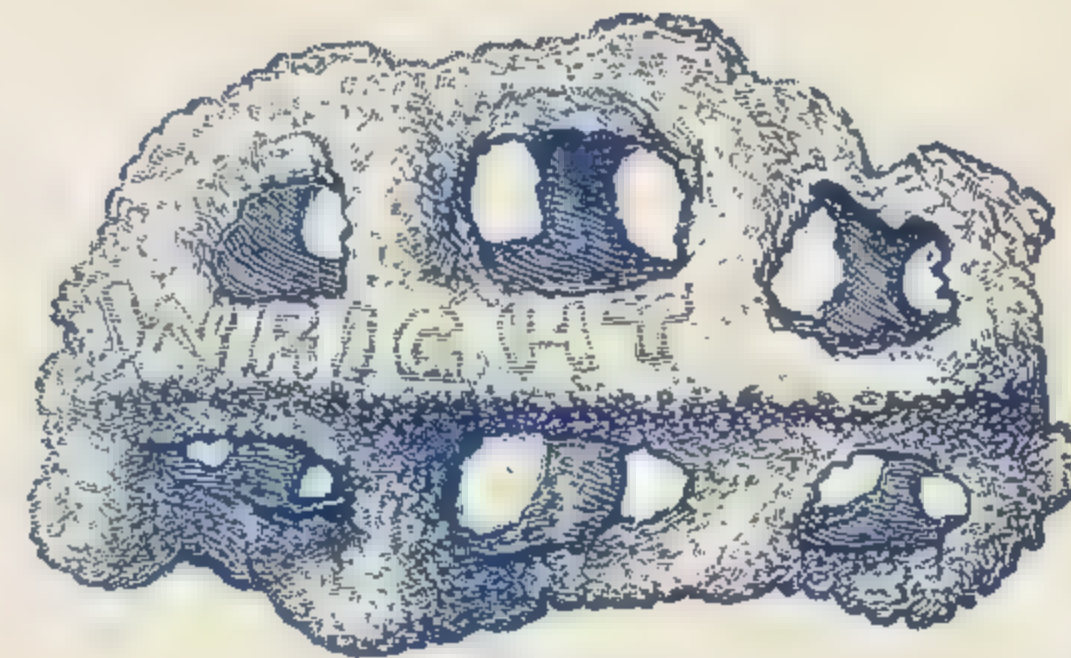


No. B92.

Best Quality ... 6d. per lb.

Or 48/- per Cwt.

PATENT "CONE" FUEL.



No. B94.

Per dozen pieces ... 6d.

Or 40/- per Thousand.

SPECIAL QUOTATIONS FOR LARGE QUANTITIES

WRIGHT'S PATENT
MULTITUBULAR GAS BOILER
For Hot-Water Apparatus.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops,
 Harness Rooms, Small Places of Worship, &c., &c.

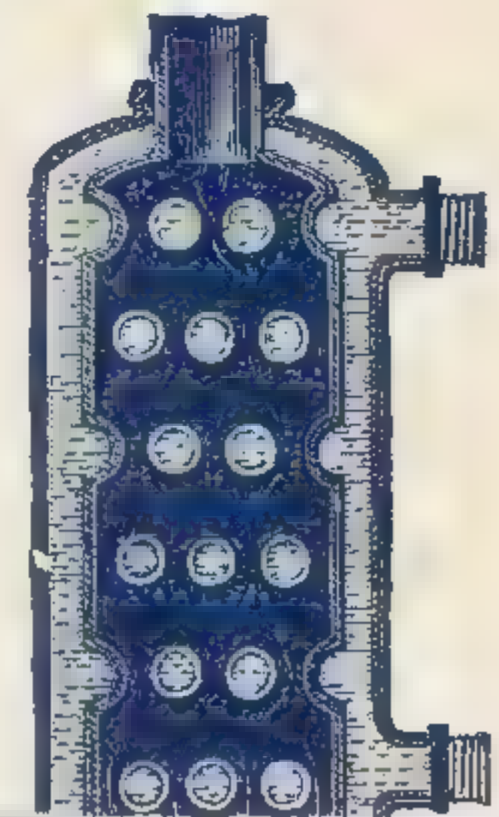
No. B80.

This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casing with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE **54/-.**

No. B81.—TWIN BOILER.

The Twin Boiler is constructed on the same plan

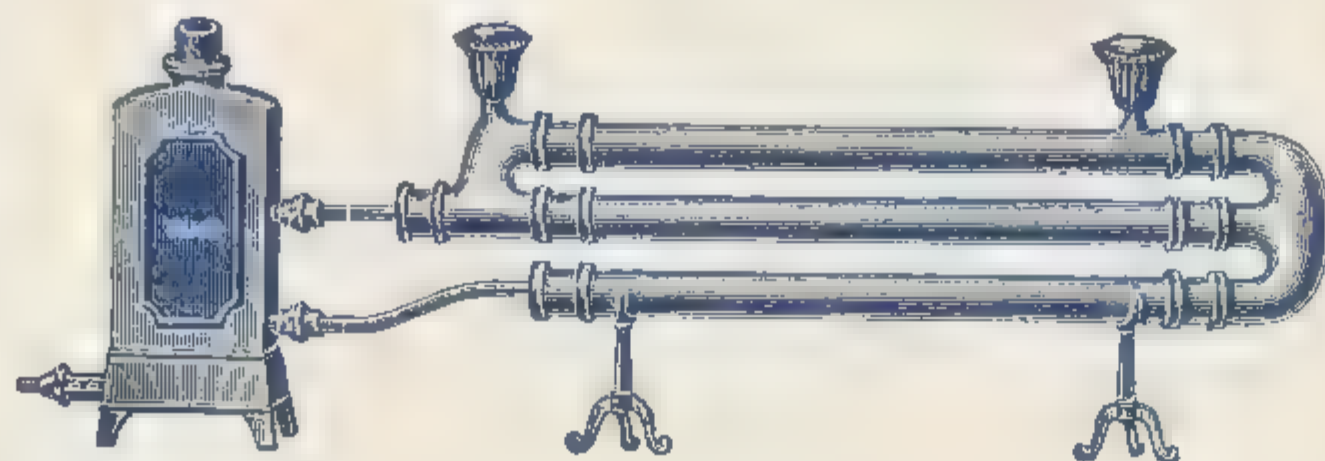


WRIGHT'S HOT-WATER APPARATUS.

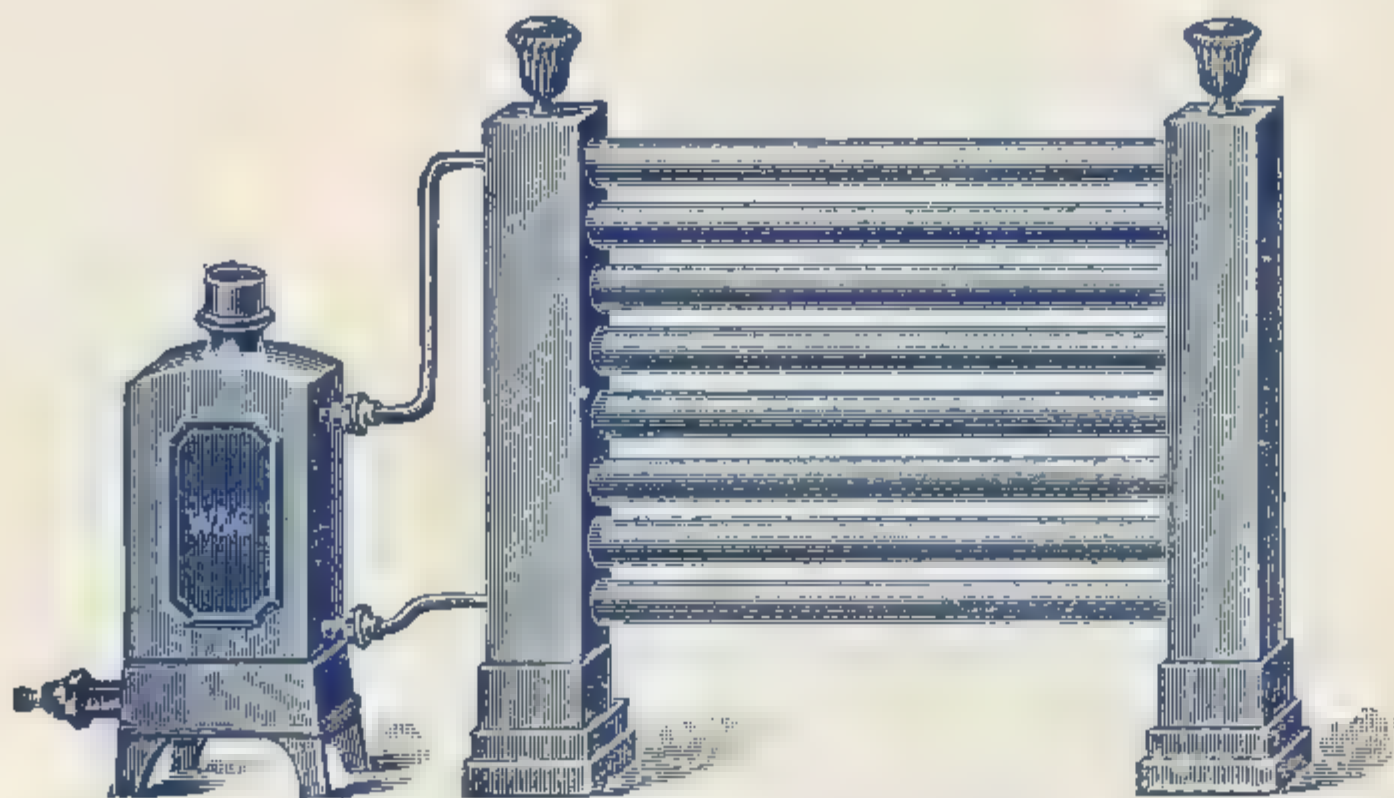
COMPLETE WITH GAS BOILER.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

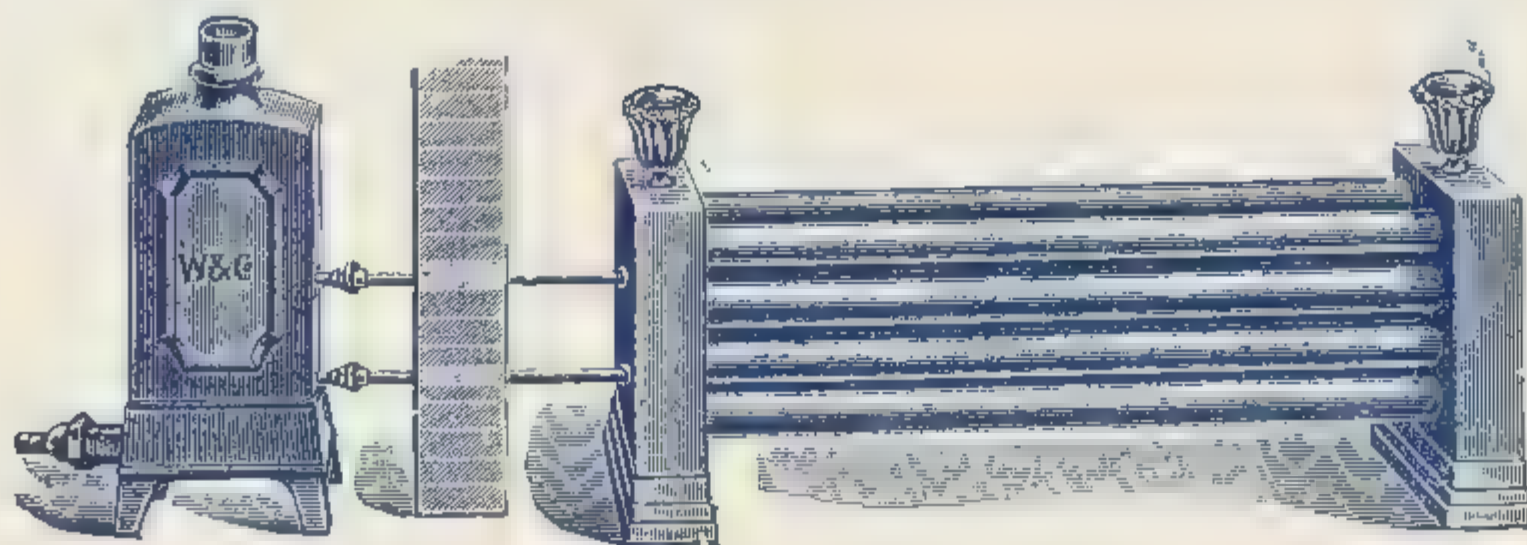
For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops
Harness Rooms, Small Places of Worship, &c., &c.



- No. B74.—Extreme length of Hot-water pipe from socket of branch piece to end of Syphon, 4ft. 6in.
Complete with No. B80 Boiler and Fittings, as shown on drawing ... £5 12 6
- No. B75.—Extreme length of Hot-water pipe, from socket of branch piece to end of Syphon, 7ft. 6in.
Complete with No. B80 Boiler and Fittings, as shown on drawing ... £6 18 6

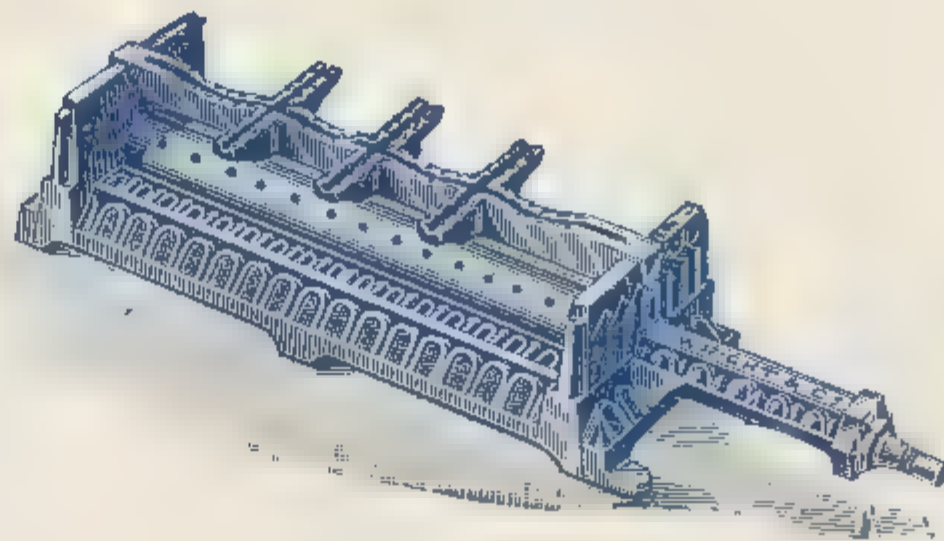


- No. B72.—With a single row of 8 pipes, 3 feet long between the upright boxes; equal to 30 feet of
2-inch pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing ... £7 17 6
- No. B73.—With a single row of 8 pipes, 6 feet long between the upright boxes; equal to 60 feet of
2-inch pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing ... £11 5 0



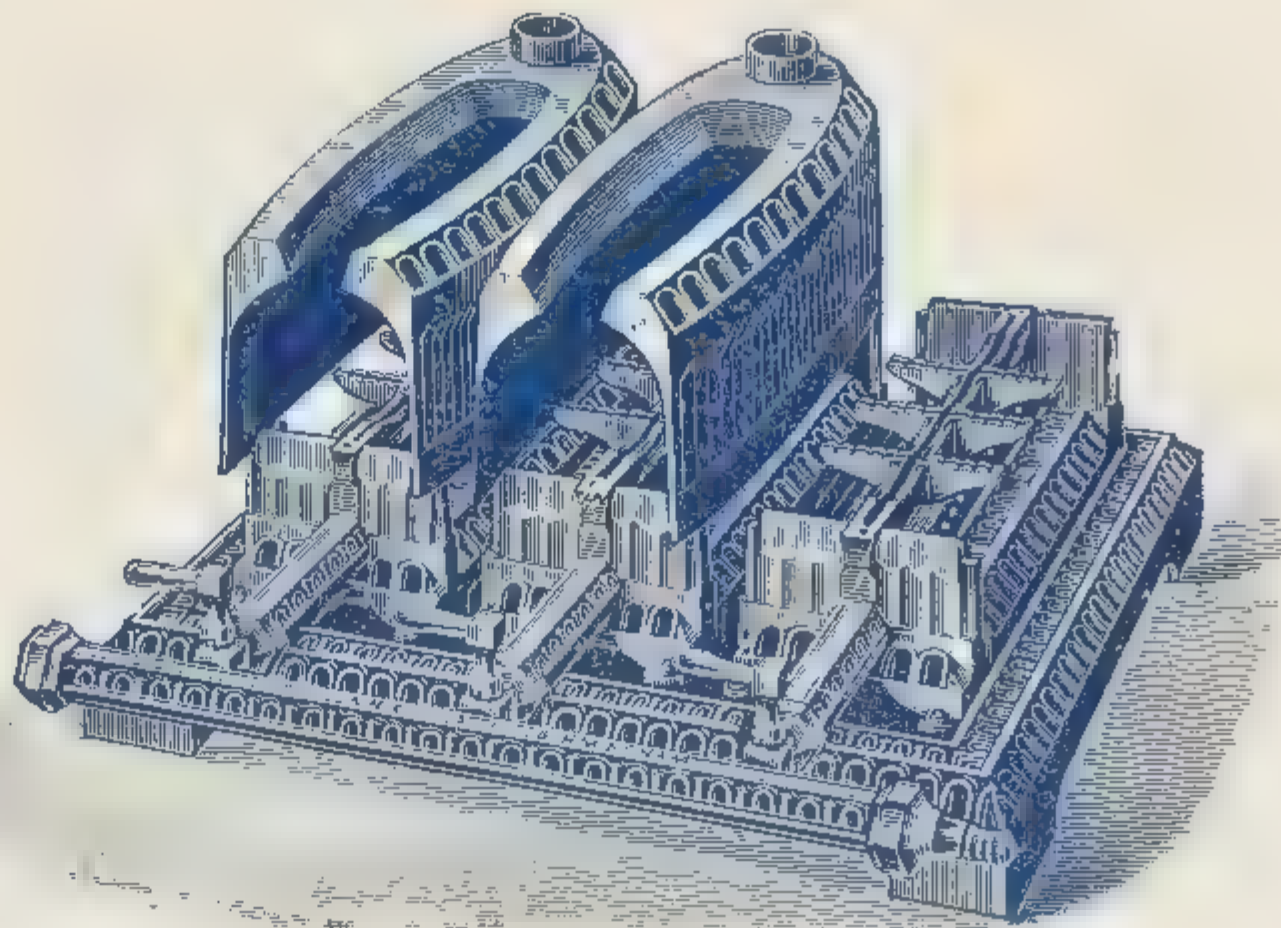
- No. B70.—With a double row of 4 pipes, 3 feet long between upright boxes, equal to 30 feet of
2-inch pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing ... £7 17 6
- No. B71.—With a double row of 4 pipes, 6 feet long between upright boxes, equal to 60 feet of
2-inch pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing ... £11 5 0

WRIGHT'S GAS STOVES FOR HEATING LAUNDRY IRONS.



No. B270.

All sizes larger than one iron (No. B270) are fitted on Cast Iron Stand as shown in annexed woodcut with a separate tap to each burner.



PRICES.

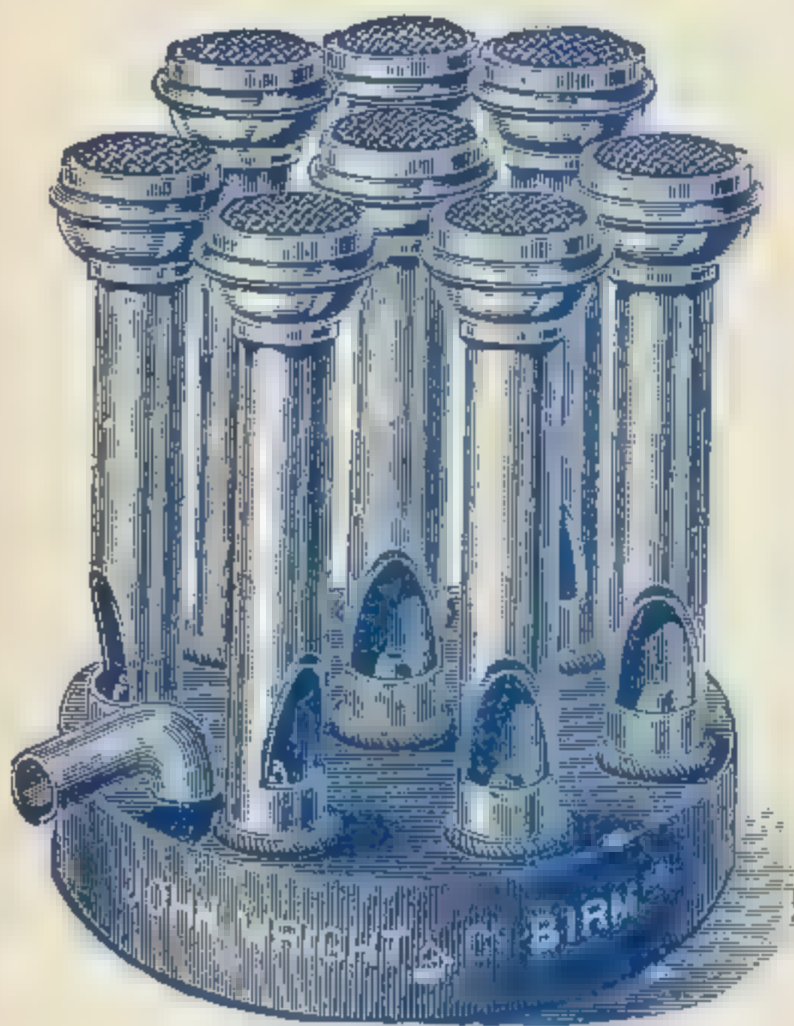
WITHOUT HOOD.

B270	stove	without	hood	for	1	Iron	..	..	...	2/6
B271	"	"	"	"	2	Irons	...	...	...	10/-
B272	"	"	"	"	3	"	...	...	...	15/-
B273	"	"	"	"	4	"	...	...	...	20/-
B274	"	"	"	"	6	"	...	...	...	30/-

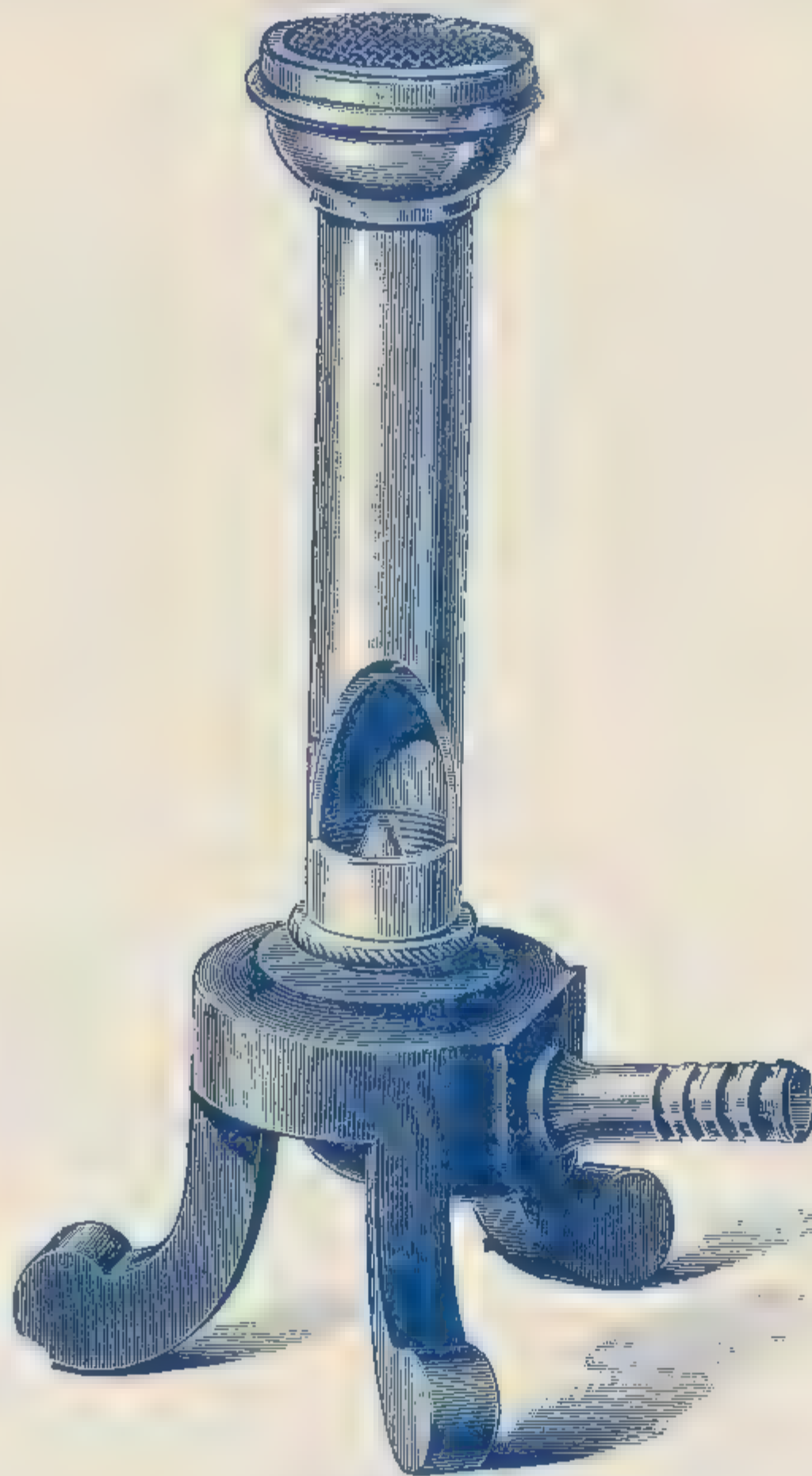
WITH HOODS.

B270	stoves	with	hoods	for	1	Iron	...	...	...	5/-
B271	"	"	"	"	2	Irons	...	...	...	15/-
B272	"	"	"	"	3	"	...	...	...	22/6
B273	"	"	"	"	4	"	...	...	...	30/-
B274	"	"	"	"	6	"	...	...	...	45/-

WRIGHT'S PATENT BUNSEN GAS BURNERS (BRASS.)



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.
No. B2413.



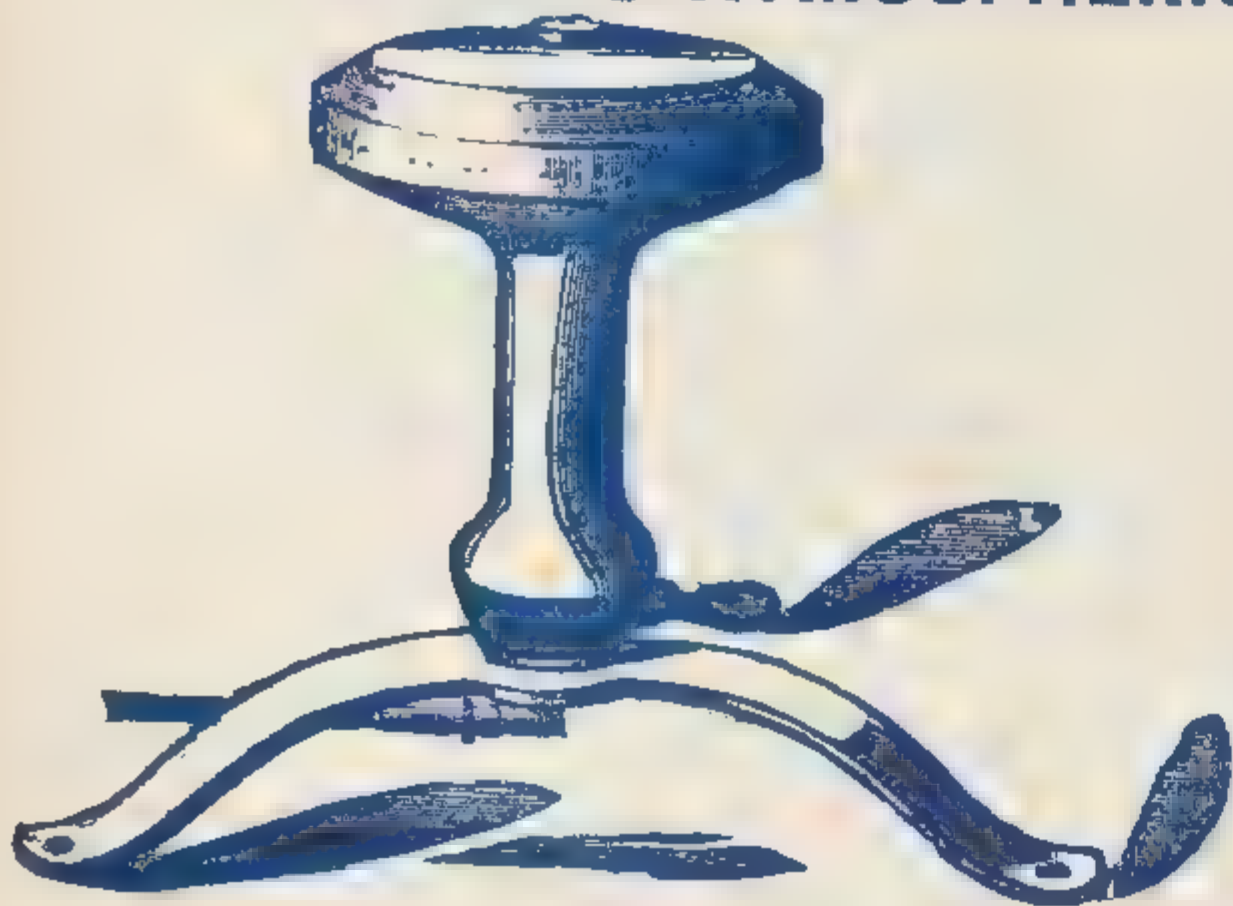
No. B2412, fitted on Iron Stand,
Price 3/6 each.



No. B2412.
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being $1\frac{1}{2}$ inch diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).

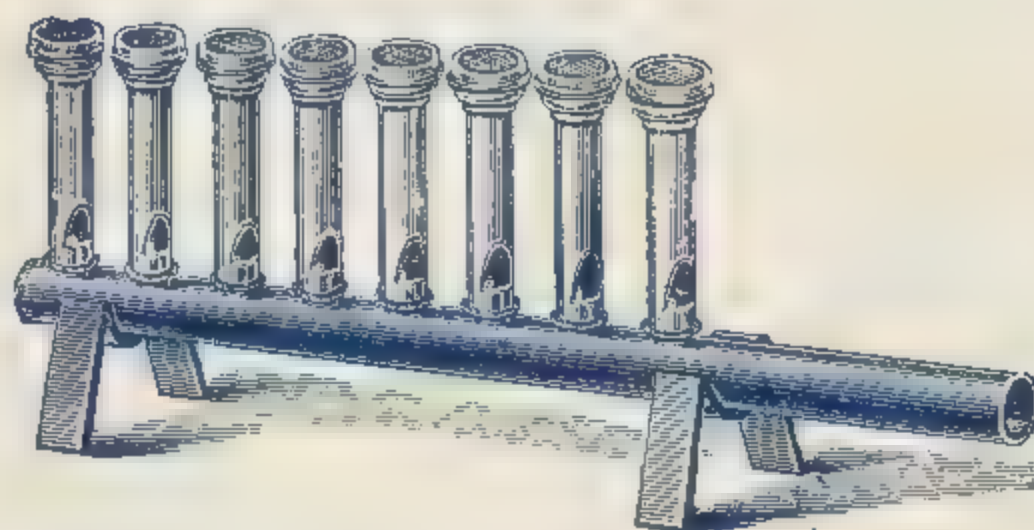


No. B2160.

No.	High.	Diameter.	Price. Burner only.	Price. With Brass Elbow, &c.
B2100	3½	2	1/-	1/6
B2120	5½	3	1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

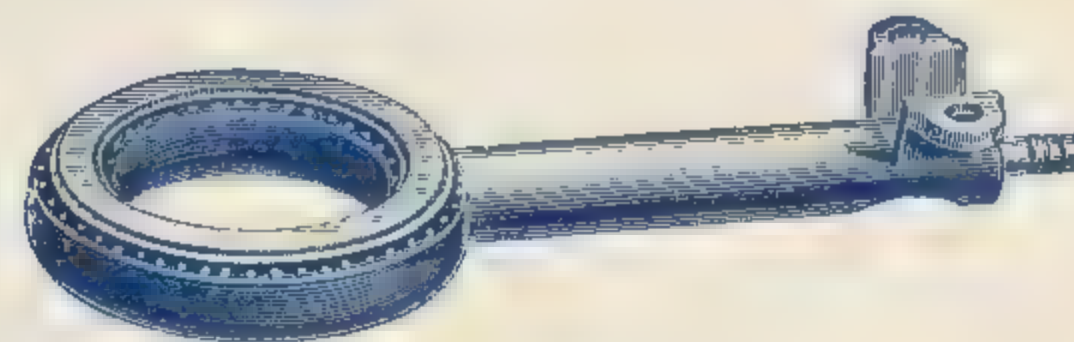
* These prices include stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



No. B2414.

Rows of Burners fitted on tube as sketched, are supplied at the rate of 2/- per Burner.



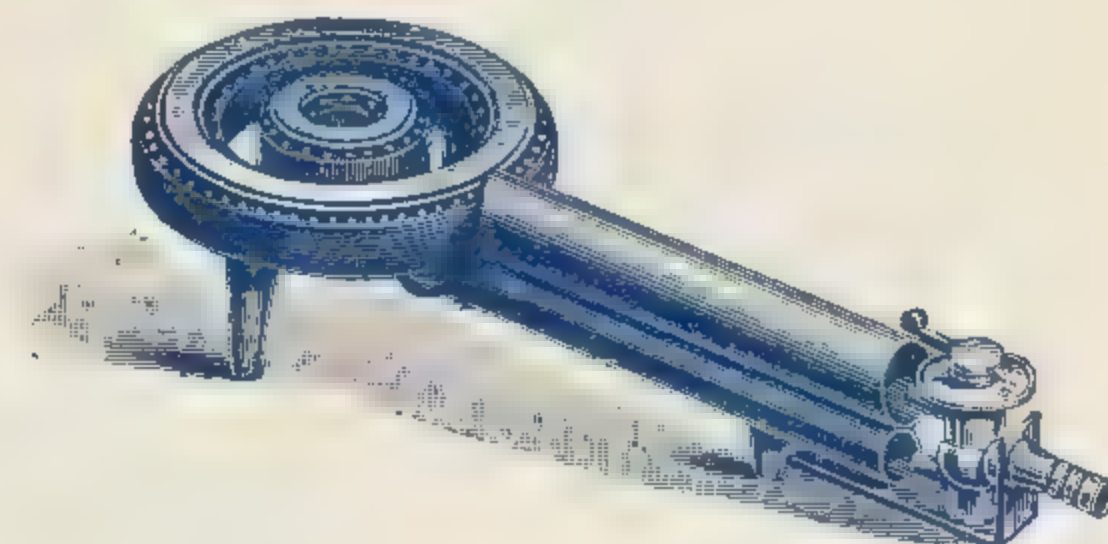
No. B504.

Diameter of Ring		...	...	...	...	...	3 in.	4/-
12	12	...	...	...	...	...	4 in.	4/6
12	12	...	...	...	...	...	5 1/2 in.	5/6



No. B500.

Tube burners may be made either straight or bent to suit any purpose, and of any required length.



No. B505.

Diameter of inner ring ..	...	...	...	...	3 in.	4/-
" outer ring ...	...	...	...	...	7 1/2 in.	7/-
Double Cock for ditto...	...	...	...	...		4/6



No. B501

10 1/2 in. Long in burner barrel	...	...	...	...	3/8 each
11 1/2 in. "	...	...	...	...	3/6 "
13 in. "	...	...	...	...	3/9 "
15 in. "	...	...	...	...	4/- "
18 in. "	...	...	...	...	4/6 "



No. B503.

Length 19 in. Diameter of burner 3 in.
Price 4/-



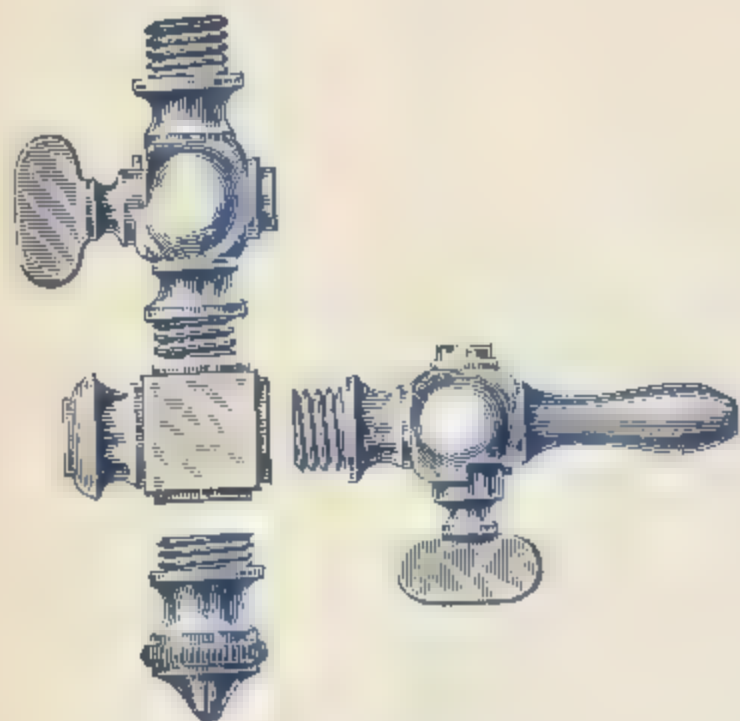
No. B510.

Length 14 1/2 in. Diameter 7 1/2 in.
Price 7/6 each.

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES

INTERCHANGEABLE TUBE CONNECTOR.

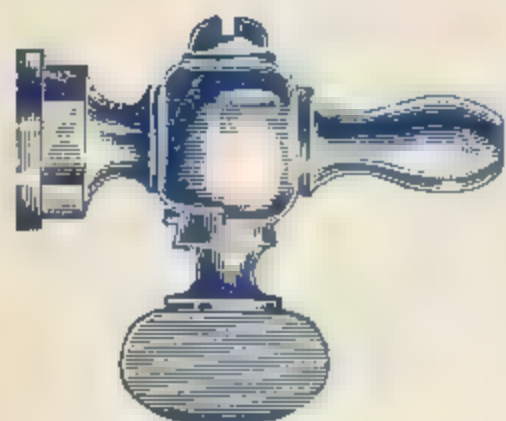
By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost.



No. B351.

Price complete set $\frac{3}{8}$ inch, 2/- each.

" " " " $\frac{1}{2}$ " 2/6 "



No. B357 or B358.

No. B357. Male

Size $\frac{3}{8}$

$\frac{1}{2}$ inch.

9d.

1/6

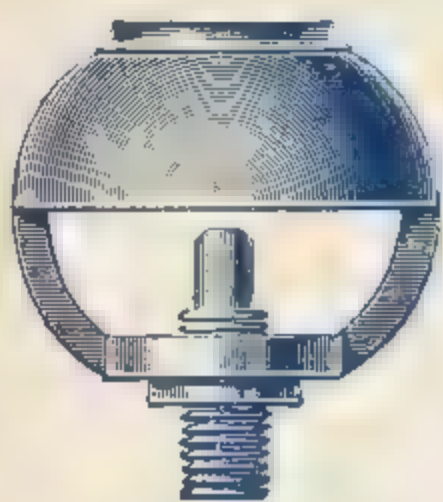
No. B358. Female

9d.

1/6

BRASS AIR BULB FOR GAS FIRES AND OTHER BURNERS.

PRICE COMPLETE AS DRAWN.



No. B363.

Sizes for Iron Tube .

Iron. Brass.
 $\frac{3}{8} \times \frac{3}{8}$

1r n. Brass
 $\frac{1}{2} \times \frac{3}{8}$

Iron. Brass.
 $\frac{3}{4} \times \frac{3}{8}$

Iron. Brass
 $\frac{3}{4} \times \frac{1}{2}$

Iron. Brass.
 $1 \times \frac{1}{2}$ in.

PRICE ..

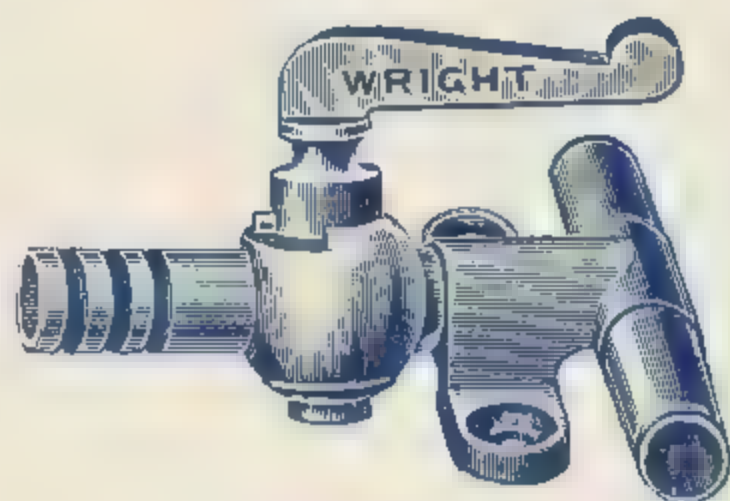
1/-

1/6

2/-

2/-

3/-



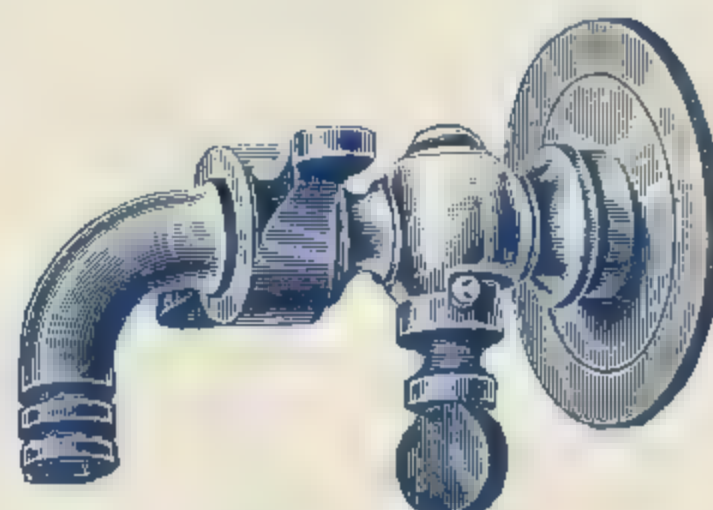
No. B356.

For obtaining a side supply from middle of pipe.

$\frac{3}{8}$
2/-

$\frac{1}{2}$
3/-

inch.



No. B359.

For obtaining supply from wall or floor.

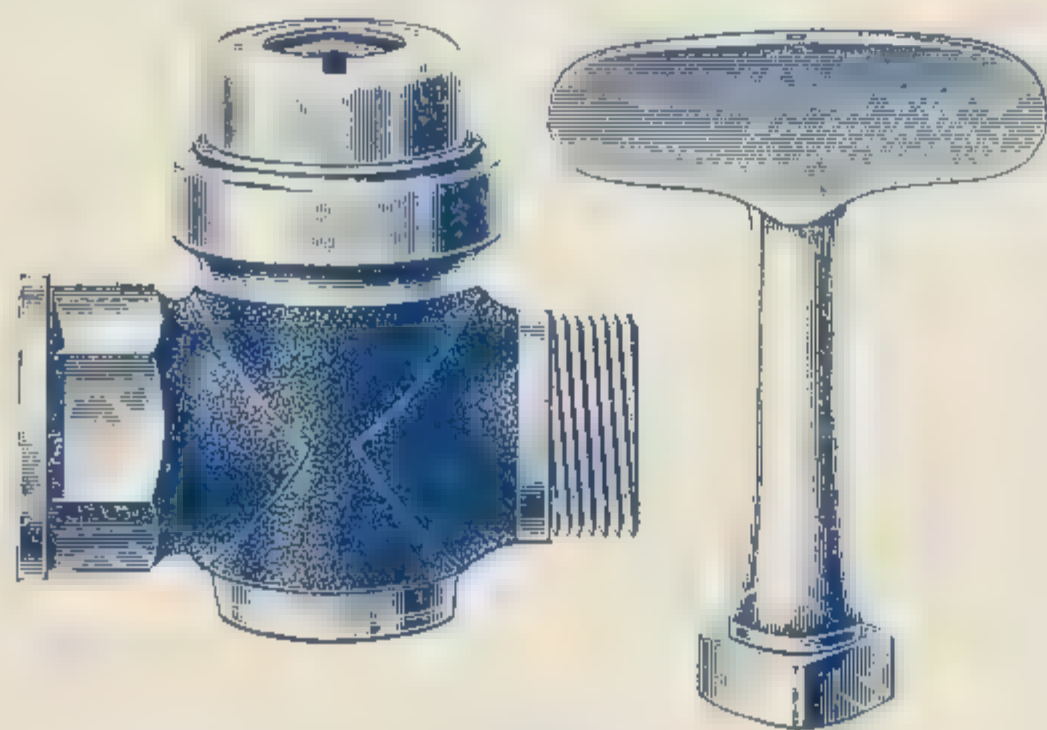
PRICE $\frac{3}{8}$ 2/6

$\frac{1}{2}$ inch.
3/-

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

SPECIAL ECONOMIC MAIN COCK.

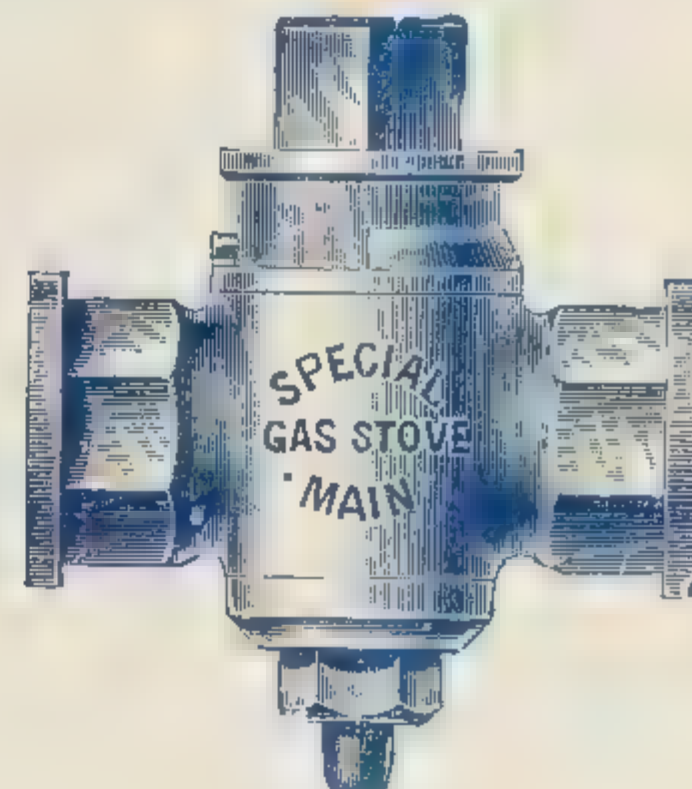


No. B349.

Size	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$ inch.
PRICES	3/6	5/-	7/6	14/-

This tap is now introduced by us to supply a much needed want. It is so arranged that it is only possible to take the key out when the gas is turned off at the main, therefore it is easy to keep a check on the consumption of gas, and avoid the carelessness of servants.

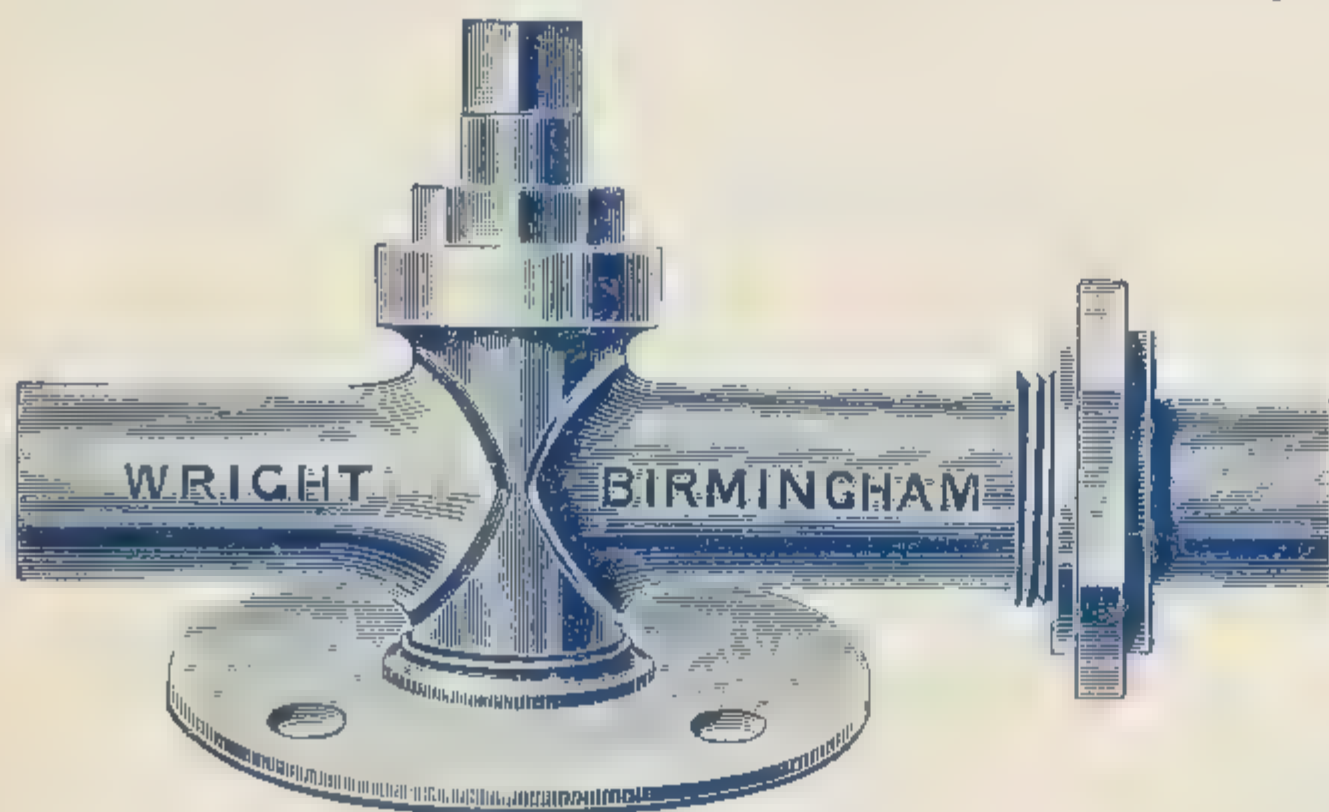
SPECIAL MAIN COCK, for Gas Stoves



No. B350.

Sizes for Iron Tube	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2 inch.
PRICE	...	2/3	3/6	6/-	11/-	15/- 33/6.

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352.

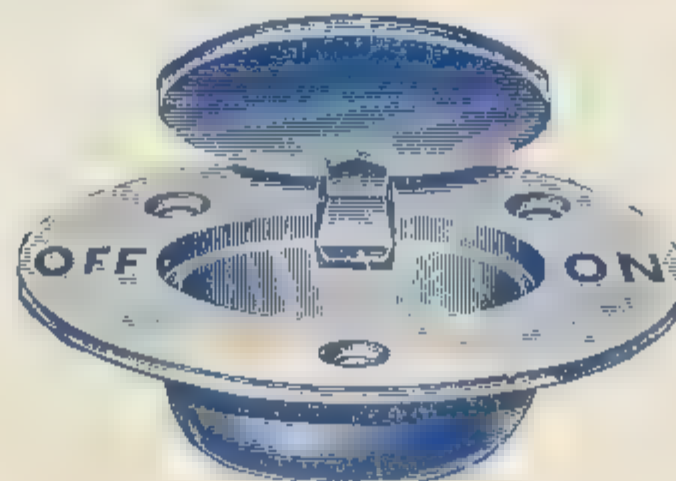


This Tap can be used either under the floor or let into the wall.

PRICE, Complete with Union and Key	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
	...	...	...	3/6	4/6	6/-	7/6	10/-



No. B353.



No. B354.

FLOOR PLATES for above.

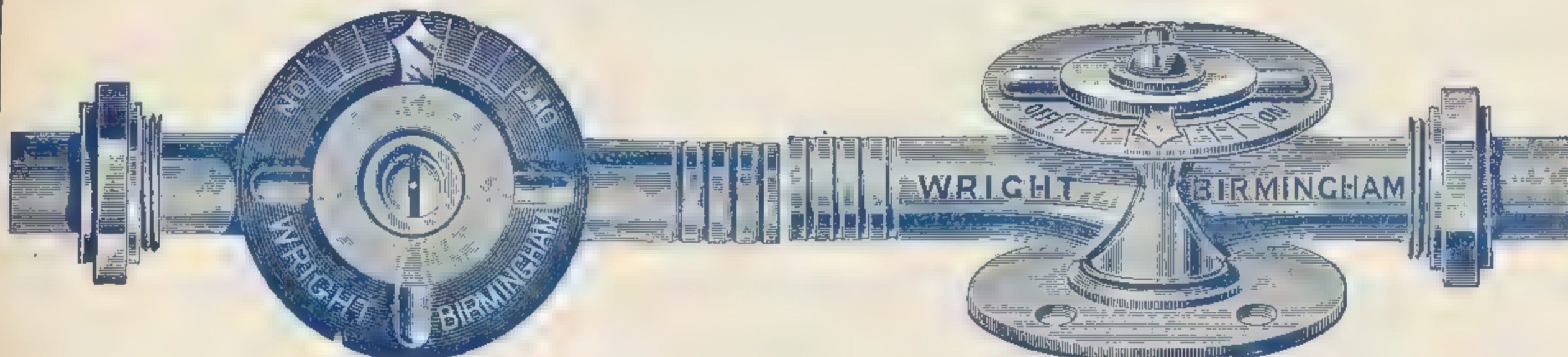
No. B353	...	...	1/-
No. B354, with lid	...	...	3/6

WRIGHT'S SPECIAL BRASS FITTINGS.

FOR USE WITH GAS STOVES

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

DIAL GAS TAP, with Union.



No. B362.

SHOWING TOP VIEW.

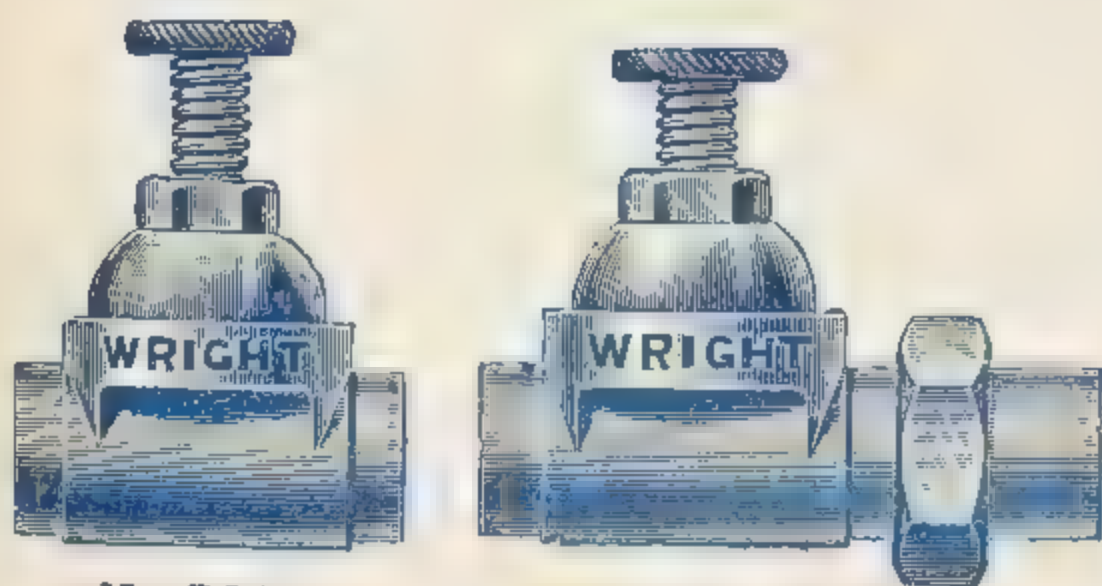
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch.
PRICE	3/6	4/6	7/6	10/-

WALL VALVE COCKS, for Brass Tube.



No. B360.

No. B361.

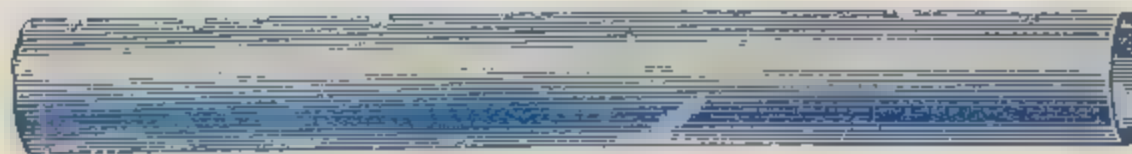
These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering

Sizes for Brass Tube ...	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	..	..	...	2/-	2.2	2/3	4 3
No. B361. with Union	...	..	...	2.3	2 6	3/-	5/3

WRIGHT'S FLUE PIPING AND ELBOWS.

SPECIALLY MADE FOR GAS STOVES.

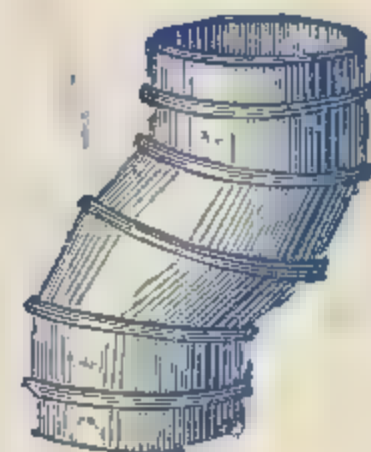
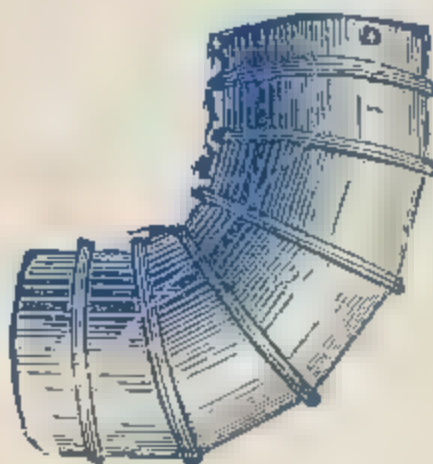
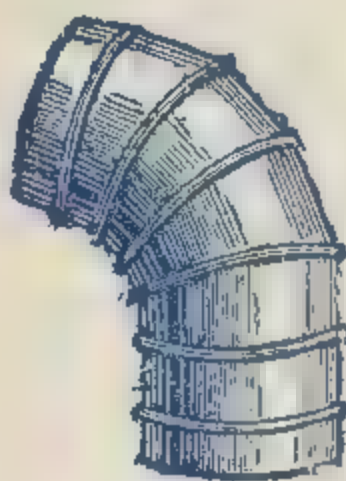
FLUE PIPING.—(REDUCED PRICES).



No. B6000.

In Black Iron.		2	2½	3	3½	4	4½	5	5½	6-inch.
In lengths of two feet ... per foot		4½d.	5½d.	5½d.	6d.	7d.	8d.	9d.	10d.	1s.
In Enamelled Steel.										
In lengths of two feet ... per foot		1s. 3d.	1s. 6d.	1s. 9d.	2s. 6d.					
In Galvanized Iron, 50% more than Black Iron.										

PATENT ADJUSTABLE ELBOWS.

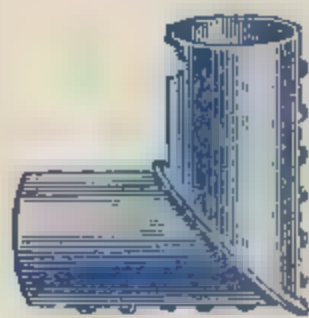


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOWS.



No. B6002.

	2	2½	3	3½	4in.
Enamelled Steel ...	1/3	1/6	1/9	2/6	each.
Black Iron ...	1/-	1/3	1/6	1/9	2/- "
Galvanized Iron, 50 % more than Black Iron.					



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NATIONAL COMPANY { LONDON - No 5611 BANK EXCHANGE

TELEGRAPHIC ADDRESSES: { EUREKA, BIRMINGHAM.
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CATALOGUE OF

Gas Cooking and .
Heating Apparatus

—ETC., ETC.—



JOHN WRIGHT & Co. L^{TD}

... Gas Engineers, ...

ESSEX WORKS, ASTON, BIRMINGHAM.

Show Rooms: LONDON 21, QUEEN VICTORIA STREET.



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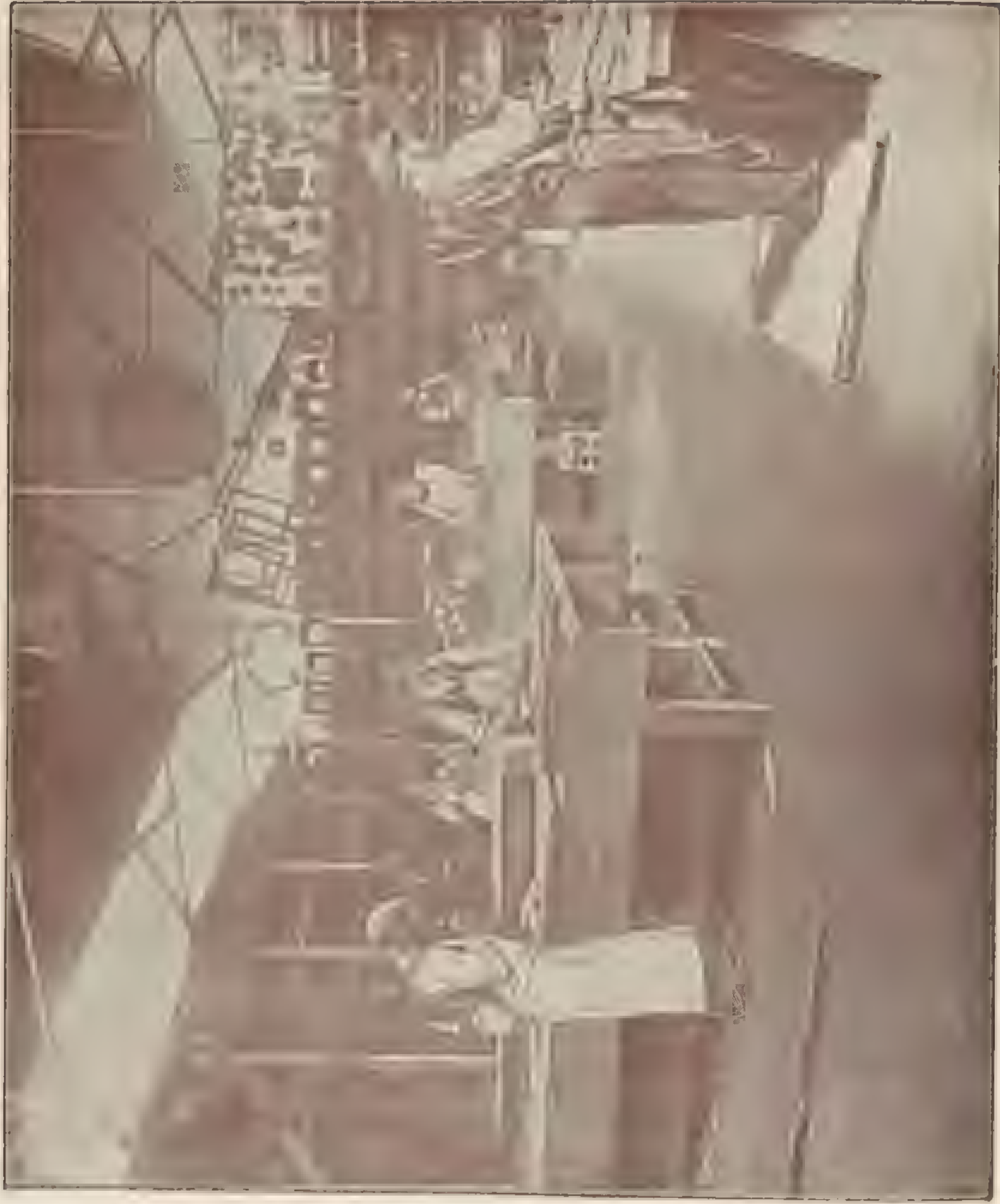
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DINNER HOUR-LEAVING WORK.

From Photograph.

JOHN WRIGHT & CO.'S WORKS.





INTERIOR OF ONE OF THE FOUNDRIES

JOHN WRIGHT & CO.'S WORKS.



CARNDING AND POLISHING SHOP.

JOHN WRIGHT & CO.'S WORKS.



ONE OF THE FITTING SHOPS.

From Photograph.

JOHN WRIGHT & CO.'S WORKS.



TINMAN'S SHOP

From Photograph.

JOHN WRIGHT & CO.'S WORKS.



FACTORY

JOHN WRIGHT & CO.

JOHN WRIGHT & CO.'S WORKS.



WAREHOUSE.

From Photograph.

ECONOMY & OTHER ADVANTAGES OF COOKING BY GAS.

COAL gas has long been familiar to all as an illuminant of our dwellings, but its value as a cooking and heating agent has not been so fully realised. Its superiority over coal in respect of cooking and heating, is as great as over oil or candles for artificial lighting. For culinary purposes it has been asserted by many eminent authorities, including the late M. Soyer and the late Dr. H. Letheby, M.A., to be the best of fuels, but the absence of properly constructed and efficient apparatus for the application of gas has retarded to a considerable extent its more general use. Another great drawback also was the heavy outlay incurred in the purchase of stoves. Consumers would naturally hesitate to expend, say £5 or more, on the purchase of a family gas kitchener, without the certainty beforehand that it would work in a satisfactory manner, and that they would like to continue the use of it. These objections, however, no longer exist where Gas Companies and Corporations offer the public the most approved and efficient stoves on hire at a moderate rental. A good substantial gas kitchener, capable of doing the cooking for a family of ten or twelve persons, or to be used in addition to a kitchen range in a larger establishment, may now be hired from most Gas Companies at a rent of 2s. 6d. per quarter. Such a stove, fitted with three rings of burners on the top, will cook in every variety of way. On the top, boiling, stewing, or frying can be done, while within the oven roasting of joints, and baking of puddings, cakes and pastry, and other things can be managed to perfection. By a little contrivance placed over the rings of gas on the top, they also serve admirably for ironing. Smaller stoves, but equally efficient in proportion to their size can be obtained at a cheaper rate. These stoves will wear for many years without needing repair, and are very easily cleaned. Those coated with enamel are specially recommended as being always beautifully clean and practically indestructible.

ADVANTAGES OF THE GAS RANGE.

First, with regard to the Fuel used, viz., Gas.—Its convenience can scarcely be over-estimated. It occupies no space, requires no labour in carrying or filling scuttles, &c., it is brought silently to our doors without entailing any labour, dust or dirt, and is easily conveyed to any or every part of the house, however remote. It is always ready at hand to be called into full service at a moment's notice, will burn for any length of time without attention and can be extinguished in an instant.

Secondly, its Cleanliness.—Compared with coal or other forms of solid fuel, it is evident that gas is much more cleanly in use. In burning it leaves no debris in the form of cinders, ashes, or dust; there are no sooty flues or saucepans, or smoky chimneys consequent on its use, and the chances of blackened hands or soiled dresses are thereby reduced to a minimum.

Thirdly, Time and Readiness.—By simply turning a tap and applying a match the fire is at once in full force and ready for whatever is required of it. No time has to be expended in laying or lighting a fire, in building it up specially for cooking, or in attention to flues. Even for baking or roasting the gas may be lighted and the operation commenced almost immediately. At any hour, too, of the day or night, in the nursery or sick-room, should hot water be required, it may be obtained in a very few minutes. Infants' or invalids' food may also be prepared in an incredibly short space of time, thus proving a great convenience at unreasonable hours.

Fourthly, Uniformity of Heat.—The heat throughout the oven is uniform. This, as every housewife or cook knows, is greatly to be desired. The result is that the joints of meat, puddings or pastry are evenly cooked, never being scorched on one side while perhaps the other may be underdone. Pastry is thus browned to perfection without need of turning or other attention.

Fifthly, Perfect Control.—This point is also a great recommendation. The heat can be regulated at will to the greatest nicety, so that fast boiling or the gentlest simmering can be secured by the adjustment of a tap, while any degree of temperature can be maintained as long as desired. Hence, in the delicate preparation of jellies, preserves, or compotes nothing can be more suitable or convenient. In this respect the gas has decidedly the advantage of the coal range, which apparatus is frequently clumsy and unmanageable, and very uncertain in its action.

ECONOMY.

The question of economy is one of the greatest importance in connection with the use of gas ranges, and one that needs careful consideration. Time, labour, and attendance are all equivalent to money, and from what has already been pointed out, it is apparent that there is a considerable saving in each of these respects. How much this amounts to is perhaps somewhat difficult to estimate with exactness, but from some reliable statistics which will be given hereafter, it will be seen to be something considerable. The economy in attendance on the cooking also must not be overlooked. For instance, joints suspended for roasting require no turning or readjusting and little or no basting; also whatever is baked need not be touched until it is done.

Economy in Fuel.—By the careful use of gas there is no doubt that a great saving in the cost of fuel is effected. It is only where wastefulness prevails that complaints have been made of the expense of gas stoves. In order to obviate this, consumers should exercise a strict supervision until habits of carefulness have been established. The gas should not be turned on until required, and turned off directly it is done with, otherwise economy may be superseded by extravagance. Some of our greatest authorities, after making careful experiments, have proved that our best gas ranges can fulfil all the necessary requirements for a family at less than half the cost of a coal range. It is estimated that the whole of the cooking for an average middle-class family can be done at an expense in gas not exceeding 4d. a day, and where joints are roasted only on alternate days, for 3d. per day; whereas to do the same amount of work in a coal range, including keeping in the fire during the intervals, would entail the consumption of about 1 cwt. of coals, costing, at 15s. per ton, about 9d. Taking this figure, viz., 9d. per day, it will be seen that the cost of fuel for a serviceable coal range is twice that of a gas range. The coal range is at a disadvantage in always being more or less on duty, whether required or not, and frequently from its not being under absolute and perfect control, as gas is, a full fire has to be kept up to do a very trifling amount of cooking. The gas range, on the other hand, needs only to be lighted the moment it is required, and turned off *the instant the work is done*.

Economy in Food.—Another very important element is the question of economy in the food cooked by gas, that is, the respective yield of meat cooked in gas and coal ranges. Dr. Stevenson Macadam, of Edinburgh University, has given numerous detailed statements based upon practical experiments, showing that meat cooked in a coal range yields 60 per cent. of raw material, while in a gas range the yield is about 75 per cent. For example: a joint weighing 10 lbs. when cooked by a coal range yields 6 lbs. when done, but when cooked by a gas range yields 7½ lbs., thus showing a difference of 1½ lbs. in favour of the gas range. Though the difference may be due partly to the retention of a larger amount of watery vapour in the meat, yet at the same time the juices of the meat are more thoroughly kept in. Consequently, the gas-cooked meat cuts out better and goes farther to the extent of about 25 per cent. than the coal-cooked meat. Taking this economy of meat alone into account, the saving thereby effected would be ample to cover the cost of fuel, the proportionate cost of range and even part of the attendance thereon.

INDEPENDENCE IN REGARD TO SERVANTS.

Another consideration likely to be appreciated in the use of these stoves is the independence mistresses and heads of houses hold with regard to the services of their domestics. By their adoption, ladies and their daughters are enabled, in the absence of servants, to undertake their own cooking with the greatest ease. This would be difficult and often impossible to accomplish without the aid and facilities which the gas stove offers.

CONVENIENCE IN SUMMER.

In summer when little or no fire is required except for cooking, gas stoves are particularly appreciated by those who have had experience of their general convenience. A large fire in the summer time is undesirable for many reasons, even in the kitchen. It not only overheats the place, but entails a large amount of exhaustive work. Instead of having to light or relight the fire to prepare for different meals, or even for the sake of a little hot water, this can be obtained by the striking of a match, and when cooking is finished the gas and the heat can be shut off almost instantaneously, leaving the room comparatively cool and pleasant.

PREJUDICES AND ALLEGED DISADVANTAGES.

Persons have been prejudiced against the use of gas for roasting and baking, having an idea that the food so cooked either tastes of gas or is tainted or deteriorated in some way, and that consequently it is prejudicial to the health of those who eat it. This reminds one of the old idea that fish must be watery food because they live in

the water. Now nothing is farther from the truth. Gas would certainly not be used for cooking in our hospitals, if such were the case, whereas the fact that all the food in the London and other hospitals, not only for patients but also for the medical staff and attendants, is cooked by gas. This fact and the circumstances that this mode of cooking has been repeatedly recommended by the leading medical journal, *The Lancet*, are surely sufficient evidence to prove that such a supposition is altogether without foundation—an absolute mistake.

No one thinks for a moment that a chop or steak is spoilt from being exposed to the fumes of a coal fire: why then should gas, which is purified fuel derived from coal, impart an unpleasant flavour or render meats unwholesome? For the sake of experiment, meats have been roasted and grilled by gas and coal fires and afterwards submitted to the taste of prejudiced and most fastidious persons, and they have been quite at a loss to say by which process they were cooked.

ODOUR OF COOKING AND SMELL OF GAS.

Complaints have been made that in cooking by gas the odour of the cookery is diffused through the house; but with properly constructed stoves this need not occur. The oven is provided with a ventilating tube, leading to the chimney, which completely carries off the fumes of roasting or baking as well as the products of combustion from the gas. It is preferable, however, to fix a gas stove within or in front of an open fire place, or to surmount it with a hood and ventilating pipe leading to the chimney, so that the odours arising from frying, stewing, &c., which are performed on the top of the stove, are prevented from escaping into the room. Even without a hood, if care be exercised to prevent overheating and burning of the utensils, the inconvenience will be practically overcome. This is a fault, however, to which indifferent and inexperienced cooks are very liable, even when using an open fire, thus causing much unpleasantness and waste.

In lighting the atmospheric burners, *i.e.*, those which burn a blue flame, the gas should first be turned full on, and then regulated to the heat required, otherwise the gas is liable to "light back," *i.e.*, to light within the tube without mixing with the air, giving rise to imperfect combustion of the gas and causing the burners to smoke and smell. In this case the only remedy is to turn the gas off and re-light it.

GENERAL INFORMATION AND STATISTICS REGARDING THE UTILITY OF GAS STOVES.

Recognising the merits of the best gas ranges, their use has been generally adopted in hospitals and other public institutions, in hotels, clubs, colleges, large business establishments, &c. In National Schools of Cookery, and all the Branch Schools where cooking is taught, including the various School Boards, &c., gas stoves are used exclusively, and are invariably recommended by the teachers who demonstrate in all parts of the kingdom.

The opinions of our greatest authorities have been practically confirmed by the results obtained in these Institutions.

At the London Hospital the daily cooking for 800 inmates is performed at a cost of 7s. for gas, while only three persons are employed to do the cooking and kitchen work. The stoves there, after constant use for eight years, have only needed repairing once. From a register carefully kept during the whole of this time the authorities are enabled to certify that the amount of waste has been considerably lessened by this system. They estimate that the saving of over £500 in meat alone has been effected, without taking into consideration the amount saved in fuel, labour and time; while the *annual* saving of meat and fuel combined is no less than £400.

At Mr. Whiteley's business establishment in Westbourne Grove, London, where provision has to be made for 1,200 people, from 600 lbs. to 700 lbs. of meat are roasted daily for 5s. 3d., and 200 gallons of water boiled for tea at a cost of 10d., the annual saving amounting to £800.

The following may be taken as the average consumption and cost of gas for the daily meals of a family of eight persons:—

BREAKFAST.—Consisting of tea or coffee, ham and eggs, or chops,			
also toast, including hot water for washing up...	..	20	Feet
DINNER.—6 lbs. joint, pie, and milk pudding...			
Soup, fish, and vegetables	...	35	"
Hot water for washing up	...	22	"
TEA.—Hot water...			
	...	15	"
	...	10	"

Total 100 Feet.

This, at the rate of 2s. 6d. per 1,000 feet, would cost 3d. per day, or when a joint is cooked only on alternate days the cost for each day would be something less.

Sufficient has been stated to justify the assertion that the conveniences of a gas stove are such that no household should be without one.

EXTRACTS FROM

TESTIMONIALS

OF

WRIGHT'S "EUREKA" GAS COOKER,

GIVEN BY

SCHOOLS OF COOKERY, GAS ENGINEERS, DOCTORS, &c., &c.,

MISS CAMERON, Liverpool, Diplômée of Edinburgh School of Cookery : "Your Stoves are the best."

A. LUCAS, First Class Diplômée, Teacher of cookery, Birmingham : "The best I have seen "

"Aid to Good Cooking," by MRS. M. G. PAGE, First Class Diplômée of South Kensington : "Superior to all other Gas Stoves."

MRS. PHILLIPS, Cookery Lecturer, Higher Broughton, Manchester : "The 'Eureka' is the best cooking Stove I have used."

M. A. EVERARD, Cockermouth School of Cookery : "In every way most satisfactory."

MARGARET PAGE, First-class Diplômée, South Kensington : "Far superior to any Gas Stoves I have ever used."

MRS. M. TURNBULL, Teacher of Cookery, Salthurn-by-the-Sea : "Never had one to equal the 'Eureka'."

M. A. COCKS, Teacher of Cookery, Walthamstow : "No words of mine could commend your stove so highly as the results of my cooking with it."

MARY BLACK, West End Training School of Cookery, Glasgow : "I can very highly recommend your Stoves as in every way fitted for family use "

M. W. BURDEN, First-class Diplômée from West End Training School of Cookery : "Congratulate you on its unrivalled merits. It is the best cooker I know of

MARIAN SMITHARD, First-class Diplômée National Training School of Cookery, South Kensington : "I consider them faultless. I can thoroughly depend upon the working of them."

G. E. INCLEDON, Secretary National Training School of Cookery, South Kensington : " Gave the greatest satisfaction."

C. S. WILSON, National Training School of Cookery, South Kensington, Dublin Lectures : "The Stove has done well."

A. COURTENY, Staff Teacher, South Kensington : "I am delighted with your Stoves."

FRANK MEAD, Sutton, Surrey : "Very pleased indeed with your Stove. "

ISABEL THWAITES, Principal of the International School of Cookery, Liverpool : "It would be impossible to over-rate its many excellent points. The longer I use it the better I like it."

GEORGE B. DAVIS, Clerk to the School Board, Birmingham : "They are the best and easiest to work our Teacher has ever used."

THOMAS G. PRATT, Clerk to the Aston School Board : "Gives the greatest possible satisfaction."

THE "EUREKA" GAS COOKER.

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| A. M. GARDNER, Walthamstow : | "Always found them very useful and satisfactory." |
| C. M. SHARP, Teacher of Cookery, Manningham : | "Glad to recommend it to my pupils and friends." |
| EMILY BRIGGS, Bath Row, Birmingham : | "Glad to testify to the value of your Gas Stoves." |
| MATILDA LEES DODS, First-class Diplômée, South Kensington, Lothian Bank, Dalkeith : | "Most admirable. A great boon to all who have to use them." |
| CATHERINE HAYES, Wincanton Technical College, Trowbridge : | "I am delighted with the 'Eureka' Stoves, and use no others in my school." |
| KATE HODGES, Bruton, County Teacher of Cookery : | "Your Stove works splendidly. The unpleasant odour which I have noticed with many other makers Stoves that I have used is entirely absent in this one. I have much pleasure in testifying that I have never used a better Stove or one that will cook as well." |
| WINCANTON EDUCATION COMMITTEE, Bruton, Somerset, Chairman, H. Hobhouse, M.P. ; Treasurer, F. T. Fowler ; Correspondent, W. A. Knight : | "There is no doubt that the good working of the Stove contributed largely to the success of the lessons." |
| MRS. M. BOTT, Midland School of Cookery, Coventry Road, Birmingham : | "I have used the Eureka for teaching with perfect satisfaction." |
| M. A. COCKS, Teacher of Cookery, Town Hall, Birmingham : | "Used only 50 feet of gas for two lessons." |
| MRS. THWAITES, Principal of the International School of Cookery, Liverpool : | "At Ruabon general satisfaction and wonder were expressed." |
| A. DOUGALL, British Gas Light Company, Hull : | "The Eurekas are giving our customers every satisfaction." |
| MANGUS OHREN, Crystal Palace District Gas Company, Lower Sydenham : | "The Stoves you make I can with confidence recommend" |
| W. WINSTANLEY, Corporation Gas Department, Newcastle, Staffordshire : | "Have given entire satisfaction. Do their work with less gas." |
| HARRISON VEEVERS, Dukinfield, Denton and Haughton Gas Works : | "All I could wish." |
| SAMUEL WHEAR, Gas Works, Camborne : | "Is highly satisfactory." |
| S. H. KIMBELL, Gas-Light Company, Wellingborough, Limited : | "Am much pleased with it." |
| W. THOMPSON, Corporation Gas Works, Blackburn : | "Gives great satisfaction and cooks everything well." |
| THOMAS HALLAM, jun., Borough Accountant, Middlesbrough : | "It is economical in the consumption of gas and is a great success." |
| A. G. SEYMOUR, Chairman Gas Company, Queenstown : | "The most convenient thing that could be in any house." |
| T. HALLAM, Borough Accountant's Office, Middlesbrough : | "The Chairman of the Gas Committee reports very favourably of the Cooker." |
| J. T. WHITEHEAD, Pickering : | "It works very well." |
| H. GRAVETT, Manager Gas Works, Bradford, Wilts : | "In fact our customers have told me they would not be without them" |
| ARTHUR GRAHAM, Lymm Local Board, Lymm, near Warrington : | "I have taken scores out and replaced them with yours, when every satisfaction has been given." |
| S. H. KIMBELL, Wellingborough Gas Light Company, Limited : | "We have not had a single instance of any chipping, burning, or corrosion of them." |
| R. SMITH, Skinnergate, Darlington : | "The stove has given every satisfaction." |
| M. CARDING, 3, Market Place, Leek : | "It works so well that we have almost given up cooking in the kitchen range." |
| T. TAYLOR, 31, Manchester Street, Oldham : | "Highly satisfactory in every way." |

THE "EUREKA" GAS COOKER.

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| T. POSSETTI, Chef de Cuisine, King Street Barracks, Aberdeen : | "Have much pleasure in giving the highest testimony as to the superiority of Messrs. John Wright and Co.'s stoves over every other stove I have ever used, and I have great pleasure in recommending them." |
| E. WOOLLEY, 348, Blackburn Road, Blackburn : | "Given complete satisfaction. I would recommend them to every householder." |
| D. E. FIELDING, Blackburn : | "A great boon to us." |
| A. R. GRADWELL, Holly Bush, Sheer Brow, Blackburn : | "Although we have a good fire range in the house, it has never once been used for cooking purposes since we got your stove." |
| W. OLIVER, L.R.C.P., S.E., &c., Walsall : | "Possesses all the good qualities you claim for it." |
| REV. A. SCHOFIELD, Rector of St. James's, Manchester : | "Exceedingly well pleased with the Stove; it fully answers all expectations. Is one of the greatest acquisitions in a household that can possibly be desired." |
| M. CLEGG, Morningside Villas, St. Anne's-on-the-Sea : | "The Gas Cooker is giving entire satisfaction. We should not like to be without it." |
| MRS. RENNOLDSON, Grove House, Walker, nr. Newcastle : | "Considers Wright's 'Eureka' to be far the best." |
| M. MALLETT, Blenheim Villa, Torrington : | "Gives me entire satisfaction. I was rather prejudiced against the Gas Stoves, fearing there would be an unpleasant taint, but one day's use quite dispelled the idea." |
| J. S. FARLEIGH, 8, High Street, Bideford : | "We are very much pleased with the 'Eureka' Cooker." |
| R. I. NEWBY, 10-11, Lemon Street, Truro : | "I am perfectly satisfied with it." |
| J. COOPER FURNISS, Duchy Wharf, Truro : | "Economical, efficient, clean and simple. With two years' daily use is as clean and perfect as when first had." |
| LADY FIELDEN, Feniscowles House, Scarborough : | "Can report most favourably of the Cooker." |
| J. HEPWORTH, Engineer, Gas and Water Works, Carlisle : | "I shall have no hesitation in favourably replying to any enquiries respecting your Enamelled Cookers, which any firm or individual may address to me." |
| JOHN WEST, 291, Waterloo Road, Manchester : | "The best-finished apparatus I have ever seen." |
| W. B. SMITH, Local Board Gas Department, Smethwick : | "I do not know of one single complaint against the durability and cleanliness of the enamelling." |
| J. SILCOX, Manager, Gas Co., Pembroke Dock : | "For cleanliness, good workmanship, and durability quite equal, if not excel, any other stoves sold." |
| T. O. PATTERSON, Engineer, Corporation Gas Works, Birkenhead : | "In re-fixing your stoves, after a service of three years, no repairs have been found necessary." |
| W. W. ELLIOTT, 42, Frankfort Street, Plymouth : | "The 'Eureka' Stove answers beautifully." |
| JONAS DRAKE & SONS, Gas Engineers, Francis St., Halifax : | "It is everything that could be desired." |
| E. D. SAPEY, 2, Albion Terrace, Horsham : | "Your stoves are highly spoken of, and very much appreciated in this town." |
| WHITEHEAD AND CO., 1 Great Quebec Street, London : | "It is the best Gas Cooking Stove yet introduced by any maker." |
| JOHN BROOKIE, Cross Street, Northgate, Wakefield : | "It is as near perfection as possible." |
| MRS. TEMPLE, Bridport : | "Mrs. Temple has pleasure in being able to speak most highly of the Gas Cooker." |
| T. J. HUGHES, 37, Lowerhead Row, Leeds : | "The best-finished apparatus of the kind I have ever seen." |
| GEO. HUDSON, Sunderland : | "Your stoves have received a certificate of merit. Madame W. Gotherd, the Cookery Lectress, likes your 'Eureka' very much." |

THE "EUREKA" GAS COOKER.

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| GEORGE BIRD, Malvern : | "The new gas Cooker gives every satisfaction." |
| CROKER AND CO., Dorchester. | "The Gas Cooker answers very well indeed." |
| DENTON AND CHAMBERS, Bradford : | "The Cooker with double lining answers very well." |
| W. W. ELLIOTT, Gasfitter, 42, Frankfort Street, Plymouth : | "The large Range answers admirably." |
| DANIEL LEACH, Plumber, St. Anne's-on-the-Sea : | "We would be sorry to be without it." |
| S. F. SPENCER, Ironmonger, Rugby : | "The 'Eureka' Stoves answer beautifully and my customers are thoroughly satisfied with the work they do." |
| HENRY COLE, M.R.C.S.E., Oldbury : | "I am highly pleased with it." |
| A. T. PAGE, 39, Vicarage Street, Walsall : | "We would not be without it." |
| MRS. BENTLEY, 4, Bank Square, Southport : | "It gives every satisfaction." |
| E. A. JONES, 58, Bath Street, Southport : | "Successful beyond all expectations." |
| J. CORRIE, 51, Bath Street, Southport : | "I never before possessed any apparatus to compare with it in utility and comfort, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it." |
| JOHN FEARON, Cockermouth Local Board : | In the hot summer days our house was always pleasantly cool, and amongst the servants I noticed an absence of the usual worry and heat generally found in connection with a kitchen fire, and I would not like to suggest the idea of doing without it now, and have to spend my days amongst them afterwards. |
| WILLIAM McQUHAE, Chairman Gas Committee, Cockermouth : | "The flavour of the meat is much better cooked in the Gas Stove. Our consumers say they could never think of returning to the old-fashioned fireplace and oven." |
| CHARLES T. BAPTISTE, Chef to Messrs. Ritchie's Cafe and Dining Rooms, International Exhibition, Edinburgh : | "The most useful and best Gas Cooker I ever used. Far superior to any." |
| W. J. RORKE, Caledonian Hotel, Nottingham : | "I am delighted with it." |
| J. CLIFTON, Angel Hotel, Peterborough : | "Answers my purpose for cooking in every respect." |
| W. H. ROWE, Rowe's Dining Rooms, Falmouth : | "Cannot speak too highly of it." |
| HENRY DEER, Coffee and Dining Rooms, Market Street, Newmarket : | "Gives great satisfaction. Cooking is done much cheaper and with less labour than with an ordinary fire. The advantages obtained by using the Eureka Gas Cooker cannot be too widely known." |
| W. LONGMIRE, King's Arms Hotel, Morecambe : | "I received the thanks of the Committee of the Conservative Banquet for the manner in which all the food was cooked." |
| RICHARD CARTER, Royal Hotel, Falmouth : | "Proved far more successful than my best anticipations led me to expect." |
| J. BENTLEY, Secretary and Manager, Bradford Coffee House Company, Limited : | "The chef and his staff gave the stoves unqualified praise." |
| LISITER AND MILLER, 20, Bennett's Hill, Birmingham : | "The enamelled Eureka Gas Stoves we used in the Town Hall for Her Majesty's luncheon on the occasion of her visit to Birmingham, answered the purpose admirably in every way." |
| GEO. COOK, Master, Union Workhouse, Rugby : | "I cannot speak too highly of the Gas Cooker you supplied to this Institution, the working of it is so simple and inexpensive." |

OFFICIAL TESTS

OF THE "EUREKA" GAS COOKER.

Showing the unequalled results in quality and economy obtained by the above over
any other Gas Cooker.

COVENTRY GAS CO.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker, No. 407.

Work done .. { Leg of Mutton,
 { Piece of Beef,
 { 1½ lbs. of Sausage, } 13 lbs.

Time Taken 1 hour 51 min.

Gas Consumed 21 4-10 cubic feet.

Cost of Gas, at 3s. 6d. per 1,000 . . . Three farthings

Quality of Cooking:—Well done.

Certified by T. D. PRUDAY, Late Chef, Reform Club,
London.

NEWCASTLE-UNDER-LYME CORPORATION.

EXHIBITION OF GAS APPARATUS.

DESCRIPTION OF APPARATUS.

Gas Cooker No. 410.

Work done.. .. { Leg of Mutton, 7½ lb.,
 { Three 2 lb. Loaves.

Time Taken 1 hour 15 min.

Gas Consumed 20 cubic feet.

Cost of Gas, at 3s. 6d. per 1,000 . . . Three farthings.

Quality of Cooking:—Excellent.

Certified by W. WINSTANLEY,
Gas Engineer.

TENBY TEST.

	FIRST—JOHN WRIGHT & CO.	SECOND—(BEST OF OTHER COMPETITORS)
LEG OF MUTTON ROASTED.		
Weight of Meat, raw.. ..	8lbs. 2oz.	8lbs. 10z.
" " cooked	6lbs. 8oz.	6lbs. 7oz.
Dripping	13oz.	13oz.
Actual Loss	13oz.	13oz.
Loss per cent.	10%	10%
Time occupied	2 hours	2 hours
Gas consumed	20 2 10 feet	23 5 10 feet

Certified correct, ALFRED H. BROOKMAN, Manager.

From the above it will be seen that WRIGHT'S ENAMELLED "EUREKA" COOKER consumed from

15 TO 20 PER CENT. LESS GAS

THAN ANY OF ITS COMPETITORS.

Thus by using Wright's Enamelled Steel "Eureka" Cooker

A SAVING OF 3/- IN THE £

Is effected as compared with the best of other makes.

DESCRIPTION OF COOKER.

Wright's Patent "Eureka" Cookers, after repeated tests by eminent Gas Engineers, have been pronounced "the best that are made."

They are made of Cast and Wrought Iron, and the bodies are formed of the best steel plates, coated with a pure and very beautiful enamel. This enamel will neither chip nor crack, and is perfectly pure. By it the Cooker is not only easily kept clean, but it is rendered practically indestructible.

They are double cased and are jacketted on the sides, back, and door, with a new and very efficient non-conducting material, by the use of which a saving to the extent of 40 per cent. of gas is effected by preventing loss of heat in the oven by radiation. The top of the oven is formed of fire brick, over which the waste heat passes. The brick thus becomes heated to a high temperature, and adds greatly to the efficiency of the oven.

The consumption of gas being very small, these Cookers will work at a lower pressure than any other.

Some idea of the value of the non-conductor used may be gathered from the fact that a teacupful of water (jacketted with $\frac{3}{8}$ ths of an inch of the Silica) which at 10 o'clock stood at 203 degrees Fahrenheit, had at 2 o'clock lost only 50 degrees of its heat.

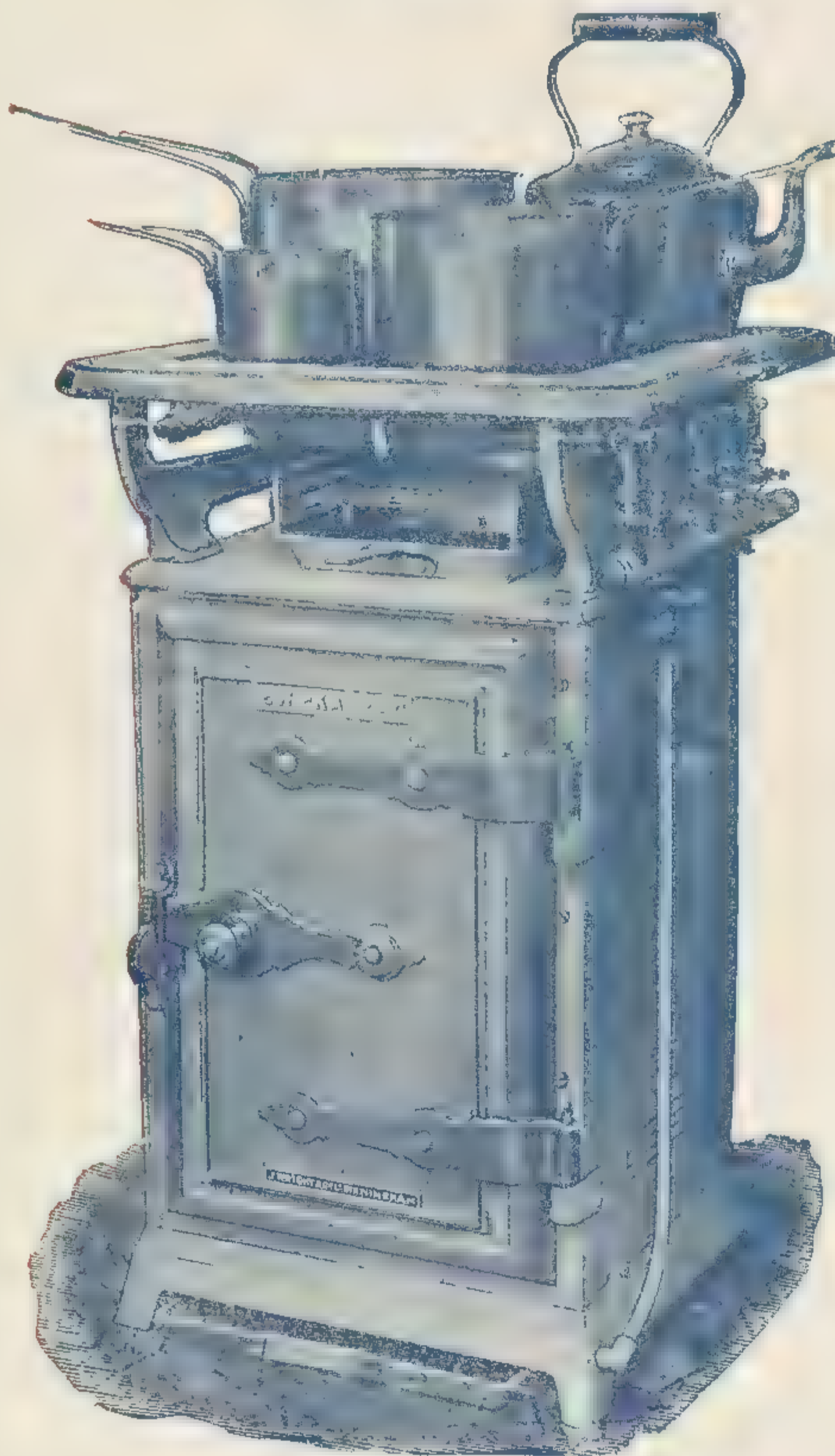
The Hot plate is formed of steel bars, polished upon the top, which form a perfectly flat surface to receive sauce-pans and kettle, and as the bars are loose they can be instantly removed for cleaning, &c. The Hot-Plate being of steel it cannot possibly be broken (as is so often the case where cast iron is used) by water boiling over on to it whilst it is hot and thereby causing sudden contraction of the metal.

In point of finish these Cookers are unequalled, and they are mounted with bright polished fittings.

SPECIAL ADVANTAGES OF THE "EUREKA" COOKER.

- 1st.—**THEY ARE THE MOST ECONOMICAL**—as is proved by the Coventry and other tests (see page 18) the smallest consumption on record.
- 2nd.—**THEY ARE THE MOST EFFICIENT**.—Steps have been taken to secure the opinions of several hundred users of the Stoves (both in public institutions and private families), and in all cases where valuable suggestions have been made, they have been immediately carried out, so that at the present time the "Eureka" is everywhere pronounced the best Kitchener extant.
- 3rd.—**THEY ARE THE MOST CLEANLY**—all interior fittings being removable, and the pans so arranged that anything being upset or boiling over is collected by them. All Cookers are now fitted with Wright's Patent Gate Fittings without extra charge.
- 4th.—**THEY ARE THE MOST SIMPLE**.—Our principal aim has been to combine **simplicity** with **utility**. As at present arranged any servant can readily understand their manipulation, as by the turn of the tap the heat can be regulated to the greatest nicety. The shelves are so arranged that they can be placed at different heights to suit bread, pastry, meat, &c.
- 5th.—By a new arrangement (Wright's Patent) in the top of the oven the waste heat is made to do double duty, and a better top heat is secured—a most important point for light pastry, &c.

WRIGHT'S PATENT
ENAMELLED STEEL
"EUREKA" GAS COOKER.



OVER
300,000
"EUREKA"
COOKERS

Are now **in daily use**, and giving
the greatest satisfaction.

THESE COOKERS HAVE RECEIVED

19 Gold Medals

26 Silver Medals

17 Bronze Medals

A larger number than have been awarded
to any other Cooker.

WRIGHT'S PATENT ENAMELLED STEEL "EUREKA" GAS COOKER.

SIZES AND PRICES.

No.	Inside Dimensions of Roaster			Hot Plate,		No. of Burners on Hot Plate.	Will cook for approximately.	Approximate cost of Gas per hour at 3/6 per thousand.	* Prices. Cast Iron.	Prices. Enamelled Steel.
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.					
403	11 in.	11 in.	19 in.	18 in.	17 in.	2	3 persons	d.	£ s. d.	£ s. d.
405	12 in.	12 in.	22 in.	20 in.	16½ in.	3	4 "	d.	4 4 0	4 14 6
407	13 in.	13½ in.	24 in.	21 in.	20 in.	4	6 "	¼ d.	4 14 6	5 6 6
410	14½ in.	14½ in.	25 in.	24 in.	21½ in.	5	9 "	1d	5 15 6	6 10 0
415	16 in.	15 in.	28 in.	25 in.	23 in.	5	12 "	1½ d.	6 16 6	7 13 6
420	17½ in.	16 in.	28 in.	27 in.	25 in.	6	15 "	2d	7 17 6	8 17 6
425	17½ in.	19½ in.	28 in.	28 in.	28 in.	6	18 "	2½ d.	8 18 6	10 0 0
440	20½ in.	19½ in.	30½ in.	31 in.	28 in.	7	25 "	3d	12 0 0	13 10 0

* The prices in this column are for Cookers made of cast iron, or galvanized steel plates. Those composed of enamelled steel are strongly recommended, and are the cheapest in the long run, the cast iron being more liable to breakage. In every case, unless otherwise specified, the Enamelled Steel Cookers will be sent.

† No. 403 is made with cast iron outside and enamelled steel inside.

WHITE ENAMELLED CROWN PLATES.

Any of these Cookers can now be had with the hot plate under griller, *beautifully enamelled in white*, at the following prices extra:—

403	405	407	410	415	420	425	440
2 6	2 6	3/-	3 -	3 6	4/-	4/-	5 -

ENAMELLED INTERIOR FITTINGS.

Many of our customers have asked that the interior fittings (*i.e.*, the loose sets of shelf slides, shelves, and grid shelves inside oven) might be supplied enamelled, this rendering the whole of the oven most cleanly and durable. To meet this requirement we are now prepared to supply these parts Enamelled at the following prices **extra** to the Cooker:—

For No	405	407	410	415	420	425	440 Cooker.
	9 -	10 -	11/-	13/-	14 6	16 -	22 6 per Set.

PRICES OF BOILERS AND STEAMERS

(Strong Copper and tinned inside) extra to Cooker.

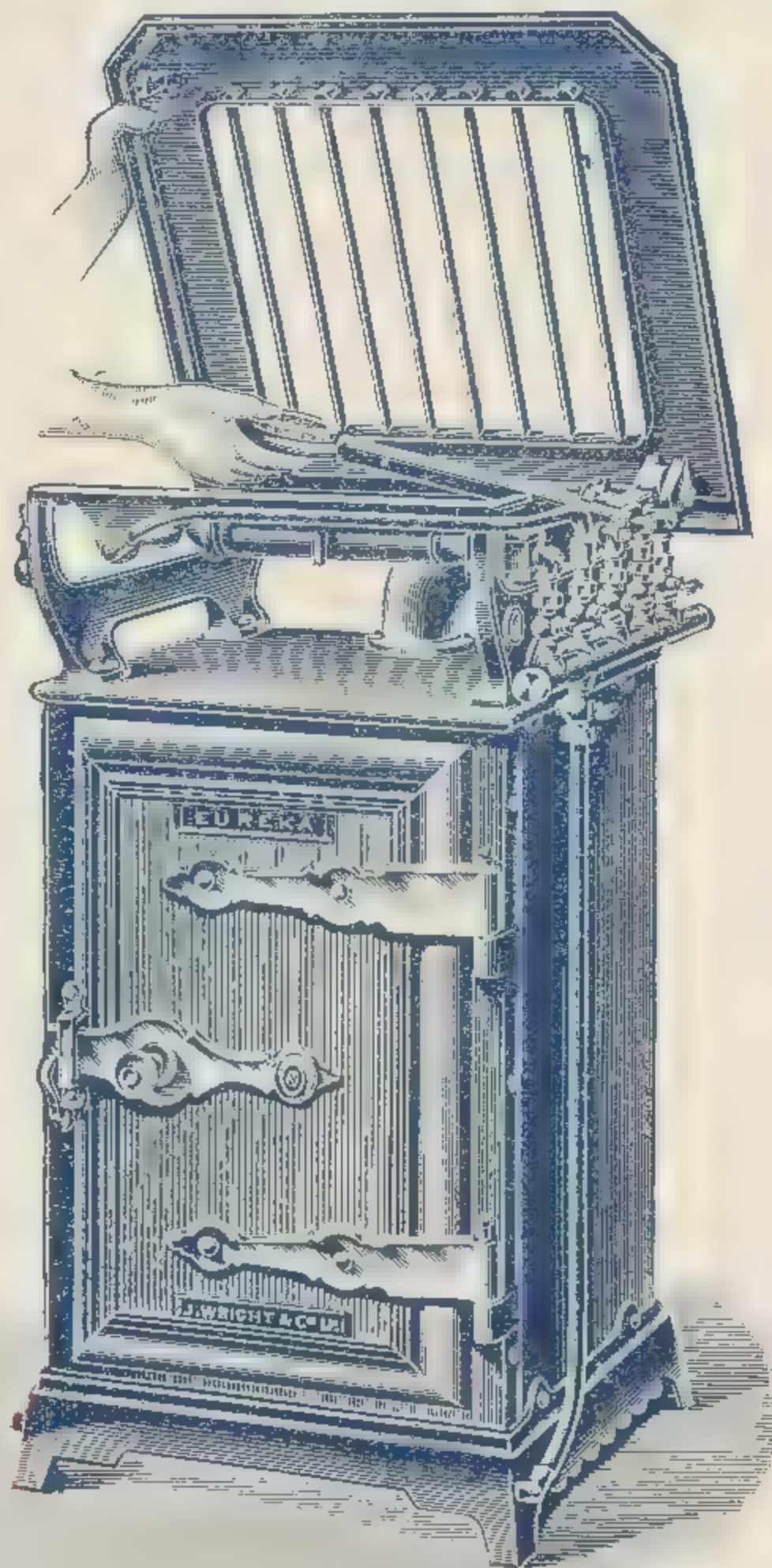
(See also page 25, &c.)

For No	405	407	410	415	420	425	440 Cooker
	65,	65 -	65/-	70 -	70 -	75 -	80 -

LATEST DEVELOPMENT IN GAS COOKERS.

WRIGHT'S PATENT

By which all the Advantages of Loose Burners are obtained without any of the Disadvantages.



Though recognising the many advantages of Loose Burners, the system hitherto adopted by other makers has been accompanied by so many disadvantages (such as loose burners being taken out by servants, and either lost, or dropped and broken, or lost in moving or in transit, &c.), that JOHN WRIGHT & CO., LIMITED, have up to now never recommended their adoption. They have, however, for many months past been experimenting in this matter, and have now INVENTED AND PATENTED A SYSTEM WHICH WILL, THEY BELIEVE, REVOLUTIONISE THE TRADE.

By this system the whole of the boiling and grilling burners are loose, so that they can in a moment be removed for cleaning, but at the same time they are held in their place by the cooker top.

The Cooker top is hinged as shown in drawing, and on being closed, AUTOMATICALLY FASTENS ITSELF, and at the same time FIXES THE BURNERS, AND HOLDS THEM FIRMLY IN THEIR PLACES. Thus all THE ADVANTAGES OF LOOSE BURNERS ARE SECURED WITHOUT ANY OF THE DISADVANTAGES.

The Oven Burners are also loose, and are held in position by a simple, yet safe arrangement.

In addition to the foregoing advantages over all other systems of Loose Burners, JOHN WRIGHT & CO., LIMITED have patented an arrangement (which is now introduced) by which the gas jet which supplies the gas to the Grilling and Boiling Burners, is so adjusted that it is bound to point exactly to the centre of the inlet of the burner, thus getting over one of the most serious disadvantages hitherto experienced with loose burners.

Another great advantage of this system is that by the raising of the Cooker Top, the whole of the parts underneath can be more easily cleaned, and the gas jets, which more often need cleaning or adjusting than any other part, are laid bare, and can be got at without the least difficulty.

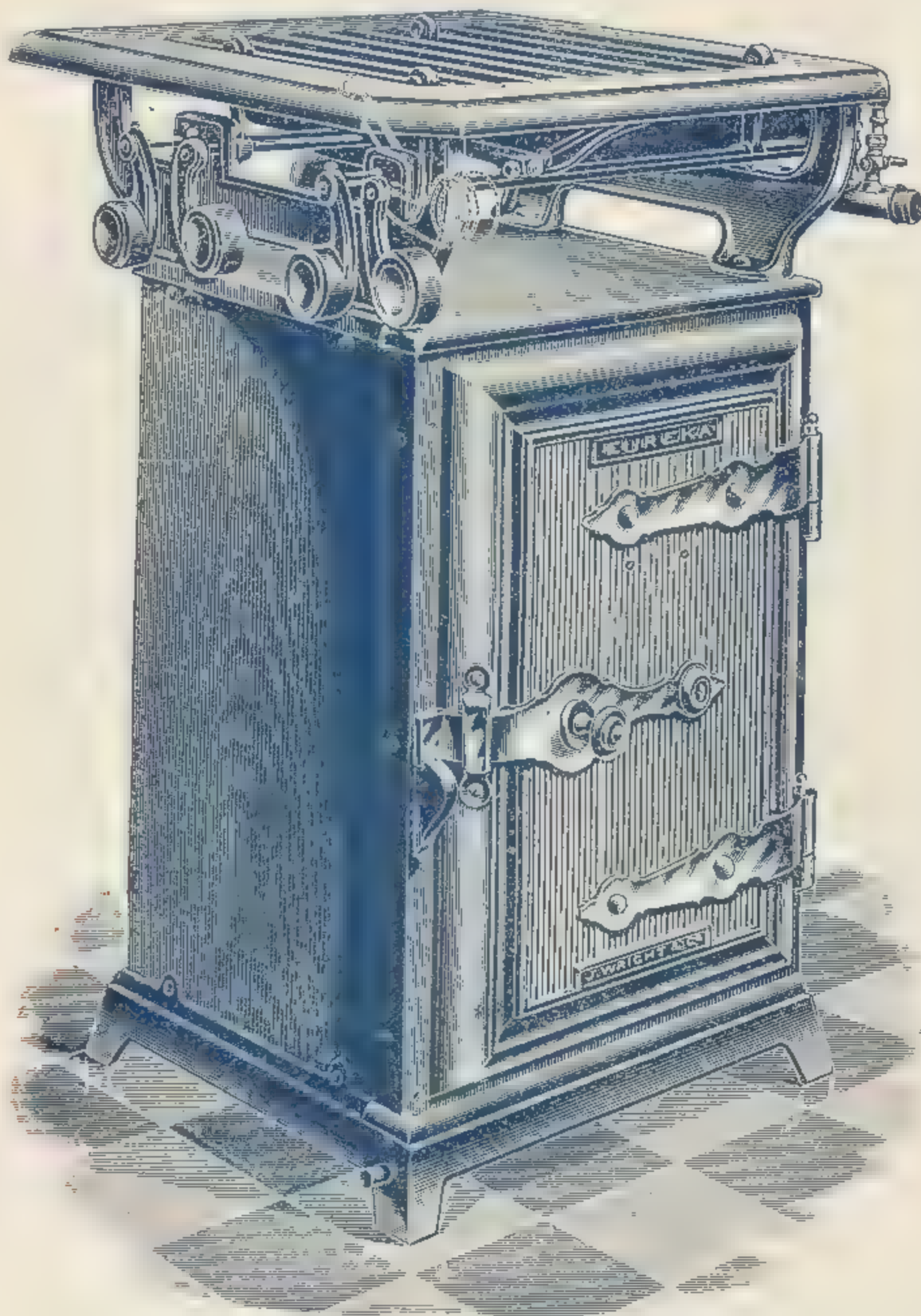
A special arrangement has also been made to get at the screw which holds in the plugs of the gas taps, by providing a hole in the bridge opposite each tap.

JOHN WRIGHT & CO., LIMITED have decided to make **NO EXTRA CHARGE FOR THESE IMPROVEMENTS**, and the "EUREKA" Cooker will be supplied at the same price as heretofore, and can in future be had either with fixed burner as before, or with the new patented loose burner system.

FURTHER IMPROVEMENTS IN GAS COOKERS

WYNN'S PATENT AUTOMATIC ATTACHMENT.

By which the Boiling Burners are AUTOMATICALLY turned on or off by the Kettle or other utensil being placed on the Hot Plate, or withdrawn.



A long rod is connected to the plug of each gas tap and passes under each Boiling Burner. To this connecting rod are attached two levers, one with counter-balance weight, and the other with a reel at its extremity which projects slightly above the bars of the Hot Plate, so that when a kettle or other utensil is placed on the Hot Plate and slid over the boiling burner, the utensil is brought into contact with the reel, with the result that the lever is forced over and the gas is AUTOMATICALLY turned on. When the utensil is withdrawn the counter-balance lever is brought into operation, and throws the top lever again into its place, when the gas is AUTOMATICALLY shut off.

A patented tap is also used which works in harmony with the Automatic Lever, and is so constructed that the smallest possible flame can be had, or the greatest flame of which the burner is capable, without either large or small vessels leaving the burner. WHEN REMOVED ENTIRELY THE AUTO-LEVER TURNS OFF THE GAS.

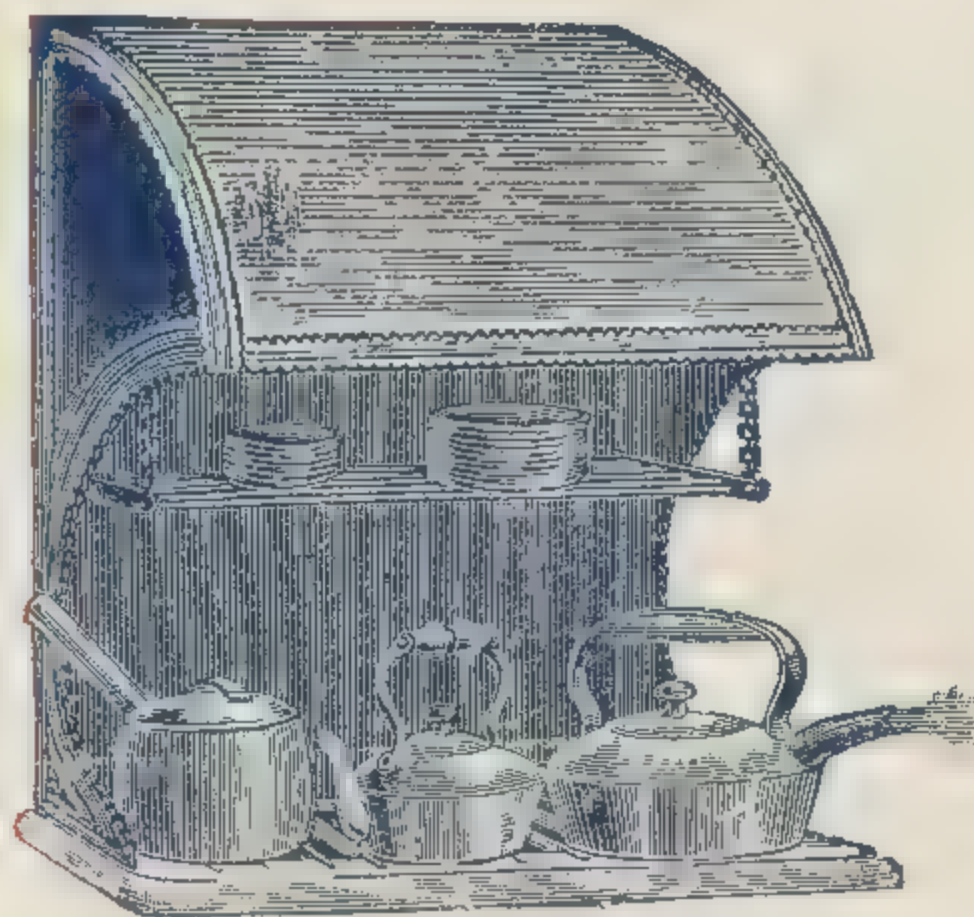
Automatic actions have before been invented which simply turn the gas full on or right off, but not until now has any arrangement been introduced which enables the cook by the simple movement of the vessel to boil, stew, gallop, stand by, keep warm—in a word—produce what regulation in cooking is required without touching the gas tap.

This PATENT AUTOMATIC ATTACHMENT can be fitted to WRIGHTS "EUREKA" COOKERS at the following additional charge:—

No. of Cooker	..	405	407	410	415	420	425	440
Extra	..	21/-	21/-	25/-	25/-	30/-	30/-	35/-

WRIGHT'S PATENT HOOD AND PLATE RACK

FOR ATTACHING TO THE "EUREKA" COOKERS.



No. 1 Hood.

PRICES EXTRA TO COOKER.

For No. 407 Cooker ...	£1 13 6
„ 410 „ „ „	£1 13 6
„ 415 „ „ „	£1 13 6
„ 420 „ „ „	£1 16 0
„ 425 „ „ „	£1 16 0
„ 440 „ „ „	£1 18 6



No. 2 Hood, with White Tiles.

PRICES EXTRA TO COOKER.

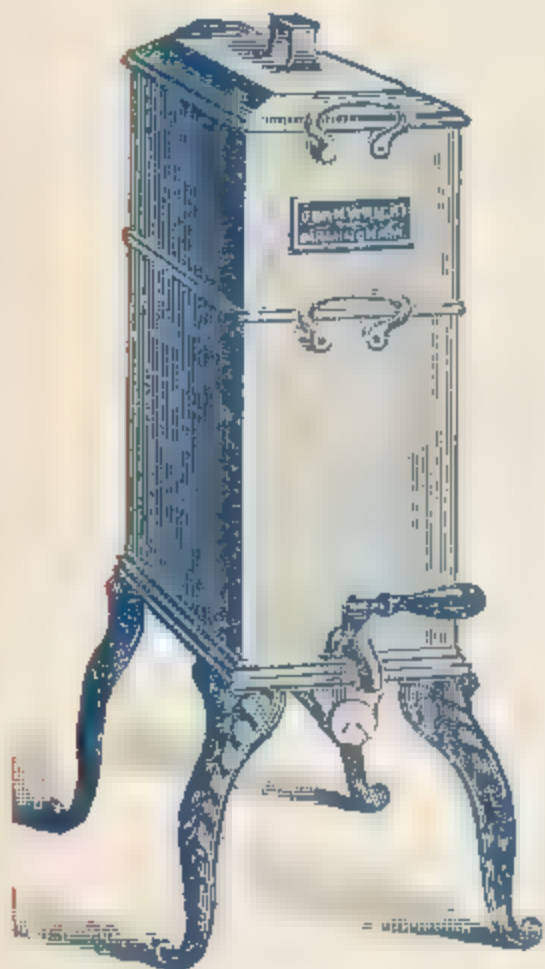
For No. 410 Cooker ...	£2 9 6
„ 415 „ „ „	£2 9 6
„ 420 „ „ „	£2 12 0
„ 425 „ „ „	£2 12 0
„ 440 „ „ „	£2 14 0

These Hoods are useful where the Cooker cannot be fixed under a chimney breast. By fitting them on the top of the Cooker, steam, smell of boiling vegetables, &c., is collected and carried away up the flue.

WATER BOILERS AND STEAMERS.

FOR USE WITH THE "EUREKA" COOKERS.

COMBINED BOILER AND STEAMER.



No. A1002

(MADE OF STRONG COPPER).

This most useful arrangement is designed to stand by the side of a Cooker, or in any other convenient position. It is made of stout copper, tinned inside and fitted with gun metal draw-off tap. The upper division is a tray for vegetables, which can be cooked by the steam rising from lower division (or boiler). The upper division is so constructed that the condensed steam and liquid from vegetables do not run back into the boiler. If it is desired to use the apparatus as a boiler only, the upper division is removed, and the lid will then fit closely upon the top of the lower division.

WRIGHT'S WATER BOILER.



No. B711.

This Boiler is made of copper (tinned inside) and with an outer case of cast iron. It is designed of such a shape that it will most readily stand beside a gas range.

	Sizes complete.			Capacity of Boiler.	PRICE.		
	Long.	Wide.	Deep.		£	s	d
A1002	12 in. x 6 in.	16 in.	3 gallons	3	5	0	
A1004	14 in. x 6 in.	16 in.	3 1/2	3	10	0	
A1006	16 in. x 6 1/2 in.	17 in.	4	3	15	0	
A1008	20 in. x 7 in.	18 in.	6	4	0	0	

4 gallons.	..	..	..	£2	10	0
9	..	..	..	£4	0	0
13	..	..	..	£5	15	0

A Boiler and Steamer combined, similar to No. A1002, may be attached to the "Eureka" Cooker at the following rates extra to Cooker.

For No.	405	407	410	415	420	425	440	Cooker.
	65/-	65 -	65 -	70 -	70 -	75/-	80 -	

WRIGHT'S "EUREKA" GAS COOKER.

DESCRIPTION OF PARTS AND FITTINGS.

For the convenience of our customers, and in order to prevent mistakes being made when ordering Cooker parts or fittings for replacement, we give, on next page, drawings and full particulars of the whole of the parts and fittings of which our Cookers are made up. Each part or fitting illustrated is placed under a distinctive number and a full description given under a corresponding number. When ordering, however, great care should be taken that the distinctive number indicating the size of the *Cooker* for which the parts are required is given, this number always being cast on the door of the Cooker.

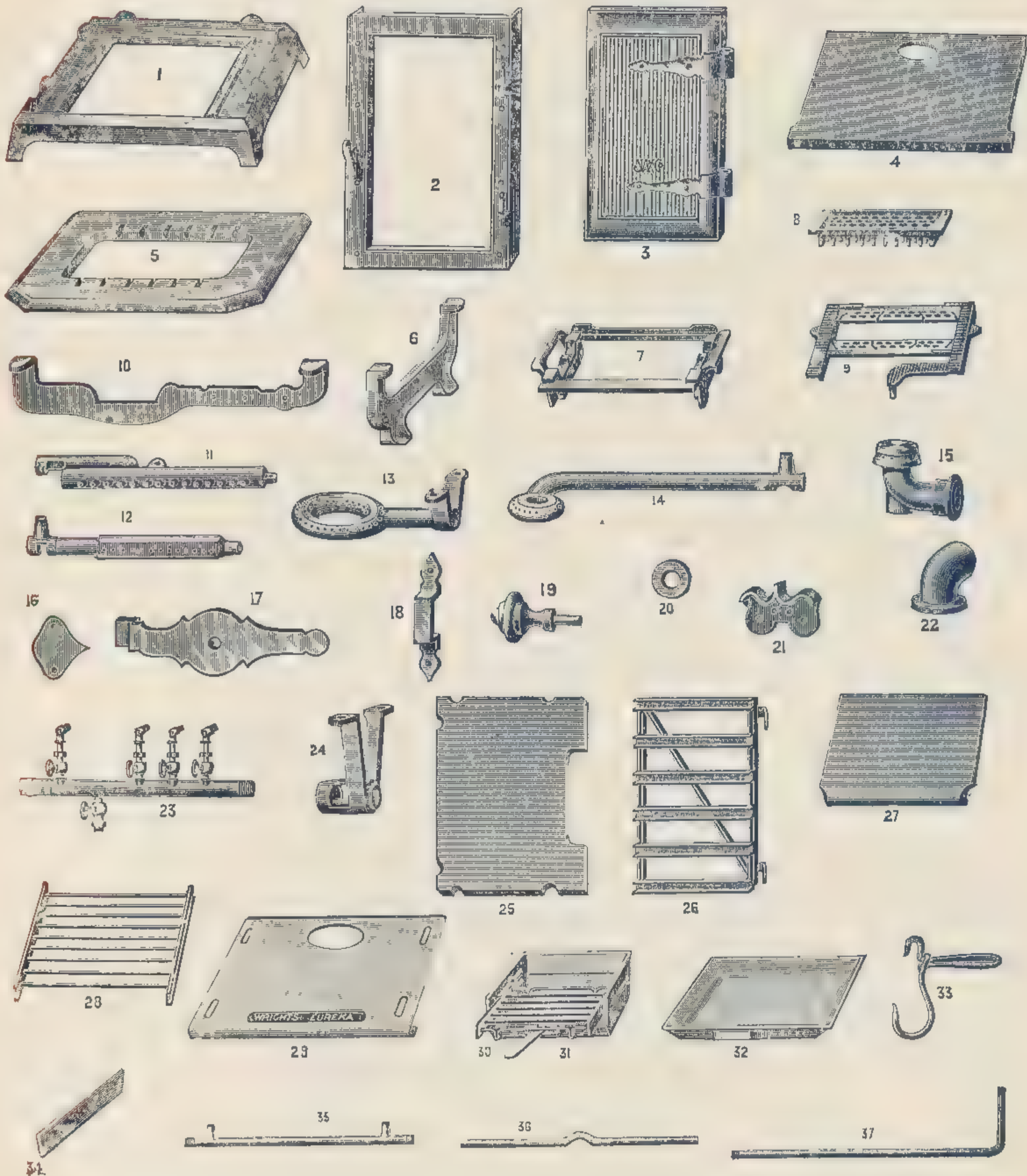
- | | |
|--|--|
| 1. Cooker Base. | 17. Door Latch. |
| 2. Door Frame. | 18. Latch Keep. |
| 3. Door. | 19. Latch Knob. |
| 4. Cast Iron Crown Plate. | 20. Washer for Knob. |
| 5. Cornice. | 21. Hanging Bar Bracket. |
| 6. Bridge (<i>state if one or two are required</i>). | 22. Flat Nozzle. |
| 7. Griller Frame. | 23. Tap Rail. (<i>If taps only are required, state if for oven supply or for boiling burners.</i>) |
| 8. Griller Strip (<i>give exact size of Strip required, also quantity</i>). | 24. Air Bulb for Simmering Burner. |
| 9. Griller Slide. | 25. Oven Brick. |
| 10. Burner Support Bar—or Crossbar. | 26. Oven Gate Fitting (<i>state whether right or left hand</i>) |
| 11. Oven Burner. | 27. Solid Oven Shelf. |
| 12. Griller Burner (<i>when ordering for 407, 410, or 415 Cooker state whether back or front burner, also how many burners required</i>). | 28. Oven Grid. |
| *13. Straight Ring Burner. | 29. White Enamelled Crown Plate. |
| *14. Swan Neck Burner. | 30. Griller Grid. |
| <i>* State outside diameter of ring and length over all, and in ordering Swan Neck Burner state which side ring turns from tail, also, diameter of ring.</i> | 31. Griller Pan. |
| 15. Simmering Burner. (<i>If brass tube and air bulb are required, this should be stated</i>). | 32. Bottom Pan. |
| 16. Latch Box. | 33. Meat Hook. |
| | 34. Top Bar. (<i>Hot Plate Bars, state number required</i>). |
| | 35. Oven Burner Supply Tube with Jets. |
| | 36. Hanging Bar for Oven. |
| | 37. Side or Down Tube to Oven. |

Please note that these drawings only represent parts and fittings used in our *present* pattern "Eureka" Cooker, and when such parts or fittings are required for an old pattern stove, or there is any doubt as to the parts illustrated on the opposite page being those required, it would be advisable when ordering to send us the old worn out or broken parts to prevent the possibility of mistake.

must put different numbers for
the same part.

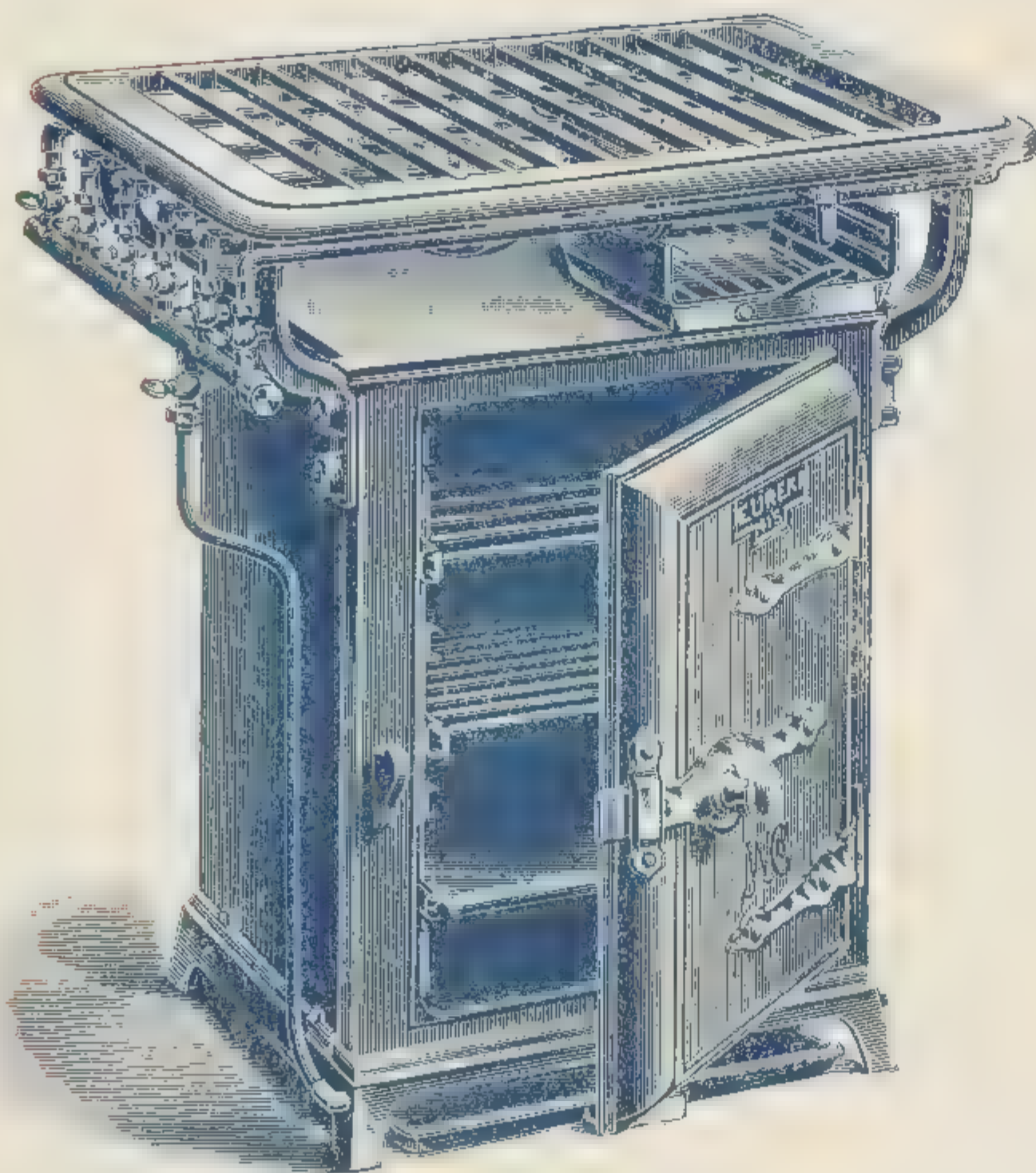
WRIGHT'S "EUREKA" GAS COOKER

PARTS AND FITTINGS.



WRIGHT'S "EUREKA" GAS COOKER.

COLONIAL PATTERN.



These Cookers are constructed on the most approved principles,
by a judicious combination of

Best Cast and Wrought Iron and of Strong Steel Plates
ENAMELLED.

SPECIAL ADVANTAGES to be gained by using the
"Eureka" Gas Cooking Stoves, lined throughout with Patent
Enamelled Steel Plates:—

Most Economical in consumption of gas.
More cleanly to use than any other stove.
The oven a regular uniform heat.
Perfection in roasting or baking.
No unpleasant smell of burnt fat or grease.

The "EUREKA" has been awarded, in competitive tests,
Nineteen Gold, Twenty-seven Silver, and Seventeen Bronze
Medals, a larger number of awards than any other Cooker.

OVER 300,000
"EUREKA" GAS COOKERS
ARE NOW IN DAILY USE.

This Cooker has been brought out by us specially to suit the wants of the Colonial Market. One of our principals has specially visited the Colonies with the object of obtaining the necessary information to enable us to offer a Gas Cooker which will meet the special requirements of the Colonies, and we confidently place before you this Cooker as answering every requirement. As will be seen by the drawing, the hot plate is made specially large, with an extra number of boiling burners, and with a specially large griller for chops, steaks, &c

Every part of the Cooker is made specially strong and of the very best material, and all parts are interchangeable.

Special attention is also paid to the packing of these Cookers, so that they arrive at their destination free from breakage and at as small a cost as possible.

TESTIMONIAL.

Mr. R. C. BISHOP, Secretary, Christchurch (N.Z.) Gas Co., says: "Your Enamelled 'Eureka' Cookers are giving unqualified satisfaction."

SIZES AND PRICES.

No.	Inside Dimensions of Roaster.			Hot Plate.		No. of Burners or Hot Plate	Will Cook for approximately	Approximate cost of Gas per hour at 3'6 per thousand	Prices Enamelled Steel		
	WIDE.	DEEP.	HIGH.	WIDE.	DEEP.				£	s.	d.
605	12 in.	12 in.	22 in.	24 in.	17 in.	4	4 persons.	1½d.	5	14	6
607	13 in.	13½ in.	24 in.	27 in.	20 in.	5	6 "	1¾d.	6	6	6
610	14½ in.	14½ in.	25 in.	29 in.	22 in.	6	9 "	2d.	7	10	0
615	16 in.	15 in.	28 in.	31 in.	23½ in.	7	12 "	3d.	8	13	6

ENAMELLED INTERIOR FITTINGS.

For No. 605 607 610 615

The whole of interior fittings, viz., shelves, grids, shelf slides, &c. (except tin pan) Enamelled .. 9/- 10/- 11/- 13/- extra.

White Enamelled Crown Plates can be supplied with these Cookers if desired at a small extra cost.

TESTIMONIAL.

International Exhibition, Edinburgh.

GENTLEMEN,—I have now used one of your improved "Eureka" Gas Cookers, in conjunction with three of ——— for the last five months, and have much pleasure in giving my testimony to yours as being the best and most useful Gas Stove I have ever used. I can safely say, without fear of contradiction, that I have done more work, and better, with your one stove, than with two of ——— combined.

I will now tell you wherein your Stove is superior to all others I have ever used. First, the oven I consider the pink of perfection. I can cook, and do cook every day, from 100 to 150 lbs. of meat with ease and safety, without even looking in the oven until the time is up. Now, I used to consider this was unattainable until I used the "Eureka."

I find also it is one of the best Pastry Ovens for its size I have ever used, and with regard to its cooking accommodation, it has only to be seen in operation to show its capabilities over all others, as there is a uniform heat all over. I have shown it now to a good many practical Chefs, and their verdict is the same. Your Hot plate on top is a perfect gem, for when our rush of cooking is over for the day, I can take down the Hot Plate and make scones, muffins, crumpets, &c., and it does them splendidly. Now all this combined in one little Stove is simply marvellous, and with less consumption of gas than either a "———" or a "———." And if any of my future or past employers are going to use gas *versus* coal, I shall certainly recommend them to get a "Eureka."

I am, Gentlemen, yours respectfully,

DAVID MACNAUGHTON, *Chef de Cuisine.*

P.S.—I may mention that the space between the oven and top is a most perfect grill, far and away before the sliding grill as it is called, as yours is always ready for action.

EXTRACT from the "WEST HAM COURIER."

"During the past week an exhibition of Gas Cookers has been held at the Emmanuel Institute, Romford Road, Forest Gate. On each day practical lectures in cookery have been delivered by Mrs. Page and her assistant, and the utility of gas for cooking purposes was most aptly and amply illustrated. The advantages of cooking by gas over cooking by coal are very great. There is no stoking, nor smoke and dust; any degree of heat may be had and maintained; a kettle or saucepan may be kept boiling or simmering without any watching, and it is so easy to boil up anything, without the usual coaling, stoking and dust, that cooking by a gas cooker is not any trouble compared with a kitchener. Then again, the consumption of gas is merely nominal. There is no doubt that the superiority of Wright's "Eureka" Gas Cooker was most clearly and unmistakably shown. These cookers have a number of advantages not possessed by any other make. They consume less gas. They are lined with the best steel plates coated with enamel that will neither chip nor crack, and can be kept perfectly clean without any trouble, as they do not absorb any burnt fat, which in ordinary cookers is anything but pleasant. We speak from experience in these matters, as all our cooking has been done by gas for the past ten years. The first cooker that we had was a '———,' and the next was a '———.' We have just had a new '———' fixed, but had we seen the 'Eureka' first, that would have been the Cooker chosen in preference. The '———' cookers no doubt are very good ones, and up to recently we have always recommended them, but we see such great advantages in the 'Eureka' Cooker over all others, that we consider them far superior. This opinion is not theoretical, but practical, after ten years of cooking by gas. As an illustration of the possibility of cooking anything at the same time, we might mention that onions, herrings, beef, custards, and bread were all cooked at the same time and in the same cooker, and neither one tasted of the other. This clearly shows the advantages of the 'Eureka' over other Gas Cookers.

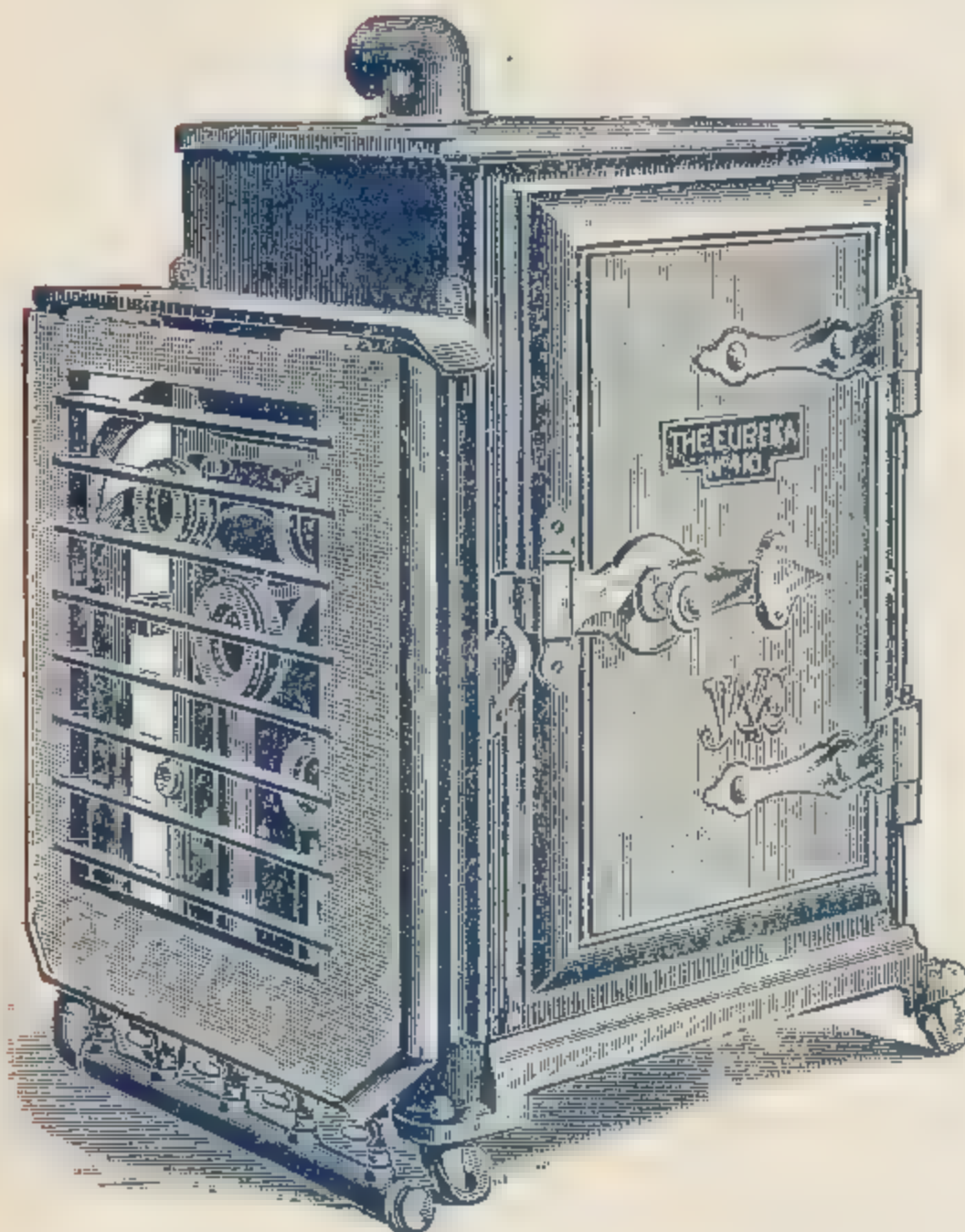
"Once a Gas Cooker is used it will always be used."

WRIGHT'S PATENT ENAMELLED "SCHOOL BOARD" GAS COOKER,

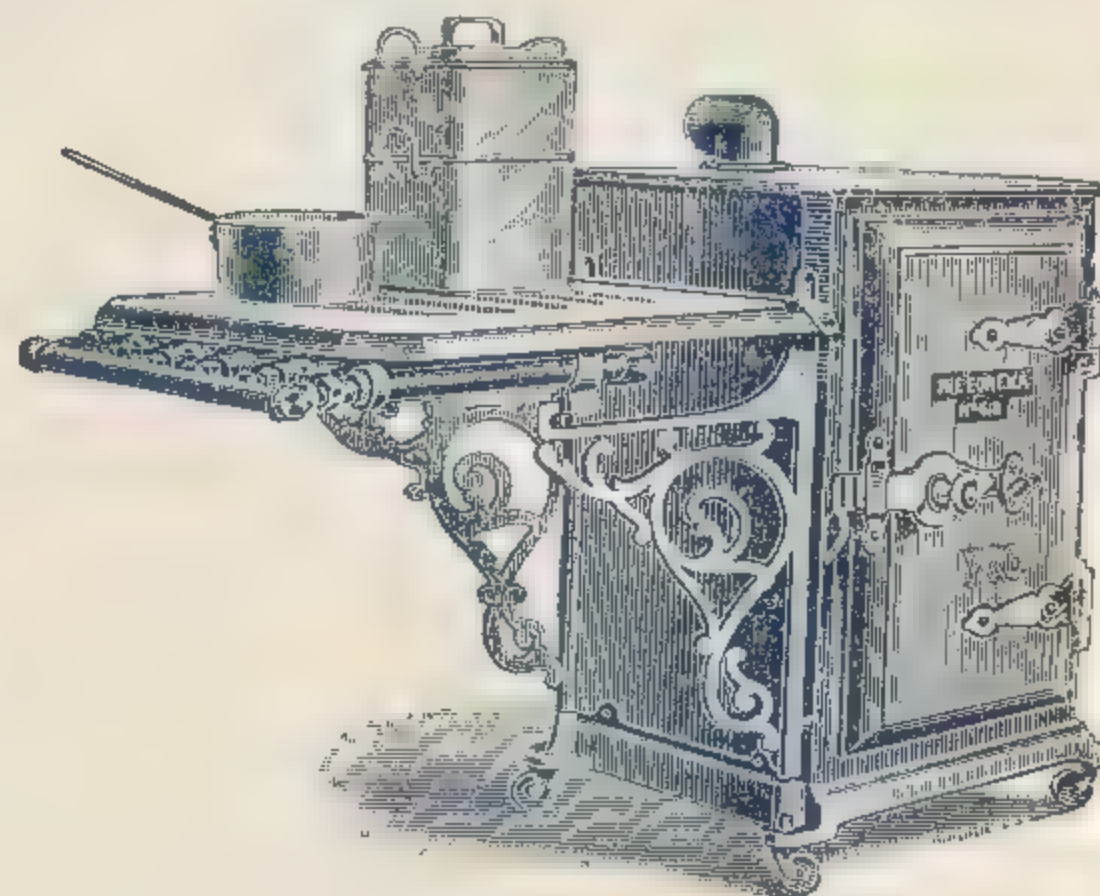
Specially designed and Constructed for the use of School Boards.

**19 Gold Medals.
27 Silver Medals.
17 Bronze Medals.**

Over **300,000** of WRIGHT'S GAS COOKERS are now
in daily use and giving the greatest satisfaction



SHOWING COOKER WITH HOT PLATE NOT IN USE.



SHOWING COOKER WITH HOT PLATE READY FOR USE

This Cooker has been specially designed and arranged with the Hot Plate as *low* as possible, so that the smallest children can see all the cooking operations of the teacher. It is made of enamelled steel, in exactly the same quality and style as our well known "Eureka" Gas Cooker.

Our Cookers are used in nearly all Board Schools, and the practical advice of various teachers has been given us to enable us to supply exactly what is required for the use of Schools.

The Hot Plate is made to fold down, so that the Cooker may take up as little room as possible when not in use. It can also be had on rollers.

	Height.	Width	Depth.
Inside size of Oven...	25 in	14½ in.	14½ in.
Size of Hot Plate ...		28 in.	22 in.
Outside dimensions of Cookers with Hot Plate down ...	31 in	26 in.	22 in.
Outside dimensions of Cookers with Hot Plate in use ...	31 in.	46 in.	22 in.
Height of Hot Plate from ground ...	25½ in.		

PRICE 6½ GUINEAS.

With Rollers 106 extra.

LARGER SIZES MADE.

FULL PARTICULARS ON APPLICATION.

EXTRACTS FROM A FEW TESTIMONIALS.

BIRMINGHAM SCHOOL BOARD:—"Our teacher says they are the best and easiest to work she has ever used."

The following Ladies of the National Training School of Cookery, South Kensington, say:—

"I consider them faultless. I can thoroughly depend upon the working of them."
MARIAN SMITHARD.

"Give the greatest satisfaction."—G. E. INCLEDON, SECRETARY.

"Superior to all other Gas Stoves."—M. G. PAGE, GOLD MEDALIST, SOUTH KENSINGTON.

"I was delighted with your Stove."—A. COURTENAY.

"Most admirable. A great boon to all who have to use them."—MATILDA LEES DODS,
PRINCIPAL OF THE BIRMINGHAM SCHOOL OF COOKERY.

"Far superior to any Gas Stoves I have ever used."—MARGARET PAGE.

"Never had one to equal it." M. TURNBULL.

"The best Cooking Stove I have ever used."—MRS. PHILLIPS, MANCHESTER.

"I am delighted with the 'Eureka' Stove, and use no others in my school."—CATHERINE
HAYES, COOKERY TEACHER, WILTSHIRE TECHNICAL COLLEGE, TROWBRIDGE.

"Your Stove works splendidly. The unpleasant odour which I have noticed with many other makers' stoves that I have used, is entirely absent in this one. I have much pleasure in testifying that I have never used a better stove, or one that will cook as well." KATE
HODGES, COUNTY TEACHER OF COOKERY.

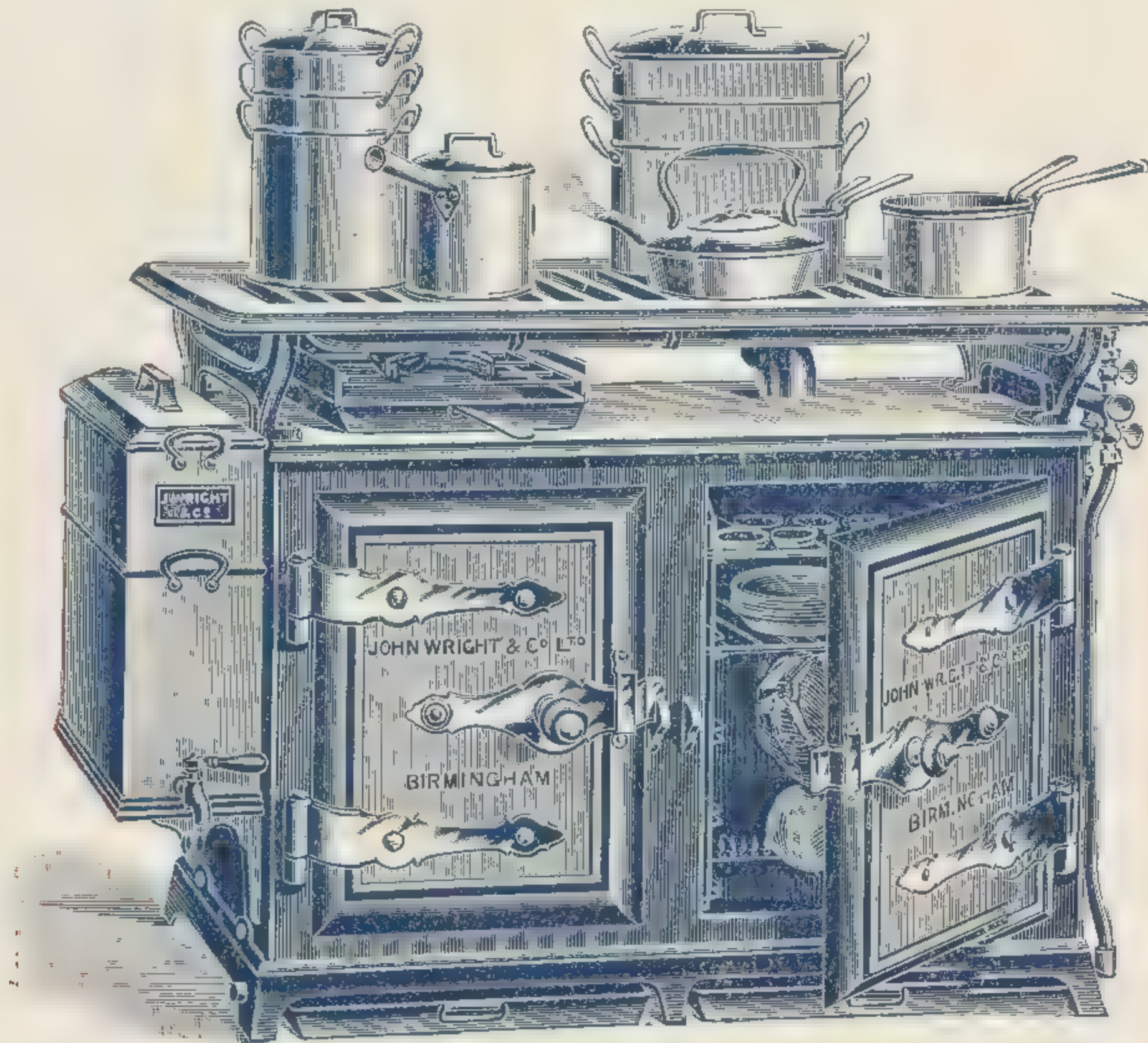
"It worked admirably. There is no doubt that the working of the stove contributed largely to the success of the lessons."—W. A. KNIGHT. WINCANTON DISTRICT EDUCATION
COMMITTEE, BRUTON, SOMERSET: CHAIRMAN, H. HODHOUSE, M.P.

WE RECEIVE MANY HUNDRED SIMILAR TESTIMONIALS EVERY YEAR.

WRIGHT'S PATENT "EUREKA" DOUBLE COOKING RANGES.

Any number of these Ovens can be fitted side by side, forming one continuous Range and Hot Plate. They can also be had in larger sizes.

If desired, the whole oven space can be thrown into one, thus providing one large Oven instead of two smaller ones.



PRICES.

No.	Inside Dimensions of each Roaster.	Hot Plate.	No. of Burners on Hot Plate.	Prices. *			Prices. Enamelled Steel.		
	Two Ovens each.			£	s.	d.	£	s.	d.
Double, 415	16 × 15 × 28	45 × 23	6	15	0	0	16	17	6
Double, 420	17½ × 16 × 28	48½ × 25	8	18	0	0	20	5	0
Double, 425	17½ × 19½ × 28	48½ × 28	11	20	0	0	22	10	0
Double, 440	20½ × 19½ × 30½	56 × 28	12	25	0	0	28	0	0

* The Prices in this Column are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run.

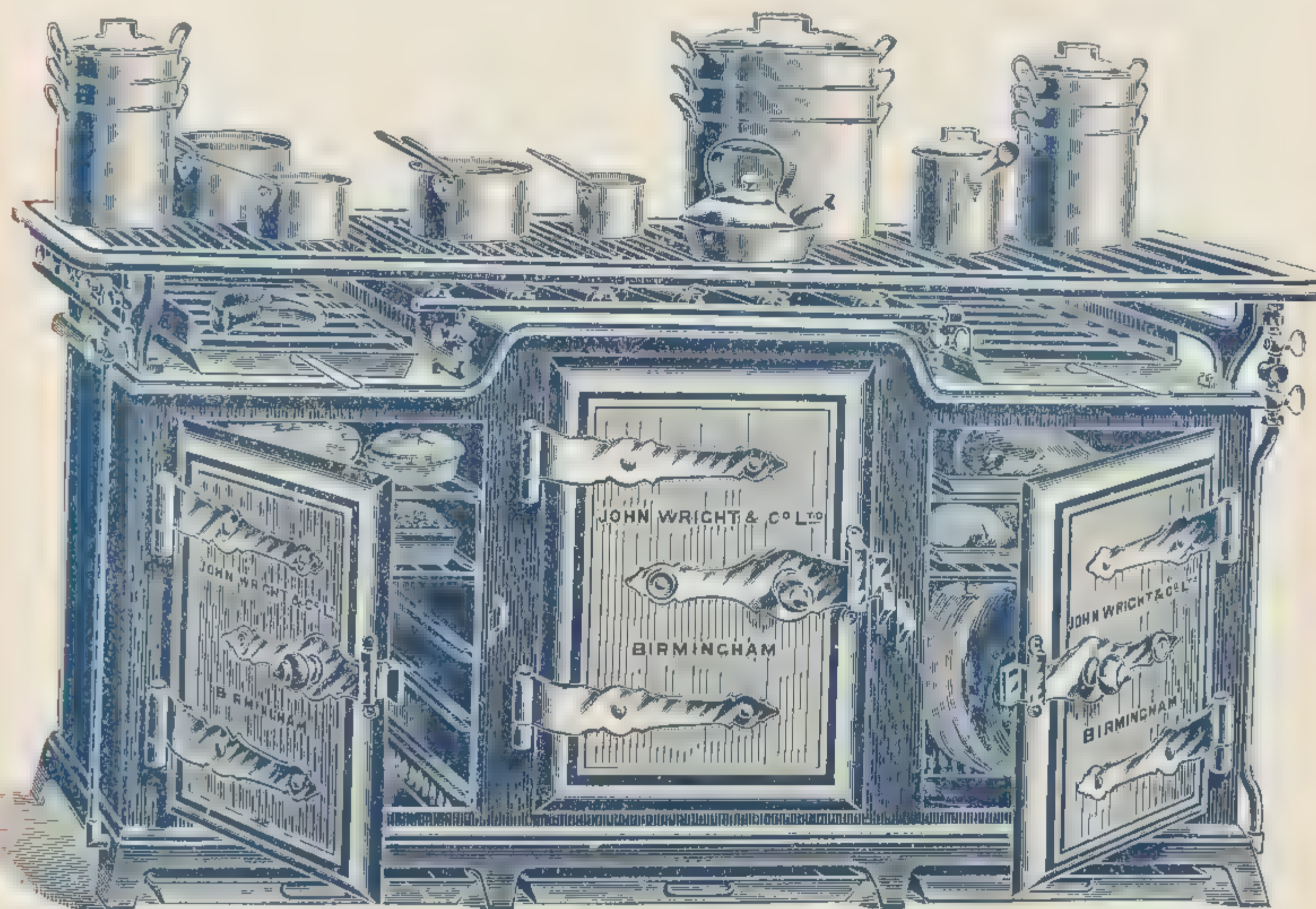
Boiler and Utensils shown in drawing are not included in above prices.

WRIGHT'S PATENT "EUREKA" TREBLE COOKING RANGE



These Cookers are now made in Ranges, with large and small ovens combined.

The engraving shows the central oven (20½-in. x 19½-in. x 30½-in.) with an oven (each measuring 17½-in. x 19½-in. x 28 in.) on either side of it—forming a splendid Range, with large Hot Plate, suitable for Hotels, Restaurants, etc., etc.



PRICE—With Galvanized Steel Sides	...	...	...	£35	0	0
With Enamelled Steel Sides, inside and out	...	...	...	40	0	0

These can be supplied in extra finish and Stove enamelled, if required, at a small additional cost.

TESTIMONIAL.

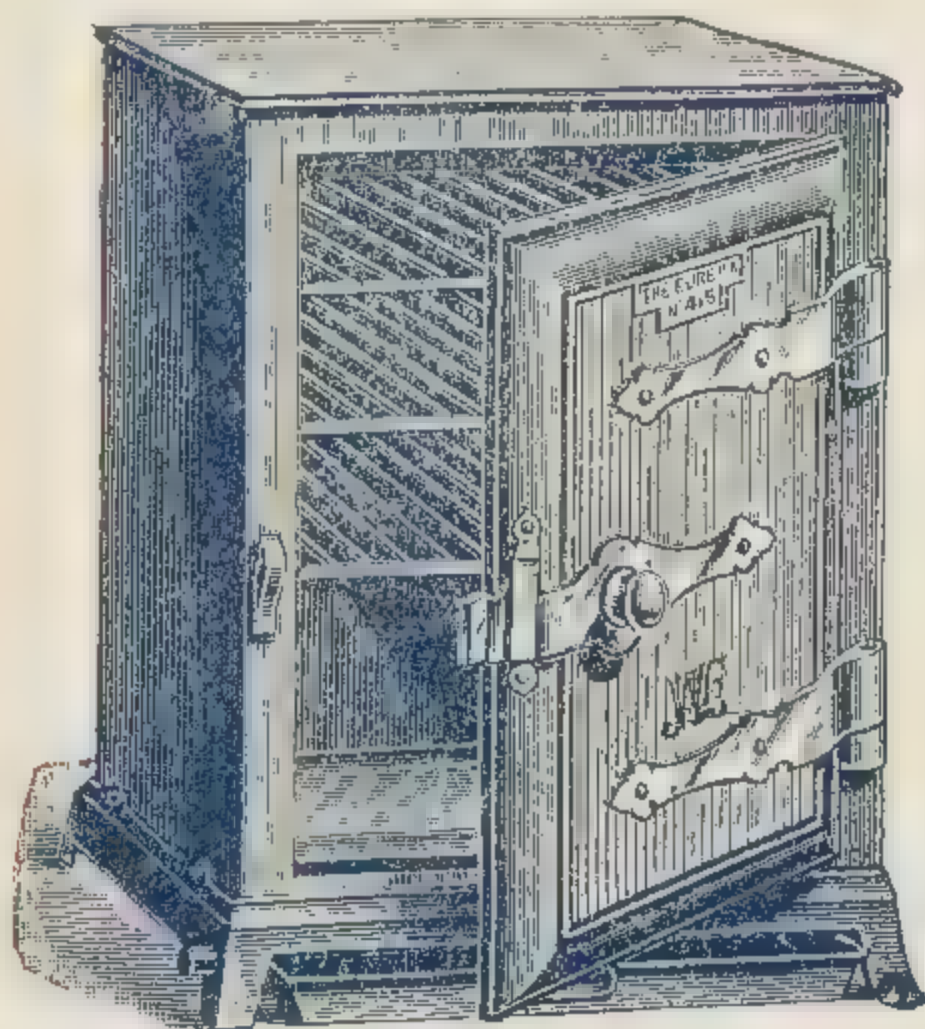
ORLANDO T. B. HAINES, *Chef-de-Cuisine*, says:—

Hereford, 31st August, 1896.

The "Eureka" Stoves fixed at the Albert Hall, Newport, for the Eisteddfod banquet, were admirable in every way. I have had large experience in stoves of every sort, but can safely say they were the best I have ever cooked with,

WRIGHT'S GAS HOT CLOSETS & ROASTING OVENS

These Hot Closets are similar to our "Eureka" Gas Cookers, but without Hot Plate on the top. They are lined with Patent Non-Conductor, by means of which the room is kept cool, and a great saving of gas effected.



SINGLE OVEN HOT CLOSET.

SINGLE OVEN HOT CLOSETS.

No.	INSIDE DIMENSIONS.			PRICE.			PRICE.		
							ENAMELLED STEEL.		
	WIDE.	DEEP.	HIGH.	£	s.	d.	£	s.	d.
2405	12 in.	12 in.	22 in.	3	0	0	3	7	6
2407	13 in.	13½ in.	24 in.	3	5	0	3	15	0
2410	14½ in.	14½ in.	25 in.	3	10	0	4	0	0
2415	16 in.	15 in.	28 in.	4	10	0	5	2	6
2420	17½ in.	16 in.	28 in.	5	0	0	5	15	0
2425	17½ in.	19½ in.	28 in.	5	10	0	6	10	0
2440	20½ in.	19½ in.	30½ in.	7	10	0	8	10	0

DOUBLE OVEN HOT CLOSETS.

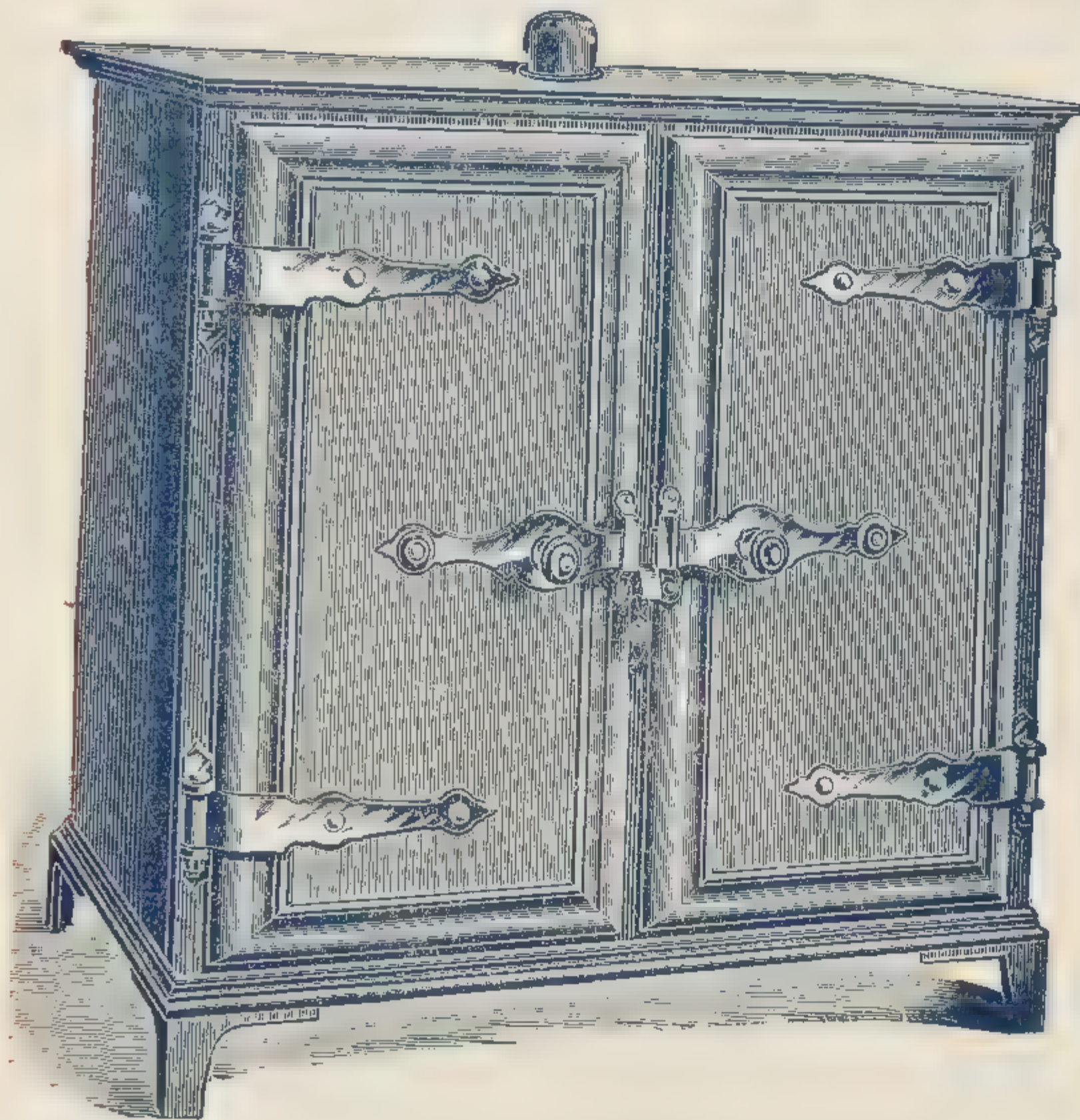
These are similar to the sketch, but are double ovens fitted with folding doors.

No.		INSIDE DIMENSIONS.	PRICE. *			PRICE		
						ENAMELLED STEEL.		
		Two Ovens each.	£	s.	d.	£	s.	d.
Double 2415	...	13½ in. x 17 in. x 25 in.	10	0	0	11	10	0
" 2420	...	16 in. x 17 in. x 28 in.	11	10	0	13	10	0
" 2425	...	17½ in. x 19½ in. x 28 in.	12	0	0	15	0	0
" 2440	...	20½ in. x 19½ in. x 30½ in.	17	0	0	20	0	0

Any Double Oven Hot Closet can be made with one large oven instead of two smaller ovens, if required, at same price.

* The prices in these columns are for Cookers made of Galvanized Steel Plates. Those composed of Enamelled Steel are strongly recommended, and are the cheapest in the long run. Unless specially ordered to the contrary they will be sent in Enamelled Steel.

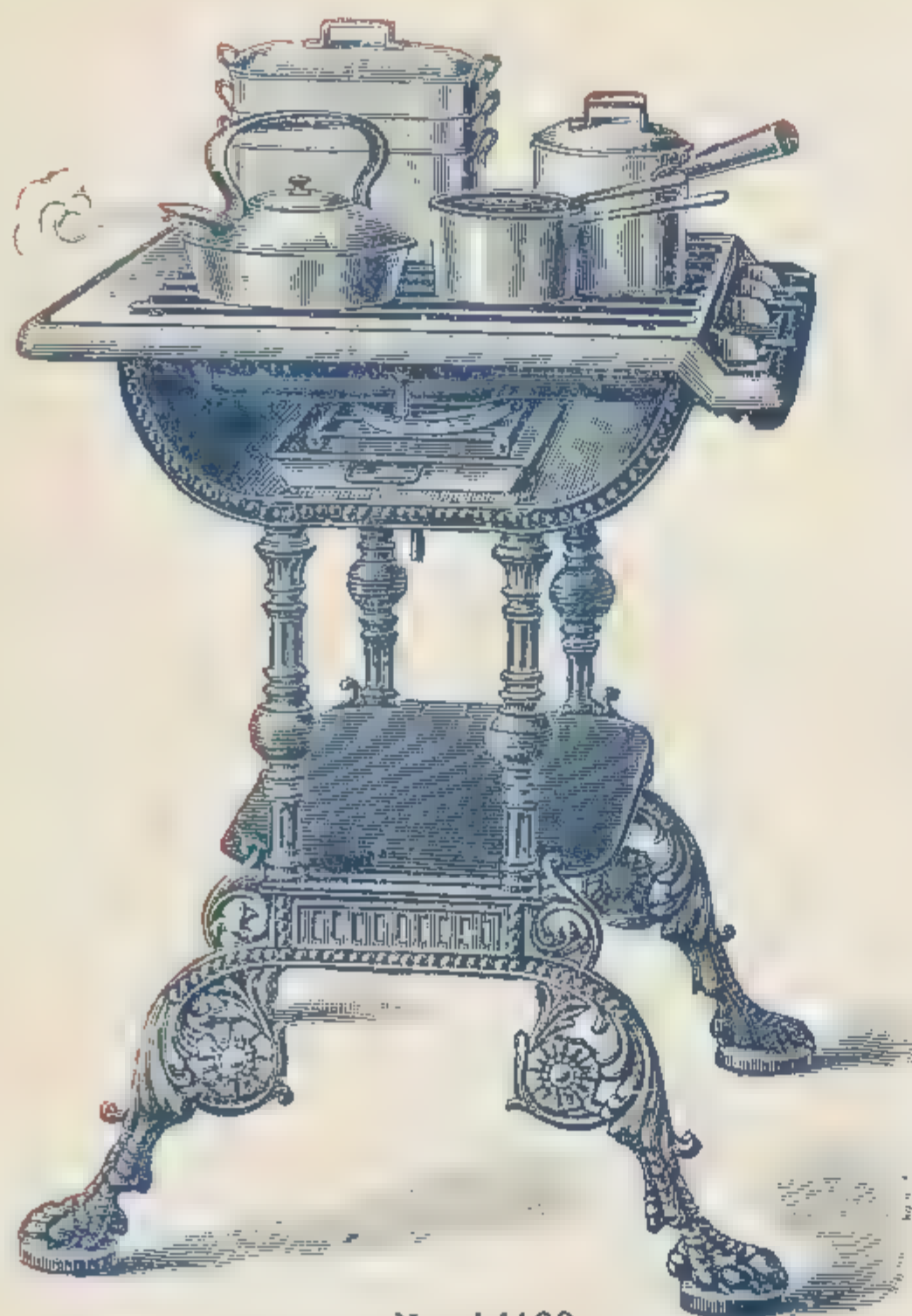
WRIGHT'S CHEAP HOT CLOSETS AND ROASTING OVENS.



These are a cheaper form of Hot Closets than the "Eureka." They are constructed of strong cast-iron framework, with sheet iron sides, and are not lined with Non-Conductor.

No.	INSIDE DIMENSIONS.			PRICE.		
	WIDE.		DEEP.	£	s.	d.
66	22 inch	...	24 inch	6	0	0
67	36 inch	...	24 inch.	12	10	0
68	54 inch	...	26 inch	18	0	0
69	60 inch	...	26 inch	22	0	0

If required, any of these Hot Closets can be made with one large oven instead of two smaller ovens, without extra charge



No A4100.

WRIGHT'S PATENT GAS HOT PLATE.

(WITH GRILLER).

The Hot Plates of the "Eureka" Cookers are supplied as shown or without the stands. Each Hot-Plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

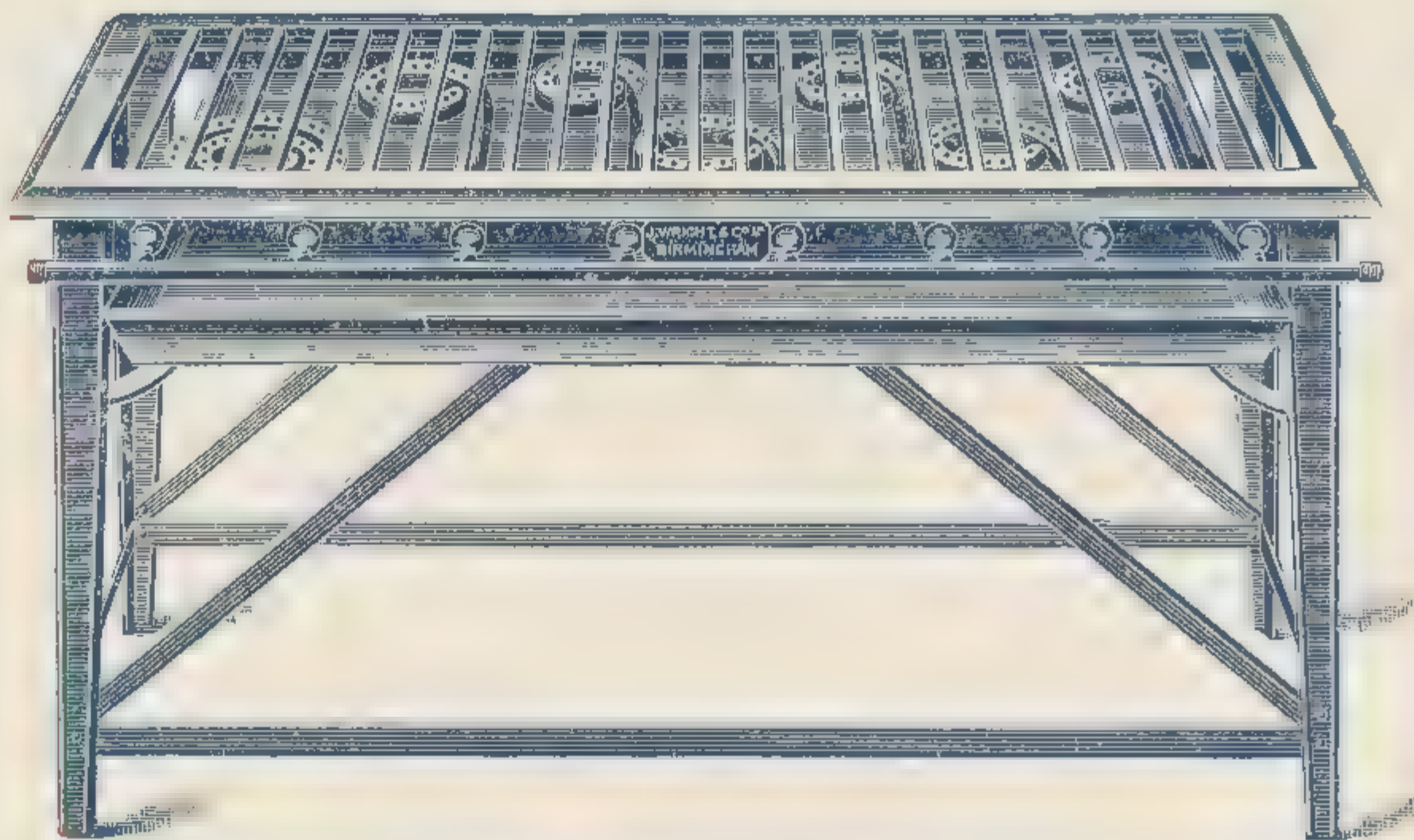
SIZES AND PRICES.

No.	Sizes. High. Wide. Deep.	No. of Burners.	Price without Stand.			Price with Stand.		
			£	s.	d.	£	s.	d.
A4100	30 x 22 x 20	4	2	5	0	2	15	0
A4150	30 x 24 x 22	4	2	10	0	3	0	0
A4200	30 x 26 x 23½	5	3	10	0	4	0	0
A4250	30 x 27 x 25½	6	4	0	0	4	15	0
A4400	30 x 31 x 26	7	4	10	0	5	5	0
A4415	30 x 40 x 21	8	5	0	0	6	0	0
A4420	30 x 44 x 24	10	6	10	0	7	10	0
A4425	30 x 48 x 26	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S GAS BOILING TABLE.



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

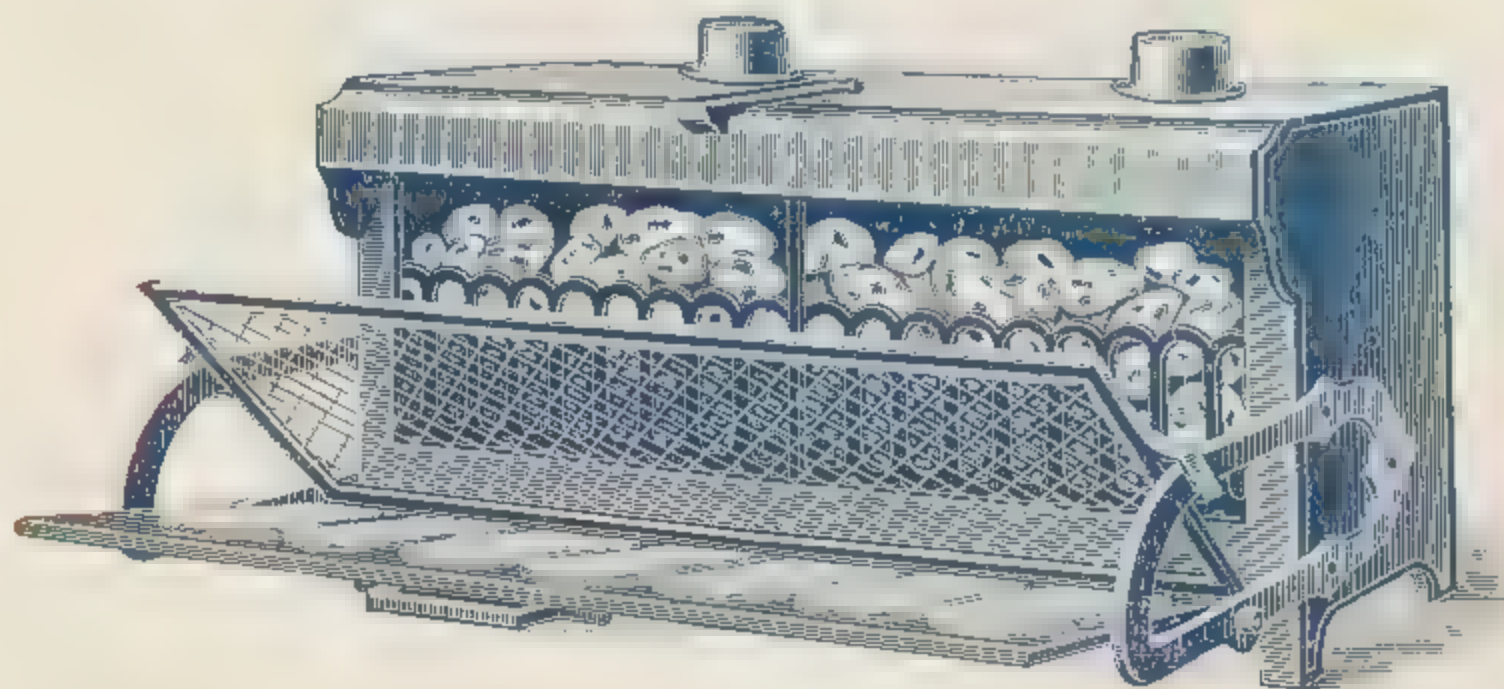
"DEAR SIRS,—The Hot Plate, we are pleased to inform you, admirably meets our requirements, and gives great satisfaction."

25, CORPORATION STREET, BIRMINGHAM.

Yours truly, PATTISON & CO.

SPECIAL TOASTER AND CHOP GRILLER

FOR HOTELS, RESTAURANTS, ETC.



No. B650.

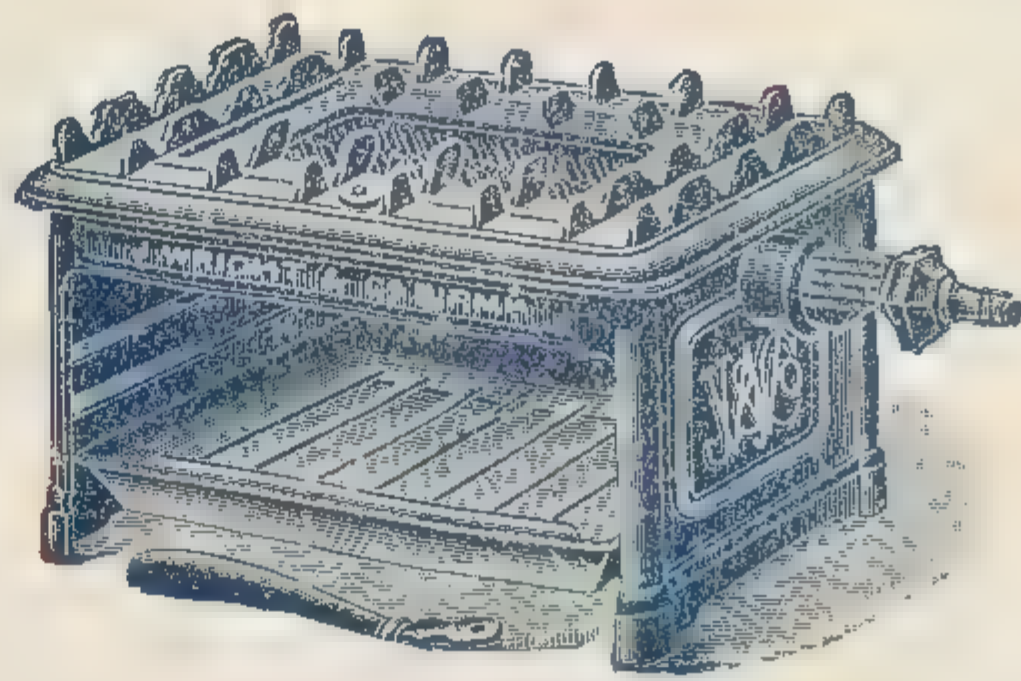
This is an adaptation of our Patent Ball Gas Fire, and is adapted for rapidly toasting large quantities of Bread, or for Grilling Chops. The apparatus is 2 feet 6 inches long, and is capable of toasting 100 rounds of bread per hour. The bread is placed between the two wire frames shewn on drawing, which are then closed together and placed as near the fire as desirable. Wherever used they are giving thorough satisfaction.

PRICE.

No. B650	As above	...	...	...	...	...	...	...	...	£4 15 0
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Other sizes made to order. Prices on application.

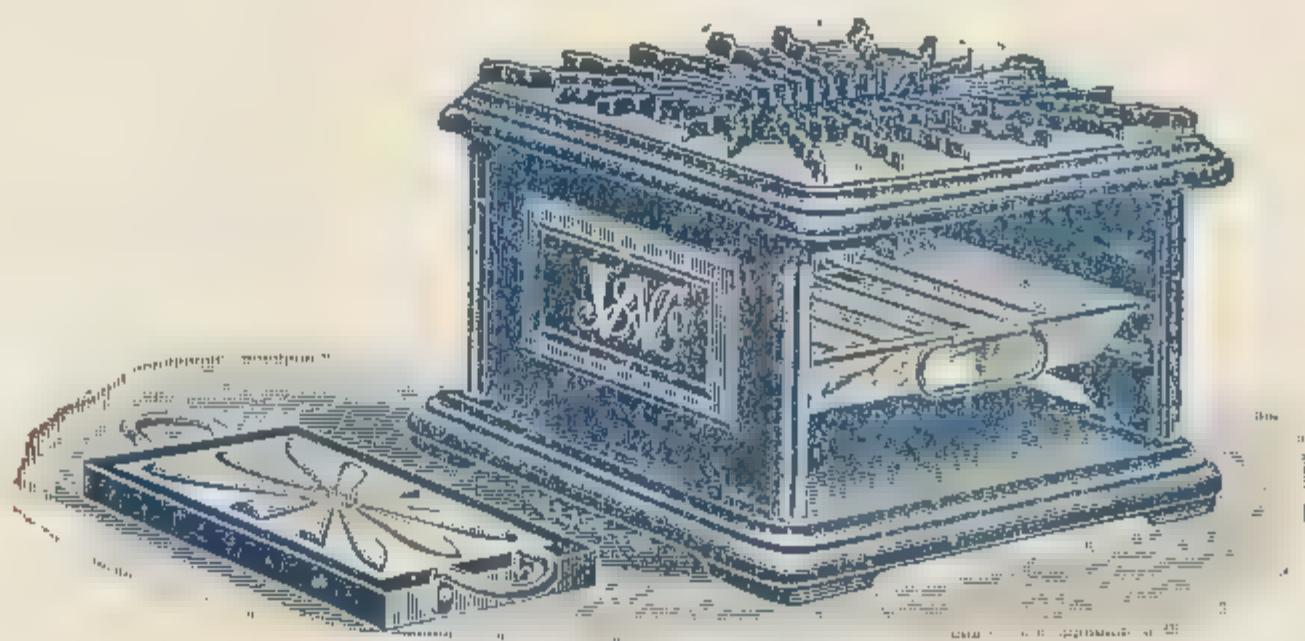
WRIGHT'S RAPID GAS GRILLERS.



No. B628.

This Broiler is made entirely of **Cast Iron**, and is fitted with a most powerful burner. The waste heat is utilised for boiling. It will cook two chops and boil a kettle **at the same time**. Connections may be readily removed from left to right, or *vice versa*.

No.	Outside Dimensions.			Price complete with Pan and Grid.	
	Width	Depth	Height	S.	D.
B628	12	9	7	6	6
B638	14	10	9	9	0



No. B632.

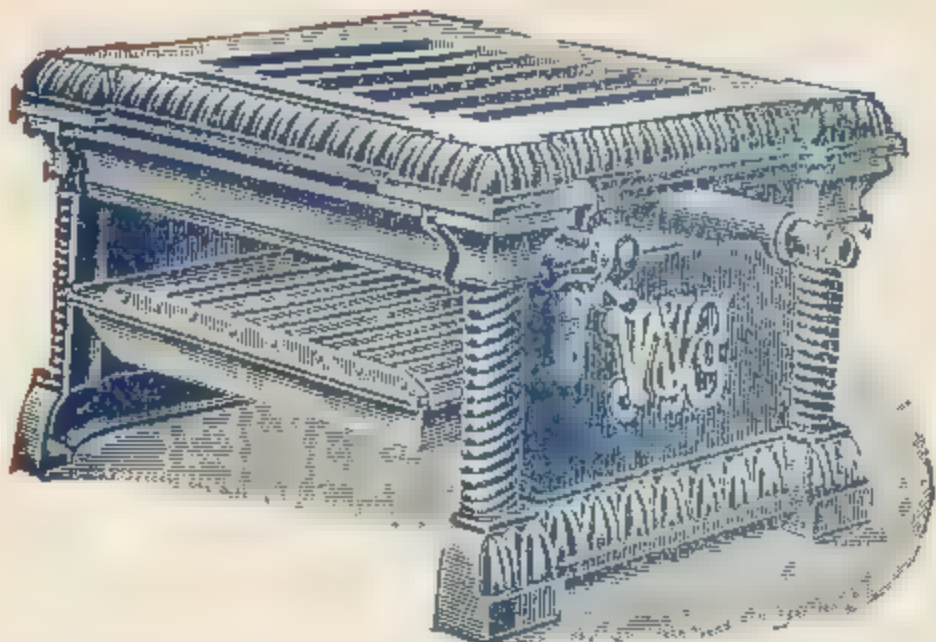
This Griller is suitable for letting out on hire. It is very strong and there are no working parts to get out of repair. It is supplied complete with specially designed deflector brick, with handles, as shewn in drawing, by means of which grilling and boiling can be done simultaneously. This brick also increases considerably the amount of deflected heat.

The connections may be readily removed from right to left or *vice versa*, by simply releasing two screws.

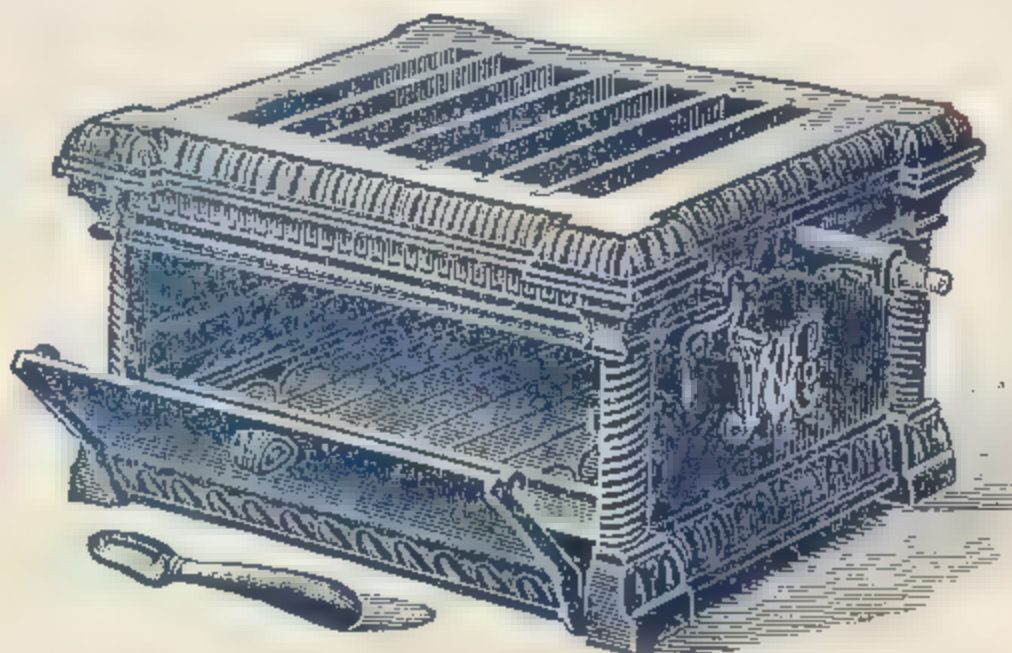
No	Outside Dimensions.			Price complete with Pan and Grid and Special Deflector.	
	Width	Depth	Height	S.	D.
B632	11	11	7½	12	0

new Griller

WRIGHT'S RAPID GAS GRILLERS.



No. B642.



No. 643 & 645.

This Griller is made and finished in the very best style, and has been specially designed to meet the demand for a very superior article. It is fitted with mechanical adjustment, so that Grill can be readily altered into a Hotplate or adjusted for Boiling, or *vice versa*.

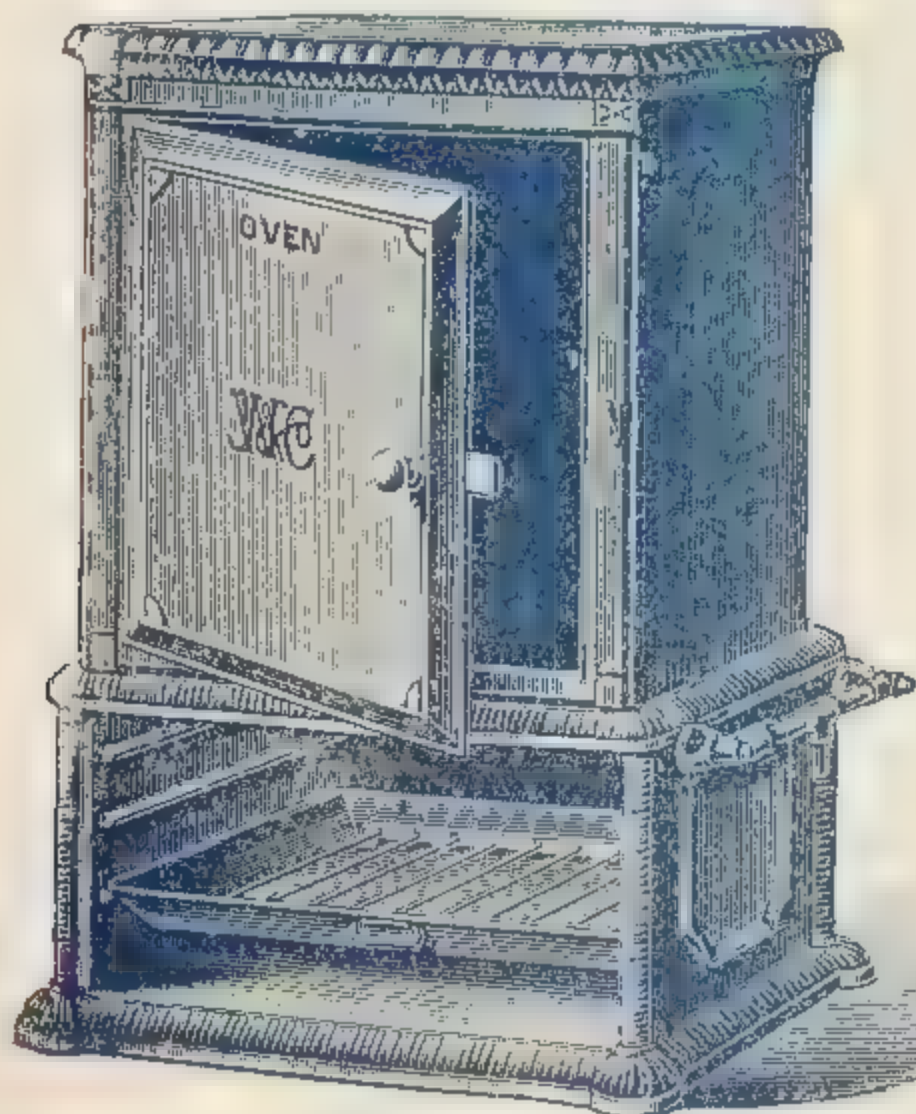
Connections may be readily removed from left to right, or *vice versa*

Nos. B643 and B645 are fitted with doors without extra charge.

No.	Dimensions.			Price, complete with Pan and Grid.	
	Width.	Depth.	Height.		
B642	11½	10	8½	9	d.
B643	13	11½	8½	10	0
B645	14½	13	8½	14	6

The above Grills are also made with our patent Ratchet Wheel Attachment.

Prices—B642 11/-. B643 12/6. B645 16/6 each.



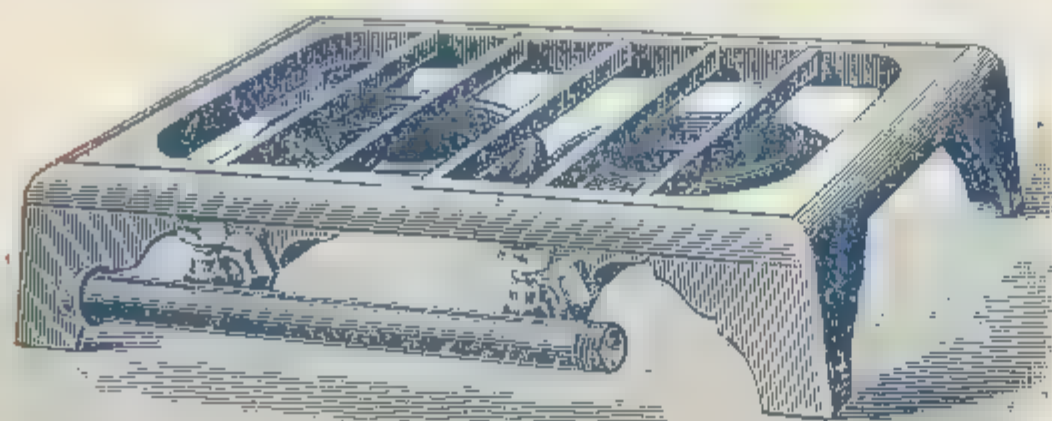
OVEN, FOR USE WITH BROILERS

This movable Oven, which is made to fit on to the top of Broiler, is a substantially made Oven, the frame, door and top being of cast iron.

Size, 12in. wide x 10in. deep x 18in. high, 14/6.

WRIGHT'S GAS HOT PLATES.

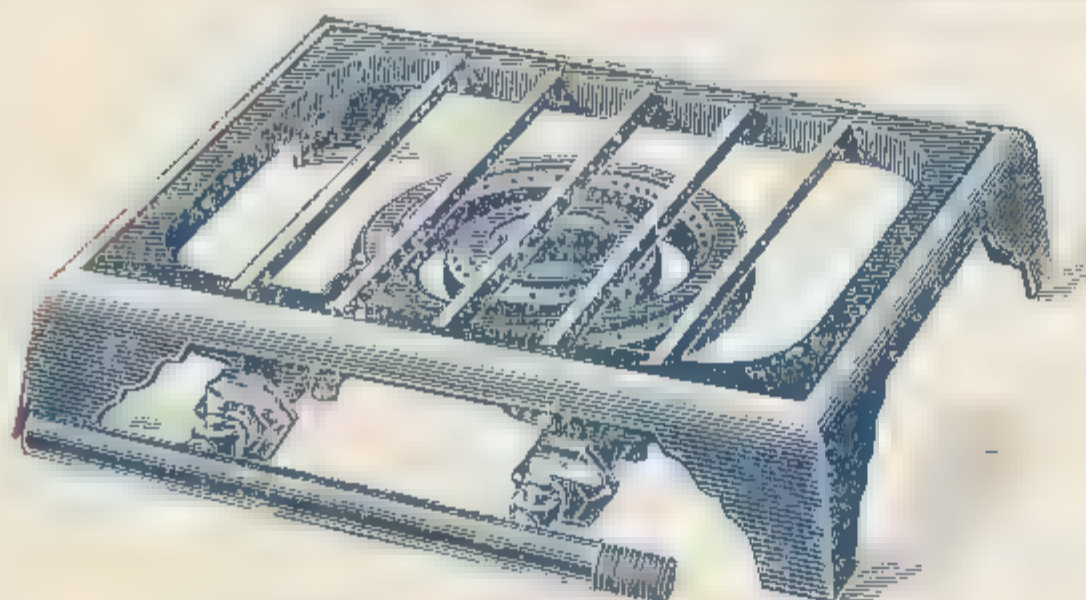
These Hot Plates are made specially strong, with Steel Bars on top, and are practically unbreakable. They are well finished with polished tops, and are made in sizes to suit every requirement. We can confidently recommend them as the best Hot Plates ever offered to the public.



No. B913.

A strong Hot Plate, with two ring burners, with tap to each.

Size, 15-in. $\times$ 12 $\frac{1}{2}$ -in. ... **10 6** each.



No. B929.

Similar to No. B913, but fitted with concentric burners, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

Size, 15-in. $\times$ 12 $\frac{1}{2}$ -in. ... **14/-** each.



No. B930.

Fitted with three ring burners. Size, 23-in. $\times$ 12in.

Price, **20/-** each.



No. B931.

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size, 23-in. $\times$ 12-in. ... Price, **23/-** each.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size, 23 in. $\times$ 12-in. ... Price, **31/6** each.

WRIGHT'S GAS HOT PLATES.



No. 933.

Fitted with one concentric and two ring burners.

Size 35-in. $\times$ 12 in. ... Price **35/-** each.

This hot plate is made specially long to suit large utensils.



No. B934.

Fitted with four ring burners. Size 24-in. $\times$ 18-in.
Price **28 6** each.



No. B935.

Fitted with five ring burners. Size 24 in. $\times$ 18 in.
Price **34 6** each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24-in. $\times$ 18-in. ... Price **37/-** each.

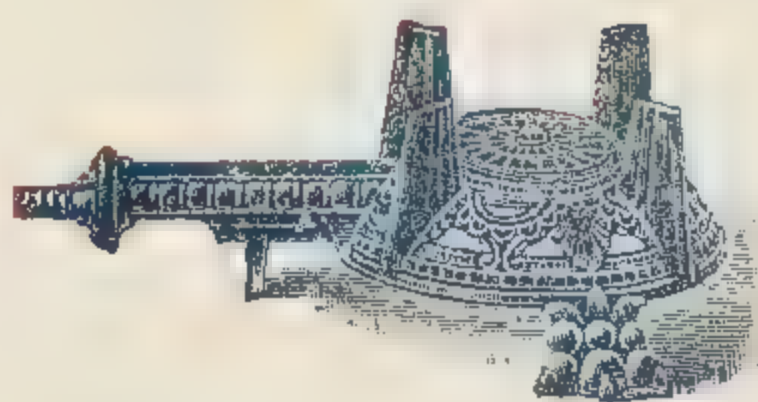


No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24in. $\times$ 18-in. ... Price **43 6** each.

WRIGHT'S GAS BOILING STOVES.

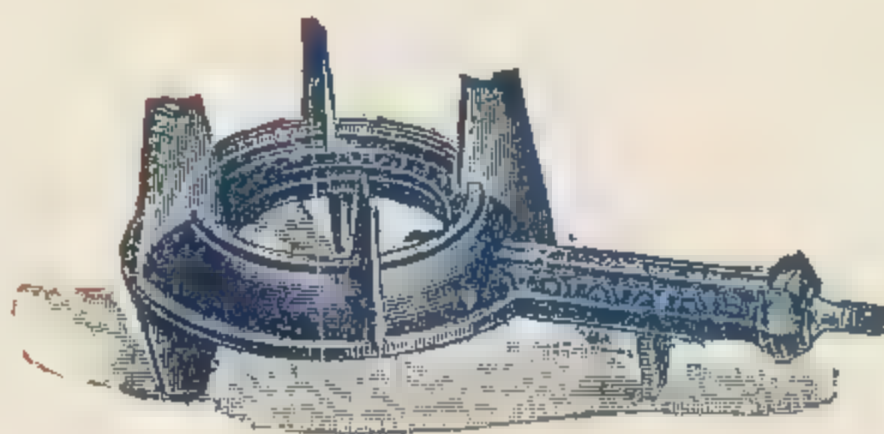


No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

Diameter ... $4\frac{1}{2}$ -in.

Price 1/-

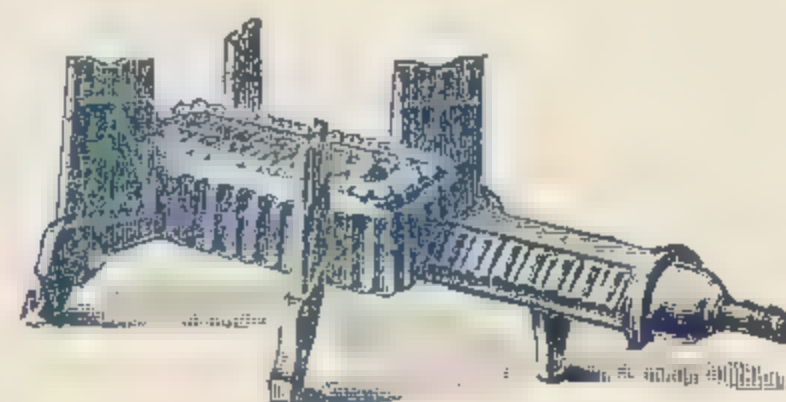


A cheap, strong Stove, cast in one piece

No. B319 5-in. diameter, Price 1/-

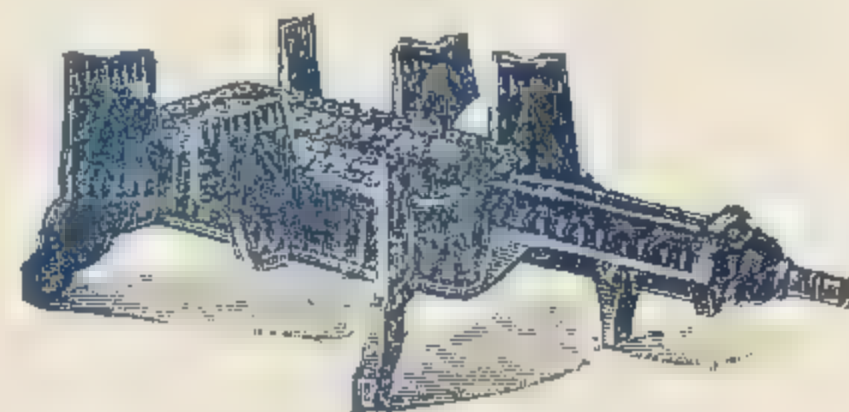
No. B320 6-in. " " 1/6

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

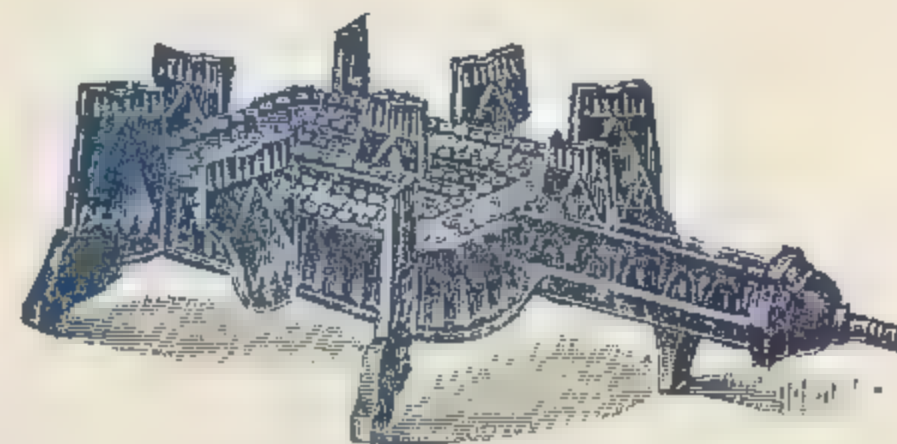


No. B309. Size, 10-in. long x 5-in. wide. Price 1 9

No. B310. Size, $11\frac{1}{2}$ -in. long x 6-in. wide. Price 2/-

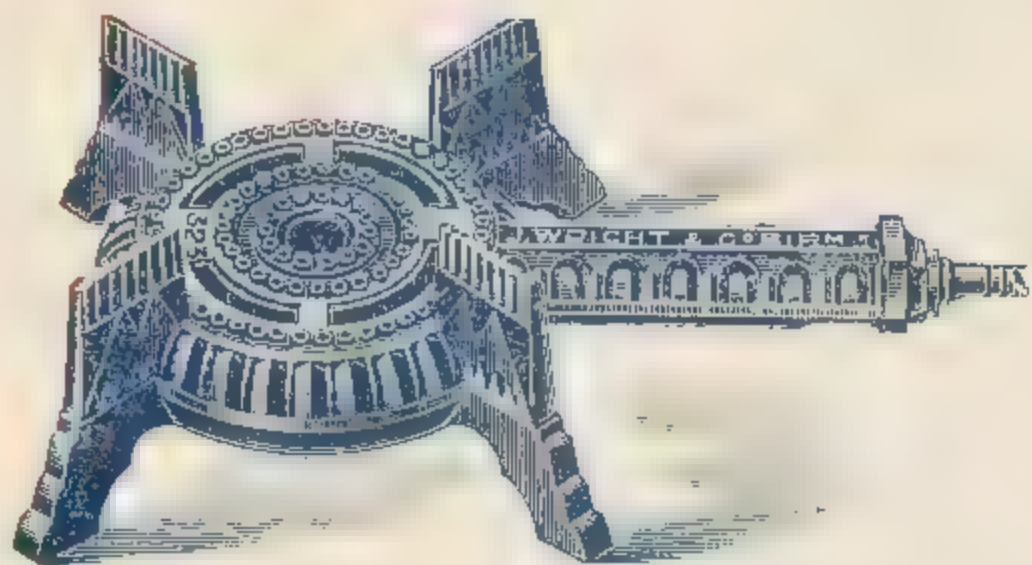


No. B312. Size, $12\frac{1}{2}$ -in. long x $6\frac{1}{2}$ -in. wide. Price 3 6



No. B314 Size, 15-in. long x 8-in. wide. Price 5/9

WRIGHT'S GAS BOILING STOVES.



THE CONCENTRIC BOILING STOVE

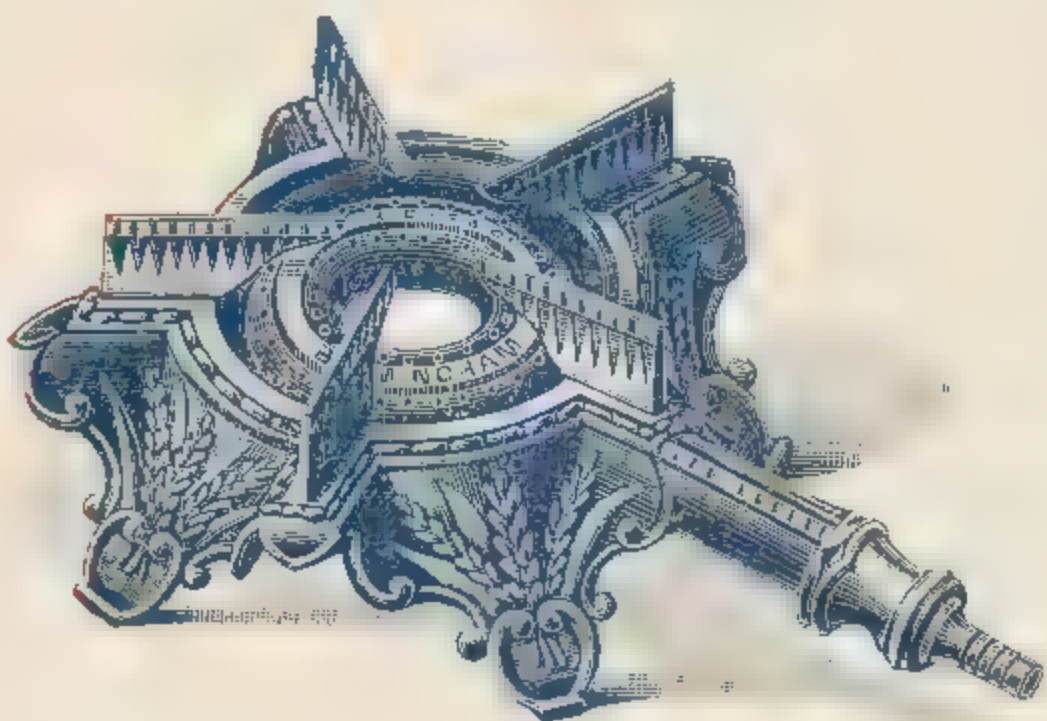
This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

PRICES.

		s.	d.
No. B321.	5in. wide x 10in. long	2	6
No. B322.	6in. „ x 12in. „	4	0
No. B323.	8in. „ x 14in. „	5	9

This Stove is a modification of our celebrated "concentric" boiling Stoves, and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

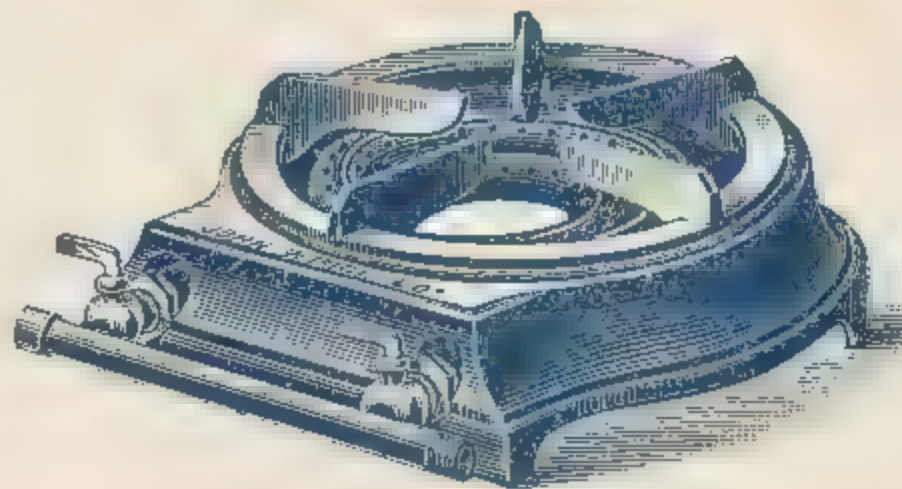
		s.	d.
No. B341	... 5½in. diameter	1	9
No. B342	.. 7in. „	2	6
No. B343	.. 9in. „	3	6



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risk of leakage from faulty joints is obviated.

	Diameter of Kettle Supports.	Price s. d.
No. B315	6½in.	3 0
No. B316	... 8in.	4 0
No. B317	... 9in.	5 0



No. B911.

This is a most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

Inner ring		15 feet per hour
Outer ring		25 „ „
Total		40 „ „

Diameter 12in

Price 14/-

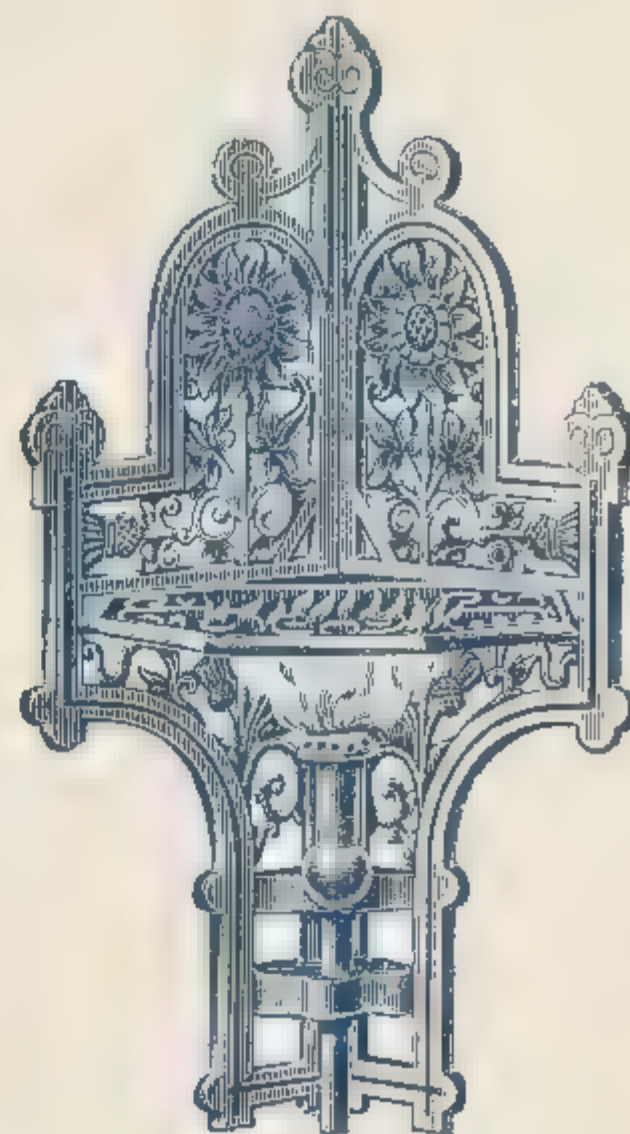
WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED).



No. B330.



No. B332.

These brackets will be found a very useful arrangement. They have been introduced by us to supply a long felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first rate design and finish.

No. B330.	Price	...	...	...	...	4 6 each.
No. B332.	Price	...	...	...	...	5 6 each.

TESTIMONIAL.

Gas Works Office, Pontlloyn, via Cardiff

GENTLEMEN,

The Wall Gas Brackets are to hand. I have tested one this morning and am very pleased with results. They are well made, decidedly cheap, and a conveniently useful article for the purpose for which they are intended.

Yours very truly,

THOMAS ACKLAND, Manager and Secretary.

WRIGHT'S WATER HEATERS.

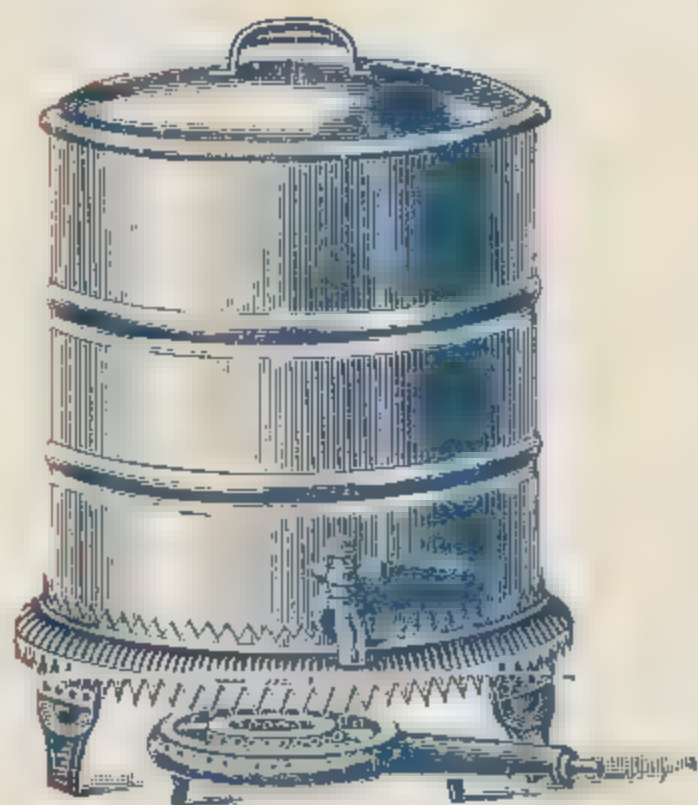
Waters Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

For a *complete* Cooking Range it is generally desirable to have a separate Boiler for the supply of hot water, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose, it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

WRIGHT'S "SIMPLEX" WATER HEATERS.

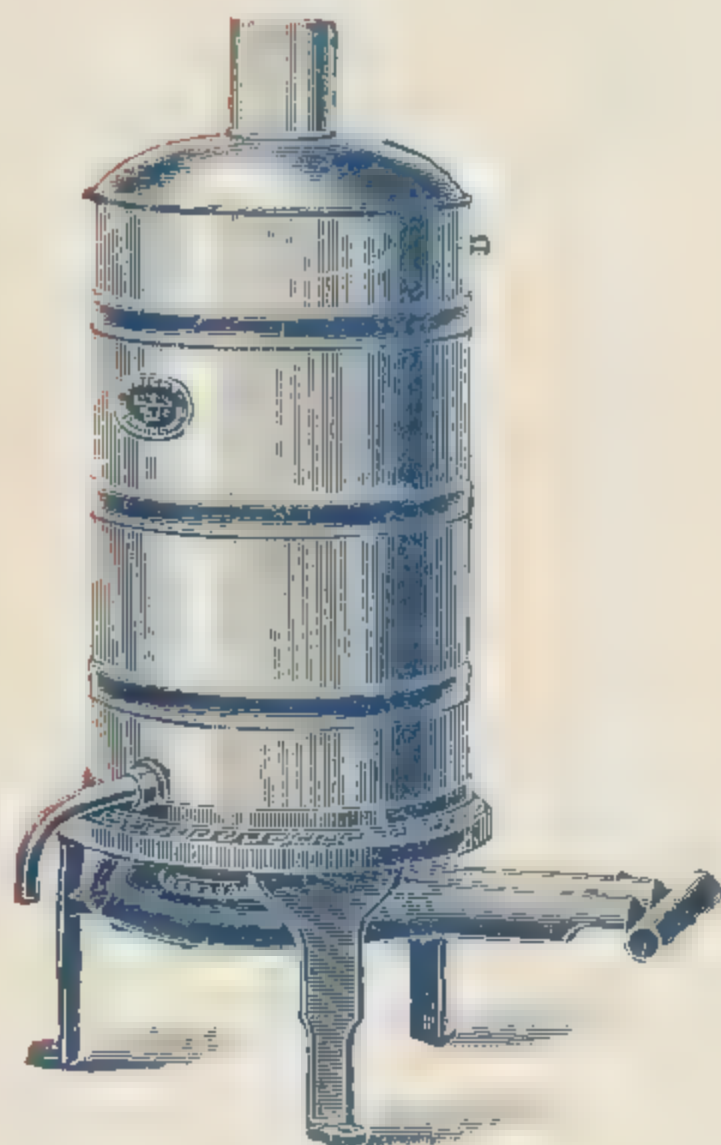


No. B1015.

This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.

	10 galls.	16 galls.
Price, in Galvanized Iron, complete with Burner ..	37,6	50/-
Ditto, in stout Copper, tinned inside	45/-	70/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032 and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of Gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

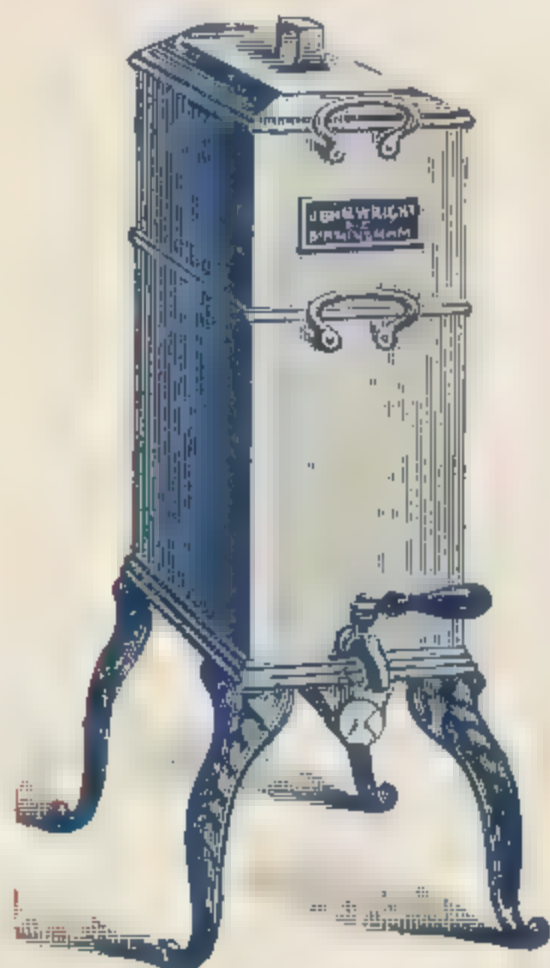
No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

Price, 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

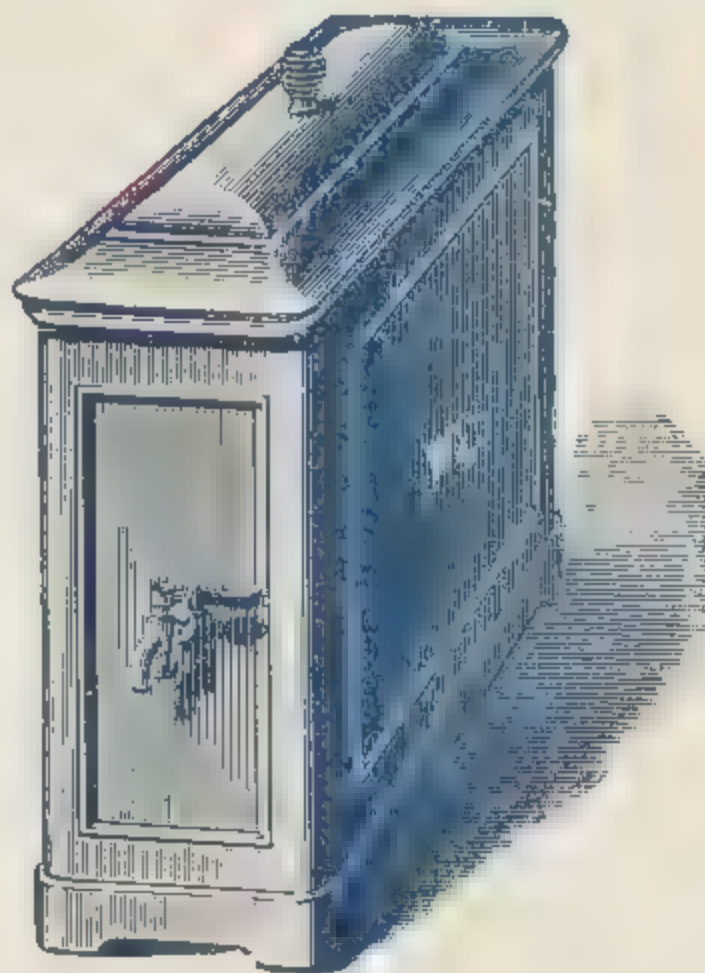
Price, 105/- Complete.

COMBINED BOILER & STEAMER.



No. A1002.

WRIGHT'S WATER BOILER.

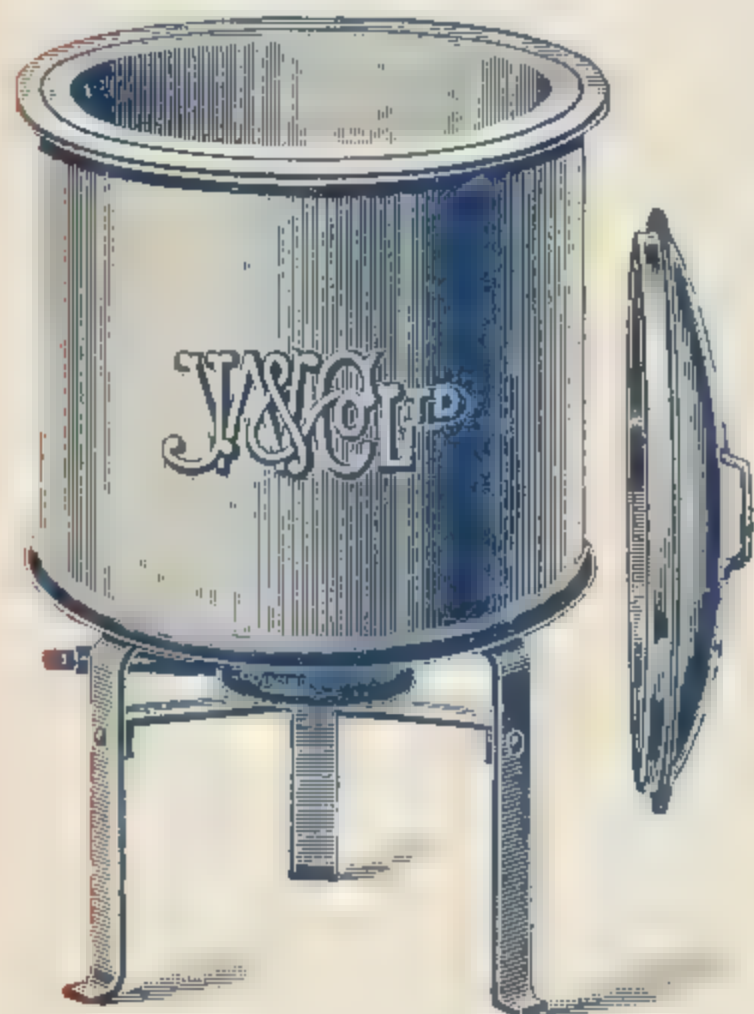


No. B711.

FOR FULL PARTICULARS SEE PAGE 25.

FOR FULL PARTICULARS SEE PAGE 25.

WRIGHT'S PORTABLE GAS FURNACES



No. 1013.

Suitable for Tea Meetings, Soup Kitchens, Mineral Water Manufacturers, Laundries, &c.

These furnaces will be found very suitable where it is necessary to move them from place to place, as when not in use they can be readily detached and stored out of the way.

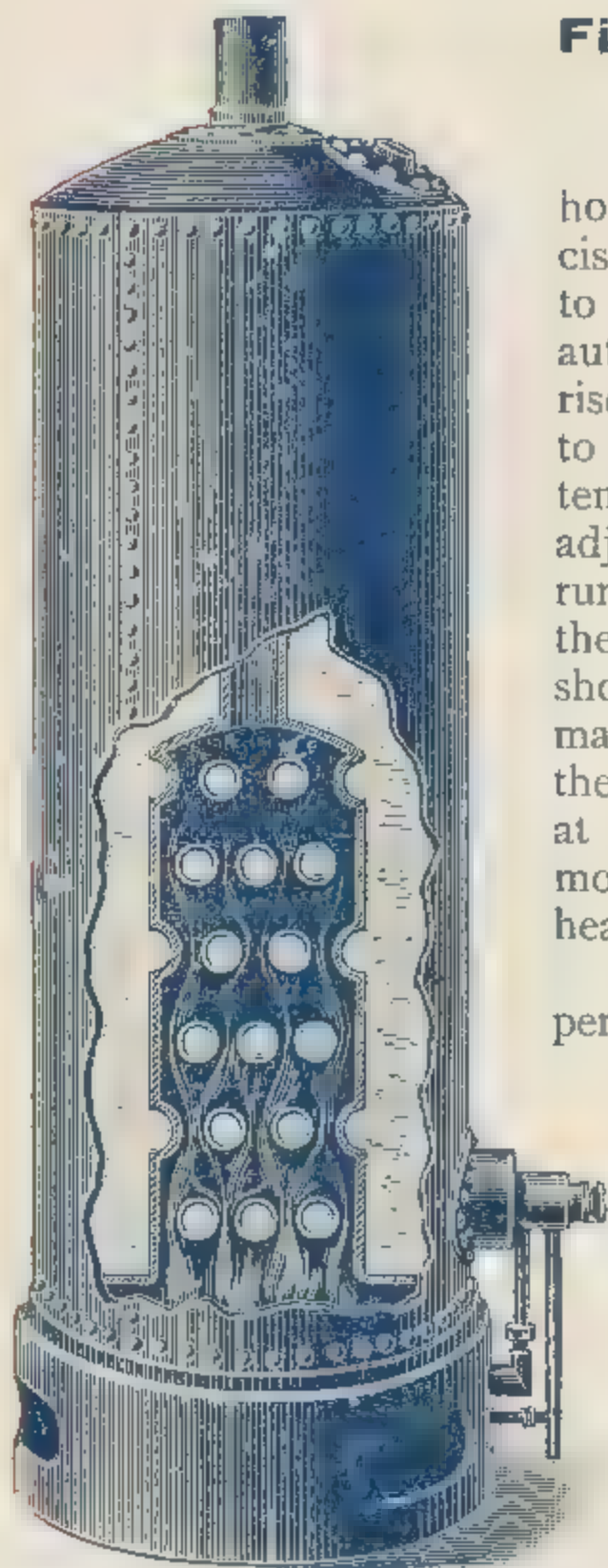
Sizes.	Complete with Burners	Galvanized Pan as sketched	Copper Pan	Galvanized Pan extra
10 gals.	..	42/-	58 6	4/-
15 "	..	54 -	82 6	6/-
20 "	..	63 -	102 -	7 6
30 "	..	92/-	152 -	10 -

They can be had with draw-off cocks at a small extra charge.

Every furnace sent with Galvanized Cover, unless otherwise ordered.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING GAS BOILER.

Fitted with Summerskill's Patent Automatic Valve.



This heater is designed to deliver hot water by means of pipes to any part of a house. The apparatus consists of a multitubular boiler and a strong rivetted steel cistern (tested to 30 lbs. to the square inch), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator, which automatically shuts off or turns on the supply of gas, as the temperature of the water rises above, or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve (having been adjusted) cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature when the gas is again automatically cut off. The quantity of hot water at command of course depends upon the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 25 lbs. per square inch.

Directions for Adjusting the Automatic Regulator.

The apparatus is sent out with the Regulator adjusted to deliver water at a medium temperature. The Regulator is fastened in its place by a strip of copper. If it is desired to alter the temperature, the copper strip must be unsoldered; to increase the temperature, turn the button slightly to the left; to lower the temperature, turn slightly to the right.

When once the Regulator is adjusted, the temperature of the water will be maintained at the desired point.

No. A1024.

Price, complete with Summerskill's Patent Automatic Valve **£7 10s. 0d.**

The drawing on next page shows a complete Hot Water Installation—being an arrangement of the High Pressure Circulating Boiler—as described above.

The Circulating Boiler is shown fixed in the scullery; delivery pipes from same are shown delivering hot water to the various parts of the house. When hot water is drawn from any tap, no matter how far from the heater, cold water from the cold water tank will replace the hot water drawn off, and acting on the valve, the gas will at once be turned on till the cold water is raised to the desired temperature, when the gas will be automatically cut off.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any *Instantaneous Water Heater*.

The advantages of this system, as compared with *Instantaneous Water Heaters*, are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use, whereas even in the largest *Instantaneous Heaters* a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an *Instantaneous Heater*.
- 3rd.—Very large gas pipes must be put in to supply the *Instantaneous Heaters*—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in *Instantaneous Heaters* is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk, nor need the apparatus (as in the case of *Instantaneous Water Heaters*) be used in the Bath Room, where the ventilation is not always good.
- 5th.—With the High Pressure Cylinder the whole house can be supplied by the **one** apparatus. With *Instantaneous Heaters* a **separate** apparatus is necessary wherever hot water is desired.

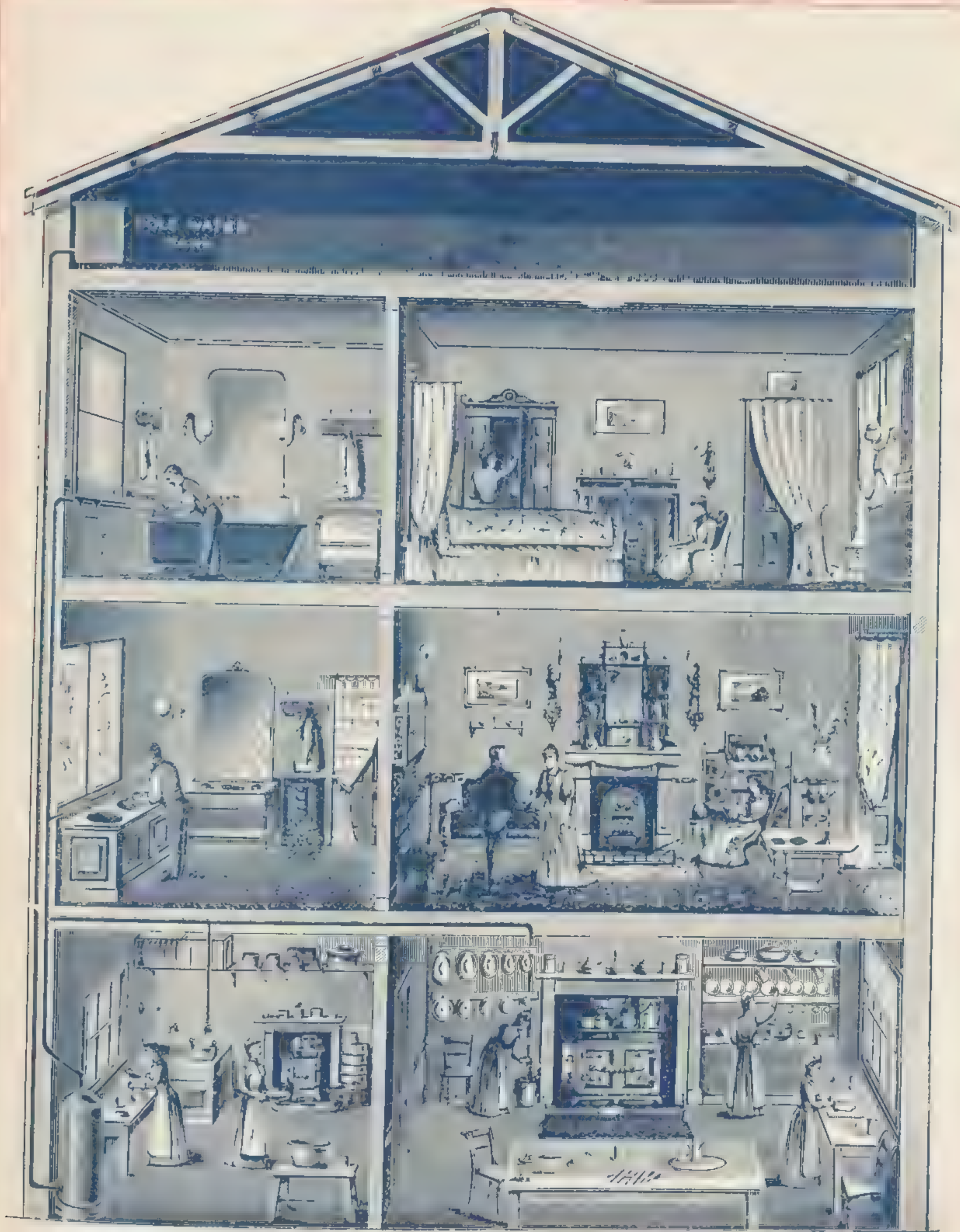
TESTIMONIAL.

GENTLEMEN,—I am more than pleased with the 1024 Automatic Circulating Boiler you supplied me with a short time since. Its efficiency has far exceeded my most sanguine expectations. I fixed the same for a Ladies' and Gentlemen's Hair Cutting Establishment in the town, and was very much afraid when so doing it would not do what was required of it, but having since given it a practical trial, am more than delighted with the working. It keeps in constant supply 9 Shampooing Basins, 1 Bath, 1 ordinary Wash-hand Basin, and also 2 Saloons, with *all* shaving water, so you will see it does no small amount of work, and it is impossible to speak too highly of it. I can thoroughly recommend it wherever an instantaneous heater is required. The automatic valve is an excellent addition. You are quite at liberty to make use of this letter.

P.S.—One of the greatest features is that there is no odour whatever from burnt gas (when in use), so very prevalent with most instantaneous heaters.

2, MARLBOROUGH STREET, DEVONPORT.

Yours truly, WILLIAM TRUSCOTT.



Sectional drawing of House, showing the distribution of Hot Water in various rooms, by means of Wright's High Pressure Circulating Gas Boiler.

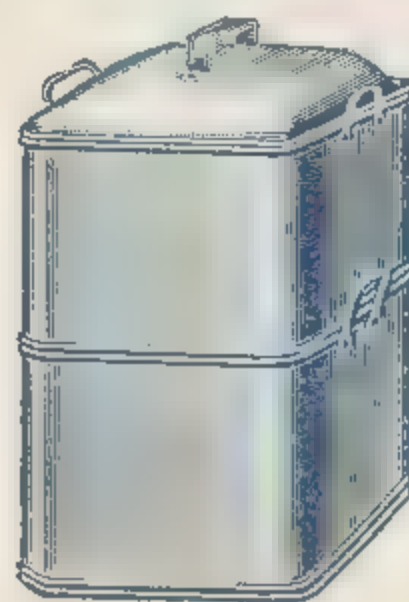
WRIGHT'S COOKING UTENSILS.

SPECIALLY ADAPTED FOR GAS COOKING STOVES.

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, *and with the wearing parts of strong Copper.* They are well finished, and are specially made for standing really hard work.

EXTRA STRONG BLOCK TIN STEAMERS.

WITH COPPER BOTTOMS.



No. E106.

								Steamers and Saucepans complete.
1 Quart	...	...	...	...	...	...	...	3 6
2 "	...	...	...	...	...	...	...	4 -
3 "	...	...	...	...	...	...	...	5/-
4 "	...	...	...	...	...	...	...	5 6
5 "	...	...	...	...	...	...	...	7/-
6 "	...	...	...	...	...	...	...	8 -

By removing the top compartment the Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS.

WITH COPPER BOTTOMS AND DRAW-OFF COCKS WITH EBONY HANDLES.



No. E108.

3 Gallon	...	...	10/-	5 Gallon	...	...	12/-	7 Gallon	...	...	14 -
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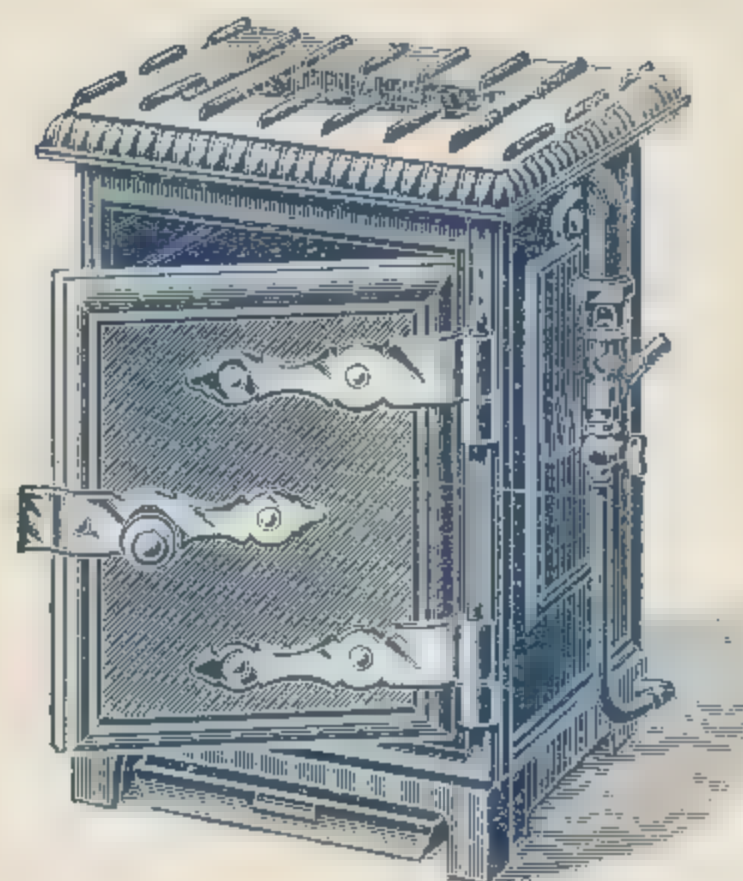
"PENNY-IN-SLOT" COOKERS

ARRANGED SPECIALLY FOR PREPAYMENT METERS.

The very great success that has attended the introduction of our Gas Cookers for use with Prepayment Meters has induced us to bring out further patterns and sizes, full particulars of which are given on the following pages.

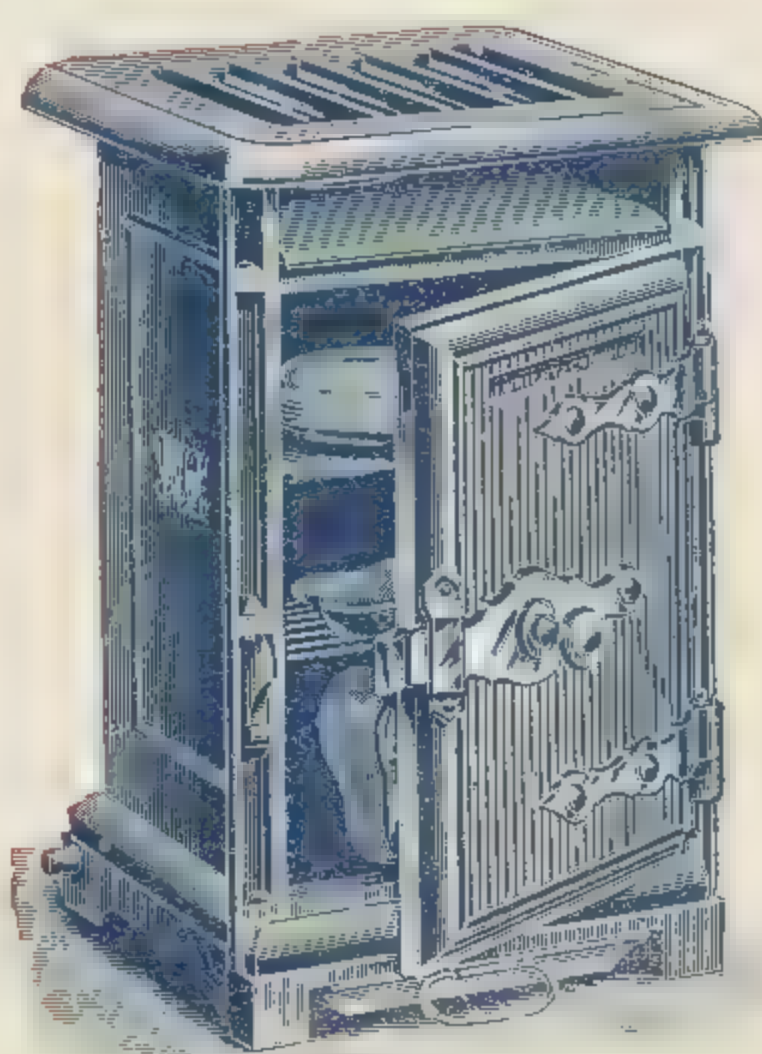
The best Gas Authorities have been consulted by us in reference to the requirements of households where gas is supplied by means of prepayment meters, and we have designed these Cookers specially to meet their needs. Special attention has been given to the **strength** and **simplicity** of these Cookers, which are constructed upon the principle of our celebrated "Eureka" Cooker, and are **practically indestructible**. They are very readily cleaned, and have been adopted by all the principal London and Provincial Gas Companies. They are composed of cast iron throughout, and are not jacketed.

"PENNY-IN-THE-SLOT" COOKERS.



No 401.

Price - - 28/6

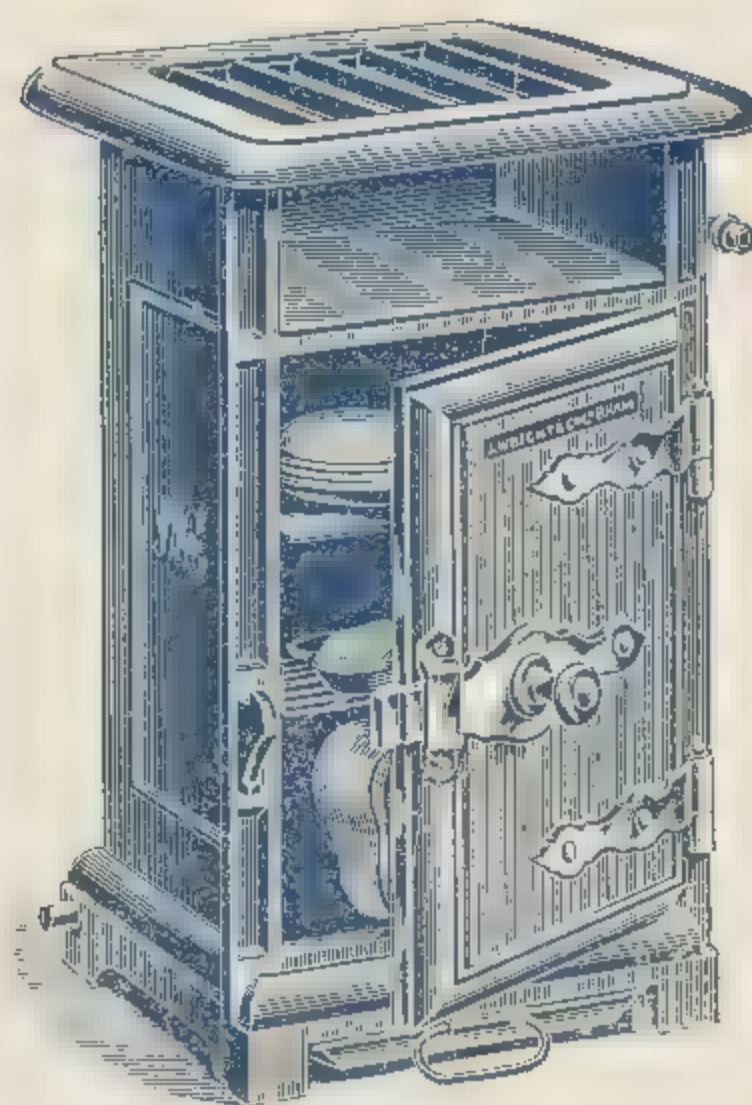


Nos. 402 and 3402.

PRICE.

No. 402.—35/- Enamelled Crown Plate 2/- extra.

„ 3402.—37/6 „ „ „ 2/- „



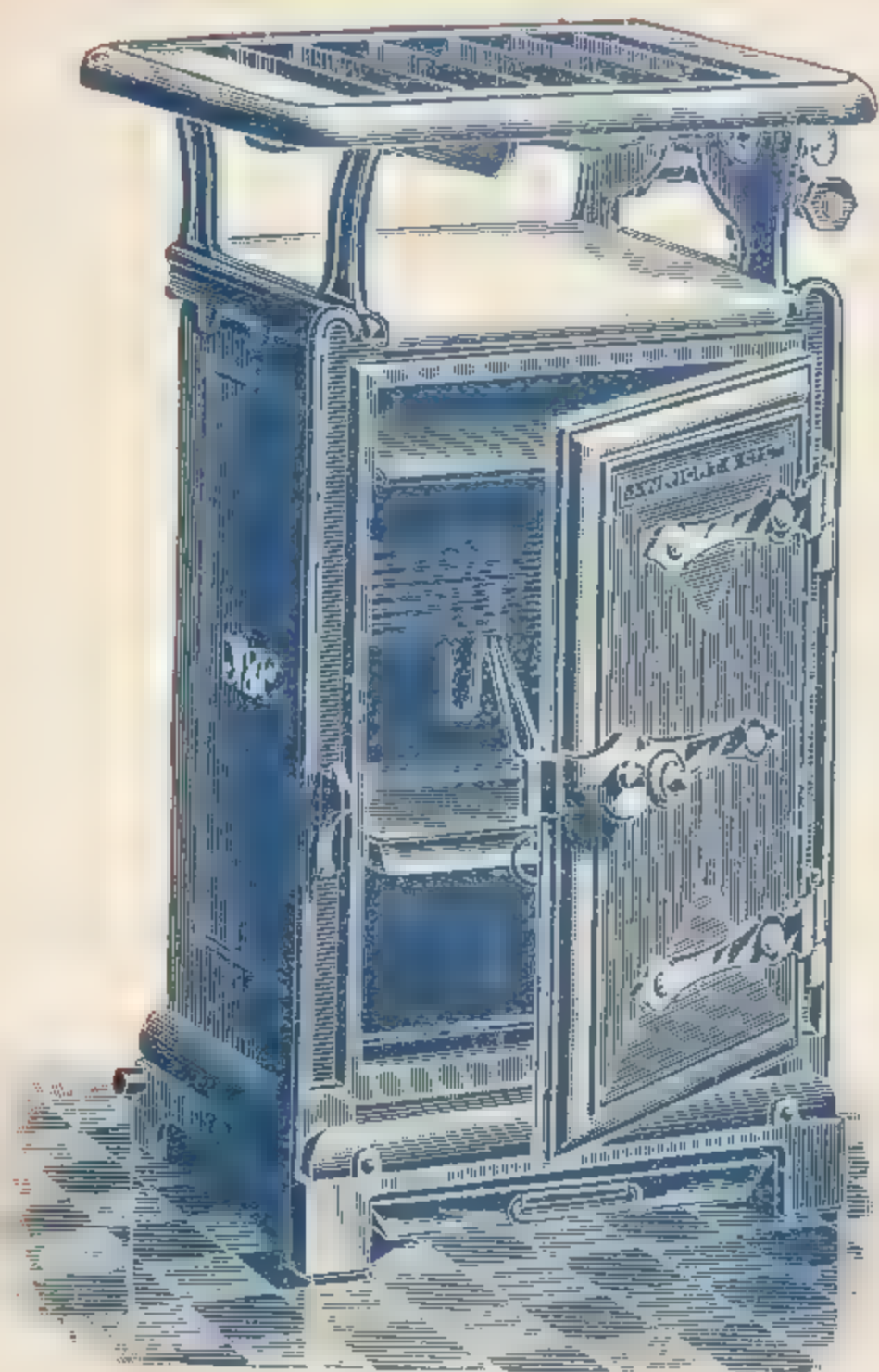
Nos. 806 and 3806.

PRICE.

No. 806. 37/- Enamelled Crown Plate 2/- extra.

„ 3806. 40/- „ „ „ 2/- „

FOR FULL PARTICULARS AND SIZES, &c., SEE PAGE 54 D.



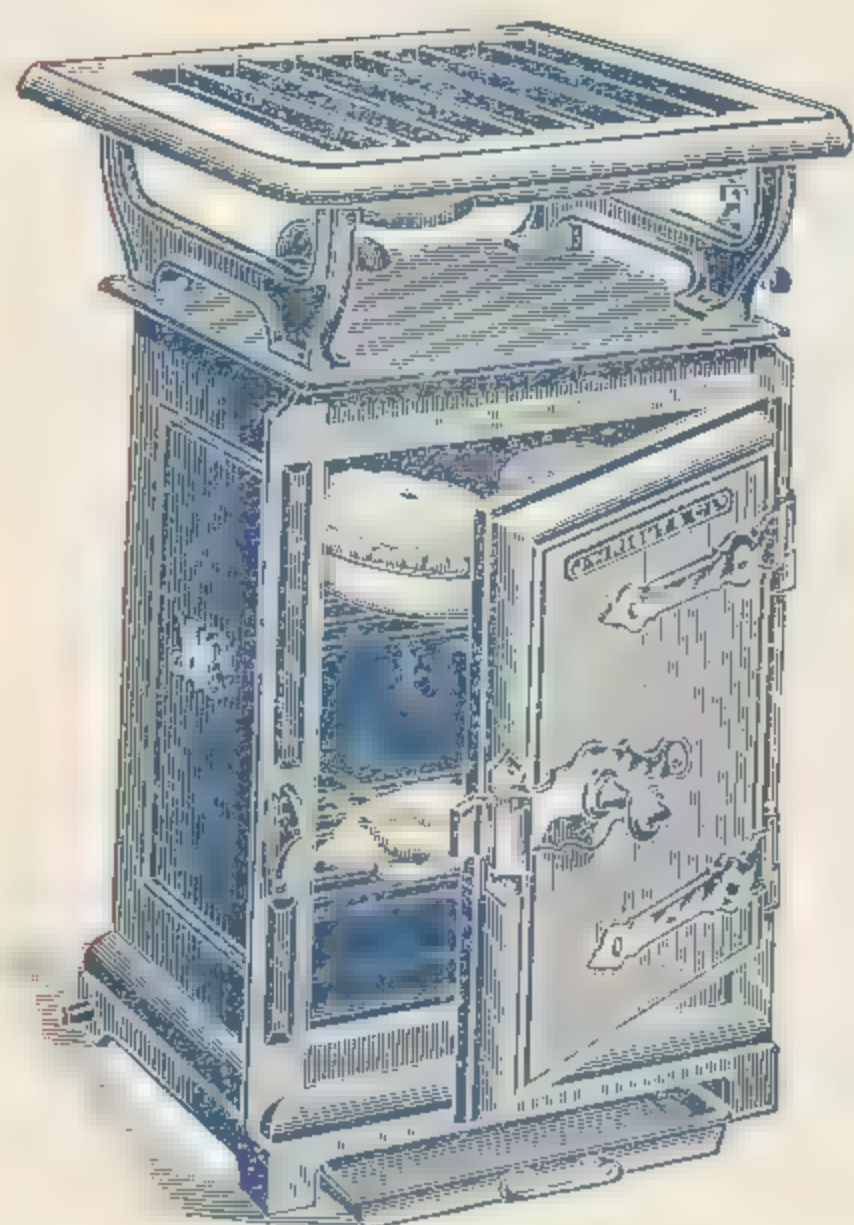
Nos. 808 and 3808

"PENNY-IN-THE-SLOT" COOKERS.

PRICES.

No. 808	...	...	40 -.	Enamelled Crown Plates 2/- extra.
3808	...	...	43 .	" " " 2 ..
810	..	..	42 -	" " " 2 ..
3810	.	.	45 -.	" " " 2 ..

Nos. 810, and 3810 are similar Stoves to 808, and 3808, but instead of 2 Boiling Burners on top they have 1 Boiling Burner and 1 Griller.



Nos. 404, 3404, 812 & 3812.

PENNY-IN-THE-SLOT COOKERS.

PRICES.

Price, 404	...	47 6.	Enam'd Crown Plates 2/- extra.
3404	...	50 6.	" " " 2/- "
812	...	53 6.	" " " 3/- "
3812	...	57, -.	" " " 3/- "

FOR FULL PARTICULARS AND SIZES, &c., SEE PAGE 54 D,

PRICES AND SIZES OF "PENNY-IN-THE-SLOT" GAS COOKERS.

No.	DESCRIPTION.	EXTERNAL DIMENSIONS.			OVEN.			HOT PLATE.	No. of Boiling Burners.	PRICE.	White Enamelled Crown Plate, EXTRA.	Special Hot Air Crown to Oven, EXTRA.	Jacketted and Packed Door, EXTRA.
		High	Wide	Deep	High	Wide	Deep						
401	Cast Iron, with polished hinges, &c. ...	18½	13½	11½	14	11	9½	13½ × 11½	1	28 6	-	—	—
402	Cast Iron ...	24½	15½	15	18	11	11	15½ × 15	2	35/-	2/-	—	3/-
3402	Same as 402, but best finish, with polished cornice, hinges, &c...	"	"	"	"	"	"	"	"	37 6	2/-	—	3 -
806	Cast Iron ...	28	15½	15	18	11	11	15½ × 15	2	37/-	2 -	—	3 -
3806	Same as 806, but best finish, with polished cornice, hinges, &c...	"	"	"	"	"	"	"	"	40 -	2 -	—	3 -
808	Cast Iron, with two boiling burners on top ...	31	17½	15¼	19½	12	12	17½ × 15¼	2	40/-	2 -	1 6	3/-
3808	Same as 808, but best finish, with polished cornice, hinges, &c...	"	"	"	"	"	"	"	"	43 -	2 -	1 6	3 -
810	Cast Iron, same as 808, but with one boiling and one grilling burner on top ...	"	"	"	"	"	"	"	"	42 -	2 -	1 6	3 -
3810	Same as 810, but best finish, with polished cornice, hinges, &c...	"	"	"	"	"	"	"	"	45/-	2/-	1 6	3 -
404	Cast Iron ...	30	18	17	19	13½	11	18 × 17	2	47 6	2/-	1 6	3 -
3404	Same as 404, but best finish, with polished cornice, hinges, &c....	"	"	"	"	"	"	"	"	50 6	2/-	1 6	3 -
812	Cast Iron, with three boiling burners, or with two boiling burners and griller...	31½	20	17	24	14¼	12¼	20 × 17	3	53 6	3/-	3/-	5/-
3812	Same as 812, but best finish, with polished cornice hinges, &c...	"	"	"	"	"	"	"	"	57/-	3/-	3/-	5/-

FOR ILLUSTRATIONS OF ABOVE COOKERS, SEE PRECEDING PAGES.



GAS

COOKING . .

APPARATUS



LARGE    

ESTABLISHMENTS

HOTELS, ETC., ETC.

• FOR •



SOUP BOILERS, JAPANNING OVENS,

&c., &c.



GAS AND STEAM COOKING APPARATUS

Manufactured and erected for HIS GRACE THE DUKE OF WESTMINSTER, K G by John Wright & Co., Limited.



DESCRIPTION OF APPARATUS

AS SUPPLIED TO HIS GRACE THE DUKE OF WESTMINSTER, K.G.

(As shewn on opposite page.)

The apparatus to the extreme left is a steam heated Hot Closet and Serving Table, the steam being supplied from a High Pressure Boiler, fixed in the basement of the building. This Boiler is fitted with the very best Gun Metal Mountings. Windows above the table, at the back of the recess, communicate with a Corridor in which wagons are loaded for transit to the Dining Hall and Dining Rooms.

The left-hand half of the second apparatus is for cooking vegetables, puddings, and meat by steam. The other half of this apparatus is a Gas Roaster. The space occupied by these two is 6-ft. 6-in. wide by 6-ft. high.

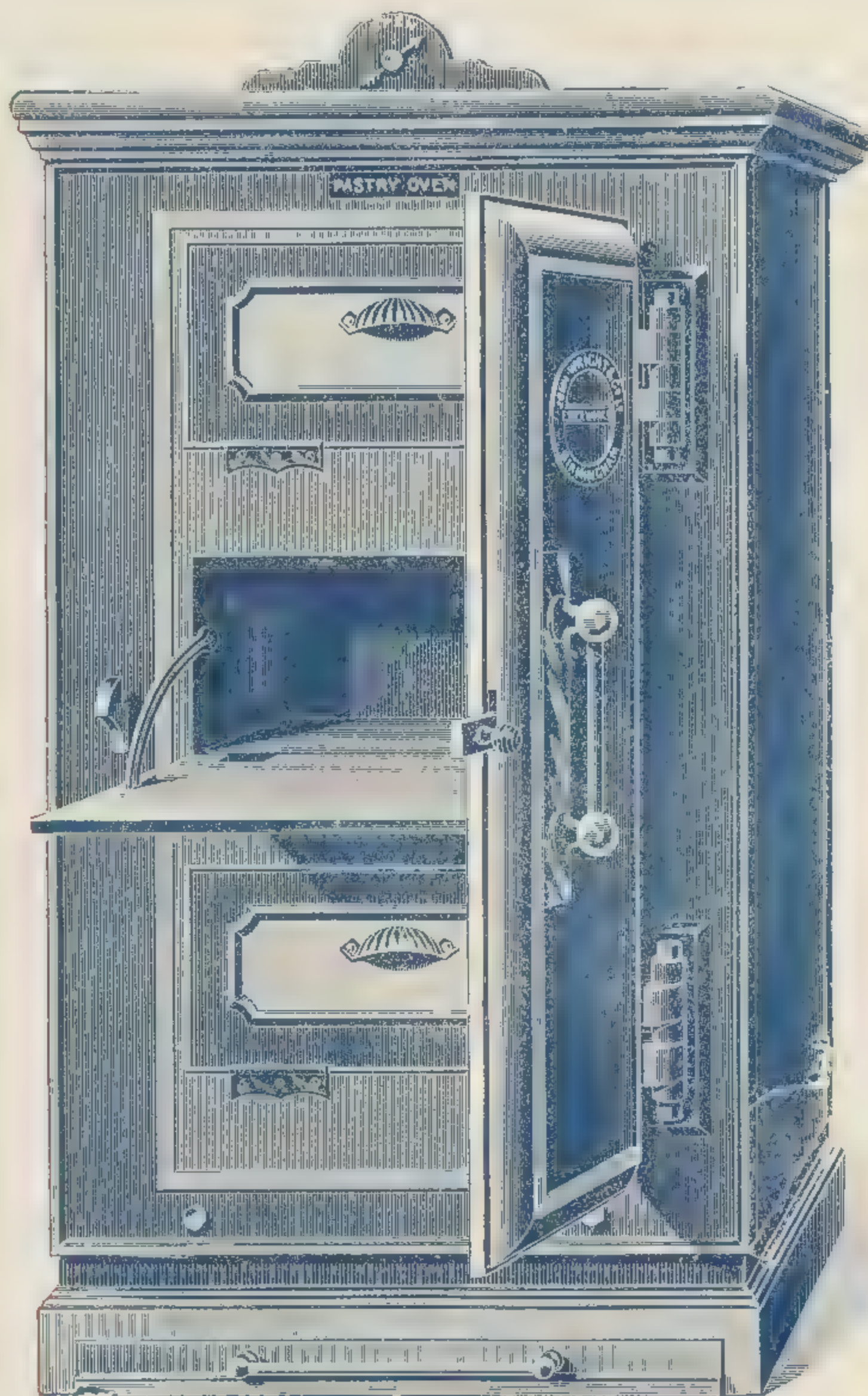
The intermediate table is a steam heated Hot Closet and Serving Table, similar to the one described above.

One half of the fourth apparatus is a Gas Griller, with a front fall door shewn open. The wheel below works a counter-balance apparatus inside, by means of which the griller is raised and lowered to any height from the burners, which are supplied by the 5 cocks shewn. The other half of this apparatus is a Gas Pastry Oven. The large door on being opened allows the opening of the three smaller doors to separate ovens inside, the heat having free play round all these ovens, which are cased with fire-brick linings. The object of this arrangement is to allow any one oven to be opened for the purpose of watching or removing its contents without the risk of spoiling pastry, &c., in any of the other ovens.

(For full particulars see following pages.)

SPECIAL PASTRY OVEN,

Similar to the one constructed for His Grace the Duke of Westminster.

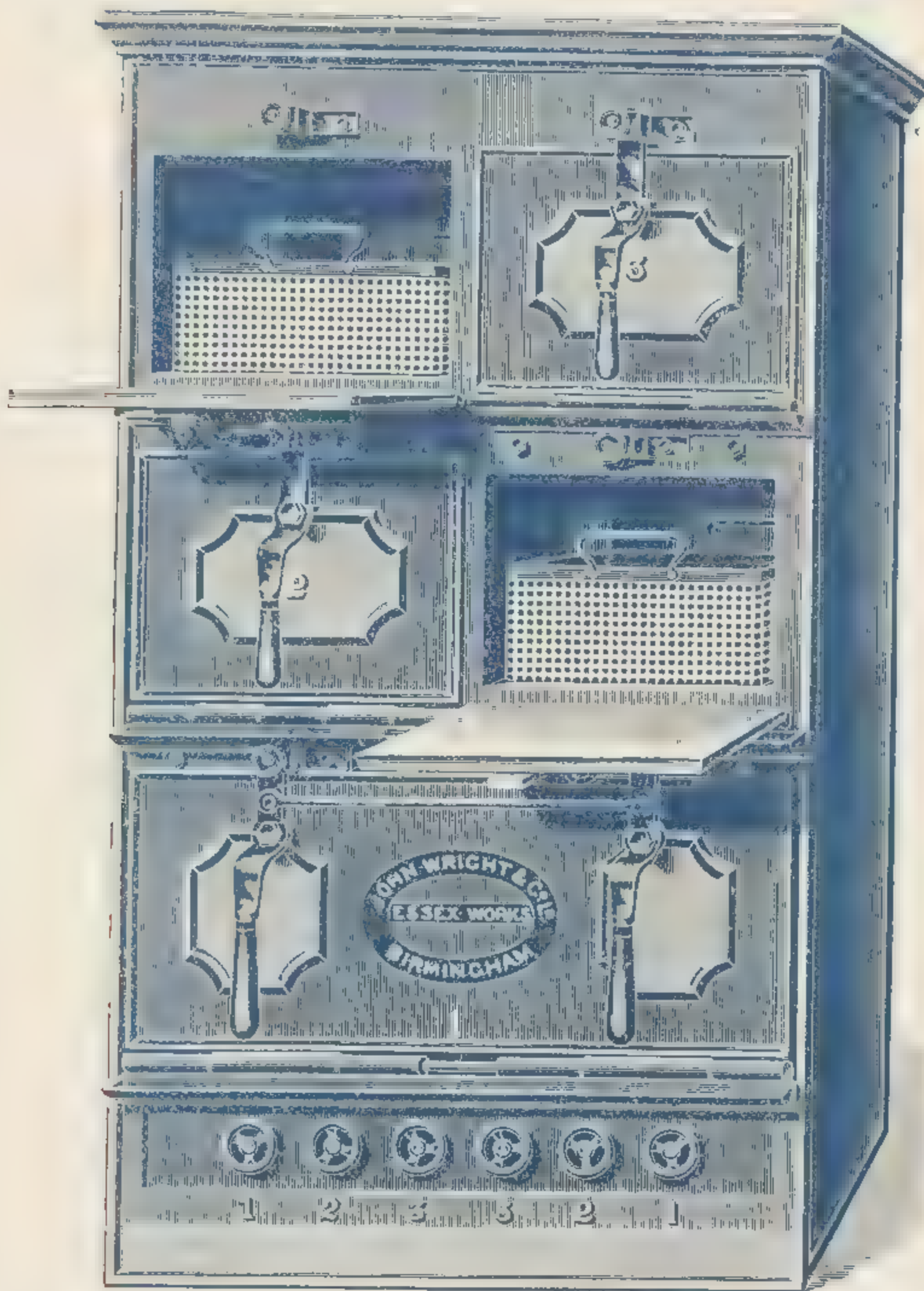


The above is a Gas Pastry Oven. The large door, on being opened, allows the opening of three smaller doors, leading to separate ovens inside, heat having free play round all these ovens, which are cased with fire-brick linings. The object of this arrangement is to allow any one oven to be opened for the purpose of watching or removing its contents without the risk of spoiling pastry, &c., in any of the other ovens.

FULL PARTICULARS AND PRICES FOR VARIOUS SIZES ON APPLICATION.

SPECIAL STEAM COOKER.

As supplied to His Grace the Duke of Westminster.



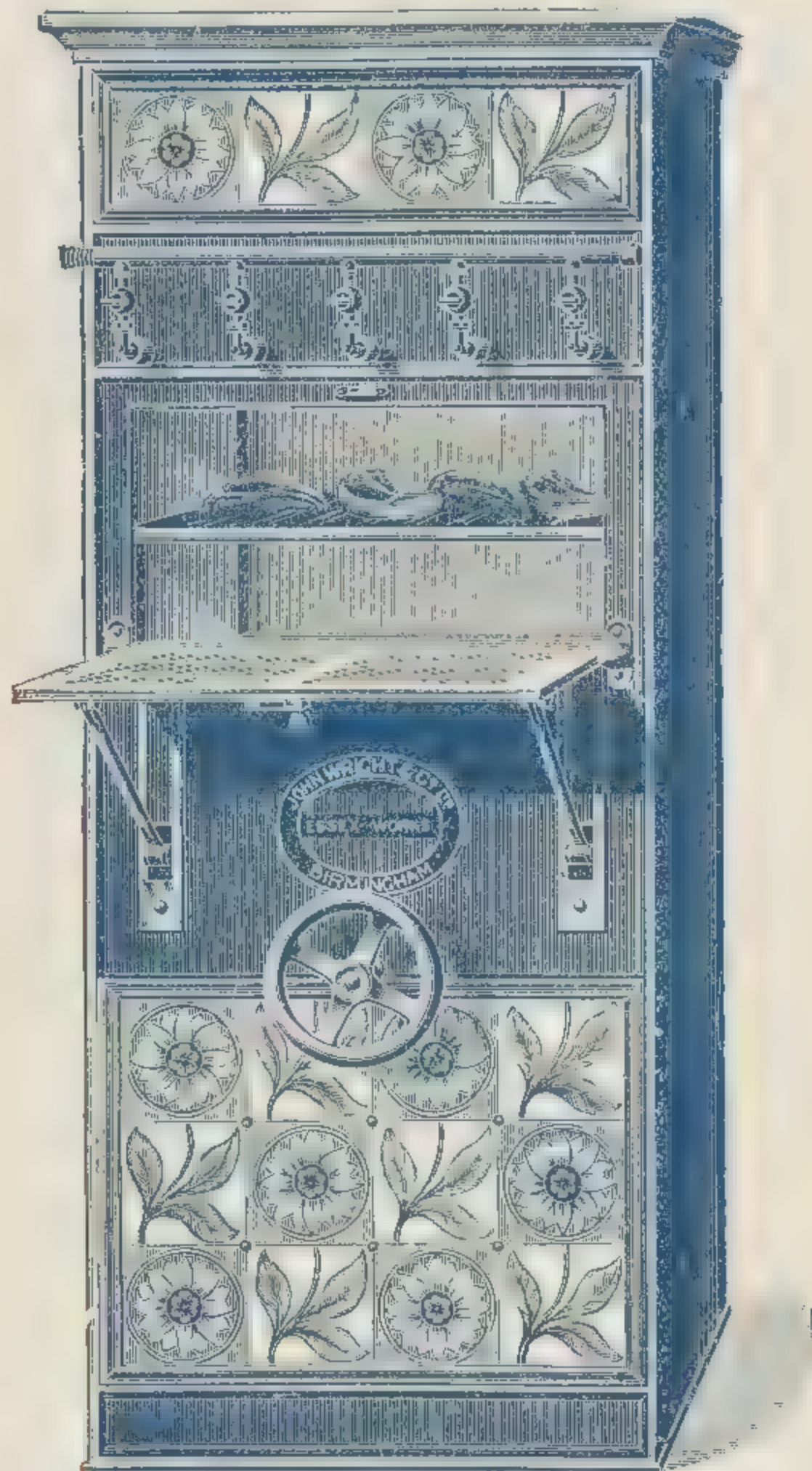
The Apparatus is of strong cast-iron, the divisions being steam-tight, and the doors jointed with india-rubber seatings. The fittings are all of best gun metal. The trays are made of stout iron, tinned or enamelled, or of stout copper tinned.

Adapted for Vegetables, Pudding, Boiled Meat, etc., and especially suitable for Hotels, Restaurants, Hospitals, Asylums, etc.

FULL PARTICULARS AND PRICES OF VARIOUS SIZES ON APPLICATION.

SPECIAL GAS GRILLER.

As supplied to His Grace the Duke of Westminster and various large Institutions.

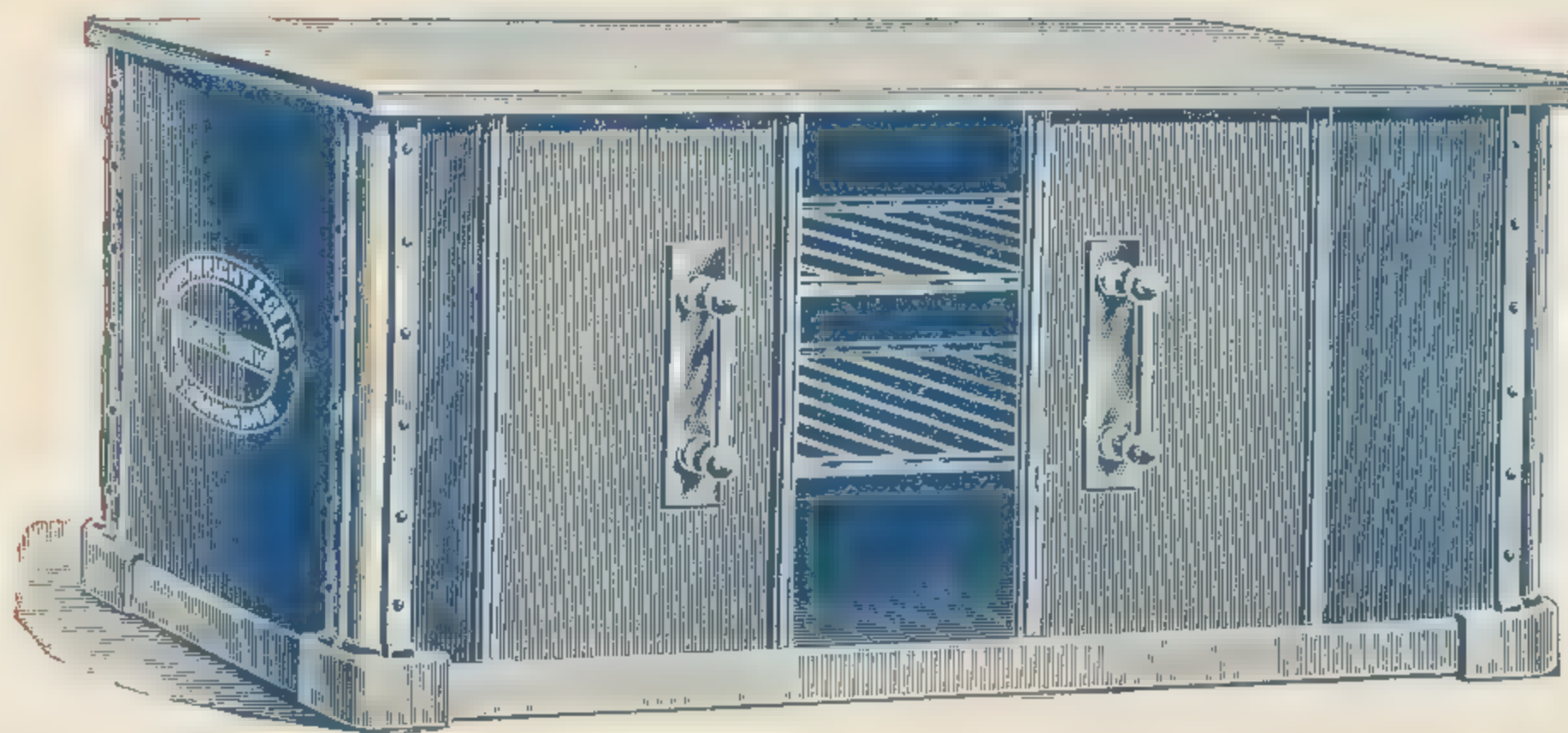


This Gas Griller is made with a front fall door, which is shown open. The wheel below works a counter-balance apparatus inside, by means of which the grid is raised and lowered to any height from the burners, which are supplied by the 5 cocks shewn. The deflected heat is well concentrated, and chops, steaks, &c., can be grilled very rapidly.

FULL PARTICULARS ON APPLICATION.

HOT CLOSET AND PLATE WARMER.

As supplied to His Grace the Duke of Westminster.



This Hot Closet is a substantial strongly made article with cast iron base and crown, the latter planed flat and polished. The body is of steel plates with nickel plated mounts; it is provided with sliding doors and (if required) on both sides. It is heated either by gas or steam.

FULL PARTICULARS ON APPLICATION.

COMBINED ROASTER, PASTRY OVEN AND GRILLER.



As supplied to Conservative Club, Birmingham, &c.

FULL PARTICULARS ON APPLICATION.

WRIGHT'S GAS COOKING OVEN.

SPECIALLY CONSTRUCTED FOR ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.



TESTIMONIALS.

MESSRS. JOHN WRIGHT & CO., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Cooking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.

F. HURST CRADDOCK, *Medical Superintendent.*

County Asylum, Gloucester.

DEAR SIRS,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year has served its purpose in every respect well.

Greenwich, London, S.E.

Yours truly, THOS. DINWIDDY

OUTSIDE.			INSIDE.			PRICE.	PRICE. Enamelled Lined
H. gh.	Wide.	Deep.	High.	Wide.	Deep.		
5 ft. 0 in.	3 ft. 0 in.	2 ft. 0 in.	4 ft. 3 in.	2 ft. 8 in.	1 ft. 8 in.	£30	£35
5 ft. 6 in.	3 ft. 0 in.	2 ft. 6 in.	4 ft. 8 in.	2 ft. 8 in.	2 ft. 2 in.	£35	£42
6 ft. 0 in.	3 ft. 6 in.	3 ft. 0 in.	5 ft. 0 in.	3 ft. 2 in.	2 ft. 7 in.	£45	£55

GAS HOT CLOSET OR ROASTING OVEN.

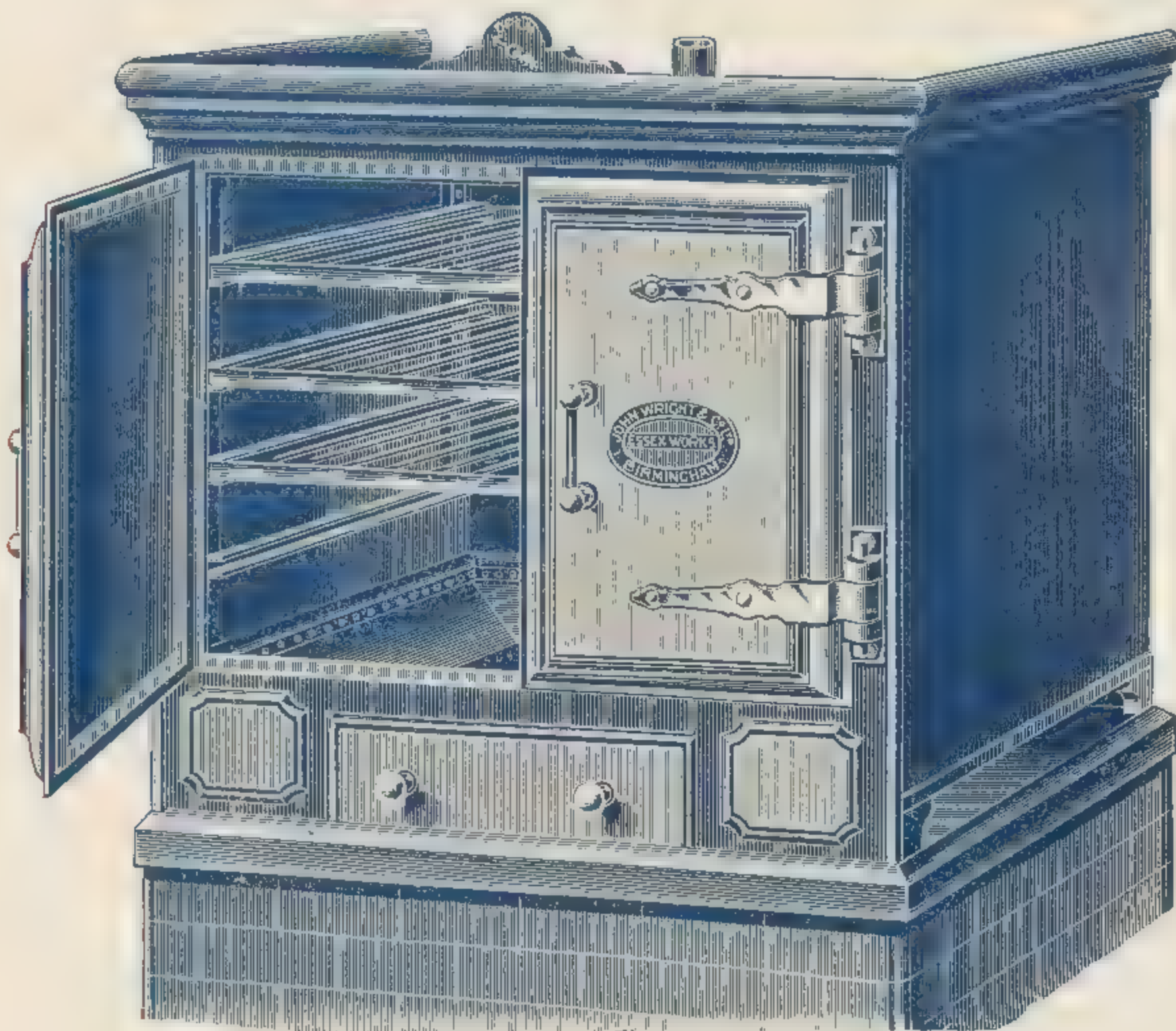


The above is a range of Gas Cookers with a continuous polished cast iron top. It is double-cased with Enamel Steel Plates, and lined with patent non-conductor.

The following sizes are those usually made, but any size can be made to order.

No.	Size, over all.	Inside Dimensions of each Oven.			Price.		
		Wide.	Deep.	High.	£	s.	d.
3415	5-ft. 6-in. × 1-ft. 8-in.	16	× 15	× 28	18	10	0
3425	5-ft. 9-in. × 2-ft. 0-in.	17½	× 19½	× 28	22	10	0
3440	6-ft. 6-in. × 2-ft. 0-in.	20½	× 19½	× 30½	28	10	0

GAS ROASTER FOR RESTAURANTS, ETC.



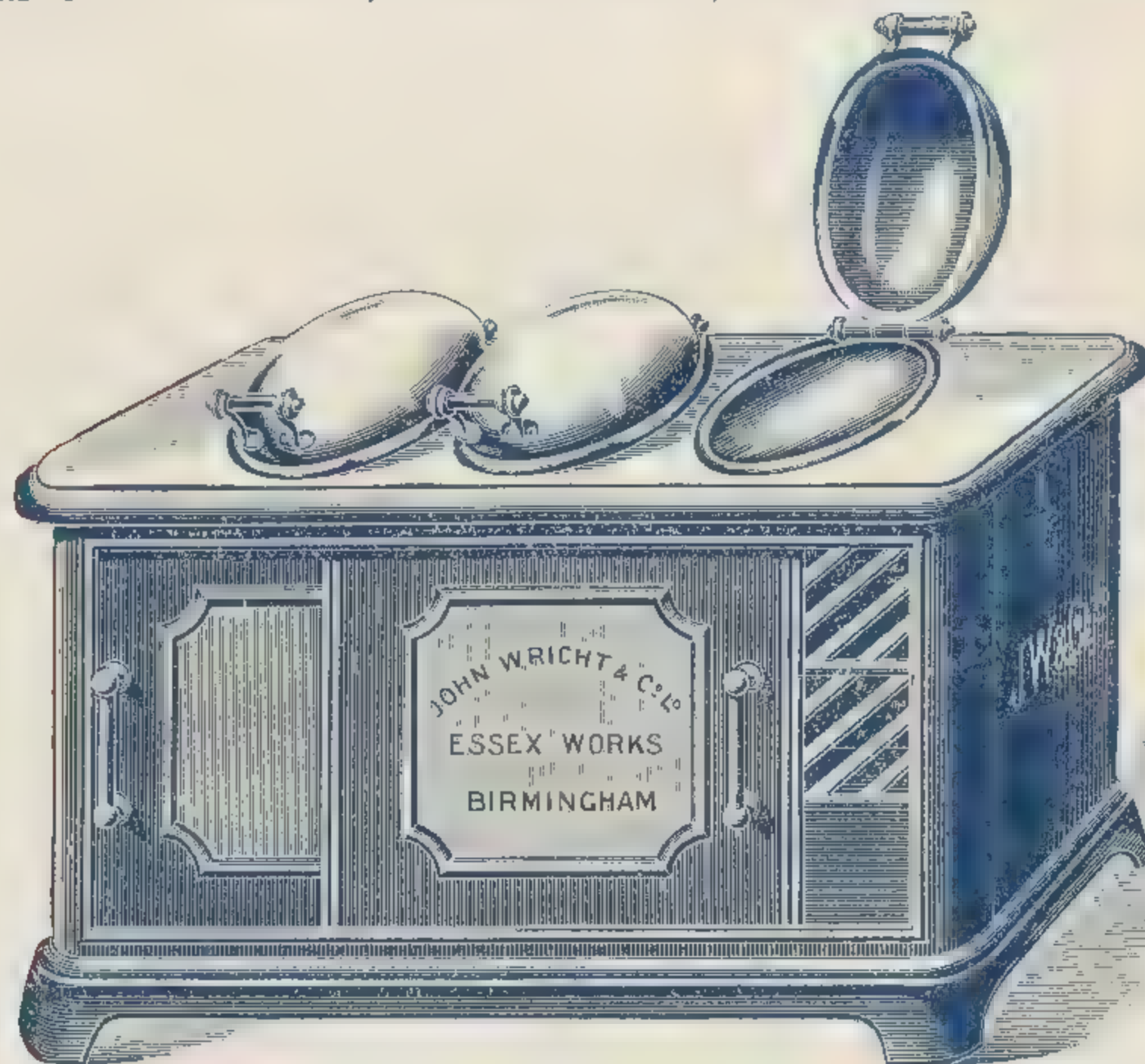
A strong useful stove, suitable for Restaurants, Hospitals, &c. It is double cased, with Enamelled Steel Plates, and lined with Patent Non-Conductor, by which a great saving is effected.

No.	Outside Dimensions.			Inside Dimensions.			Price.
	Wide. Ft. In.	Deep. Ft. In.	High. Ft. In.	Wide.	Deep	High.	
5415	3 7 $\frac{1}{2}$	× 1 8	× 3 1	34	× 15	× 28	£13
5420	3 10	× 1 9	× 3 1	37	× 16	× 28	£15
5425	3 10	× 2 0	× 3 1	37	× 19 $\frac{1}{2}$	× 28	£17
5440	4 4	× 2 0	× 3 3	43 $\frac{1}{2}$	× 19 $\frac{1}{2}$	× 30 $\frac{1}{2}$	£19

ANY SIZE MADE TO ORDER.

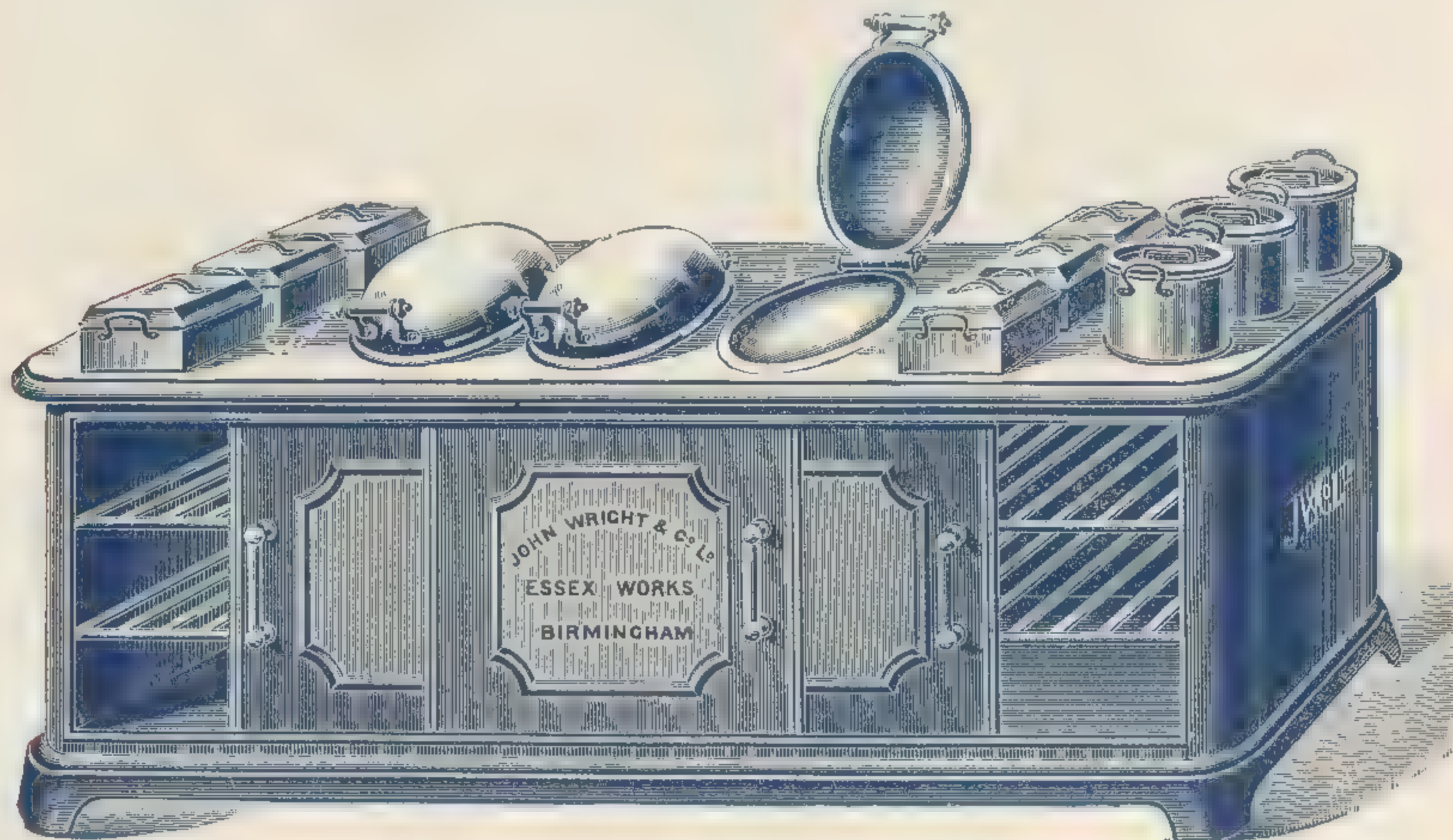
CARVING TABLE AND HOT CLOSET,

Suitable for Hotels, Restaurants, and Public Institutions,



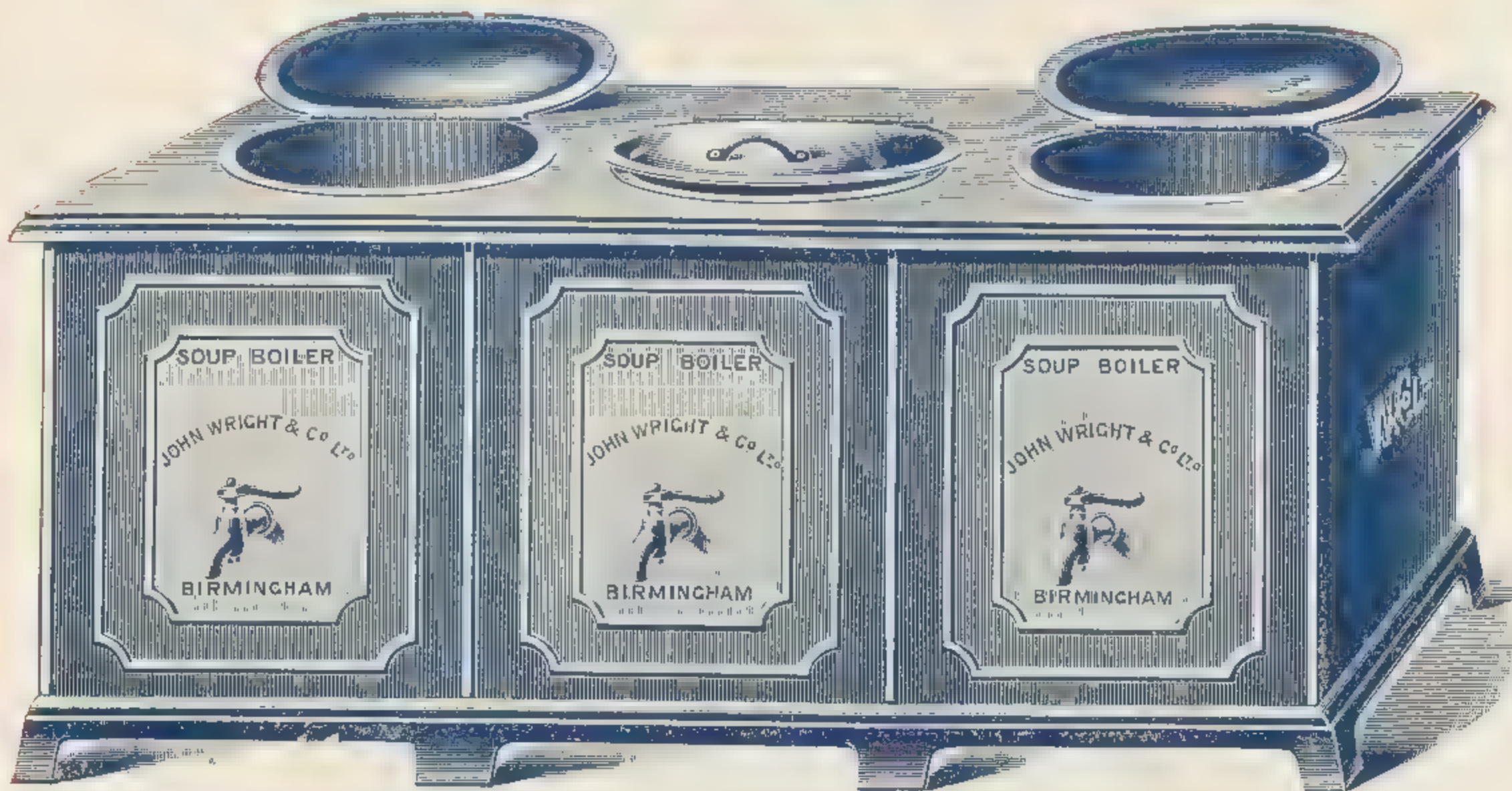
Carving Table 5-ft. long by 2-ft. 4 in. wide by 2 ft. 8 in. high, with polished cast iron top, with three sunk wells for dishes, each heated with separate burner. The Closet fitted with two sliding doors.

Price complete with meat dishes, £23 10s 0d. Covers for dishes, as drawing, 21s. each extra.



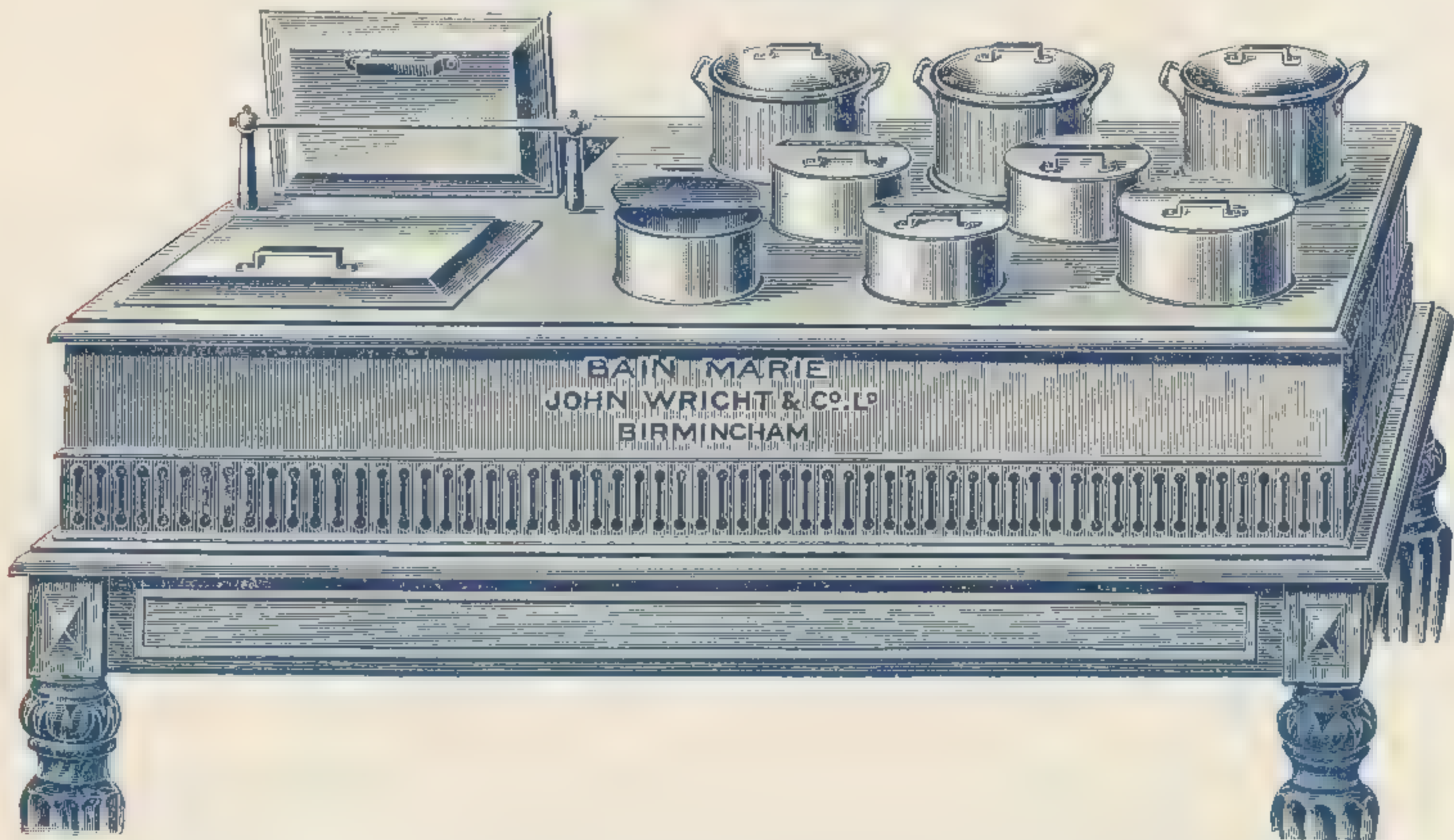
ANY SIZE CAN BE MADE AS REQUIRED.

SOUP BOILER.



This Apparatus is a substantially made article with polished panelled casing and well finished gun metal cocks. The internal Boilers are of either cast iron or stout tinned copper, and are heated by gas or steam. The covers are of planished copper, and can be had with counter-balance chains and weights.

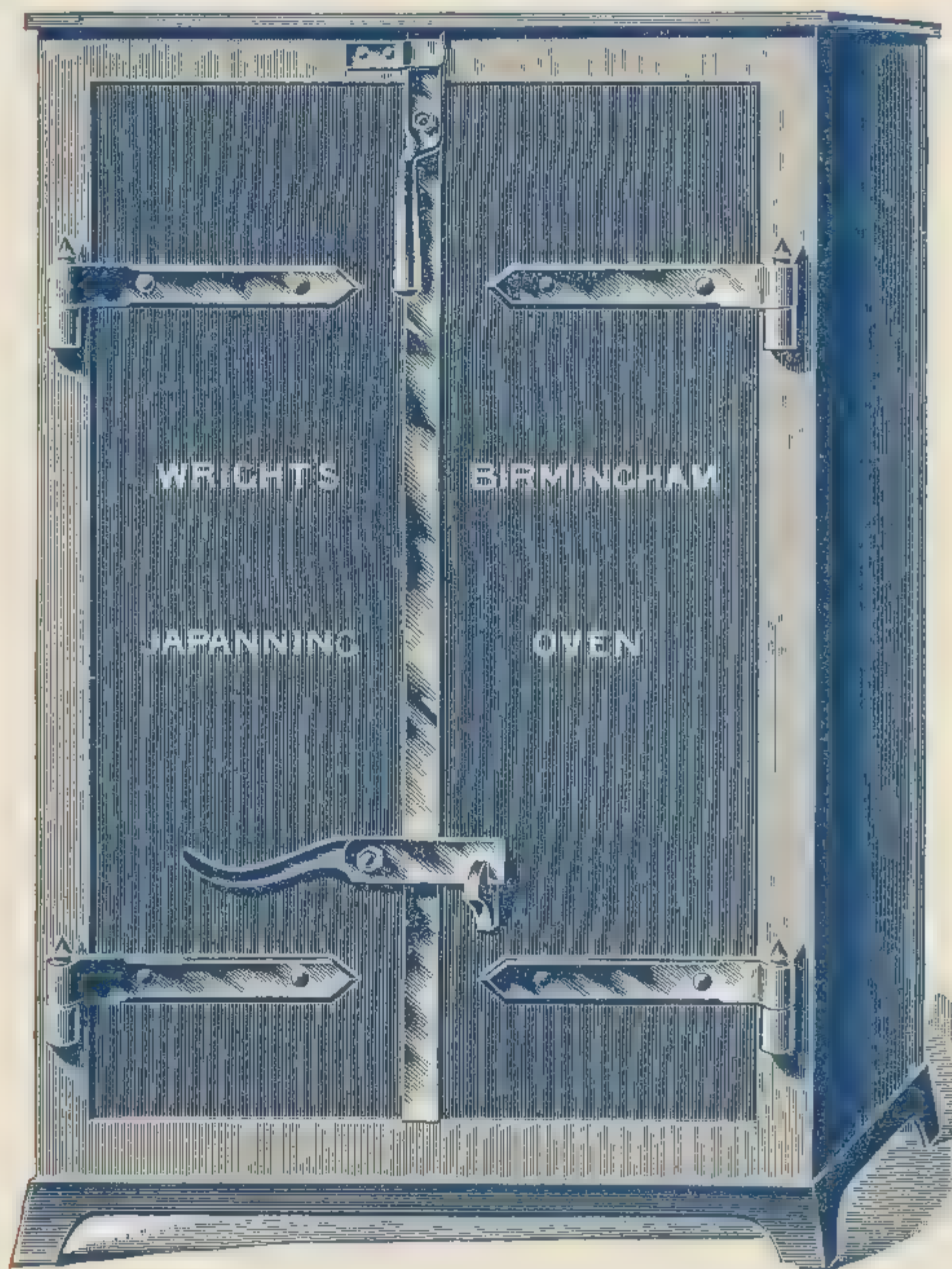
BAIN MARIE.



The whole of the body of the Bain Marie, together with the various vegetable dishes, pudding pans, sauce dishes, gravy boats, &c, are made of stout polished copper, or if preferred, they can be had plated, or tinned.

FULL PARTICULARS RESPECTING BOTH THE ABOVE ON APPLICATION.

LARGE JAPANNING OVEN.



We have supplied a large number of these to Bicycle, Bedstead, and other Manufacturers, and they have given the greatest satisfaction. They are constructed very strongly, and with as few loose fittings as possible, so as to avoid the liability of getting out of order.

FULL PARTICULARS AND PRICES FOR VARIOUS SIZES ON APPLICATION.

GAS FIRES AND GAS HEATING STOVES

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the

"BEST GAS FIRES EVER MADE."

The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top, and there is absolutely no smell. There is nothing in these Stoves to get out of order. Should any part of them be damaged they can be renewed at the cost of a few pence.

SPECIAL ATTENTION IS CALLED TO THE PATENT INCANDESCENT BALL FIRES

as being the most perfect Gas Fire Stoves in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made.

At the same time these stoves are most economical, no more gas being used than in the ordinary Gas Fire.

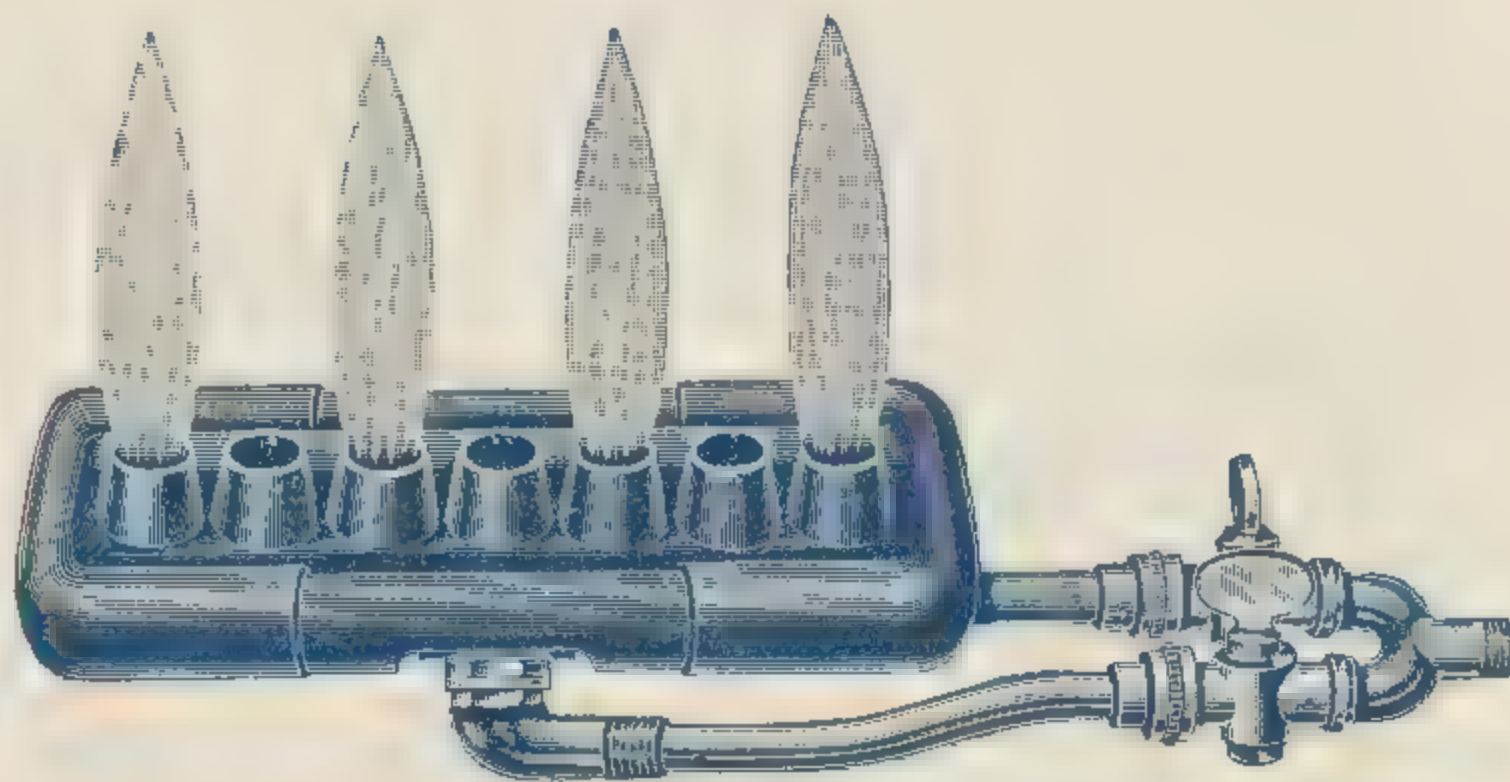
By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 72.)

NOTE.—In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When Stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is *of the utmost importance*, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue *must* be closed, so that the draught only passes over the upper part of the stove.

N.B. EVERY STOVE IS GUARANTEED TO WORK PERFECTLY AND WITHOUT SMELL.

All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT "DUPLEX" BURNER FOR GAS FIRES.



No. B714 Burner, showing one tap only turned on, thus passing Gas to each alternate jet only.

The above burner is constructed in two parts, each controlled by a separate tap. The full fire can be lighted by turning on both taps, or, if it is desired to reduce the heat, each alternate jet can be shut off by turning one tap, thus still leaving a glowing fire with only about half the consumption of Gas. This manner of reducing the fire is much to be preferred to turning low the whole of the burners. The latter method often causes the burner to "light back," the efficiency of the burner is lessened, and the cheerful appearance of the fire is sacrificed.

It can be fitted to any of the following fires:—

Nos. 2047, 2048, 2049, 2228, 2798, 2821, 2823 2825, 2826, 2827, 2829, 2845, 2846, 2847, 2855, 2856, 2884, 2887, 3047, 3048, 3049, 2021, 2023, 3827, 3829, 3846, 3847, 3857, 3859, 3889.

PRICE, extra complete, with special Duplex tap as shown - - 7/6 each.

The above burner can be had, made specially to fix into an ordinary grate.

Price 10 6, or complete with taps, etc., 14/-.

See Page 120.

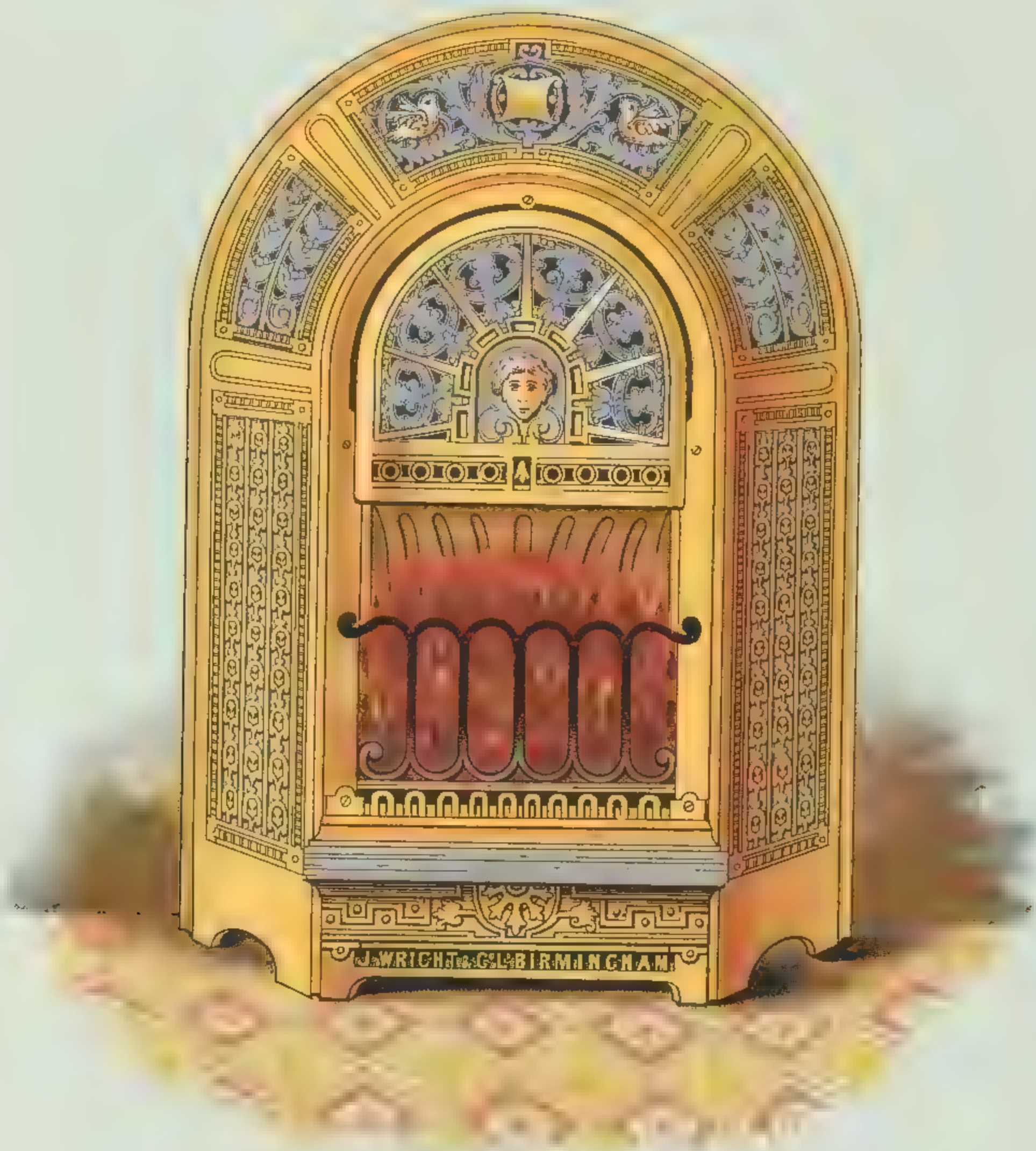
WRIGHT'S

PATENT.

Incandescent Gas Fire



"THE QUEEN."



SHOWING STOVE ELECTRO BRASSED & RELIEVED IN SILVER—QUALITY S.

FOR SIZES, &C. AND PRICES IN THIS AND OTHER KINDS OF FINISH—SEE FOLLOWING PAGES.

EXTRACTS FROM TESTIMONIALS

RESPECTING

WRIGHT'S PATENT GAS FIRES.

CHEMIST TO THE QUEEN.

North London Pharmacy, 260, Upper Street, London, N.

GENTLEMEN,—Your Gas Fires, "The Queen," are a perfect success. I find no smell whatever, the heating power is uniform and most effective, there is no unpleasant draught of smoke as will sometimes occur from a coal fire, you can toast a slice of bread in 3 minutes a beautiful golden brown, and in same time one of the flat sided kettles supplied will boil. I have now in use 4 of these stoves.

Yours faithfully, J. JAMES, *Chemist to the Queen*.

24, Trafalgar Square, South Kensington.

GENTLEMEN,—My mother has much pleasure in stating that she is very pleased with your Gas Stoves ("The Queen"). She has four, and the saving in servants here is enormous.

Yours obediently, I LORENCE A PRESTON.

58, Thistlewater Road, Lower Clapton.

GENTLEMEN,—I have much pleasure in informing you that the "Queen" Gas Fire gives entire satisfaction.

Yours truly, W. SYER.

41, Sutherland Street, Pimlico, S.W.

DEAR SIR,—After twelve months' trial of your "Queen" Gas Stove, we have reason to be well satisfied with it.

Yours very truly, F. RICHMOND.

3, Bramerton Street, Chelsea, S.W.

DEAR SIR,—It is with pleasure I write to express my entire satisfaction with the two sitting room Gas Stoves I hire from you through the Gas Light and Coke Company. In the first place they are quite ornamental and give a nice appearance to the fire place, and give out a very good heat, and are quite free from smell; in fact my wife is quite delighted with them, as they are a great saving in labour. I do, and shall, recommend them to every one I know, to try them.

I am, faithfully yours, GEORGE RODDIS.

8, Irish Street, Whitehaven.

SIR,—It gives me great pleasure to testify to the efficiency of your Gas Fires. I have one in my bed room, and I am unable to speak in strong enough terms of the comfort and advantage I derive from it. In five minutes after it is lighted I have a bright red fire, which warms every corner of my room; there is no smell nor unpleasantness of any kind, no dust, and no trouble. I shall probably have another in the autumn, and I would recommend Gas Fires (in bed rooms at any rate) to everyone.

Your obedient Servant, J. CORRIE.

3, Henry Road, Finsbury Park, London, N.

GENTLEMEN,—I find your Gas Fire I now use is in every way satisfactory, and I consider it a very pretty ornament to the room. I am a practical man, so I tried it against a coal fire in the ordinary grate, both under the same circumstances. The results I give below, showing that where a fire is wanted quickly your Gas Fire is much the best.

Yours respectfully, ALEX. MULLORD.

Coal Fire lighted

3-0 o'clock,	Thermometer	38
4 15	"	39
4 30	"	40
5 0	"	42
6 0	"	43
8-0	"	45

Same heat continued after.

Gas Stove Fire lighted

3-0 o'clock,	Thermometer	38
4-15	"	51
4 30	"	54
4-45	"	55
5-0	"	56
5-15	"	58
5 30	"	60

Same heat continued after.

142, Strand, London, W.C.

GENTLEMEN,—We have pleasure in bearing most favourable testimony in reference to your "Queen" Gas Fires. In the first instance we procured one only as an experiment for one of our offices, fearing that the fumes from the gas might render its use impracticable, but found the Gas Fires entirely free from smell or other objection. We have now several fitted up in the different departments of our chief office with the most satisfactory results.

Our senior partner is obtaining them for use in his own private residence. The advantage of being able to have a fire, or discontinue it at any moment, and the avoidance of the dust and blacks from ordinary coal fires is very desirable.

We are, Gentlemen, Yours faithfully,

H. GAZE & SON.

84, Lombard Street, London, E.C.

DEAR SIR,—We have used, during the past winter, your Gas Fires in place of coal fires, and so far as our experience goes they are very satisfactory. They are clean, economical in consumption, efficient, and entirely free from smell.

Yours truly, C. CANZIANI & CO.

72

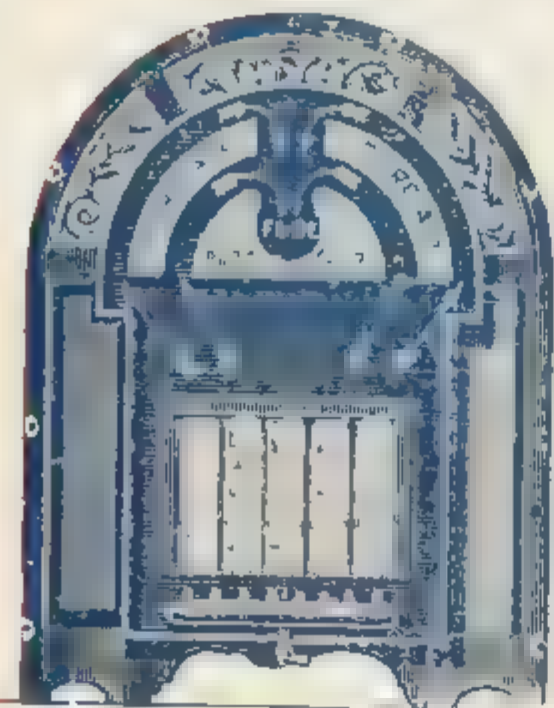
WRIGHT'S PATENT INCANDESCENT GAS FIRE, THE "QUEEN."



Showing Stove with Fender and
with Tile Side Panels (Metal Fire).



Showing Stove without Fender and with
Ornamental Iron Side Panels (Ball Fire).



Reduced Section showing
arrangement for utilizing
waste heat.

We can confidently recommend this Stove as regards **design, finish, heat produced, and general effectiveness.**

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only

For prices, &c., see opposite page.

TESTIMONIAL.

PADIHAM AND HAPTON LOCAL BOARD, PADIHAM.

GENTLEMEN,—The "Queen" Gas Fire supplied by you I have tested or over a year. It is an excellent fire and not, like those previously sent by other Manufacturers, an ornamental gas waster. It is the best substitute I have yet seen for a coal fire, and gives off a great amount of heat

Yours truly, THOS. PATE.

WRIGHT'S PATENT INCANDESCENT GAS FIRE. THE "QUEEN."

SIZES					PRICES.						
No	Description.	Height.	Width.	Width of Fire.	M quality.	N quality.	O quality.	P quality.	R quality.	S quality.	T quality.
		Inches	Inches.	Inches	Best Finish Stoved and Polished.	Ditto, with Tiled Side Panels *	Best Finish with three Top Panels Best Victoria Bronzed.	Best Finish with Sides, Top, and Canopy Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.	The whole Stove Electro Brassed & relieved in Silver.	With Tiled Side Panels and 3 Top Panels Best Victoria Bronzed. *
B47	Metal Fire	29	20	8½	45 - 52 6 55 - 70 - 100 - 115 - 67 6						
B2047	Ball Fire										
B48	Metal Fire	30½	22½	10	55/- 62 6 67 - 82 6 115 - 130 - 79 6						
B2048	Ball Fire										
B49	Metal Fire	31½	25½	13	65/- 72 6 80/- 95 - 130 - 145 - 92 6						
B2049	Ball Fire										

Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Fenders for above as shewn on Sketch. Berlin Blacked, 6/6 each. Best Electro-Bronzed, 16/6.

Special Nickel-Plated Trivet, 2/- each extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

ALL THE ABOVE STOVES ARE GUARANTEED.

NOTE:—All these Stoves can now be fitted with our Patent "Duplex" Burner at 7/6 each extra.

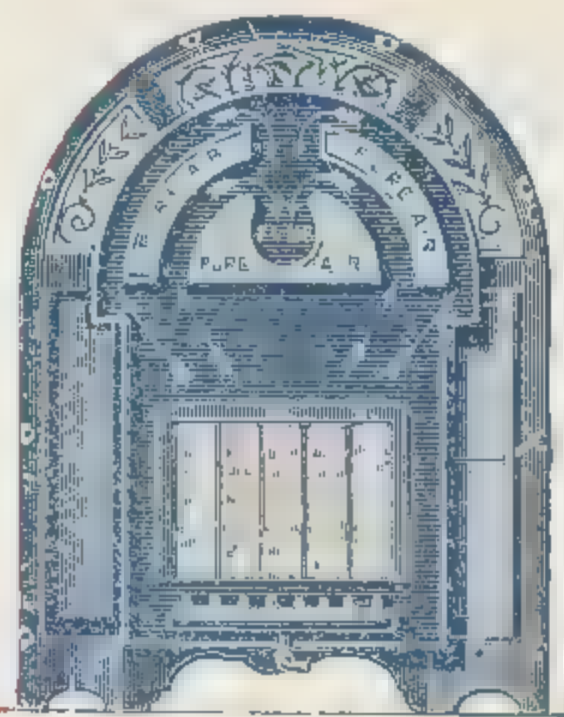
(See particulars on page 70).

WRIGHT'S PATENT INCANDESCENT FIRE. THE "CZARINA."



This Stove is on the same principle as the "QUEEN" Stove, which has obtained such a great success.

The new feature is the **Projecting Fire**, by which arrangement greater heat is thrown into the room and a more cheerful appearance produced. The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the stove.



Reduced Section showing arrangement for utilizing waste heat.

By our special improved arrangement for utilizing the waste heat (as shown in drawing of section), no heat whatever is lost. The whole of the products of combustion pass away by the flue, while pure air, admitted at the sides, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet attained.

This Stove is made in three sizes, and in best finish only.

For prices, &c., see opposite page.

WRIGHT'S PATENT INCANDESCENT GAS FIRE. THE "CZARINA."

SIZES.				PRICES.						
No.	Height	Width.	Width of Fire.	M quality	N quality	O quality	P quality	R quality	S quality	T quality
				Best Finish Stoved and Polished.	Ditto with Tiled Side Panels. *	Best Finish with three Top Panels Best Victoria Bronzed.	Best Finish with Sides, Top and Canopy Best Victoria Bronzed.	The whole Stove Best Victoria Bronzed.	The whole Stove Electro Brassed and Relieved in Silver.	With Tiled Side Panel and 3 Top Panels best Victoria Bronzed. *
	Inches.	Inches.	Inches.							
B3047	29	20	8	45 -	52 6	55/-	70 -	100 -	115 -	67 6
B3048	30½	22½	10	55 -	62 6	67 -	82 6	115 -	130 -	79 6
B3049	31½	25½	13	65 -	72 6	80 -	95 -	130 -	145 -	92 6

* Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

NOTE.—All these Stoves can now be fitted with our Patent "Duplex" Burner at 7/6 each.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. 3846.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilising the waste heat. It also has a **projecting fire**, by which arrangement greater heat is thrown into the room and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent "Duplex" Burner.

SIZES AND PRICES.

No.	High.	Wide	Width of F.re.	Height to Top of flue.	Diameter of flue.	PRICE.
B3846	26-in.	20-in.	10-in.	22-in.	3-in.	30/-
B3847	29-in.	21½-in.	12-in.	25-in.	3-in.	37/6

If in best Victoria Bronze Finish, 35 - extra for B3846, and 45 - extra for B3847.

If with Sheet-Iron back, to form air chamber, 3/- each extra.

If with Nickel-plated Trivet, 2/- each extra.

If with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



Nos. B2841 and B2843.



Nos. B2845, 2846, and 2847.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price. These Stoves are only made in best finish.

No. of Stove.	High.	Wide.	Width of Fire.	Ground, Polished, and Best Stove Enamelled.
B2841	19-in.	16-in.	7-in.	21/-
B2843	21-in.	17-in.	8-in.	22/6
B2845	22-in.	18½-in.	8½ in.	24/6
B2846	24-in.	20-in.	10-in.	26/-
B2847	26½-in.	21½-in.	12-in.	32/6

Nos. B2841 and B2843 are sent out complete with nickel-plated Trivet.

Nos. B2845, B2846, and B2847 are made complete with Majolica Fender Trivet, but, if desired, a nickel-plated Trivet can be had in addition at 2/- extra.

If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for the above :-- Bright Tin, 1/4; Special strong quality, 2/-. See page 119.

NOTE.—Stoves Nos 2846 and 2847 can now be fitted with our Patent "Duplex" Burner at 7 6 each extra

EVERY STOVE IS GUARANTEED.

WRIGHT'S
PATENT INCANDESCENT GAS FIRE.
THE "EMPRESS."



No. B2855.



No. B2856

This Stove has been designed to meet the demands for a Stove similar to our "Queen" Stove, but with a square top. It can be had in two different patterns, as shown above.

It is fitted with our latest improved arrangement for utilizing the waste heat (as in the "Queen" Stove), is finished in the very best style, and is without doubt one of the best and most beautiful Stoves ever placed on the market

SIZE OF STOVE.

31-in. high $\times$ 22 $\frac{1}{2}$ -in. wide.

Width of Fire, 10-in

Height to Top of Flue, 20-in.

Diam. of Flue, 4-in.

PRICES.

	A quality.	B quality.	C quality.	E quality.	F quality.	H quality.
	Best Finish, Stoved and Polished.	Best Finish, with Electro Bronzed Pillars.	Best Finish, with Pillars and Top Panel Electro Bronzed	Best Finish, with Pillars, Top Panel and Canopy Electro Bronzed.	The whole Stove best Victoria Electro Bronzed.	The whole Stove best Electro Bronzed and relieved in Nickel.
No. B2855 ..	65/-	80/-	85/-	95/-	130/-	145/-
No B2856 ..	70/-	85/-	90/-	100/-	135/-	150/-

Special Trivet, Nickel Plated, 2/- each extra.

These Stoves can now be fitted with our Patent "Duplex" Burner at an extra charge of 7/6 each.

WRIGHT'S INCANDESCENT GAS FIRES.

"THE EMPIRE."



No. B3857.

This Stove is similar to the Empress stove, but is larger and has a more powerful fire, also has a **projecting Fire**, by which arrangement greater heat is thrown into the room, and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished and stove enamelled.

The Stove is fitted with special fire brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our patent "Duplex" Burner.

SIZE OF STOVE.—32in. high x 25½in. wide. Width of fire, 12in. Height to top of flue, 21in.

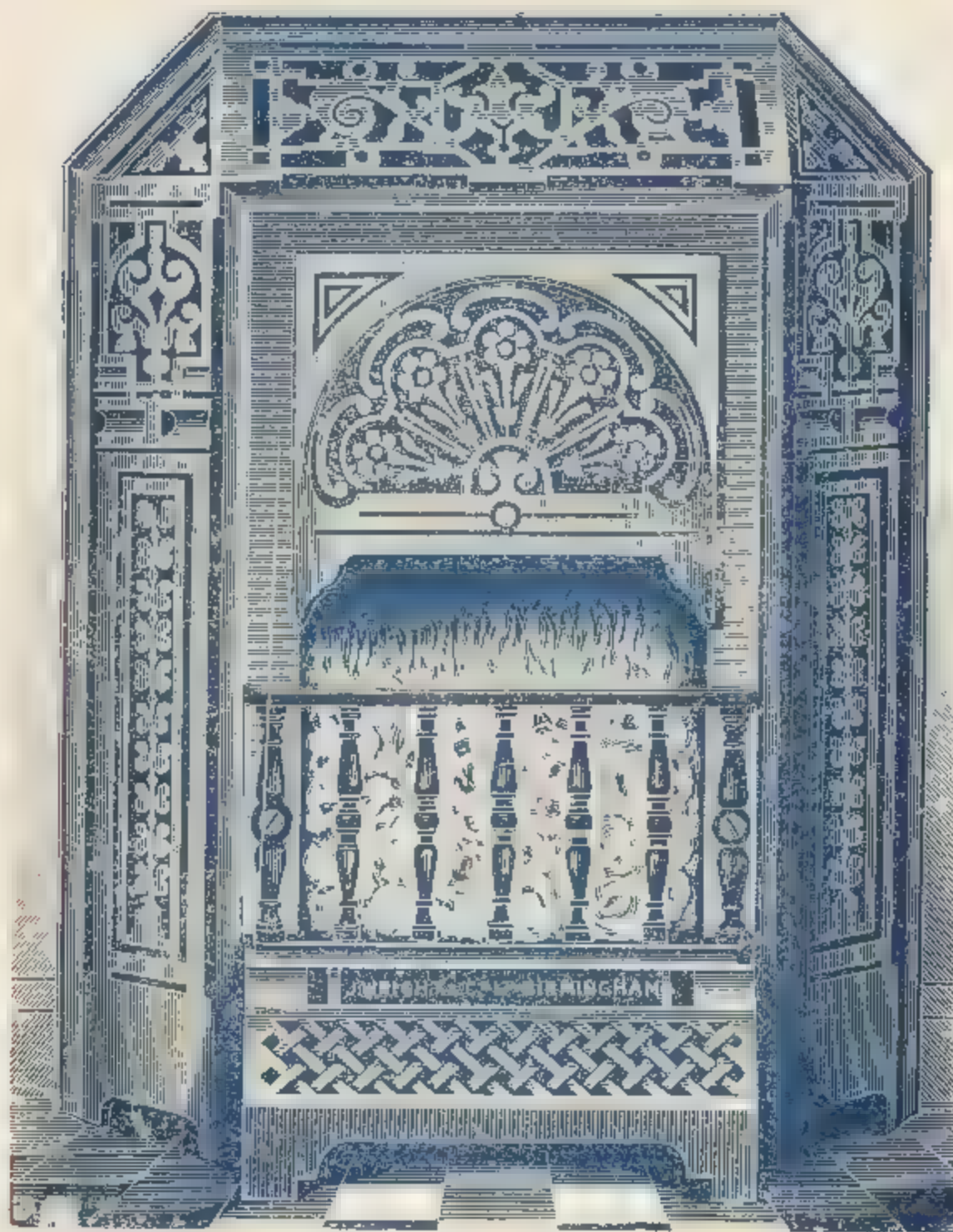
No. B3857.

Quality.	Description.	PRICES
A	Best Finish Stoved and Polished	80
B	Best Finish with Electro Bronzed Pillars .. .	95
C	Best Finish, with Pillars and Top Panel Electro Bronzed . .	100
E	Best Finish, with Pillars, Top Panel and Canopy Electro Bronzed ..	110.
F	The whole Stove best Victoria Electro Bronzed .. .	145.
H	The whole Stove best Electro Bronzed and relieved in Nickel . .	160

Trivet, 2/ extra.

If fitted with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S INCANDESCENT GAS FIRES.



No. B2884.

A well-finished and efficient Stove, suitable for room 16 feet square.

SIZE OF STOVE.

22 in. high $\times$ 17½ in. wide.

Width of Fire, 8 in

Height to top of flue 14 in.

Diameter of flue, 3 in

PRICES.

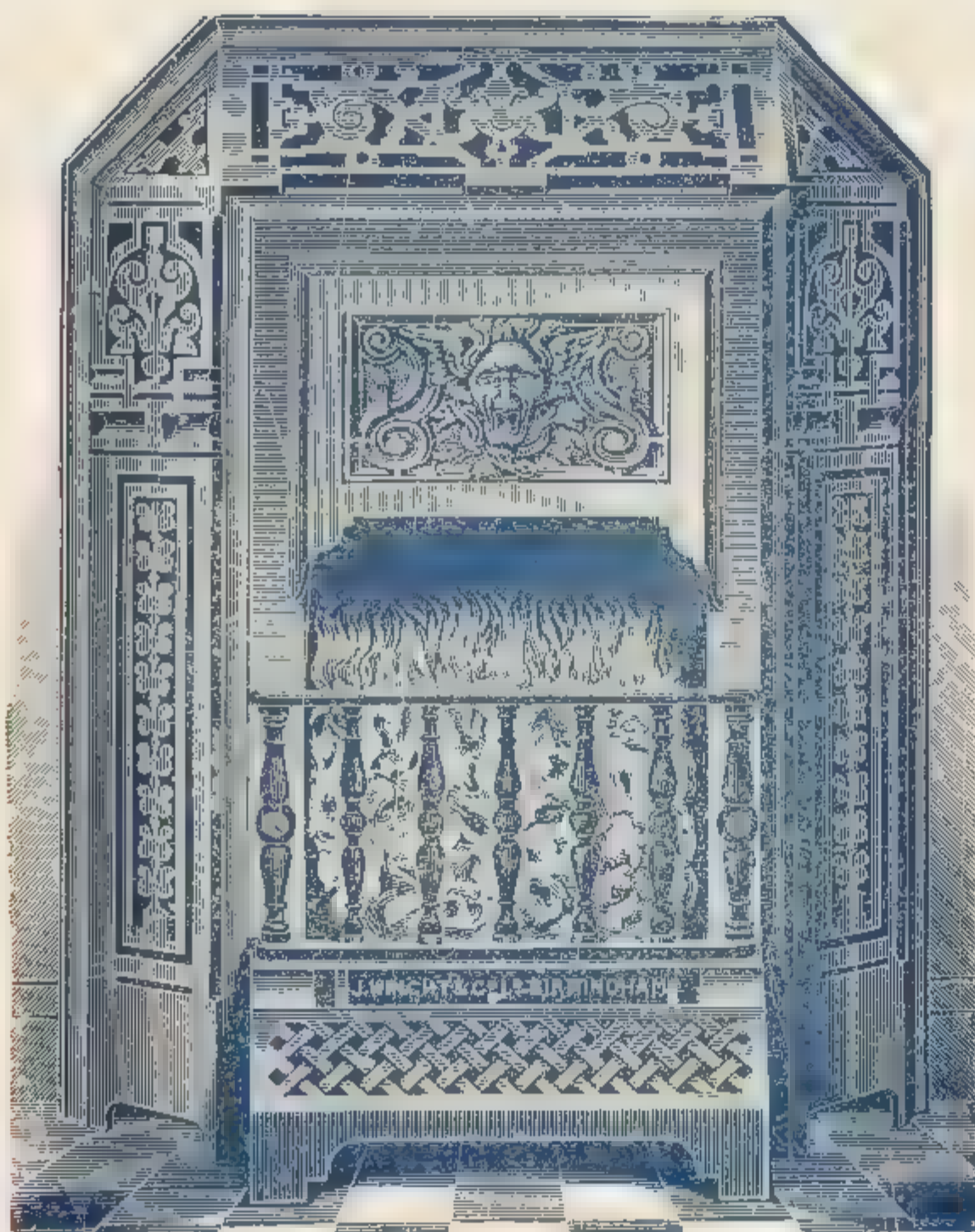
Ground and Polished all over, best Stove Enamelled (without back)	..	..	..	23/-
Ditto, with sheet iron back to form hot-air chamber ...	...	..	...	26/
Best Victoria Electro Bronzed, price	...	...	..	30/- extra

Special Nickel Plated Trivet for above, 2 - extra.

NOTE.—This Stove can now be fitted with our Patent "Duplex" Burner, at 7s. 6d. each extra.

(See particulars on page 70.)

WRIGHT'S INCANDESCENT GAS FIRES.



No. B2887.

A well-finished and efficient Stove, suitable for room 16 feet square

SIZES.

22½ in. high × 17½ in. wide.

Width of Fire, 8 in.

Height to top of flue, 14 in.

Diameter of flue, 3 in.

PRICES.

Ground and Polished all over and Best Stove Enamelled (without back)	...	23 -
Ditto, with Sheet Iron back, to form hot-air chamber		26/
Best Victorian Electro-Bronzed, price ..		30/- extra.

Special Nickel-plated Trivet for above, 2/- extra.

NOTE.—This stove can now be fitted with our patent “Duplex” Burner at 7/6 each extra.

(See particulars on page 70.)

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3887

These are similar Stoves to our B2887, but larger, and made with **projecting Fire**, by which arrangement greater heat is thrown into the room and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent Duplex Burner.

No.	Height.	Width.	Width of fire.	Height to top of flue.	Diam. of flue.	PRICE. Best Black Enamel.
B3887	25in.	18in.	8in.	20in.	3in.	26/6
B3889	26½in.	20in.	10in.	21¼in.	3in.	32/6

If in best Victoria Bronze finish 35 extra for B3887, and 45 extra for B3889.
If with Sheet-Iron Back to form hot air chamber, 3/- each extra.

Special Nickel-plated Trivet for above, 2/- extra.
If fitted with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3827.

NURSERY STOVE.

This is a similar Stove to our No. B3887 but is made with a flat top.

It is also fitted with a boiling burner controlled by an independent tap, so that either the fire or boiling burner can be used separately, this being a great economy when the fire is not required.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected and a more incandescent fire obtained).

The Burner is made removable. and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent "Duplex" Burner.

SIZES AND PRICES.

No.	Height.	Width.	Width of Fire.	Size of Flue.	Height to top of Flue from Floor.	PRICE. Ground and Polished and best Stove Enamelled.
B3827	25in.	19in.	8in.	3in.	20in.	36/-
B3829	26½in.	20in.	10in.	3in.	22in.	42/6

If with Sheet-Iron Back to form Hot-Air Chamber, 3/- extra.

Special Nickel-plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-

If fitted with Patent "Duplex" Burner, 7 6 extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES. "NURSERY STOVE."



No. B2827. (Registered.)

This Stove is introduced to meet the demand for an effective but cheaper Nursery Stove than our No. B2829, shown on page 90. It is fitted with a boiling burner on top, controlled by an independent tap, so that for boiling water or warming food, &c., either the fire or the boiling burner can be used separately, this being a great economy where the fire is not always required.

SIZES AND PRICES.

	Height.	Width.	Width of Fire.	Size of Flue.	Height of centre and flue from floor.	PRICE.
						Ground and polished and best stove enamelled.
B2826	19 in.	19 in.	8 in.	3 in.	13 in.	27/6
B2827	22 in.	19 in.	8 in.	3 in.	19 in.	32/6

If with sheet-iron back to form hot-air chamber, 3/- extra.

These Stoves can be finished in Best Victoria Electro Bronze at the following extra charges, B2826, 20/- ; B2827, 25/-
Special Nickel-Plated Trivet, 2/- extra. All stoves will be sent out complete, with Trivet, unless specially ordered to the contrary

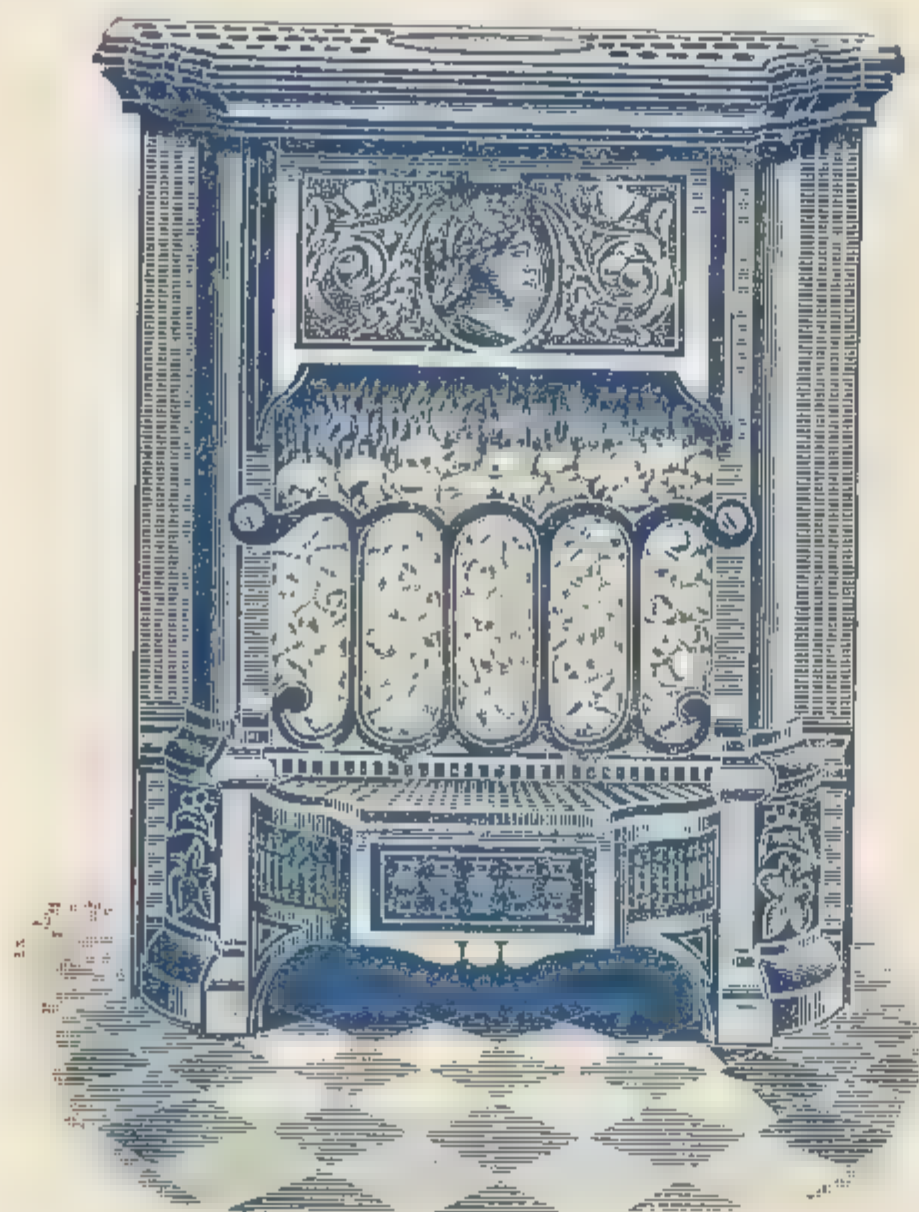
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-.

NOTE.—These Stoves can be fitted with our Patent "Duplex" Burner at 7/6 extra each. (See particulars on page 70.)

EVERY STOVE IS GUARANTEED

WRIGHT'S PATENT INCANDESCENT GAS FIRES

SUITABLE FOR NURSERIES, &c.



No. B2821.

This Stove is made with a flat top, so that, if required, food or a kettle can be heated on the top, thus making it specially suitable for nurseries, &c. When Stove is required with opening in top for sauce pans, &c., it should be so stated on order.

It is made with Wright's Patent Majolica Fender (as shown on drawing), by which the heat is reflected into the room.

These stoves are made with either Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

No. of Stove.	Description.	High.	Wide.	Deep.	Price, without Trivet.
*No. B1219	Metal Fire ..	16 in.	14 in.	5½ in.	18,
*No. B2219	Ball Fire ..				
No. B1821	Metal Fire ..	21 in.	17 in.	7 in.	24/
No. B2821	Ball Fire ..				
No. B1823	Metal Fire ..	24 in.	19 in.	7 in.	30/
No. B2823	Ball Fire ..				
No. B1825	Metal Fire ..	25 in.	19 in.	7½ in.	35/
No. B2825	Ball Fire ..				

* A cheaper form of stove than above drawing and without majolica fender.

The three larger sizes can now be had with a boiling burner on top, with separate taps, &c., at 15/- extra.

NOTE:—Nos. 2821, 2823, 2825 can now be fitted with our Patent "Duplex" Burner at 7s. 6d. extra each.

Special Nickel-Plated Trivet, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit these Stoves, 1/7½ to 2/- each

Special Kettle for the above:—Bright Tin, 1,4; Special strong quality, 2/-. See page 119.

Stands for above see page 118.

EVERY STOVE IS GUARANTEED

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2859.

This Stove is specially arranged to stand in front of the fire grate, and, when so used, the open space of the Fire Grate should be closed with a piece of sheet iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. The burner can be connected from either the right or left hand side of Stove.

			Size.		Price.	Price with Faience Tile in Hood.
			High	Wide.		
B2859	Ball Fire	Fine Cast	27	× 20		35/-
B2860	Ball Fire	Fine Cast	29	× 22	35/-	40/-
B2861	Ball Fire	Polished and best finished, and with Brass Dogs.	29	× 22	45/-	50/-

If with sheet-iron back to form hot-air chamber, 3/- extra.

Special Nickel-Plated Trivet, 2/- extra. All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-

EVERY STOVE GUARANTEED.

For Stands for above, see page 118.

For Kettles for above, see page 119.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2858, with Tile Panel.

This Stove is made with specially low Flue, suited for modern Tile Register Grates.

It is one of the best designs ever introduced. It is not made in the ordinary common finish, but in two qualities of better finish only.

It can be had either with iron panel or with a three tile panel (12-in. x 4 in.) above hood. The latter is strongly recommended.

The Stove has been specially designed with the fire placed as low as possible, so as to thoroughly warm the floor of room.

SIZE OF STOVE.

24-in. high x 19-in. wide. Width of fire, 10-in.
Height from floor to top of flue, 14½-in.

PRICE

In stove enamel	24/-
Ground, polished, and best stove enamelled	33/-
If with three tile panel, 12-in. x 4-in.	2/- extra.
If with sheet-iron back to form hot air chamber	3/- „
Nickel-plated Trivet	2/- „
Adjustable Elbow (which can be set to any angle) to fit above Stove	1/10½ „

For Stands for above, see page 118.

For Kettle for above, see page 119.

55

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

THE "MEDUSA."



No. B2228. (Registered).

This is an extremely handsome Stove, with a very powerful fire, and is one of the finest Stoves ever introduced. It is fitted with beautiful tiles, and is got up in the best possible manner, and nothing has been spared to make it perfect. The fire is exceptionally large, and is suited for Halls, large Dining Rooms, Libraries, &c.

SIZE OF STOVE.

27-in. high x 24½-in. wide.

Width of fire, 14-in.

Height to centre of flue, 19½-in.

Diameter of flue, 4-in.

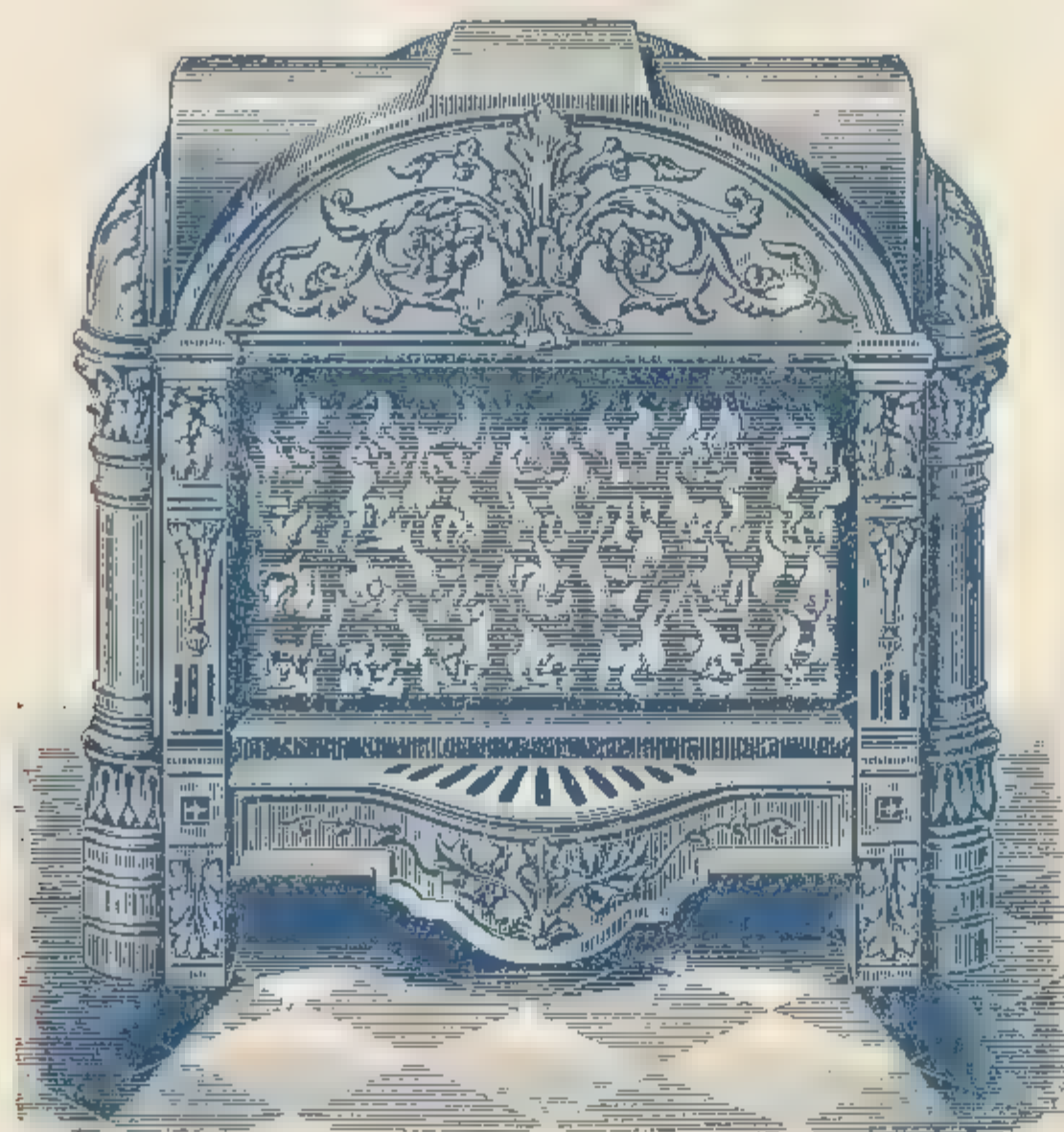
PRICES.

Ground and polished all over, best stove enamelled, fitted with very handsome Tiles, and Corner Ornaments either Bronzed, Nickelled, or Brassed and with sheet-iron back to form hot air chamber ...	£5 5s. 0d.
Ground and polished all over, all best Stove enamelled and fitted with Tiles ...	£4 14s. 6d.

NOTE.—This Stove can be fitted with our Patent "Duplex" Burner at an extra charge of 7 6 each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

MAJOLICA STOVE.



No. B2238.

This is a most handsomely designed Stove, made in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment - the colours being such as will harmonise with any shade of furnishing.

Height of Stove	...	...	...	...	...	20 in.
Width of Stove	...	...	...	...	...	20 in.
Width of Fire	...	...	...	...	...	12 in.
Suited for Room about	...	...	...	...	...	22 ft. square.
Consumption of Gas per hour when full on, ten-tenths pressure,						24 cubic feet.
Bore of Gas-supply Pipe						$\frac{1}{2}$ in.
Diameter of Flue	...	...	...	...	...	$3\frac{1}{2}$ in.

PRICE No. B2238, BALL FIRE, 50/- each.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

SUITABLE FOR NURSERIES, &c.



No. B2829. (Registered).

This is a vast improvement on the Nursery and similar Stoves now on the market, and is, we believe, exactly what is wanted in Nurseries, Bedrooms, Offices, &c., where hot water or milk is required; or food warmed very quickly.

The whole of the top of the Stove comprises a compact oven, which, although surrounded by the heat from the fire, is absolutely protected from the fumes. The oven is got at by simply lifting a portion of the top of the Stove, which can be replaced whilst the food is being warmed.

SIZE OF STOVE.

21 inches high by 19½ inches wide.
Height to centre of flue, 18½ inches.

Width of Fire, 8 inch.
Size of flue, 5 inches x 2 inches.

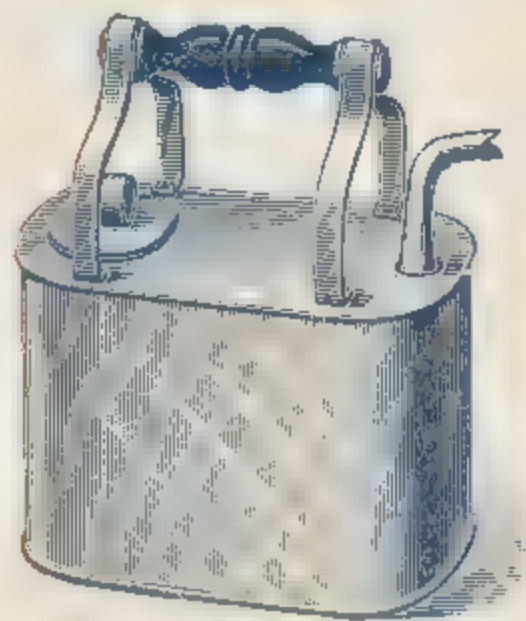
PRICE.

Ground and polished all over and best stove enamelled £1 15s. 0d.

Special Nickel-Plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

NOTE: This Stove can be fitted with our Patent "Duplex" Burner at an extra charge of 7/6 each.



SPECIAL KETTLE FOR USE WITH ABOVE STOVE.

No. E 18 Kettle.

5½ Pints.

Made of extra strong Material, with well-made handle, polished and highly finished.

PRICE.

Best Block Tin	..	..	..	..	..	4,3
Best Copper	..	..	..	..	..	8/6

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. 2021. New Design.

This is an extremely handsome and saleable Stove. It is made with a specially large and **projecting fire**, by means of which a great amount of heat is thrown into the room, and a particularly cheerful appearance obtained.

A special arrangement for using the waste heat is fixed in the Stove above the fire. The whole of the products of combustion pass away by the flue, while pure air, admitted at the back of the Stove, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet obtained.

This Stove is now also made with boiling burner on top for use in Nurseries, &c. The burner can be used independently of the Gas Fire, or *vice versa*.

No. of Stove.	Height.	Width.	Width of Fire.	Price.
B2021	22 $\frac{1}{4}$	17	10	37/6
B2023	22 $\frac{1}{4}$	19	12	42/6
B2025	Same as No. B2021, but with boiling burner on top.			47/6
B2027	Same as No. B2023, but with boiling burner on top.			52/6

If fitted with Sheet-iron Back to form hot-air chamber 3/- each extra.

These Stoves can be had with our Patent "Duplex" Burners at 7/6 each extra.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

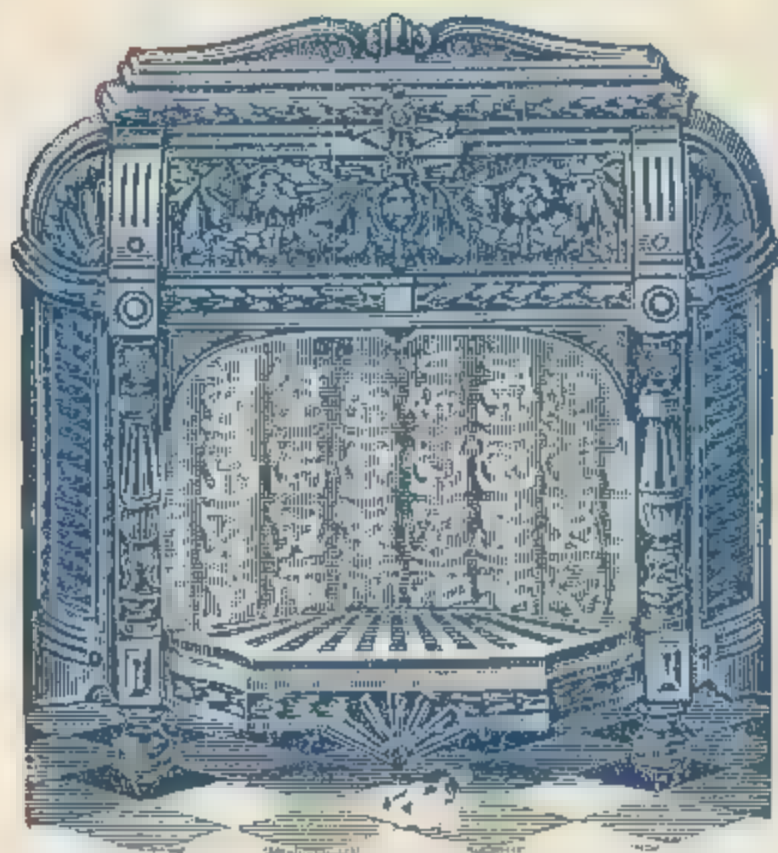


This Stove, tapering from front to back, is specially constructed to fit into the fire place of Ordinary Register Grates, the bars being removed where practicable. All Stoves are fitted with two nozzles, one on the top of Stove, and one at back, either of which may be used at pleasure.

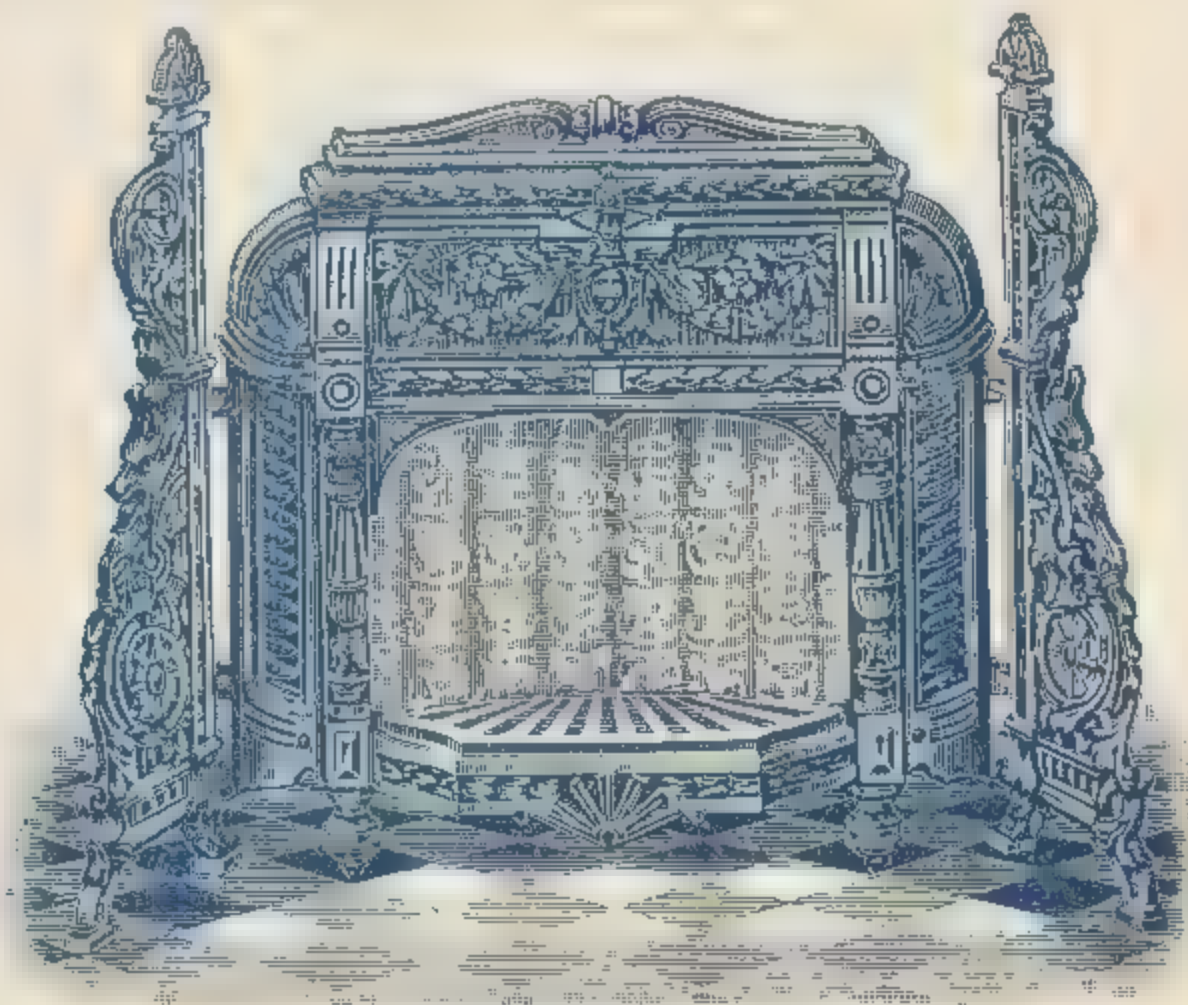
PRICES.

No.	Description.	High.	Wide.	Deep.	Price
B1850	Metal Fire..	16 inch	11 inch	5 inch	18.
B2850	Ball Fire ..				
B1852	Metal Fire..	16½ inch	13 inch	5 inch	23.
B2852	Ball Fire ..				

Nickel-Plated Trivet, 2/- extra.



No. B1870, &c., without Side Dogs.



No. B1870, &c., with Side Dogs.

These Stoves are made with our Patent Metal Fire, but can be had with Ball Fire at same price.

No. of Stove.	Width	Height	Height with Dogs.	Width of Fire.	PRICE.	
					Without Dogs.	With Side Dogs.
B1870	14½ in.	15½ in.	21 in.	8½ in.	20s. 0d.	25s. 0d.
B1871	16 in.	17½ in.	21 in.	10 in.	26s. 6d.	31s. 6d.
B1872	18 in.	20 in.	25 in.	11 in.	33s. 6d.	40s. 0d.
B1874	21 in.	22 in.	25 in.	13 in.	40s. 0d.	46s. 6d.

Polished and Best Finish, 5s. each extra.

ALL THE ABOVE STOVES ARE GUARANTEED.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for any of the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 119. Stands for above see page 118.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2209. (Ball Fire).



No. B1211. (Metal Fire). Shown on Stand.

Suitable for sitting rooms, bedrooms, libraries, offices, &c. The gas can either be connected from right or left-hand side, there being no unsightly projections of the burner at the side.

No.	Descriptor	Width of Stove.	Height.	Height with Fender.	Width of Fire.	Suited for Room (about)	Gas consumption per hour when full on.	Bore of Gas supply Pipe.	Diameter of Flue.	Height from floor to centre of flue.	PRICE, without Trivet.	Stand for ditto, fitted with Fender Tile.
B209	Asbestos Fire	13½-in.	15½-in.	19-in.	8½-in.	16-ft. sq.	24 c. ft.	½-in.	2½-in.	13½-in.	14.6	7/-
B1209	Metal Fire											
B2209	Ball Fire											
B211	Asbestos Fire	15 in.	17 in.	20½-in.	10-in.	18-ft. sq.	26 c. ft.	½-in.	3½ in.	14½-in.	18.6	9/-
B1211	Metal Fire											
B2211	Ball Fire											
B213	Asbestos Fire	17½-in.	19-in.	22½-in.	12-in.	20-ft. sq.	30 c. ft.	½-in.	3½-in.	16½-in.	24/-	9/-
B1213	Metal Fire											
B2213	Ball Fire											

Special Nickel-plated Trivet, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 2/- each.

Special Kettle for any of the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 119.

Stands for above see page 118.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2834.

This is a beautifully finished Stove, and of good design, and made only in the best finish.

Made only with Patent Ball Fire.

Ball Fire.	Wide.	High	Width of Fire.	Price, Ground, Polished, and Best Stove Enamelled.
B2834	13 in.	14½-in.	8 in.	13 6
B2836	16-in.	18 in.	10-in.	18 6

Nickel-plated Trivets, 2/- extra. All Stoves sent complete with Trivet unless specially ordered to the contrary.



No. B2835.

This is a beautifully finished Stove. It is similar to our 2834 Series, but made specially high, the fire being well-raised from the floor. It is suitable for Bedrooms and Rooms where it is desired to close in the register fire opening.

Patent Ball Fire.	Wide.	High.	Width of Fire.	Ground, Polished, and Best Stove Enamelled.
B2835	13 in.	18-in.	8 in.	17/6
B2837	16-in.	21½-in.	10-in.	23/6

Nickel-plated Trivets, 2/- extra. All Stoves sent complete with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 each.

For Stands for above, see page 118.

For Kettles for above, see page 119.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B205.

This is a cheap Stove, made with either Asbestos or Metal Fire. A most useful Stove for Small Rooms, Offices, &c. The price includes a Nickel Plated Trivet.

No	Description.	Width of Stove.	Height of Stove.	Width of Fire.	Suited for Room (about)	Gas Consumption per hour when full on	Bore of Gas Pipe required	PRICE, Complete with Nickel-plated Trivet.
B205	In Asbestos ..	13½-in.	12½-in.	7-in.	12-ft. sq.	10 c. ft.	¾-in.	10/6
B1205	In Metal Gas Fire ..							
B207	In Asbestos ..	15½-in.	14½-in.	9-in.	14 ft. sq.	18 c. ft.	1-in.	14/6
B1207	In Metal Gas Fire ..							
B208	In Asbestos ..	17½-in.	17-in.	10-in.	16 ft. sq.	20 c. ft.	1½ in.	21/-
B1208	In Metal Gas Fire ..							

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 1/9 each.



No. B2801.

A very cheap and effective Stove. Made only with Ball Fire. The better quality is the most strongly recommended.

PRICE (INCLUDING NICKEL-PLATED TRIVET).

Patent Ball Fire	High.	Wide.	Width of Fire.	Ground and Stove Enamelled.	Ground, Polished, and Best Stove Enamelled.
B2801	13½-in.	13-in.	7-in.	12/6	15/-
B2803	15½-in.	15-in.	9-in.	14/6	18/-

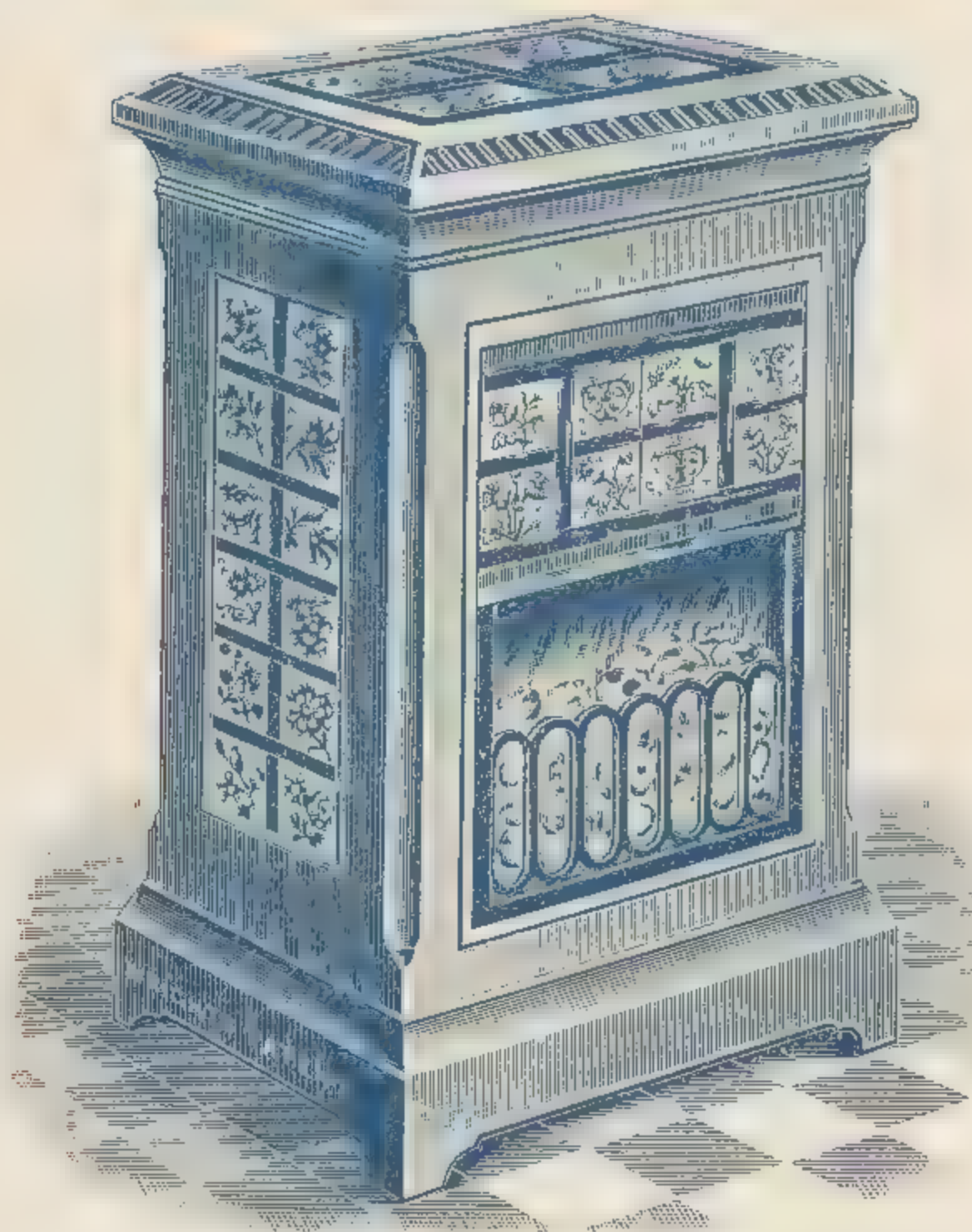
Adjustable Elbow (which can be set to any angle) to fit above Stove, 1/9 each.

Stands for any of above, see page 118.

Special Kettle for any of the above :—Bright Tin, 1/4; Special strong quality, 2/-. See page 119.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT GAS FIRE STOVE.



No. B2798.

This Stove is fitted with Tiles, and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, and the whole of the available heat is utilized before passing away by the flue. The interior arrangement of this Stove is similar to that described and section of which is shewn on page 98.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22-inch.	16-inch.	32-inch.

PRICE.

No. B2798	Ordinary Finish, complete, with Ball Fire and Majolica Tiles		£5 5s. 0d.
„	Best Finish, polished all over, complete with Ball Fire and Hand-painted Tiles		£6 6s. 0d.
	Vaporizing Pans for above Stove, 2 6 each extra.		

NOTE.—This Stove can now be fitted with our Patent “Duplex” Burner (*see particulars on page 70*) at 7/6 extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



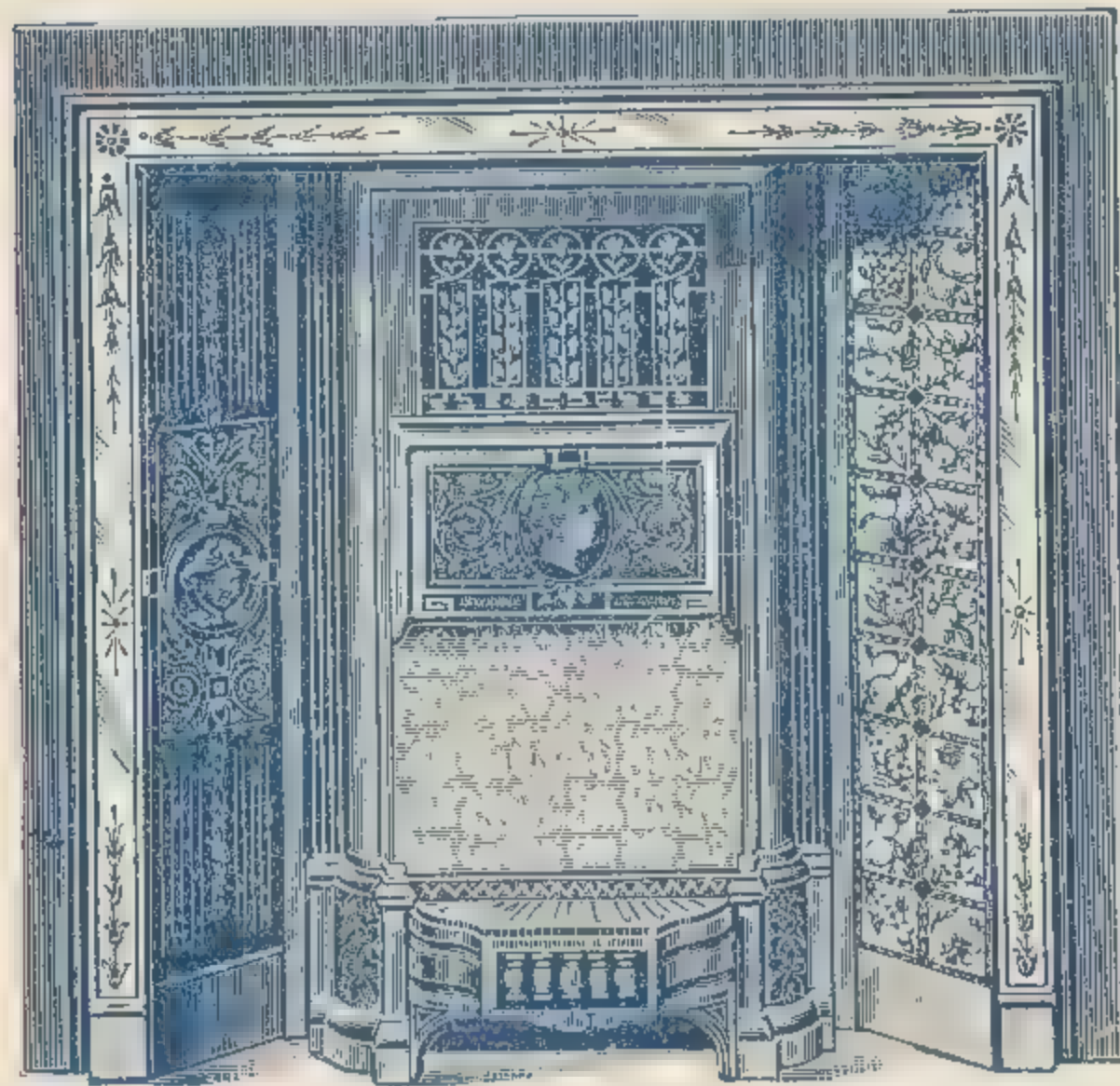
SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND TILES ON RIGHT.

This Stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a number of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

No.	Description.	Height of Stove.	Width of Stove.	Width of Fire.	Suited for Rooms (about)	Consumption of Gas per hour when full on, 10-10ths pressure.	PRICE.		
							Best finish, with iron panels.	Best finish, with Tile panels.	Best finish, best hand-painted Tile panels.
B1840 B2840	Metal Fire Ball Fire	30 in.	21½-in.	8½-in.	18-ft. sq.	15 c. ft.	55/-	extra. 15/-	extra. 20/-
B1842 B2842	Metal Fire Ball Fire	36-in.	25-in.	10-in.	20-ft. sq.	20 c. ft.	65/-	20/-	30/-
B1844 B2844	Metal Fire Ball Fire	36-in.	27-in.	12-in.	20-ft. sq.	24 c. ft.	75/-	20/-	30/-

WRIGHT'S REGISTER GRATE,

FITTED WITH PATENT INCANDESCENT FIRE.



No. B1830.

Showing iron panel on left-hand side of grate and tile panel on right-hand side.

PRICES—BEST FINISH.

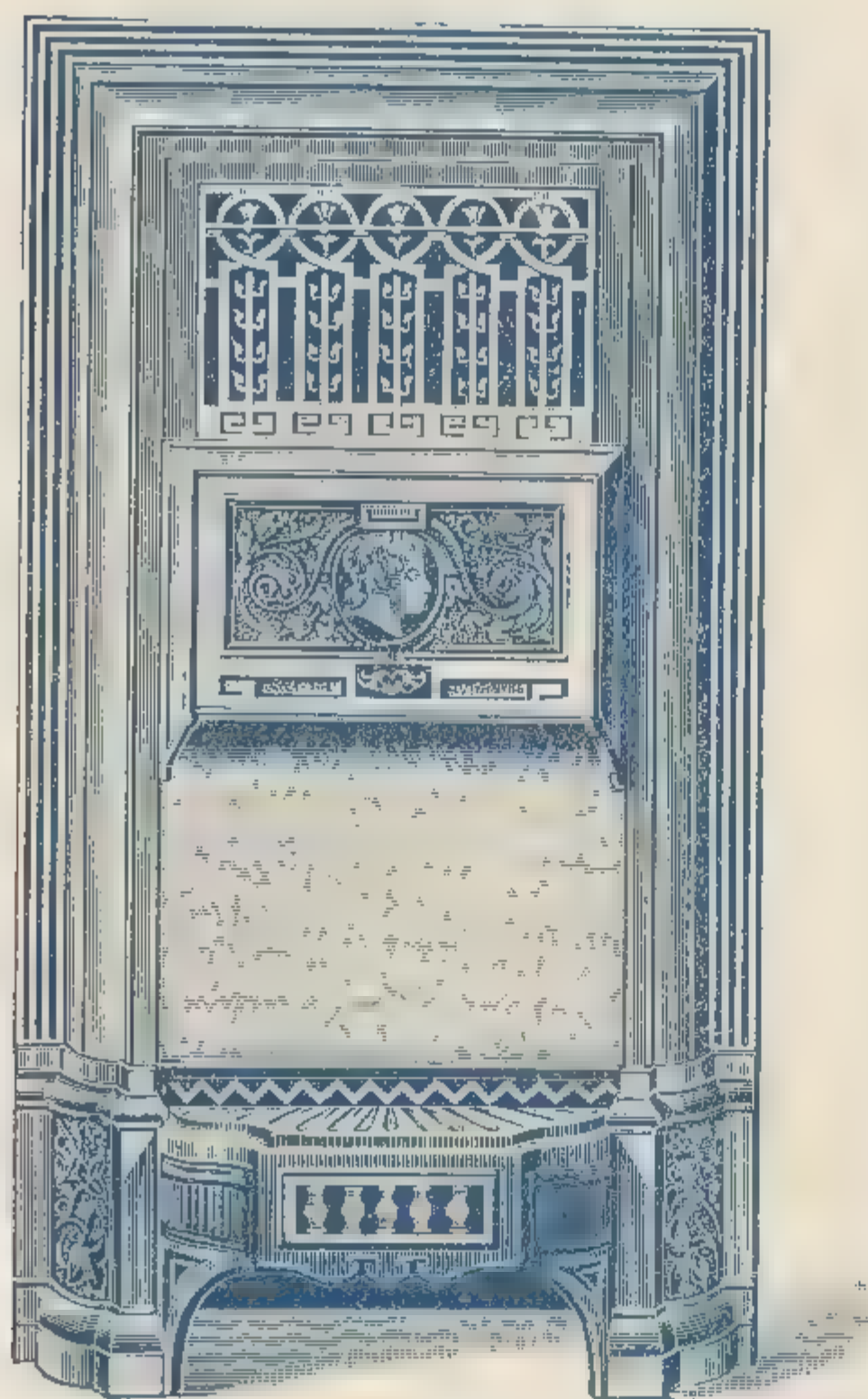
With iron panels	...	...	...	...	...	...	£5	0	0
With tile panels	...	...	...	...	...	..	5	15	0
With best hand-painted tile panels	...	...	...	...	...	...	6	15	0

If fitted with Hot Air Arrangement, 5/- each extra.

Sizes .. 38 x 36-in., or 40 x 38-in.

No. B2830.—Same Stove with Ball Fire. Prices as above.

WRIGHT'S PATENT INCANDESCENT GAS FIRE.



No. B1820.

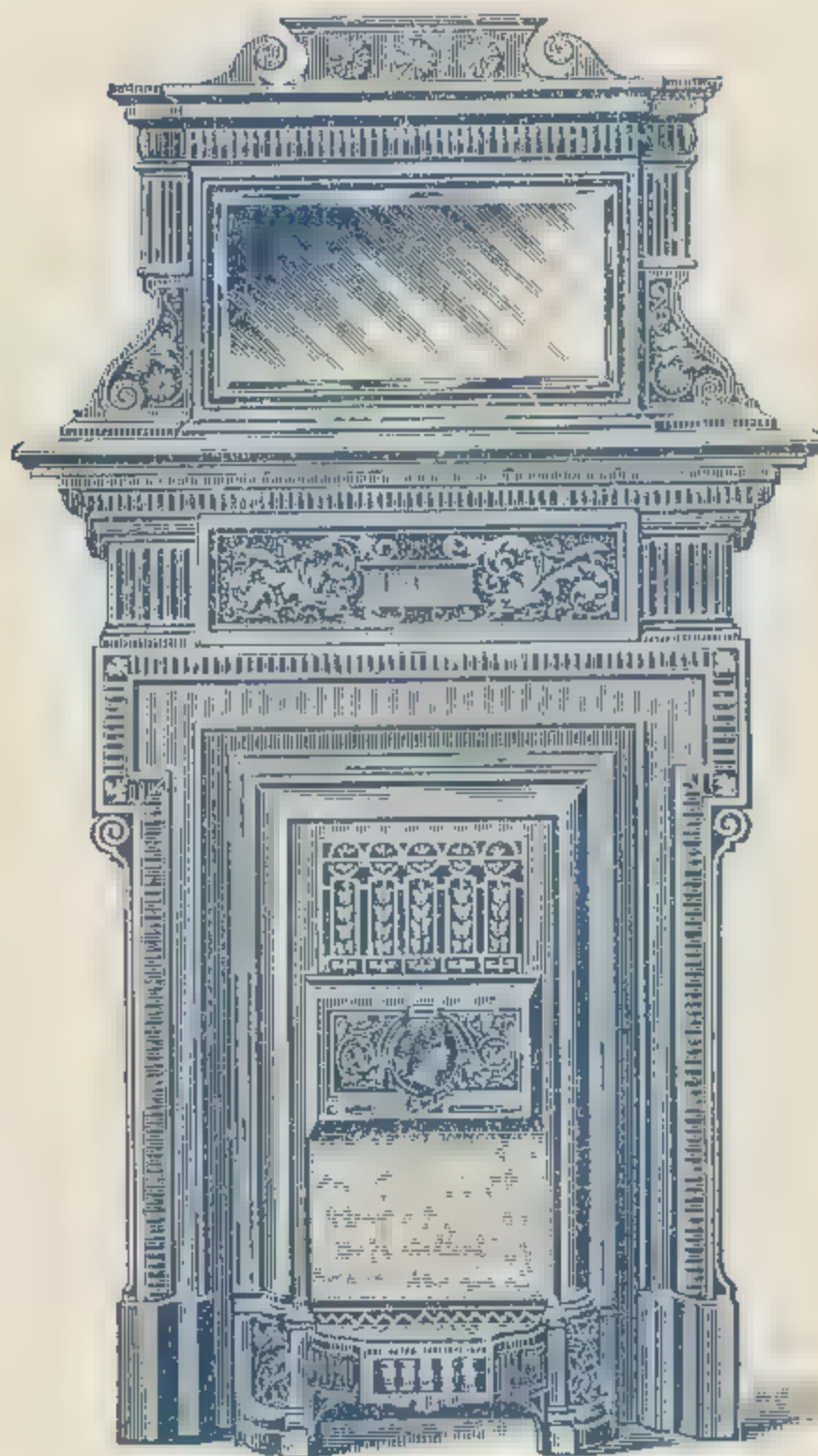
This Stove is designed to stand in front of an ordinary Register Grate, the bars and Canopy being removed.

	High.	Wide.	Deep.				PRICE.	
							Fine Cast.	Best Finish.
B1819	28-in.	19-in.	7½-in.	...	...	...	40/-	50/-
B1820	35-in.	19-in.	7½-in.	...	...	...	47/6	57/6

If fitted with Hot Air arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge.

WRIGHT'S
PATENT INCANDESCENT GAS FIRE.
WITH OVERMANTEL, &c.



No. B1890.

SIZE.—70½ in. high by 39 in. wide by 8 in. deep.

	As Drawn.	With Mantel, but without Overmantel.
With Mantel, Overmantel, &c., painted in colors and stoved, interior fine cast ...	£6 10 0	£4 10 0
Ditto, interior best finish	7 0 0	5 0 0

The above can be had with Ball fire No. 2890 without extra charge.

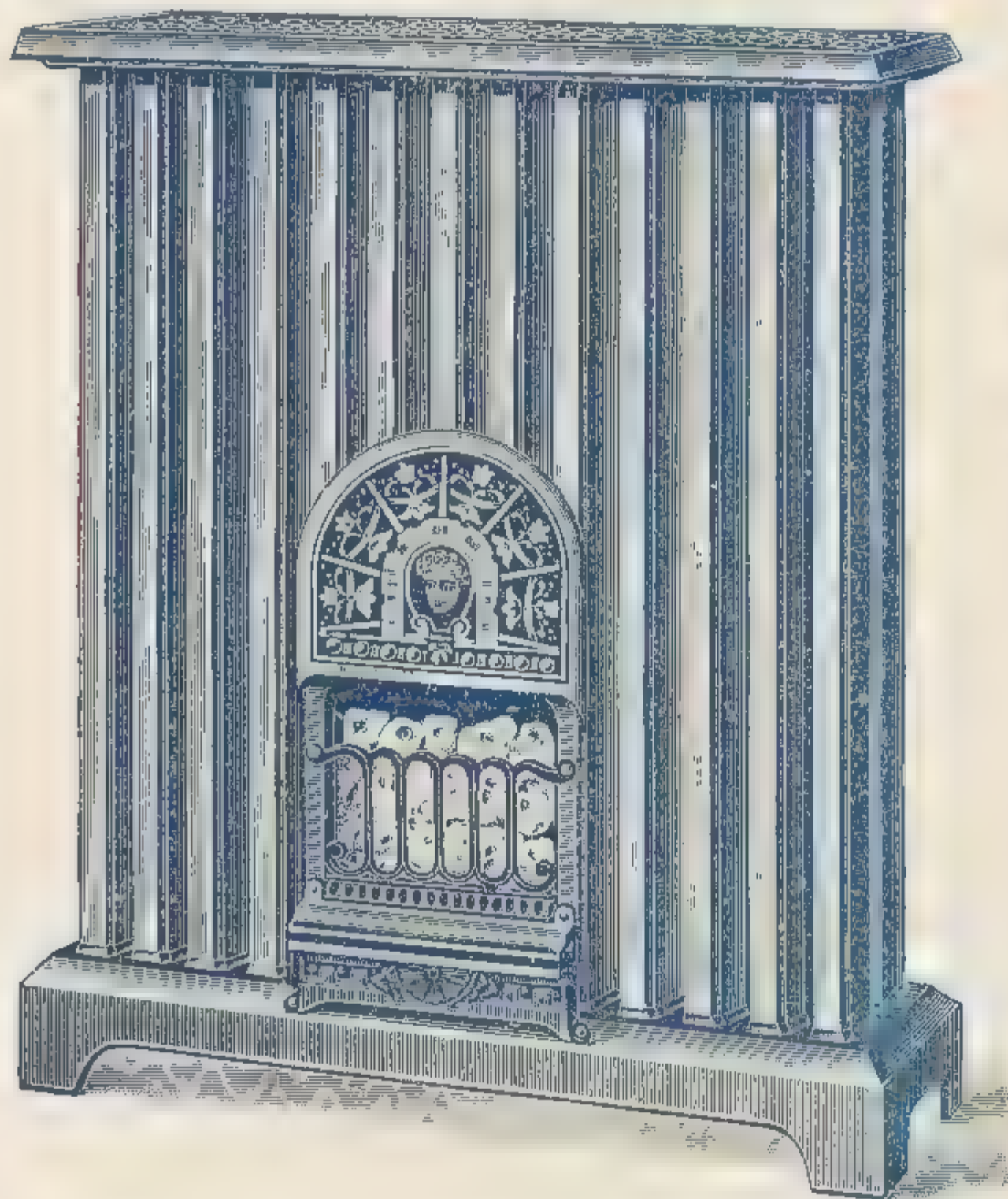
The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking-glass. Without the Overmantel the height is 50½ inches.

EVERY STOVE IS GUARANTEED.

WRIGHT'S CONDENSING GAS STOVE.

WITH OPEN BALL FIRE.

Specially suited to Churches, Shops, Halls, &c.



As supplied to
Her Majesty's
Office of Works,
&c.

As supplied to the
General
Post Office,
London, &c.

NO FLUE IS REQUIRED FOR THESE STOVES.

Having been repeatedly asked for a more powerful condensing Stove than our No. B769, we have brought out the above in three sizes, and can confidently recommend these Stoves for any building where a flue is not convenient. They have been thoroughly tested during the last three years, and have been found to answer admirably. The open fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out. These Stoves are ground and polished and finished in the best style.

No. A777 with 16 tubes, 44 in. high x 23 in. wide x 12 in. deep ...	£8	8	0
No. A779 with 20 tubes, 44 in. „ x 28 in. „ x 12 in. „ ...	£10	10	0
No. A781 with 26 tubes, 44 in. „ x 36 in. „ x 12 in. „ ...	£12	12	0

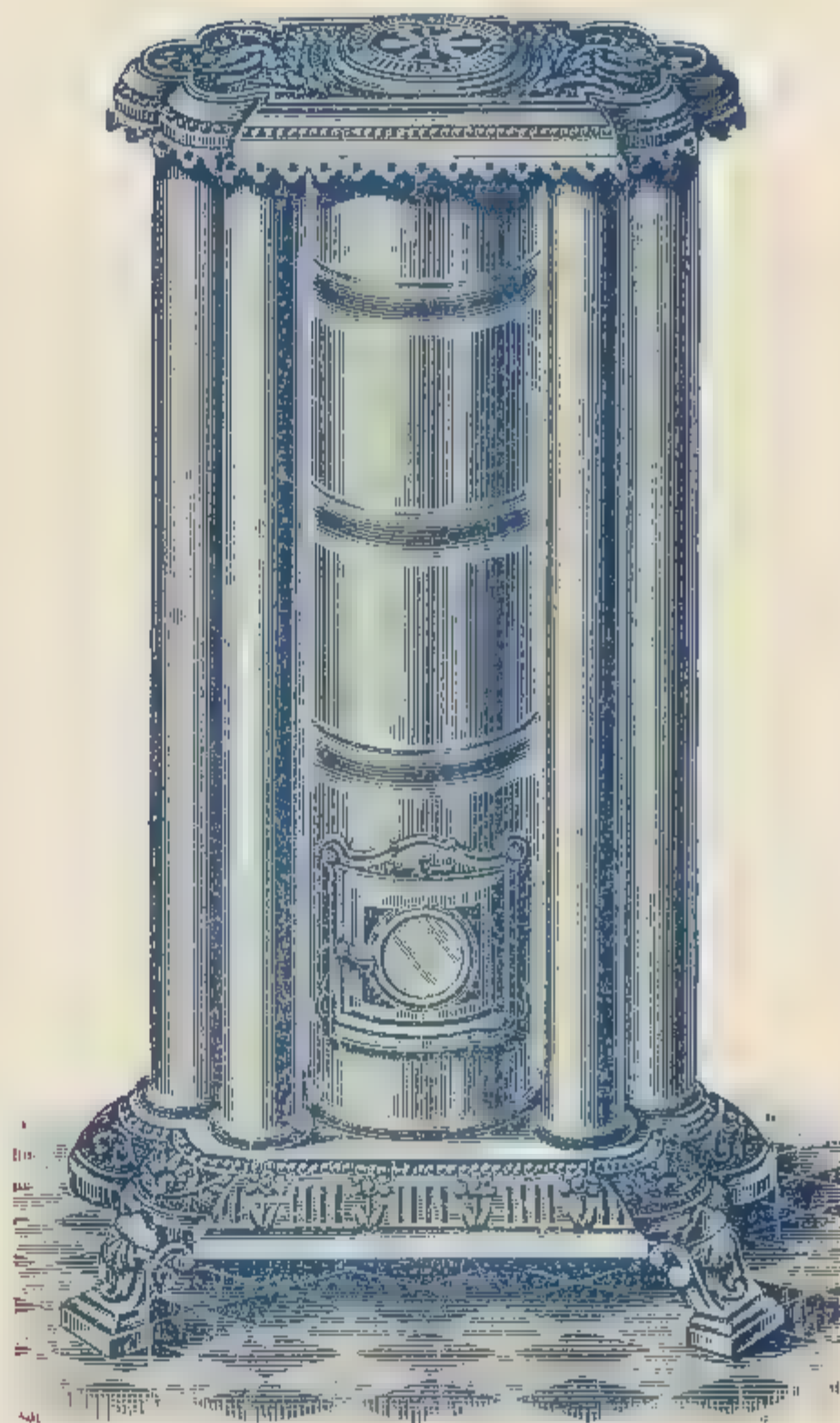
TESTIMONIAL.

DEAR SIRs,—“I have much pleasure in testifying to the excellence of your Condensing Stove, with open fire, and which requires no flue whatever. I have had it in use in my Saloon Bar for 18 months, and never detected the slightest fume; and the air is beautifully warmed by it.”

POULTERER'S ARMS, CHEAPSIDE.

(Signed), ERNEST MADDICK.

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

This Stove can be had with open copper reflector fire, or with close fire, as shown above. It will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

	Height.	Width.	Max. Con. of Gas per Hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769	30 in.	18 in.	10 cubic feet.	$\frac{3}{8}$ in.	60 -

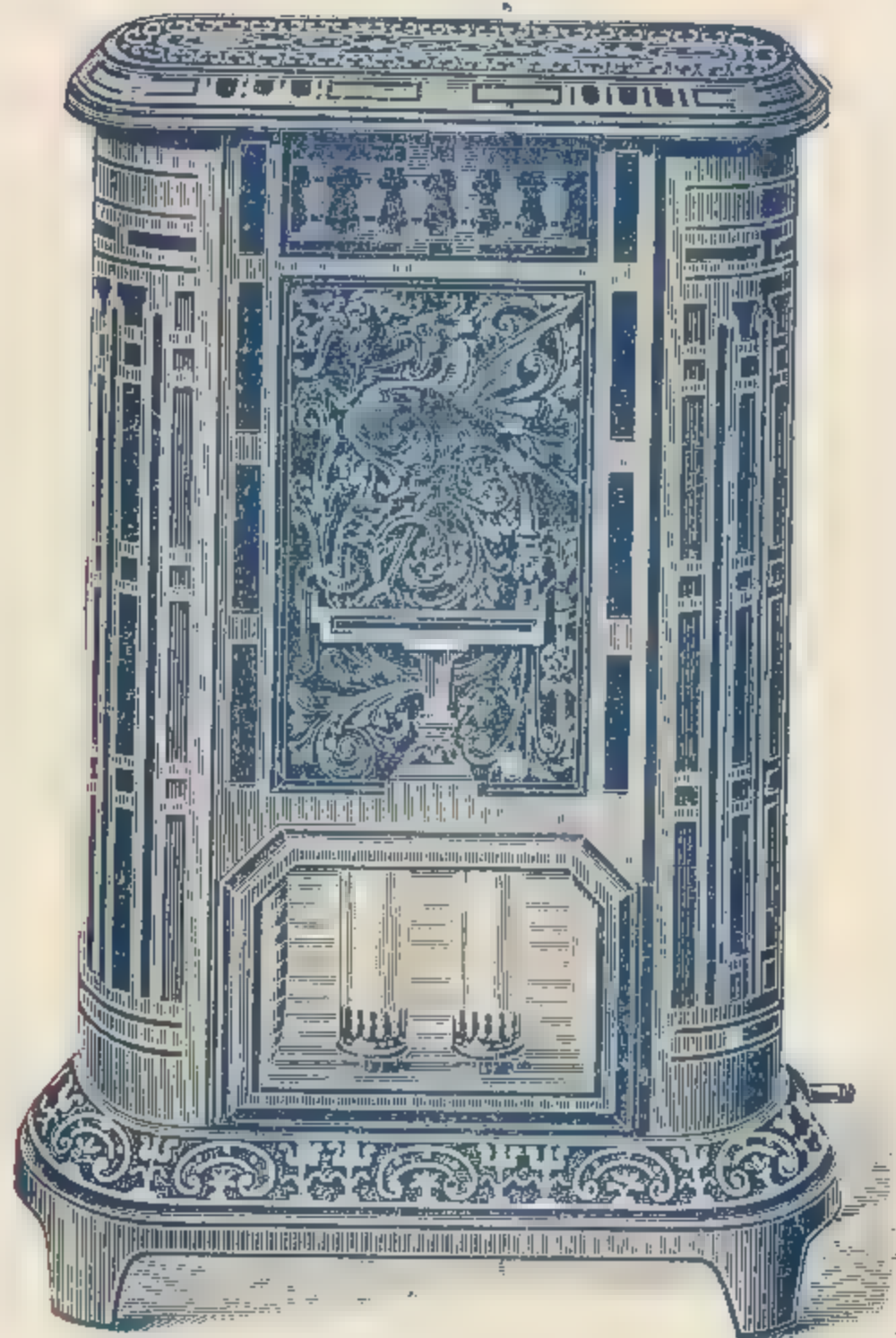
TESTIMONIAL.

ARNCLIFFE, 22, GREVILLE PLACE, N.W.

DEAR SIRs,—“I am glad to inform you that your B769 Condensing Stove proves a grand success in heating my conservatory. I have not smelt any smell from the gas, and can highly recommend them.”

Truly yours, ALBERT MOSS.

NEW CONDENSING STOVE.



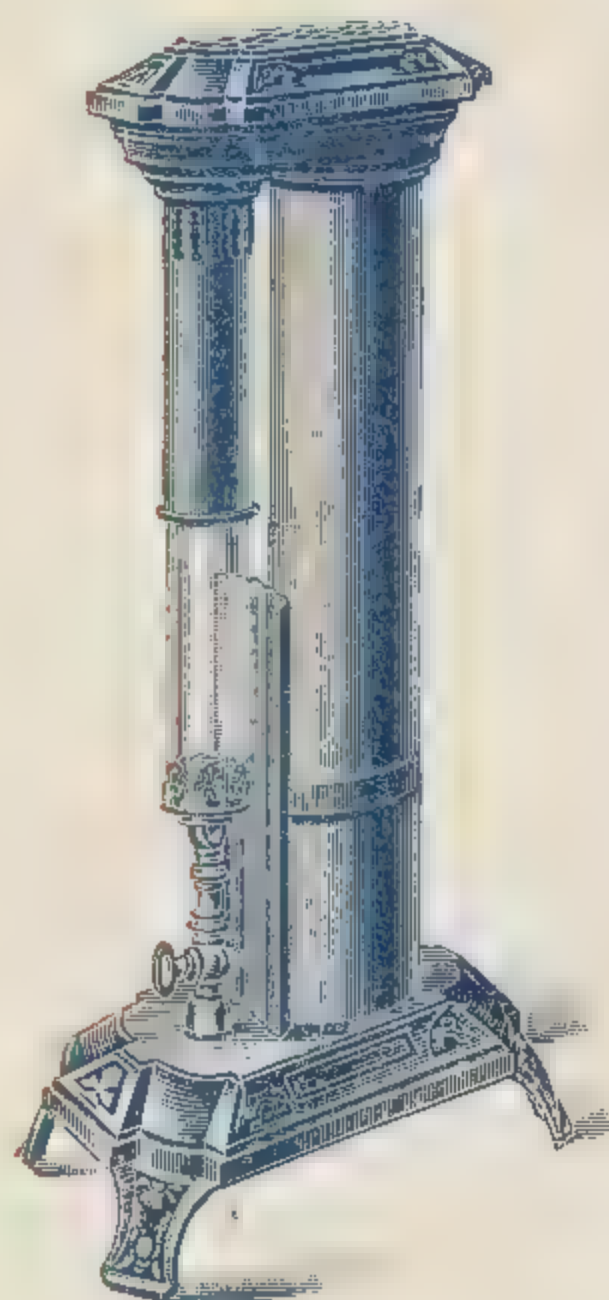
No. B771.

The great success which has attended the Condensing Stoves introduced by us during the last few seasons has induced us to put upon the market a Stove on similar principles, but of a new and more beautiful design than any yet introduced. It is made in two sizes, and we have every confidence in recommending it. It is made in the best finish only.

No.		High.	Wide.	Price.
B 770	.. .	With 1 Burner ... 36	... 22 .	4 14 6
B 771	...	With 2 Burners . 36	... 24½ ...	5 15 6

WRIGHT'S PATENT HYGIENIC GAS HEATING & CONDENSING STOVES.

FOR USE WITHOUT A FLUE.



No. B760



No. B763

These Stoves are intended for use in shops, halls, and rooms where it is difficult to carry off the products of combustion by means of a flue.

We have every confidence in recommending these Stoves, as after considerable experimental work we have now perfected what we believe to be the best Stoves of the kind in the market. All noxious vapours are condensed, and no flue is required.

These Stoves are fitted throughout in the best possible manner, and have a neat appearance, the consumption of gas being very small.

PRICES.

- No. B760.**—Stove Enamelled, with Iron Pillar. Size 33-in. x 10-in. wide x 16-in. deep. Suitable for room 10-ft. square 37/6
- No. B763.**—Stove Enamelled, with Pillars of Seamless Brass. Size 33-in. x 20-in. wide x 9½-in. deep. Suitable for room 15-ft. square 55/-

WRIGHT'S TUBULAR VENTILATING STOVES, SECURING PERFECT VENTILATION.

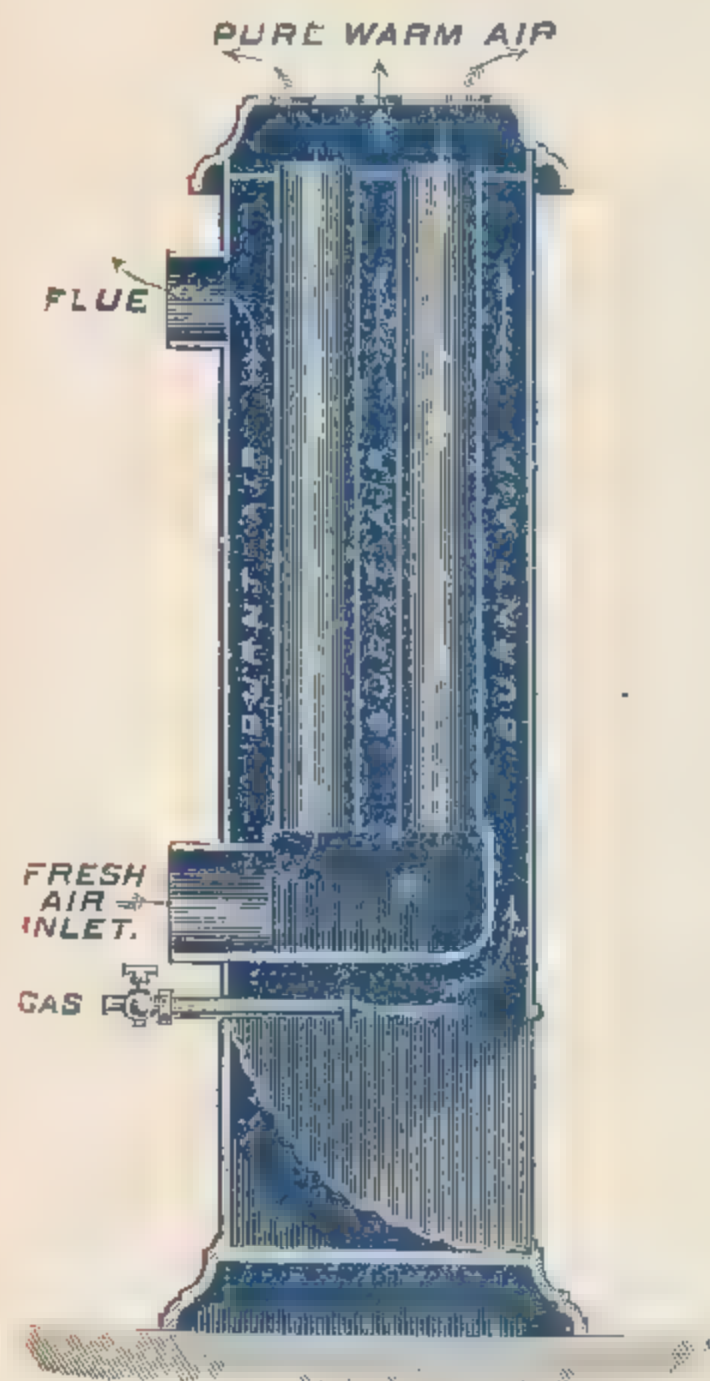


This is a great improvement on the old pattern Stove. It is a modification of our well-known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes (see sectional drawing), which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired, fresh air may be introduced from outside the apartment.

The Stove can be used either with or without a flue, but the former is preferable.

No. B773 and B774 have an effective heating surface of 14 square feet, and are suited to heat a room of 14 ft. square.

No. B776 is a more powerful Stove and has an effective heating surface of about 20 square feet.



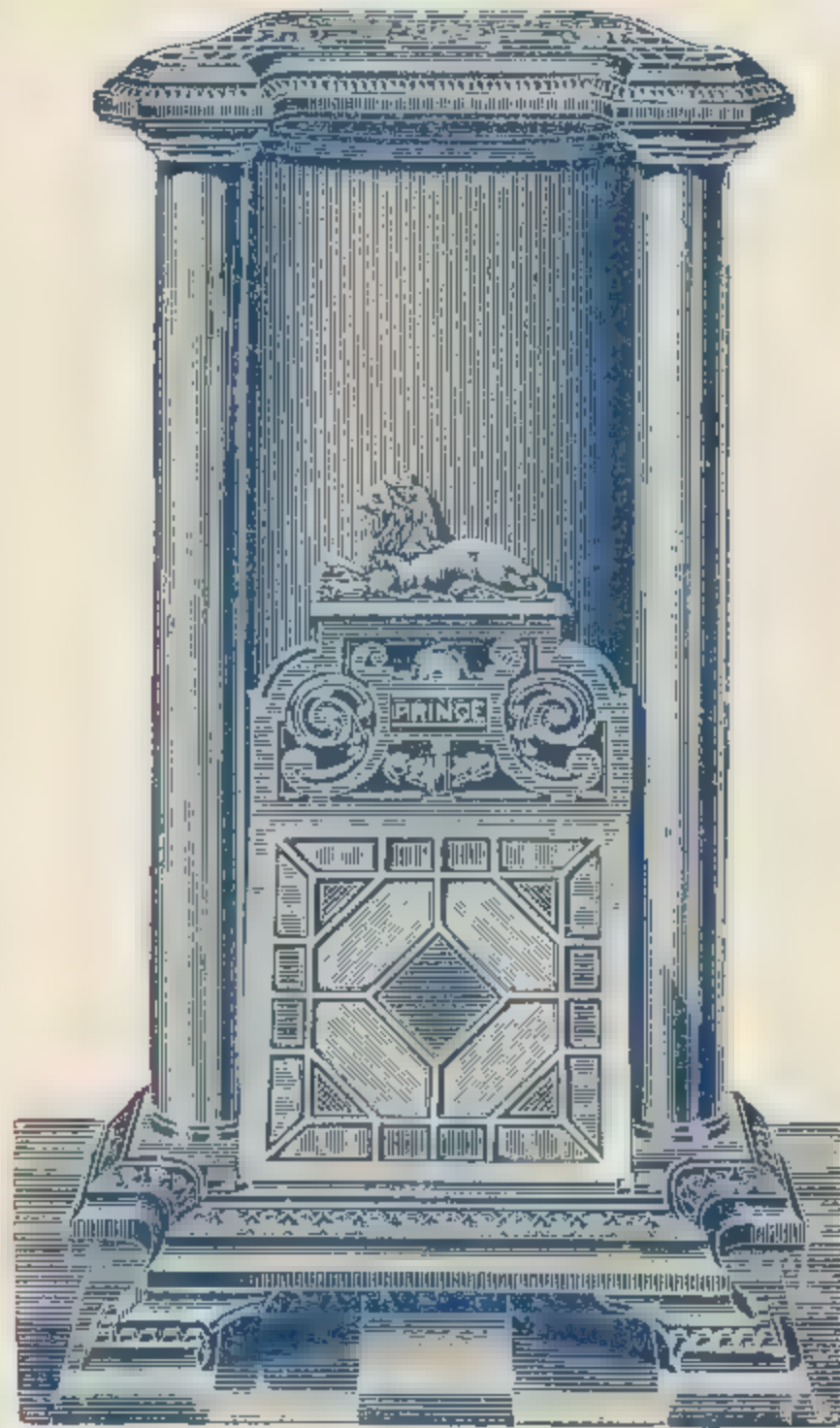
Cross Section.

PRICES.

No. B773.—30 inch high, 19½ inch wide, with Air Tubes of Strong Sheet-iron	22/- each.
No. B774.—Ditto, with Air Tubes of Strong Drawn Wrought-iron	25/- each.
No. B776.—34 inch high by 22 inch wide, same as No. 774, but a larger Stove	35/- each.
No. B782.—38 , , 24 , , , , 776, , ,	45/- each.

WE STRONGLY RECOMMEND Nos. B774, B776 and B782.

WRIGHT'S PATENT GAS STOVES.



No. B752.

No. B751. This handsome Stove is made with a body of Blue Steel and with Polished Copper Reflector and Pillars. The cast iron is polished and enamelled. Ruby Glass is inserted in the front above the reflector, and this gives the Stove a bright and warm appearance.

No. B752 is the same Stove, but made with a lighting door of Cathedral Glass, as shown in the drawing.

These Stoves do not require a flue.

SIZES OF STOVES.

32 inches high × 20 inches wide × 18 inches deep.

PRICE.

B751	...	37/6
B752	...	42/-

WRIGHT'S PATENT GAS HEATING STOVES.

REGISTERED.



No. B720.



No. B724.



No. B725

These Stoves are suitable for offices and small rooms where space is limited

No. **B724** is a powerful, compact, and pretty Stove at a very moderate price, and is fitted with special Hot Air arrangement.

No. **B725** has a more elaborate arrangement for utilising the waste heat in warming the pure air. It is designed with openwork Panels, so as to allow a full passage for the air to be heated, and is made on the most approved principle.

Nos. **B724** and **B725** are only suitable where a flue can be used, but Nos. **B726** and **B727** are fitted with copper reflectors, and can be used without a flue.

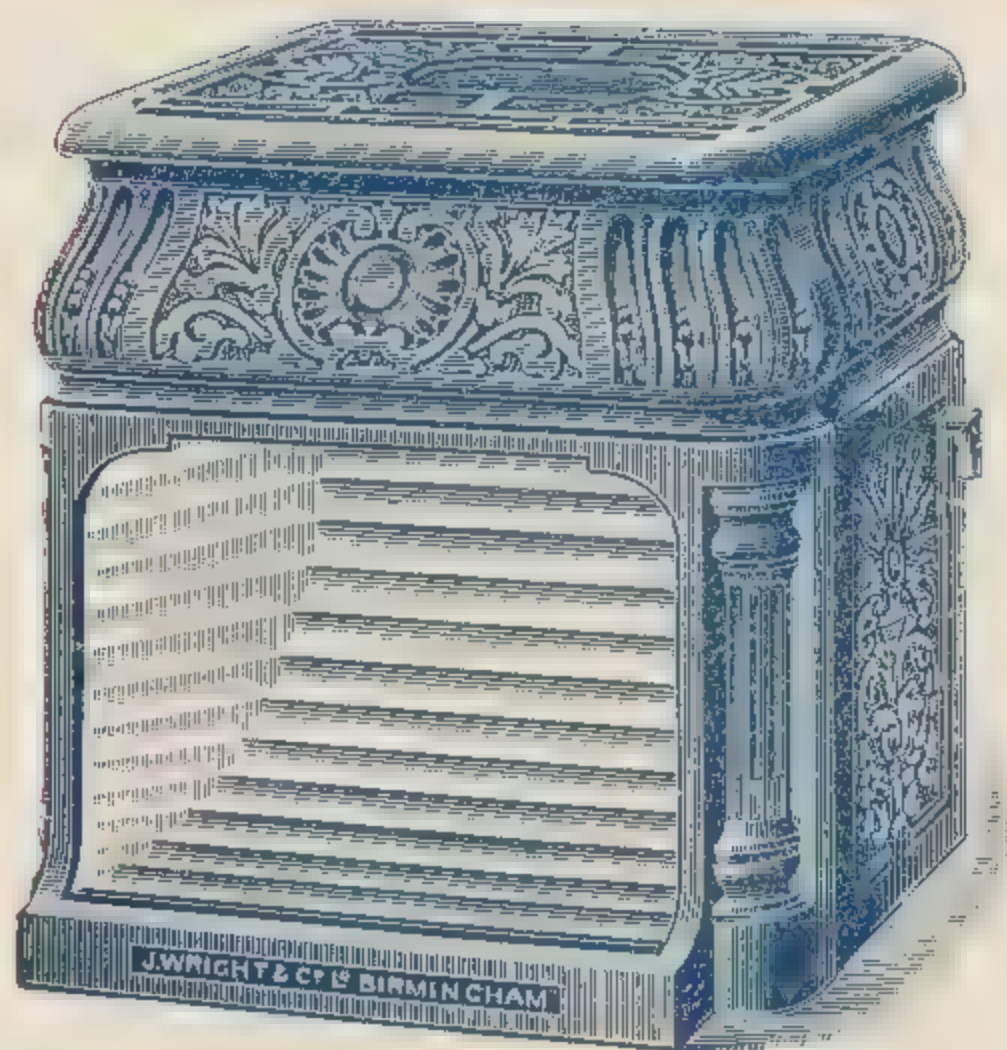
No. **B720** is fitted with Ruby Panels and has a most pleasing and warm appearance when lighted. It can be used *without a flue*, and can be fitted by a piece of india rubber tube to any ordinary gas connection, and can readily be removed from room to room without any trouble.

PRICES, ETC.

No. of Stove.	Description.	Height	Price
B724	Ball Fire Stove, as shown on drawing	23-in	27/6
B725	Ball Fire Stove, as shown on drawing .. .	33 in	40 -
B726	Same Stove as B724 , but with Copper Reflector instead of Ball Fire	23 in.	27/6
B727	Same Stove as B725 , but with Copper Reflector instead of Ball Fire	33 in	40,-
B720	As drawing. Fitted with Argand Burner ..	33 n.	34 -

Vaporising Pans for any of the above Stoves, 1/6 extra.

NEW "CHEERFUL" STOVE.



This Stove is of beautiful design and finish. It is fitted with Copper Reflector, by which means the heat is radiated into the room.

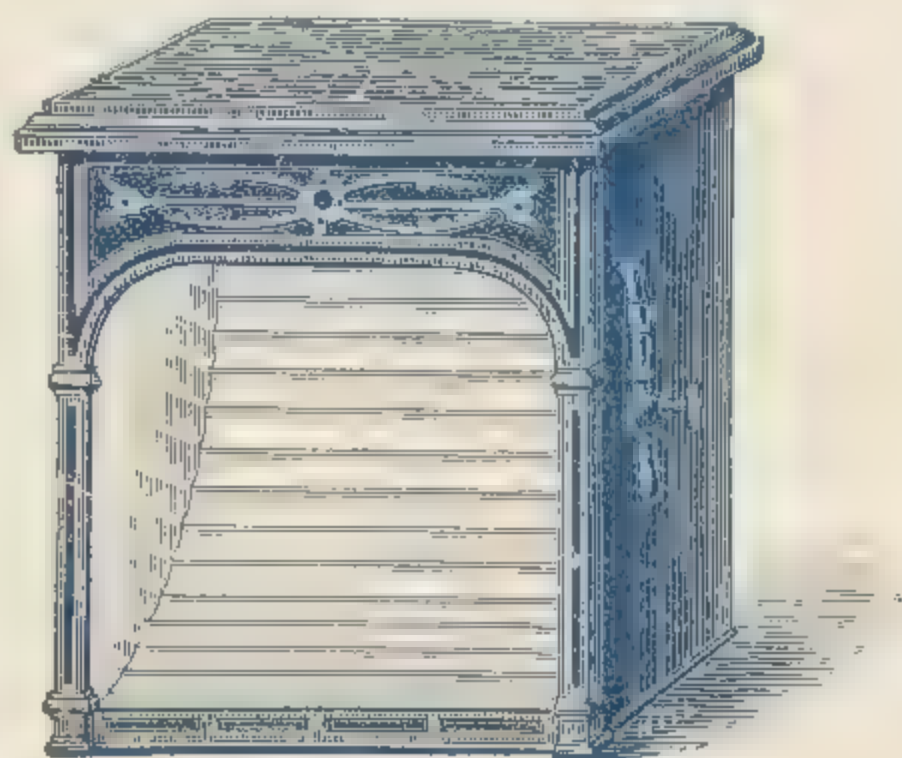
Above the burner is fixed a slab of fire-clay, from which the heat is deflected.

No flue is required with this Stove.

No.		High.	Wide.	Price.
B 4061	.	14 ...	12 .	12 6
B 4062	..	14	14 ...	15 -
B 4063	...	15	15 ...	21 -

WRIGHT'S "CHEERFUL" GAS STOVES.

The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves are specially recommended where no flue is obtainable.



No. B4010

No. B4010	...	Size, $10\frac{1}{2}$ x 10 x $8\frac{1}{2}$ -in.	...	10 6 each.
No. B4011	...	Size, $13\frac{1}{2}$ x $12\frac{1}{2}$ x $9\frac{1}{2}$ in.	...	15/- "
No. B4012	..	Size, 16 x 15 x $10\frac{1}{2}$ in.	..	22 6 ..

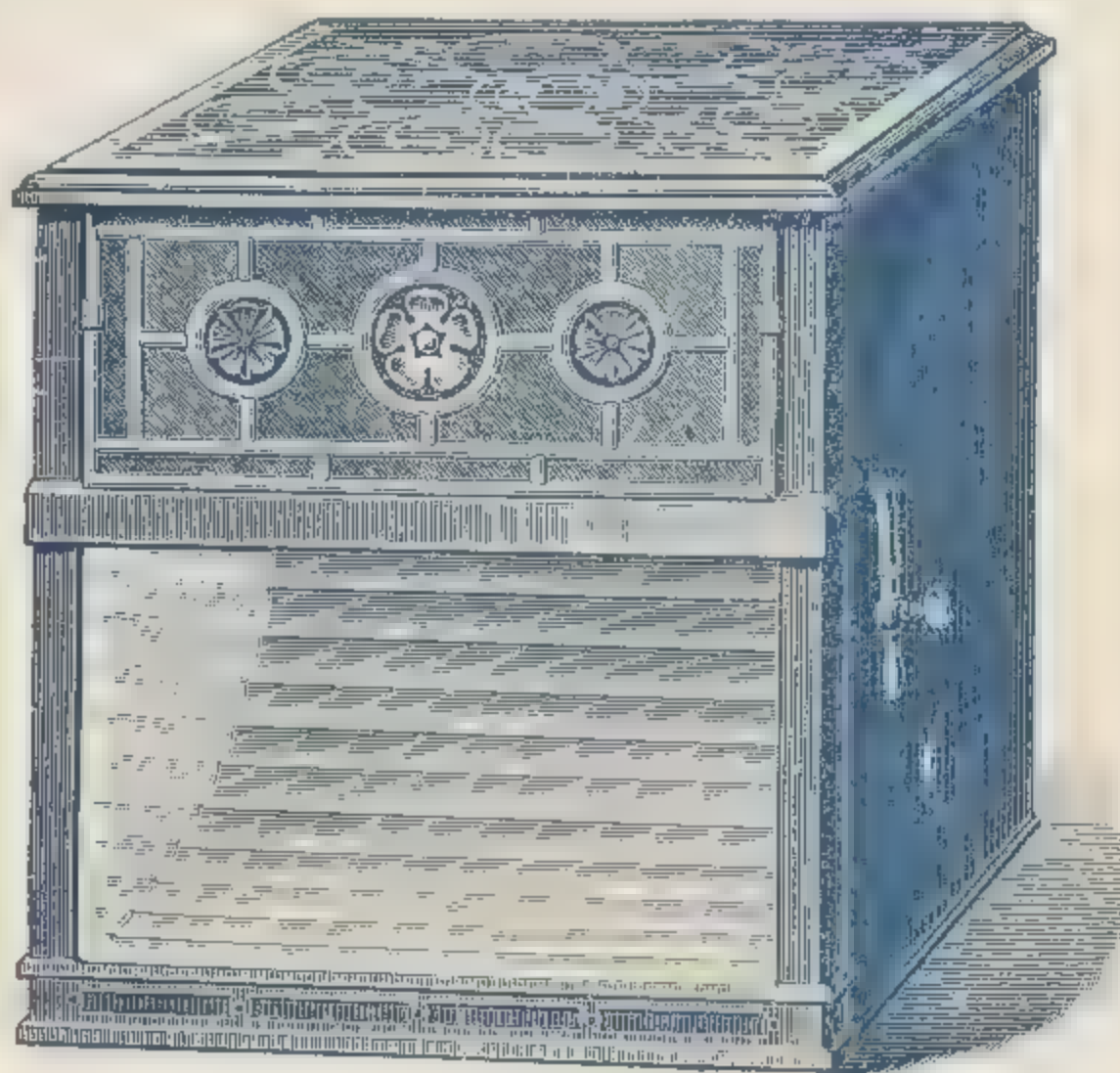


No. B4025.

No. B4025.—Height 15-in., width 15-in., depth 10-in.	..	£1 9 0
No. B4026.—Same as above, but with a Boiling Burner on the top		2 2 0
No. B4027.—Height 18-in., width $17\frac{1}{2}$ -in., depth 11-in.	...	2 0 0
No. B4028.—Same as No. B4027, but with a Boiling Burner on the top		2 10 0
No. B4034.—Height 26-in., width 23-in.	...	3 5 0
No. B4035.—Same as No. B4034, but with a Boiling Burner on the top		3 16 0

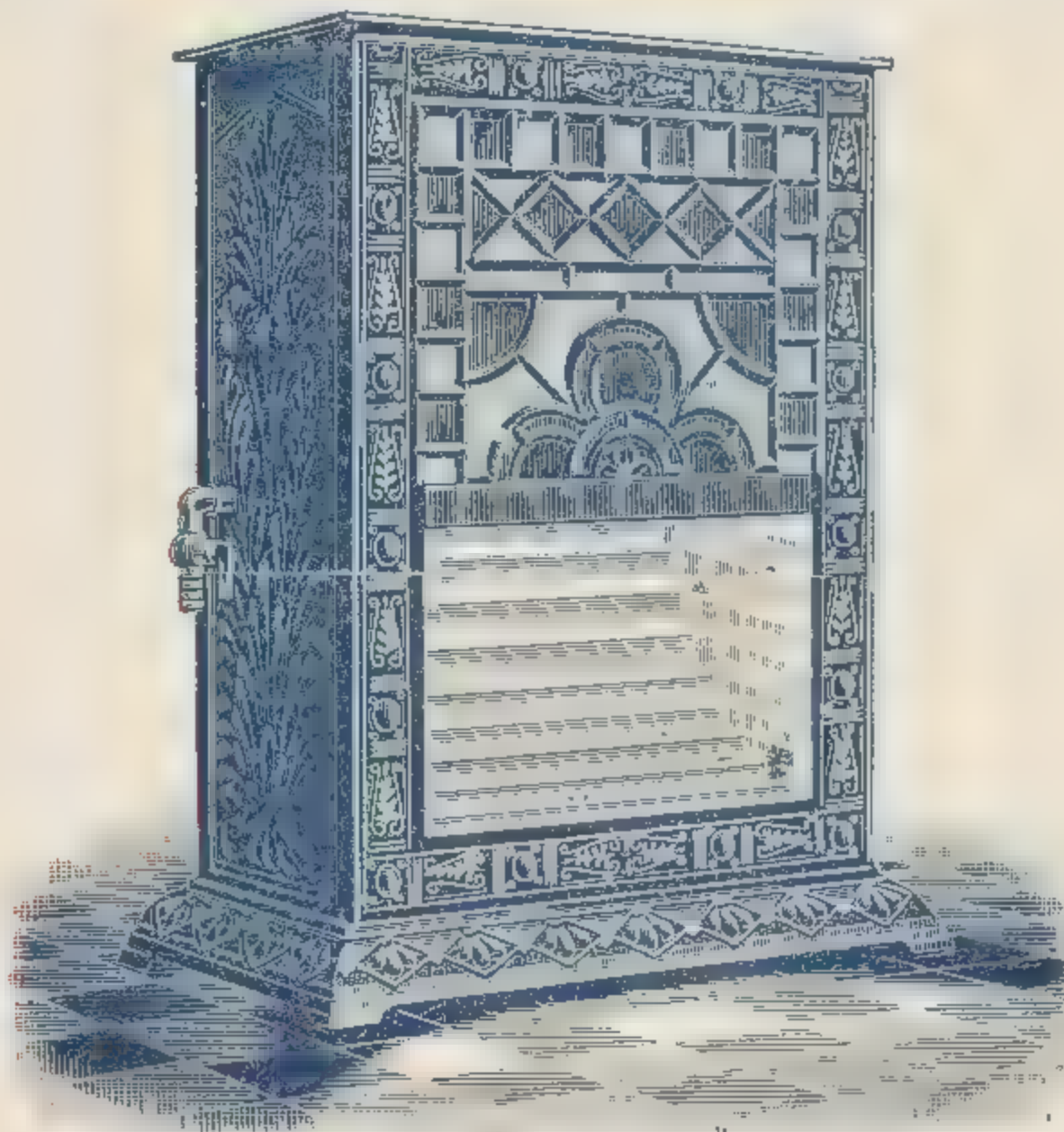
WRIGHT'S "CHEERFUL" GAS STOVES.

A very effective feature in these Stoves is the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013

No. B4013.	10-in. high × 10-in. wide × 8½-in. deep.	Price 13/-
No. B4014.	13½-in. high × 12½-in. wide × 9½-in. deep.	Price 18/-
No. B4015.	16½-in. high × 15-in. wide × 10½-in. deep.	Price 26/-



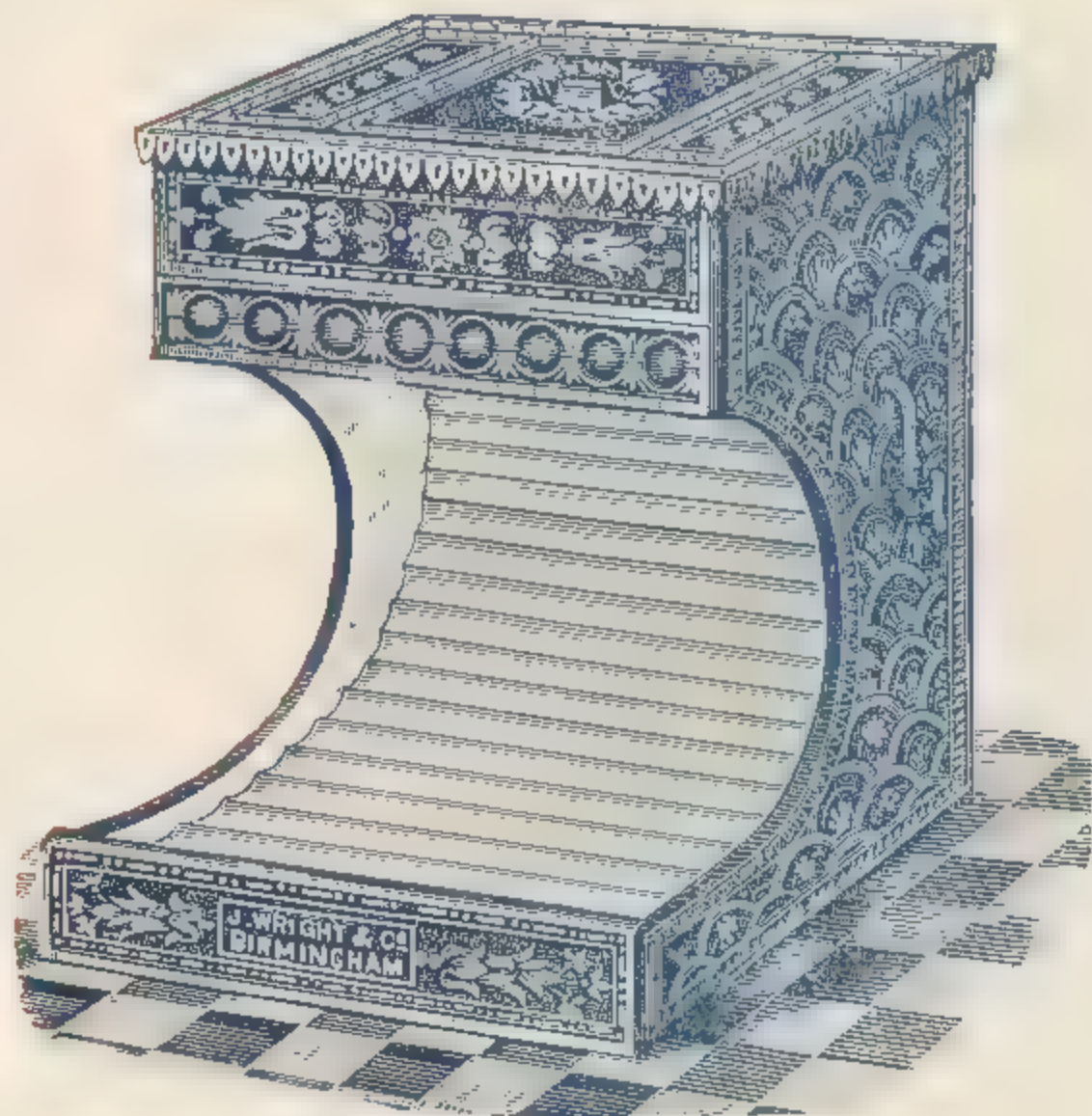
No B4016.

In this Stove the side, top, and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass.

B4016.	21-in. high × 16½-in. wide × 10-in. deep.	Price 35/-
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WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.



No. B4056 and B4058.



SECTION.

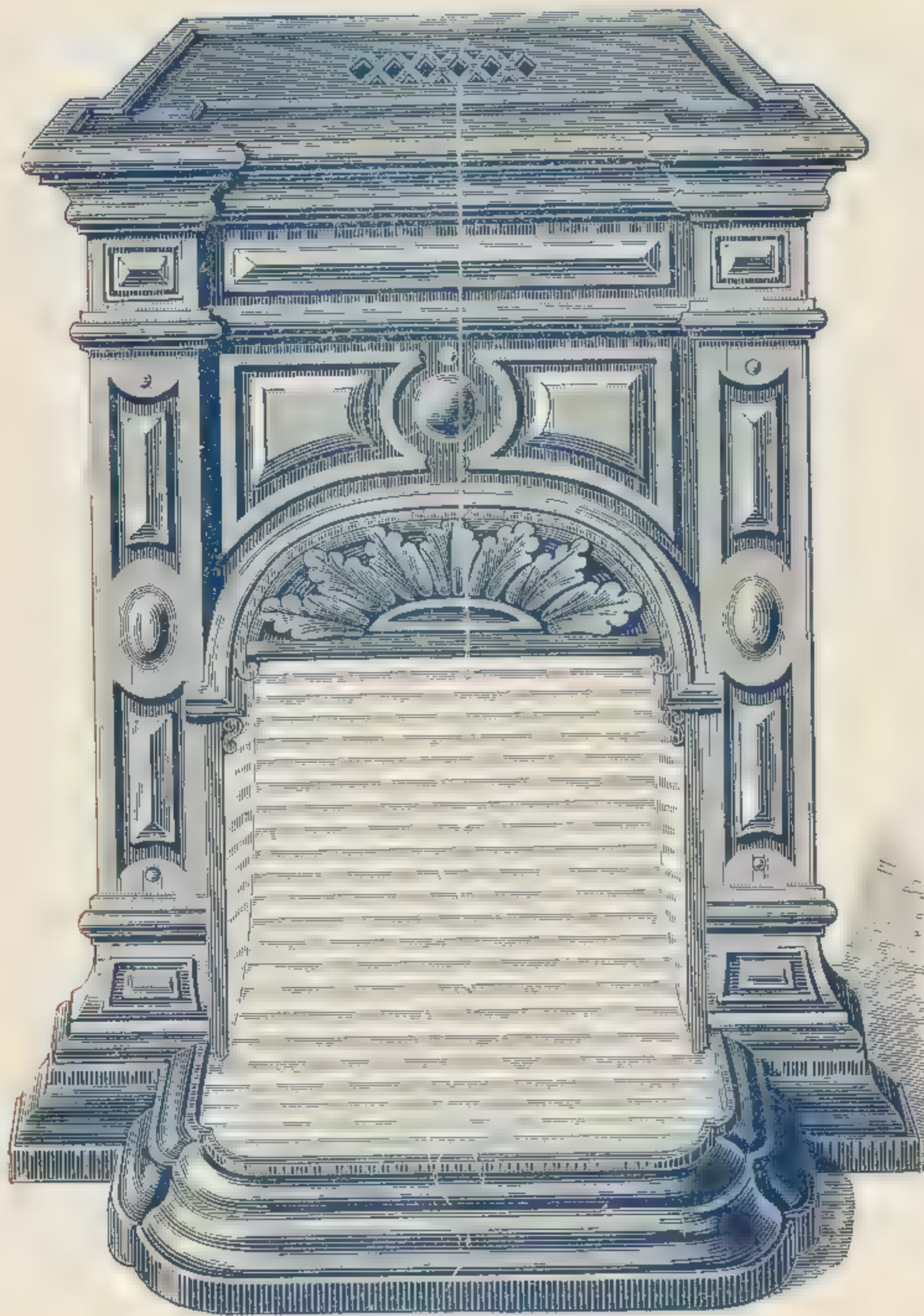
This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot-air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.

No.	Height.	Width.	Depth.	PRICE.
B4056 ...	16½ in.	14 in.	11½ in.	£1 10 0
B4058 ...	18½ in.	15½ in.	12 in.	2 0 0

WRIGHT'S
REFLECTOR GAS STOVE.



No. B4039.

SUITABLE FOR HALLS, HOTELS, BARS, &c., &c. NO FLUE IS NEEDED WITH THIS STOVE.

No. B4039.—Height, 31 inches; Width at top, 23 inches; Width at Base, 25½ inches.

PRICE £5 5 0.

WRIGHT'S "CHEERFUL" GAS STOVES.



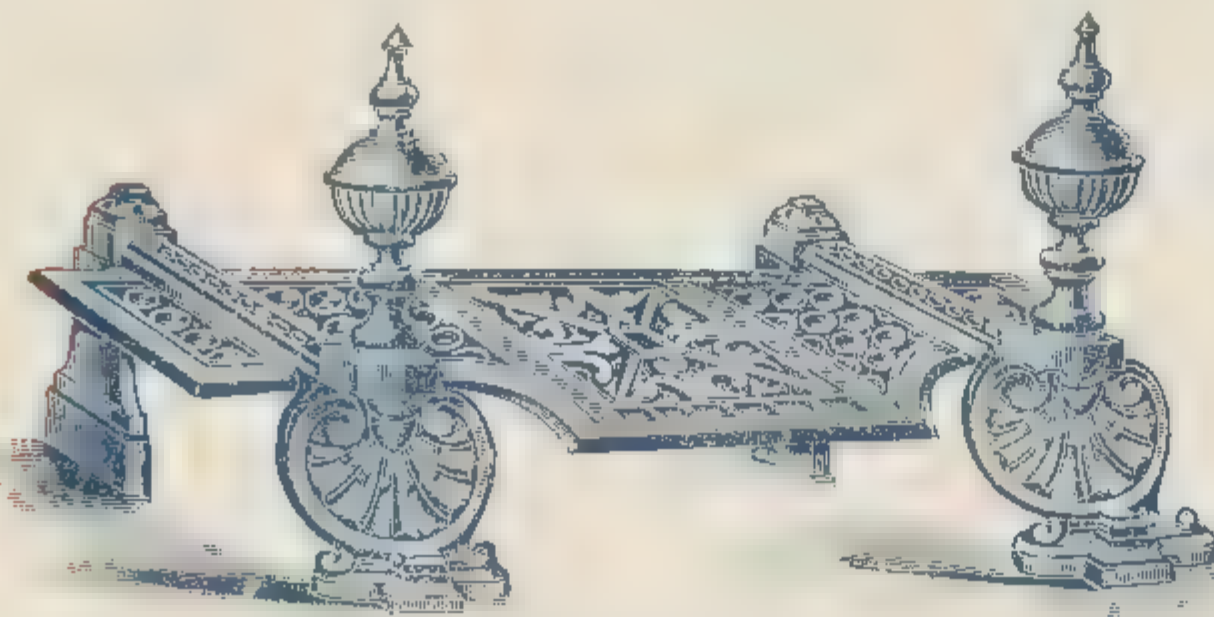
No. B4047

These Stoves are recommended where no flue is obtainable, as they do not require a flue.

No.	High.	Wide.	Price.
B4047	24 in.	20-in.	37/6
B4049	27-in.	25-in	45,-

ADJUSTABLE STANDS FOR GAS FIRES.

The Stands are made adjustable, so that they can be extended or shortened at will. Nos. B1201 and B1203 are also designed so that the plate may be fixed either on the top or under the cross bars, the respective heights being $4\frac{1}{2}$ -in. and $3\frac{1}{2}$ -in. These Stands are suitable for any make of Fires, and are found most satisfactory. They are highly polished and best stove enamelled.



No. B1201

PRICE.

No. B1201, Ground and Polished,
as illustrated, but without pillars
or finials... .. 12 6

If with pillars or finials, in Cut Brass,
polished and lacquered, as in illustration,
5/- extra.



No. B1203.

No. B1203, Ground and Polished,
as illustrated 12 6



No. B1204

No. B1204.

Size, $14\frac{1}{2}$ -in. long $\times$ 8-in. wide $\times$ $4\frac{1}{2}$ -in.
high, and is so arranged that it can be
extended up to 21-inches in length.

Price .. 10 6 each.

STANDS FOR GAS STOVES.



No. B1200.

FITTED WITH HAND PAINTED TILES.

For B1209 B2219 B2801 B2834 B2835	7/- each.
„ B1211 B1213 B2803 B2836 B2837	9
„ B2841	11/-



No. B1202.

	With Ornamental Cast-iron Panel.	With Majolica Tiles	With Best Hand- painted Tiles
For B208 B209 B211 B1209	7/6	9/-	11/- each.
„ B2219			
„ B2821 B2823 B2826 B2827	9/	10/6	12/6 „
„ B2829 B2841 B2843 B2887			
„ B3887			
„ B2047 B2825 B2845 B2846	10/-	11/6	14/- „
„ B2858 B3047 B3846 B3889			
„ B2048 B2847 B3048 B3847	10/6	12/6	16/- „

BRACKET

FOR SUPPORTING STOVES IN FRONT
OF BARS OF GRATE.



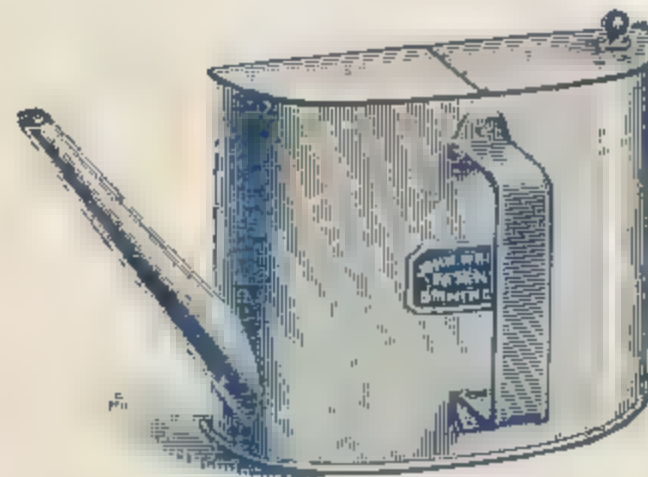
No. B90

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The stove is thus raised to a convenient height and neatly supported, at a small cost.

Price 1/9 per pair.

SPECIAL KETTLE

FOR INCANDESCENT GAS FIRES.



No. E14.

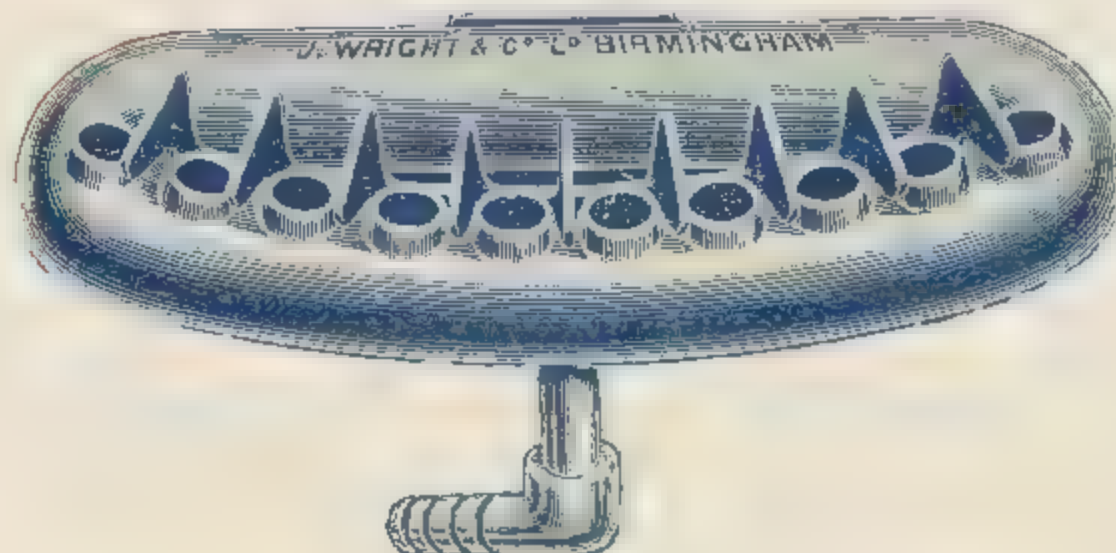
This Kettle is made so as to stand on the trivets of our Gas Fires, thus presenting a large surface to the heat of the Gas Fire.

PRICES

	2 pints.	4 pints.
Common quality, Tin	... 1/4	2/- each.
Best quality, Tin	... 2/-	2/10 „
Best quality, Copper	... 4/6	6/8 „

WRIGHT'S PATENT GAS FIRE BURNERS,

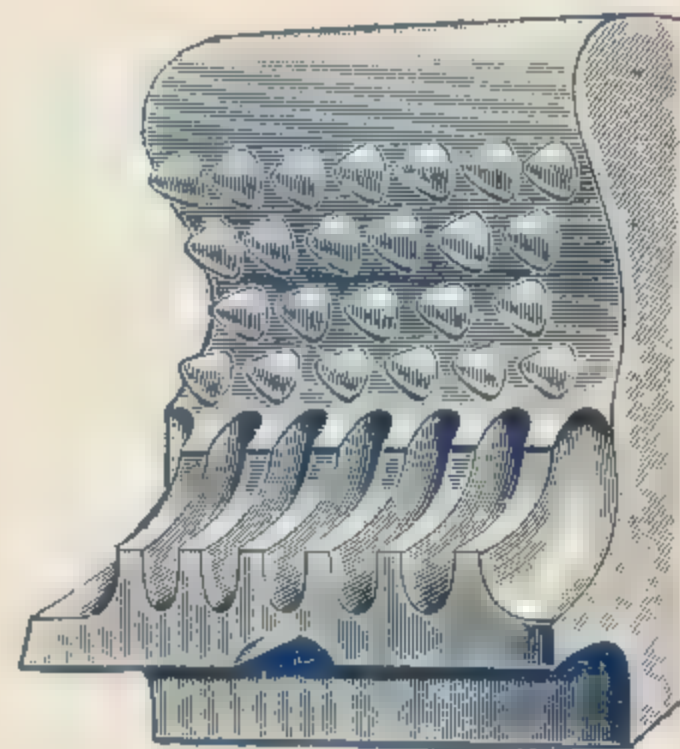
FOR FITTING INTO ORDINARY GRATES.



No B717, in four sizes



No. B718, in four sizes.



BRICK, for use with B715, B717 & B718 Burners.

The above will be found to be a great improvement on the old style of Burners for Gas Fires, and at the same time they are much cheaper.

In fixing, the Burner should be kept as near the front of grate as possible. The back of grate should be filled in with firebrick, particulars of which are given above. When fitted up with our patent Fuel, a beautiful fire is obtained, but it must always be borne in mind that no Gas Fire is as economical, as regards consumption of gas, as a Gas Fire Stove.

PRICE complete with Fitting as shown on Drawing:—

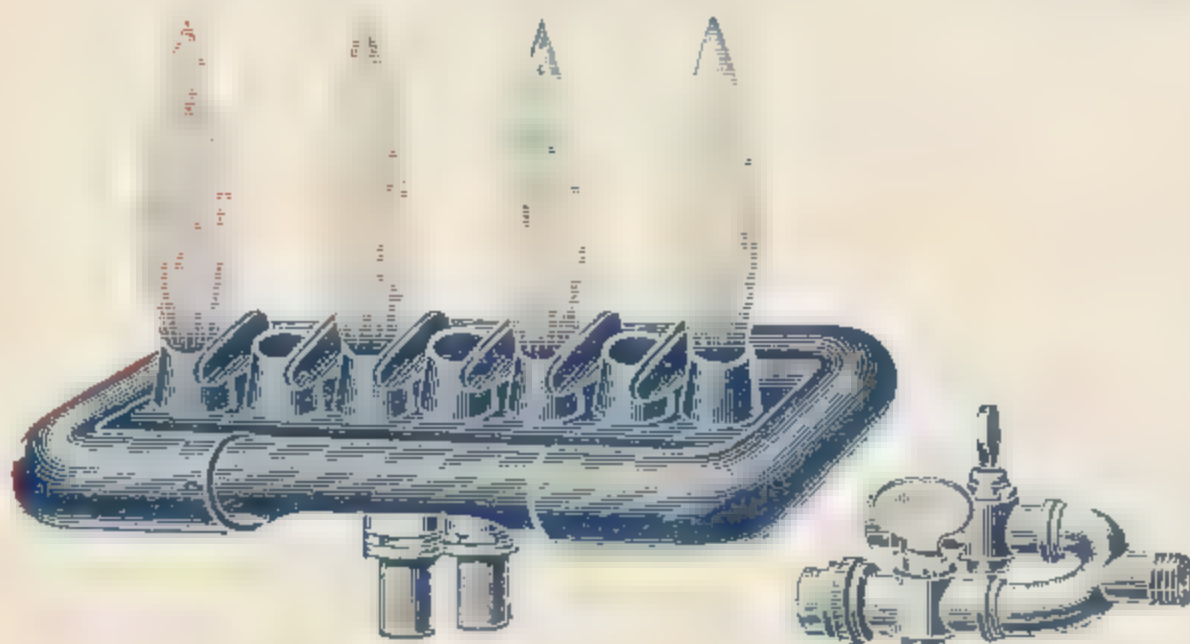
	8 inch.	10 inch.	12 inch.	14 inch.
No. B717 or No. B718 ..	3 6	4/-	4 6	5/-
BRICKS, for use with same,	2/-	2 6	3/-	3 6

PATENT "DUPLEX" BURNER.

No. B715.

This illustration shows one tap only turned on and passing Gas to alternate jets only.

This burner is constructed in two parts, each being controlled by a separate tap. When a full fire is required, both taps are turned on and all the jets are thus lighted. Should it be desirable to reduce the fire, one of the taps is turned off, leaving alternate jets only alight, which still keeps a glowing fire with half the consumption of gas. This method is much preferable to turning the whole of the jets low, as the appearance of the fire is not sacrificed nor the efficiency of the burner decreased.



These Burners are made in the following shapes and sizes:—

For straight fronted grate.
9½ in. 11½ in. 12½ in. 15½ in. long.

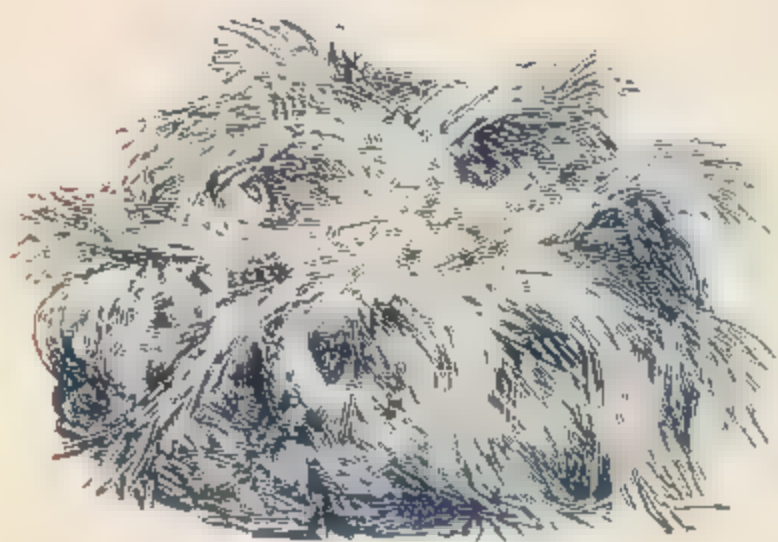
For circular fronted grate.
9½ in. 11 in. 12½ in. 13½ in. long.

PRICE 10/6, or complete with taps 14/-.

BRICKS, as illustration above suitable for same; PRICES, 2/-, 2/6, 3/- and 3/6 respectively

WRIGHT'S PATENT FUEL FOR GAS STOVES.

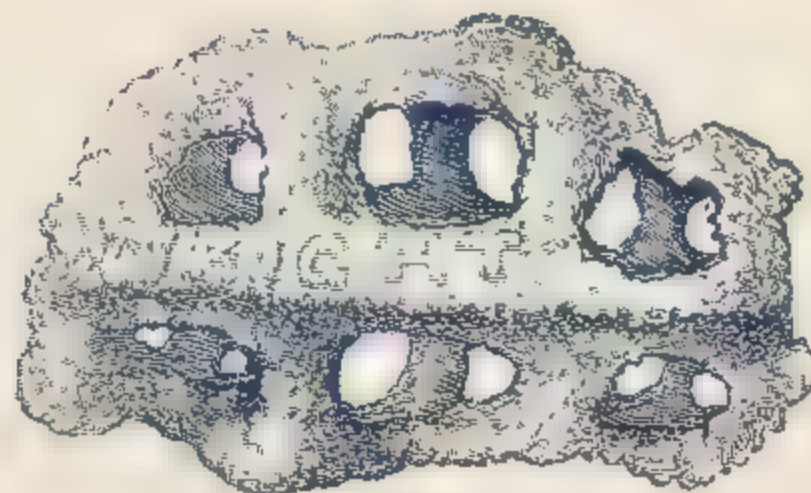
PATENT ASBESTOS FUEL.



No B92

Best Quality 6d. per lb.
Or 48/- per Cwt.

PATENT "CONE" FUEL.



No B94.

Per dozen pieces 6d.
Or 40/- per Thousand

SPECIAL QUOTATIONS FOR LARGE QUANTITIES.

"ATLANTIC" BRAIDED TUBING.

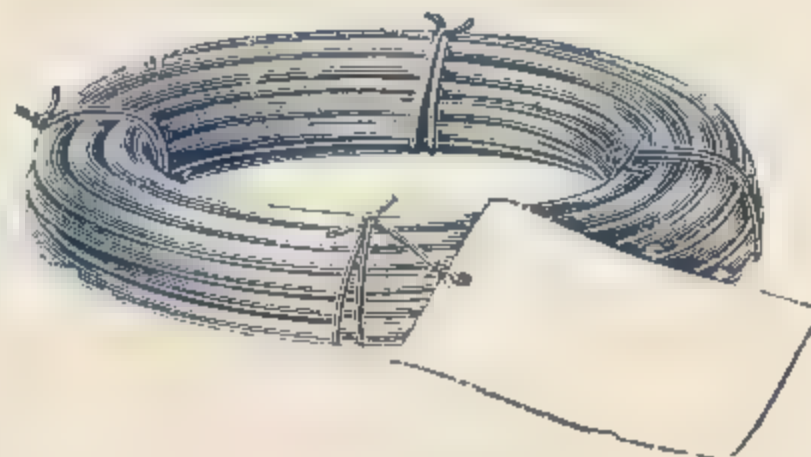
Made of a thoroughly Gas-Proof Composition. Neatly braided in various colours, and is strongly recommended. It is stocked in 3ft., 4ft., 6ft., 9ft., and 12ft. lengths, each length being complete with two solid rubber ends, ready for immediate connection.



No. A040.

PRICE 5d. per Foot.

SOLID RED RUBBER TUBE WITHOUT WIRE.



No. A042

REDUCED PRICE.

$\frac{5}{16}$ inch bore	...	...	...	3½d. per foot.
$\frac{3}{8}$ "	"	"	"	4½d. "

WRIGHT'S PATENT MULTITUBULAR GAS BOILER

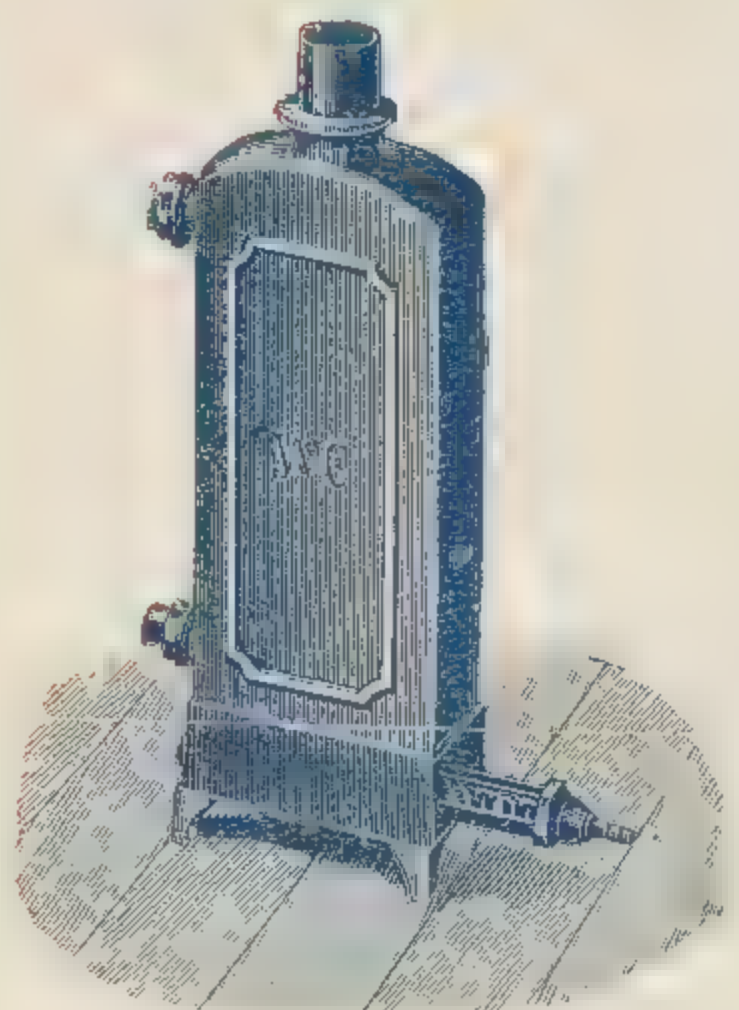
For Hot-Water Apparatus.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops,
Harness Rooms, Small Places of Worship, &c, &c

No. B80.

This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casing with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE 54 -

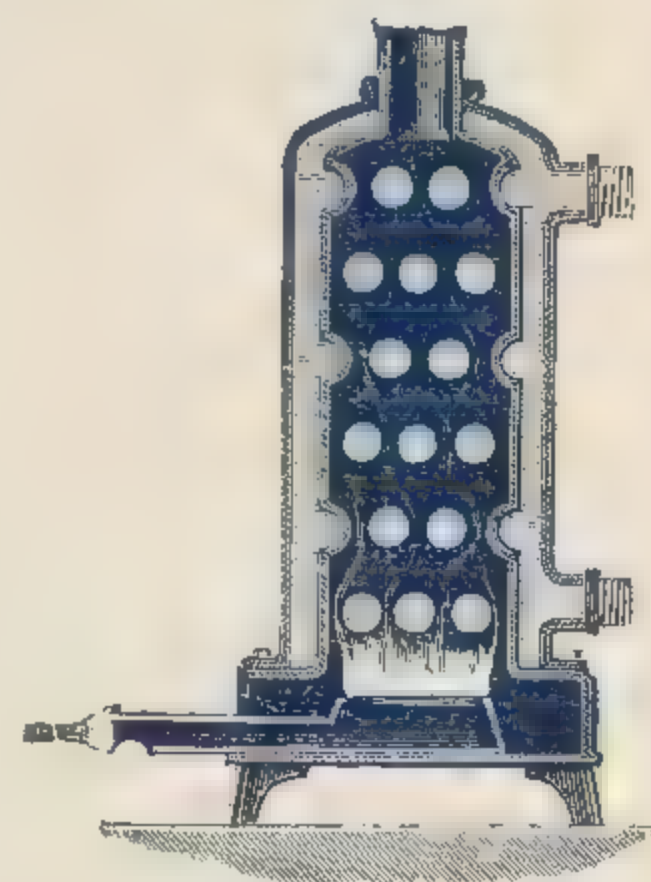


No. B80

No. B81.—TWIN BOILER.

The Twin Boiler is constructed on the same plan as No. 80, but of double the power. It has two separate Burners, and is so arranged that it can be used at half or full power. At full power it will heat as much as 200 feet of 2-inch pipe, or 100 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE £6.



SECTION.

NOTE.—In selecting a Boiler it is never advisable to work it to its full power it is far more economical to put in a larger boiler

TESTIMONIALS.

CHELTENHAM.

The Boiler answers my purpose very well, in fact, far beyond my expectations. It gives every satisfaction
I shall be ordering another shortly.

E. MARTIN

The Boiler works well.—DEANE & CO.,

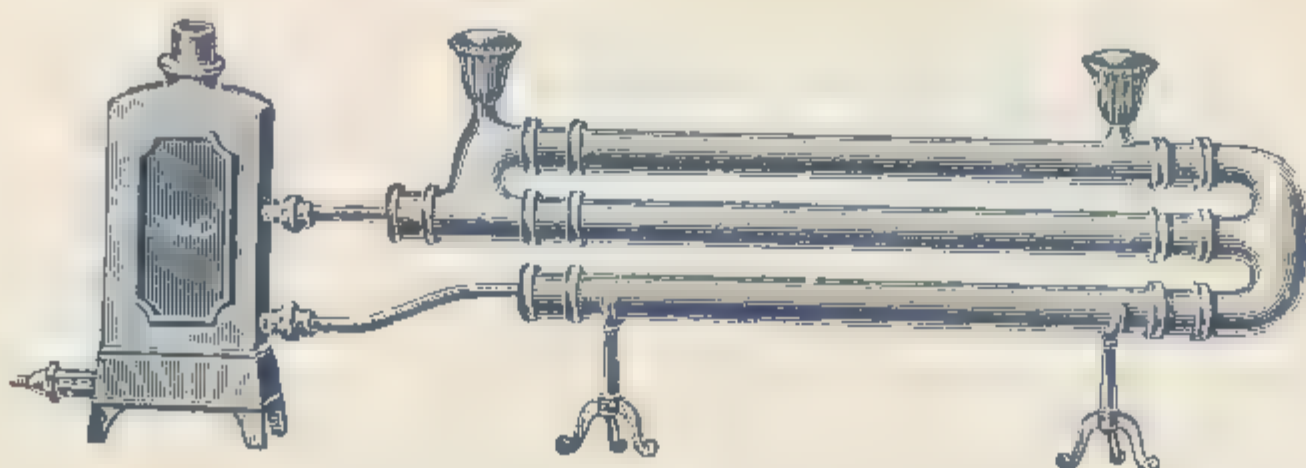
LONDON BRIDGE, LONDON.

WRIGHT'S HOT-WATER APPARATUS.

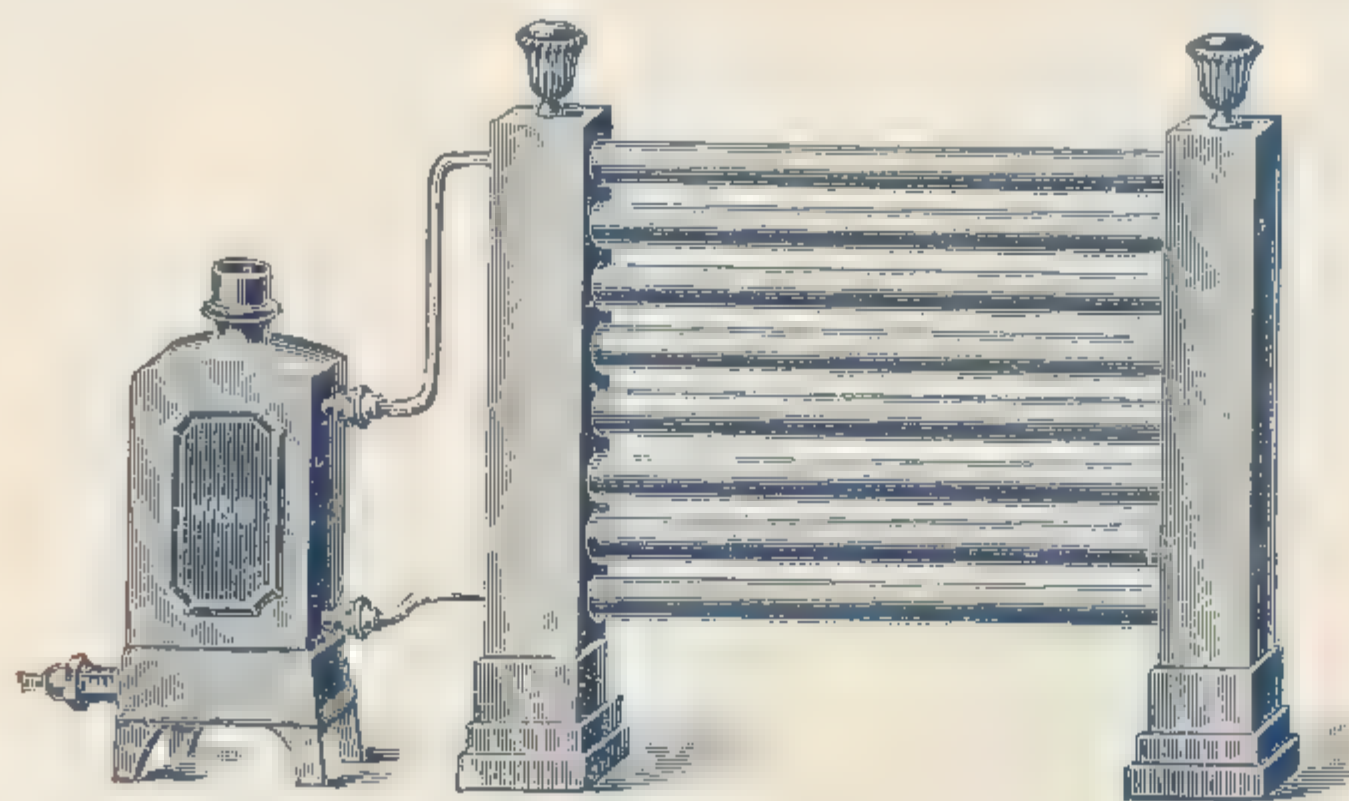
COMPLETE WITH GAS BOILER.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

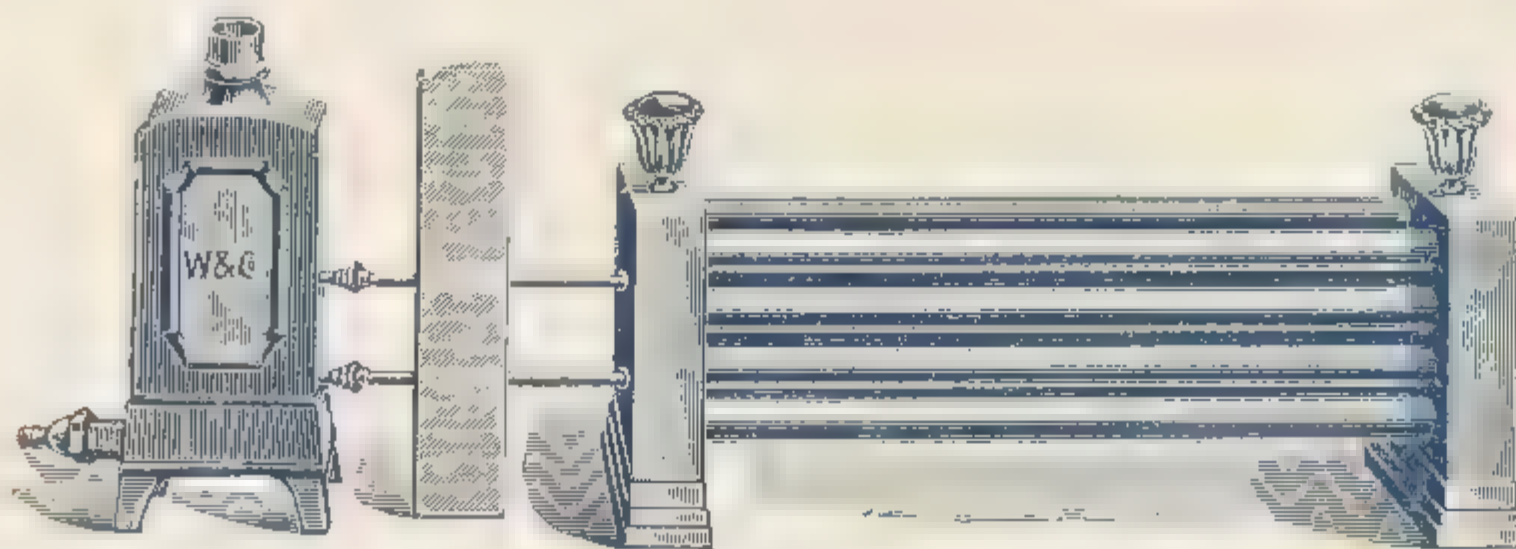
For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



- No. B74.—Extreme length of hot-water pipe from socket of branch piece to end of Syphon, 4-ft. 6-in. Complete with No. B80 Boiler and Fittings, as shown on drawing £5 12 6
- No. B75.—Extreme length of hot-water pipe from socket of branch piece to end of Syphon, 7-ft. 6-in. Complete with No. B80 Boiler and Fittings, as shown on drawing £6 18 6

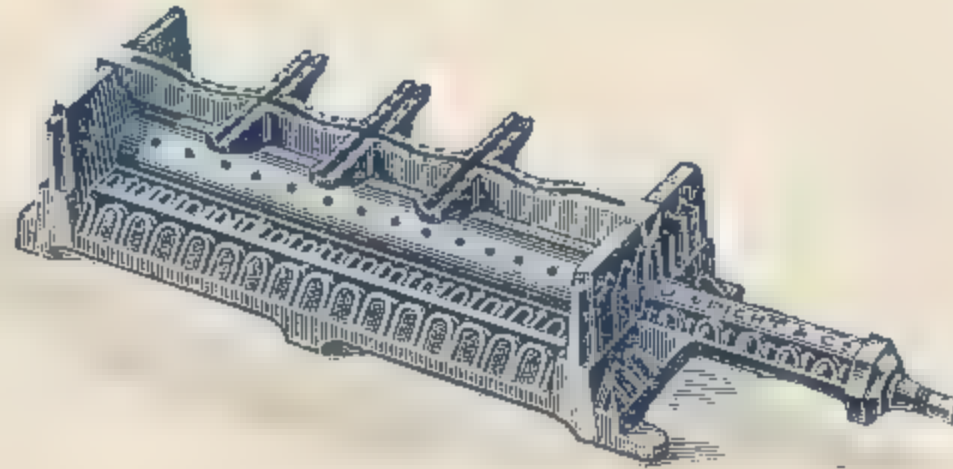


- No. B72.—With a single row of 8 pipes, 3-ft. long between the upright boxes; equal to 30-ft. of 2-in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B73.—With a single row of 8 pipes, 6-ft. long between the upright boxes; equal to 60-ft. of 2-in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0



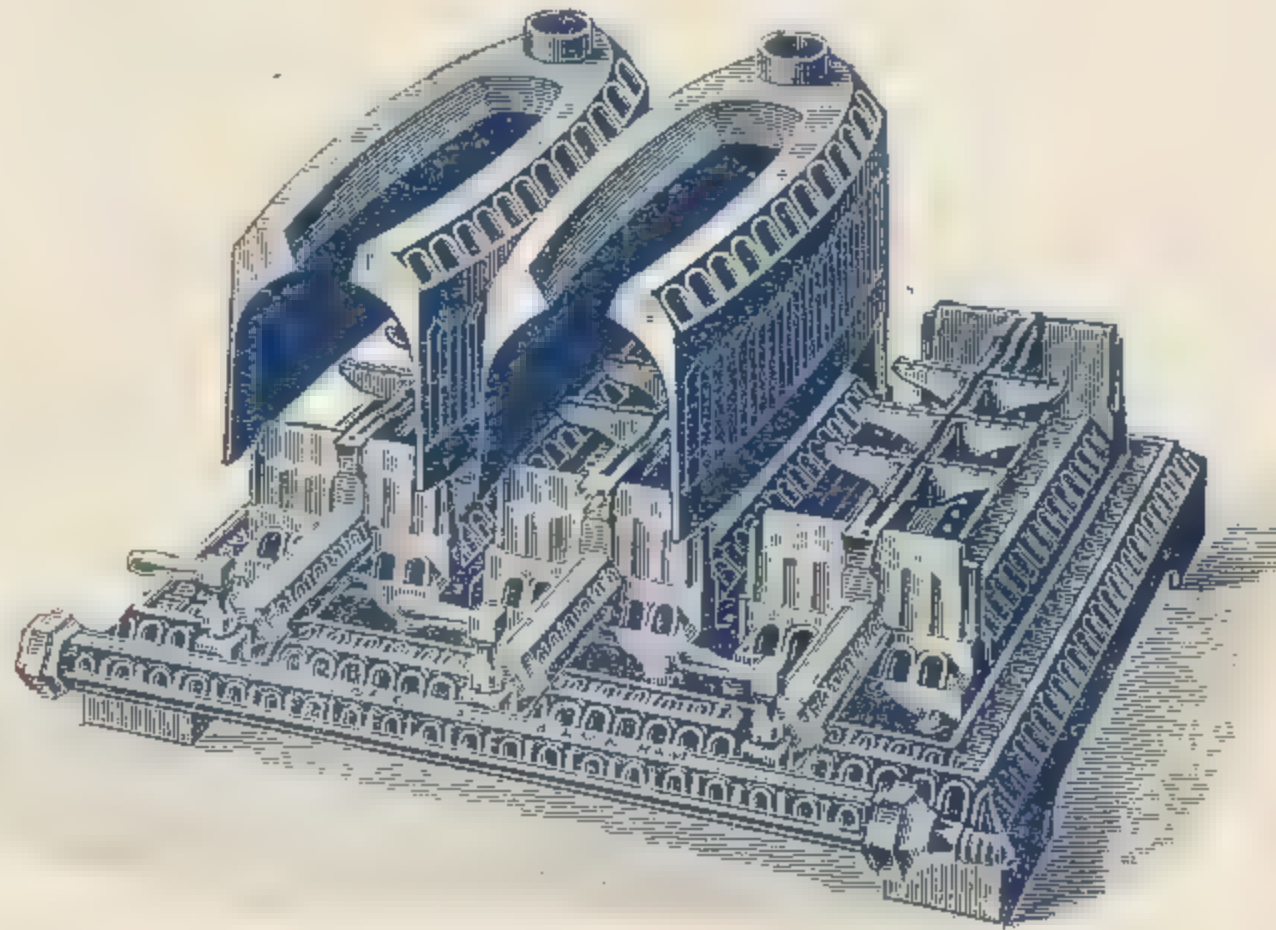
- No. B70.—With a double row of 4 pipes, 3 ft. long between upright boxes, equal to 30-ft. of 2-in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B71.—With a double row of 4 pipes, 6 ft. long between upright boxes, equal to 60 ft. of 2 in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0

WRIGHT'S GAS STOVES FOR HEATING LAUNDRY IRONS.



No. B270

All sizes larger than one iron (No. B270) are fitted on cast iron stand as shown in annexed woodcut with a separate tap to each burner.



PRICES.

WITHOUT HOOD.					WITH HOODS.					
B270	stove	without	hood	for 1 Iron	2 6	B270	stoves	with	hoods for 1 Iron	5,-
B271	"	"	"	2 Irons	10 -	B271	"	"	2 Irons	15/-
B272	"	"	"	3 "	15 -	B272	"	"	3 "	22 6
B273	"	"	"	4 "	20,-	B273	"	"	4 "	30/-
B274	"	"	"	6 "	30/-	B274	"	"	6 "	45/-

WRIGHT'S AUTOMATIC LAUNDRY GAS STOVE

(HAMER'S PATENT).



Owing to the great success that has attended the Automatic Tailors' Gas Stove brought out by us and made under Hamer's Patent, we have now introduced a Stove, on similar principles, for heating **Laundry Stoves**.

In this Stove, gas is only burnt when the Iron is over the burner.

The removal of the Iron turns off the gas automatically, and by means of the door, as shown in drawing, it is turned on again when the Iron is replaced. Thus it is impossible for the gas to be left burning, however careless the user, except when the Iron is actually being heated on the Stove. A very great saving of gas is thereby effected.

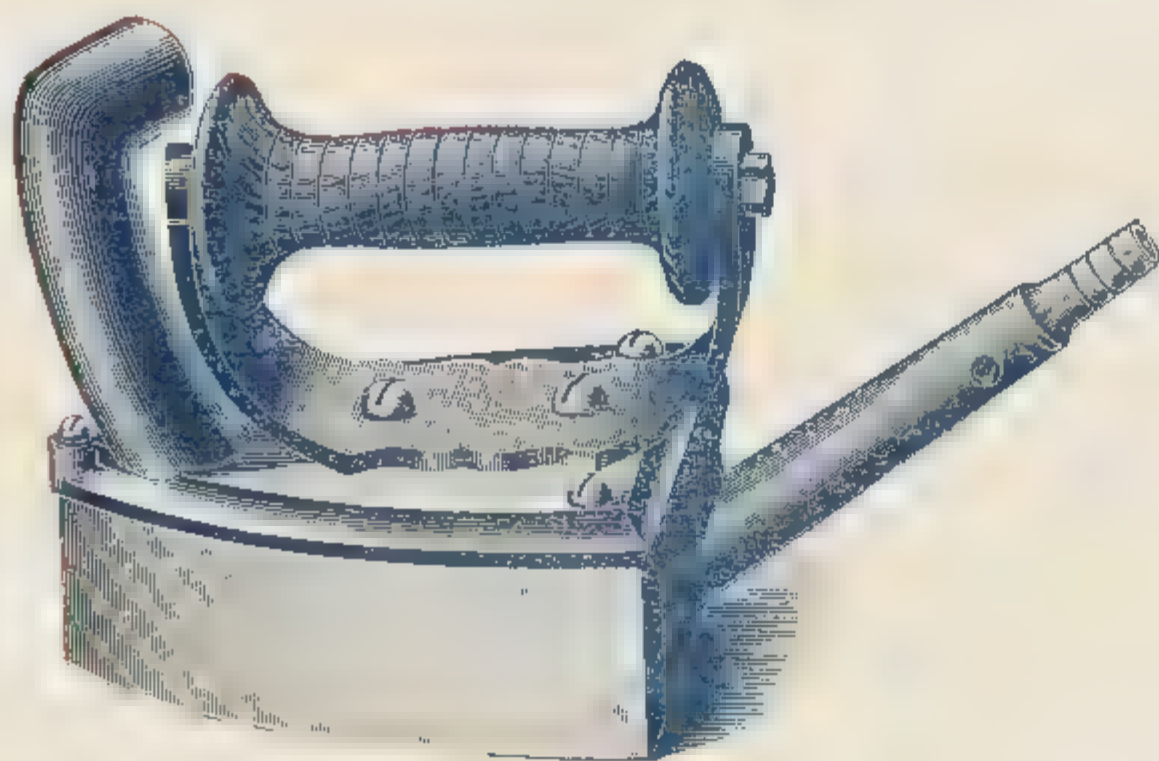
These Stoves are specially designed and constructed for rough and hard use in workshops.

No.		OUTSIDE MEASUREMENTS.			PRICE
		High.	Wide.	Deep.	
B390	For 2 Irons.	9 $\frac{1}{2}$	× 14 $\frac{1}{2}$	× 12 $\frac{1}{2}$	£1 12 0
B392	„ 3 „	9 $\frac{1}{2}$	× 21	× 12 $\frac{1}{2}$	2 2 6
B394	„ 4 „	9 $\frac{1}{2}$	× 27 $\frac{1}{2}$	× 12 $\frac{1}{2}$	2 12 6
B396	„ 6 „	9 $\frac{1}{2}$	× 41	× 12 $\frac{1}{2}$	4 0 0

Larger sizes made to order.

WRIGHT'S PATENT LAUNDRY IRONS.

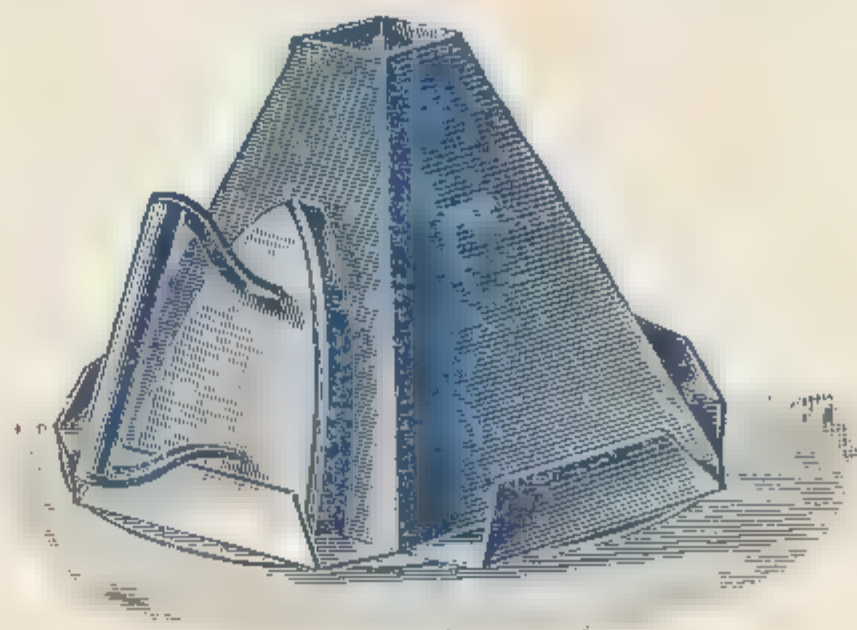
(INTERNALLY HEATED.)



This is a great improvement on anything yet introduced. It is absolutely free from smell, and the Iron being heated **INTERNALLY** the face of Iron is always kept perfectly clean. Another great advantage is that no time is wasted in reheating the Iron. A fault common to similar stoves is that the India Rubber Tube is liable to "kink" when the Iron is being used. To obviate this defect these Irons are supplied with a short length of special spiral wire to cover the India Rubber Tube. They are also constructed with a hollow chamber which is packed with non-conducting material, so that when in use the top and handle of Iron is perfectly cool.

No.	Size of Iron at Bottom.	Weight.	PRICE.
B282	6 in. long x 4 in. wide.	7 lbs.	8 6

LAUNDRY IRON HEATER.



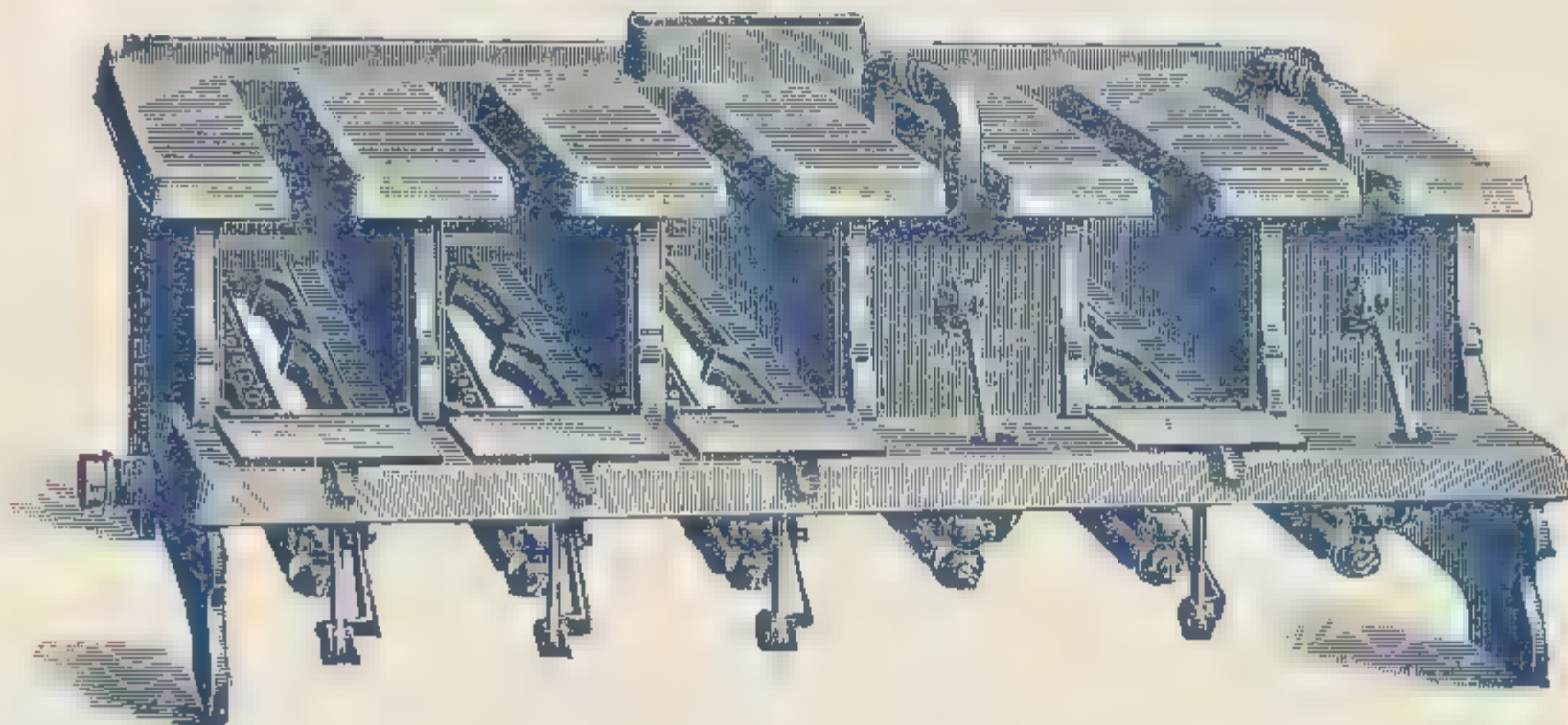
No. B247.

This Heater is made of sheet iron, and is intended to be used on a Gas Boiling Stove. It will heat four ordinary laundry irons at once, and as the flame does not come in contact with the polished surfaces of the irons they are kept perfectly clean.

Price 1/6 each.

WRIGHT'S AUTOMATIC TAILORS' GAS STOVE

(HAMER'S PATENT).



This Stove has been designed to meet a long-felt want, viz :—to curtail the consumption of gas except when the Irons are actually being heated. The operator places the Iron in one of the compartments, and the act of closing the door turns on the gas, which is ignited by a pilot light attached to the Stove.

To remove the Iron, the door has to be opened and the gas is automatically turned off. Thus it is impossible for the gas to be burning, however careless the workman, except when the Iron is actually being heated in the Stove. A very great saving of gas is thereby effected.

These Stoves are specially designed and constructed for rough and hard use in workshops.

		OUTSIDE MEASUREMENTS.			PRICE.
		High.	Wide.	Deep.	
B290	For 2 Irons	11 in.	13 in.	18 in.	£1 12 0
B292	For 3 „	11½ in.	17 in.	18 in.	£2 2 6
B294	For 4 „	11½ in.	22 in.	18 in.	£2 12 6
B296	For 6 „	11½ in.	32 in.	18 in.	£4 0 0

Larger sizes made to order.

TESTIMONIAL.

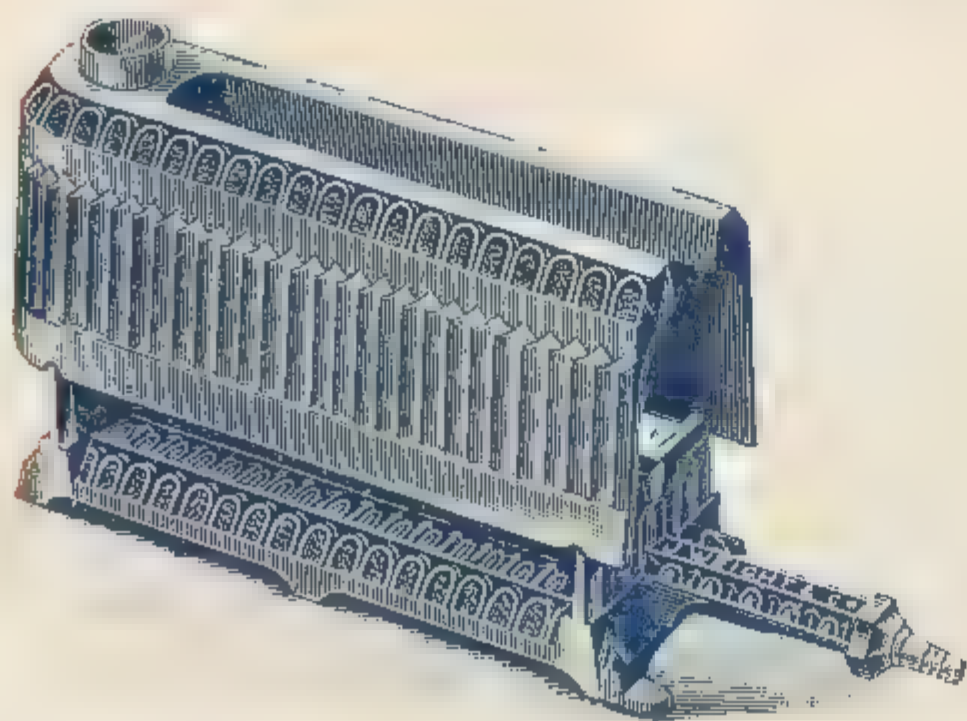
TORQUAY.

DEAR SIRS,

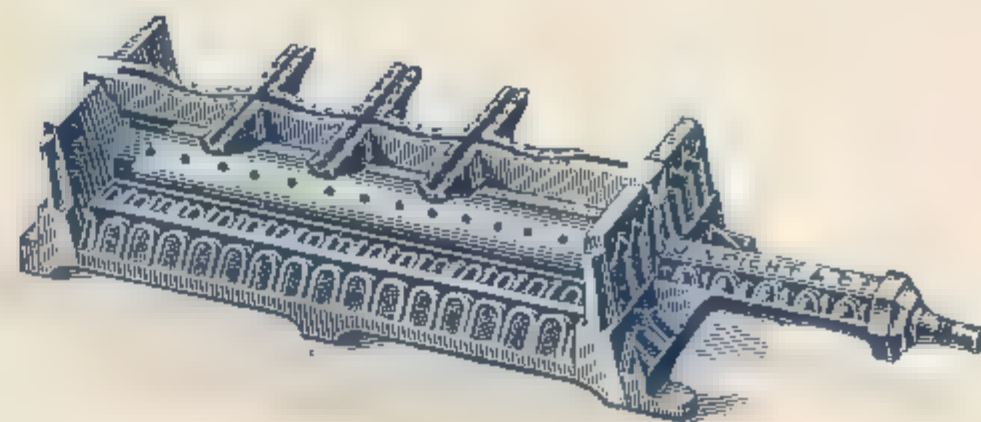
The Gas Stove gives me every satisfaction. It is economical, heats the irons quickly, and it is impossible for the workmen to waste the gas when in use. I have every confidence in recommending it as a thoroughly practical Stove. I find on testing it by meter that I burn 1,480 feet in six days, working ten hours a day. I have eleven hands on full time, and the average consumption to keep these supplied with irons costs about 1d. per hour.

Signed, GEO. McMILLAN.

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS

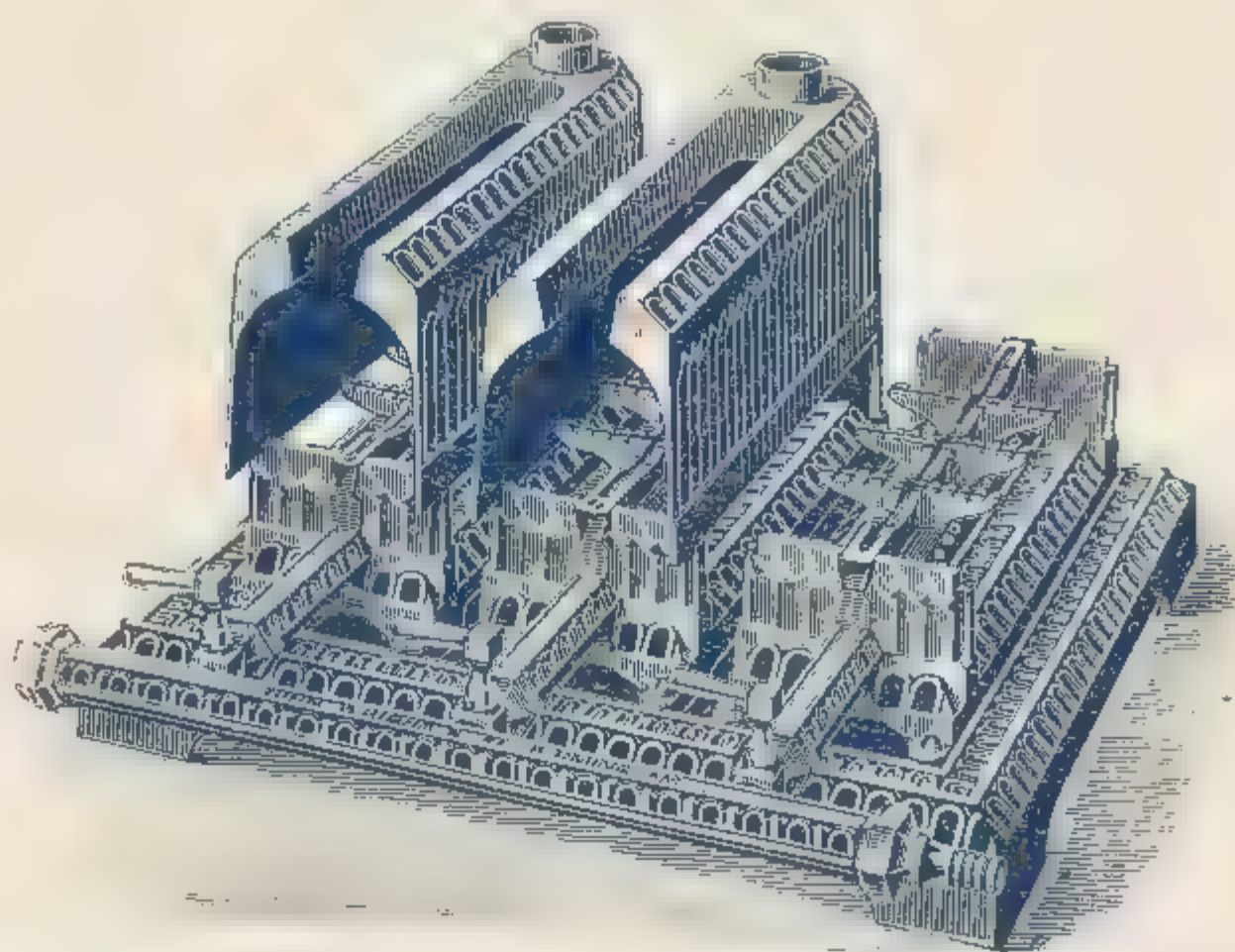


No. B240, with Cover.



No. B240, without Cover.

All sizes larger than 1 Iron (No. B240) are fitted on Cast Iron Stand as shown below, with a separate tap to each burner.

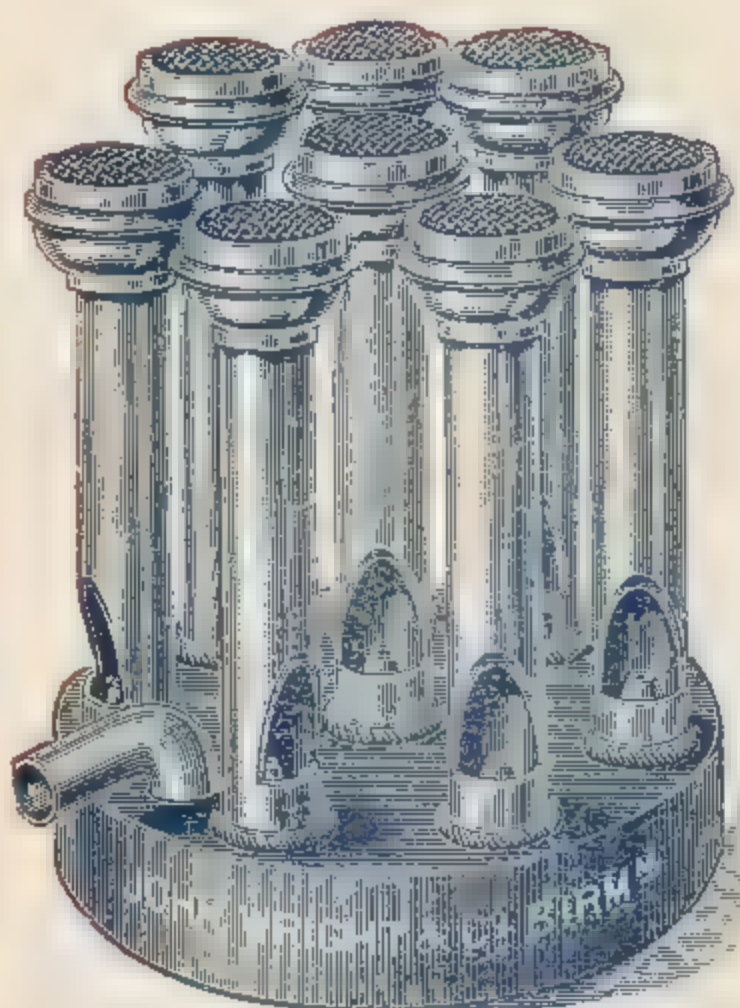


Showing No B242 with two Covers on and one Cover off.

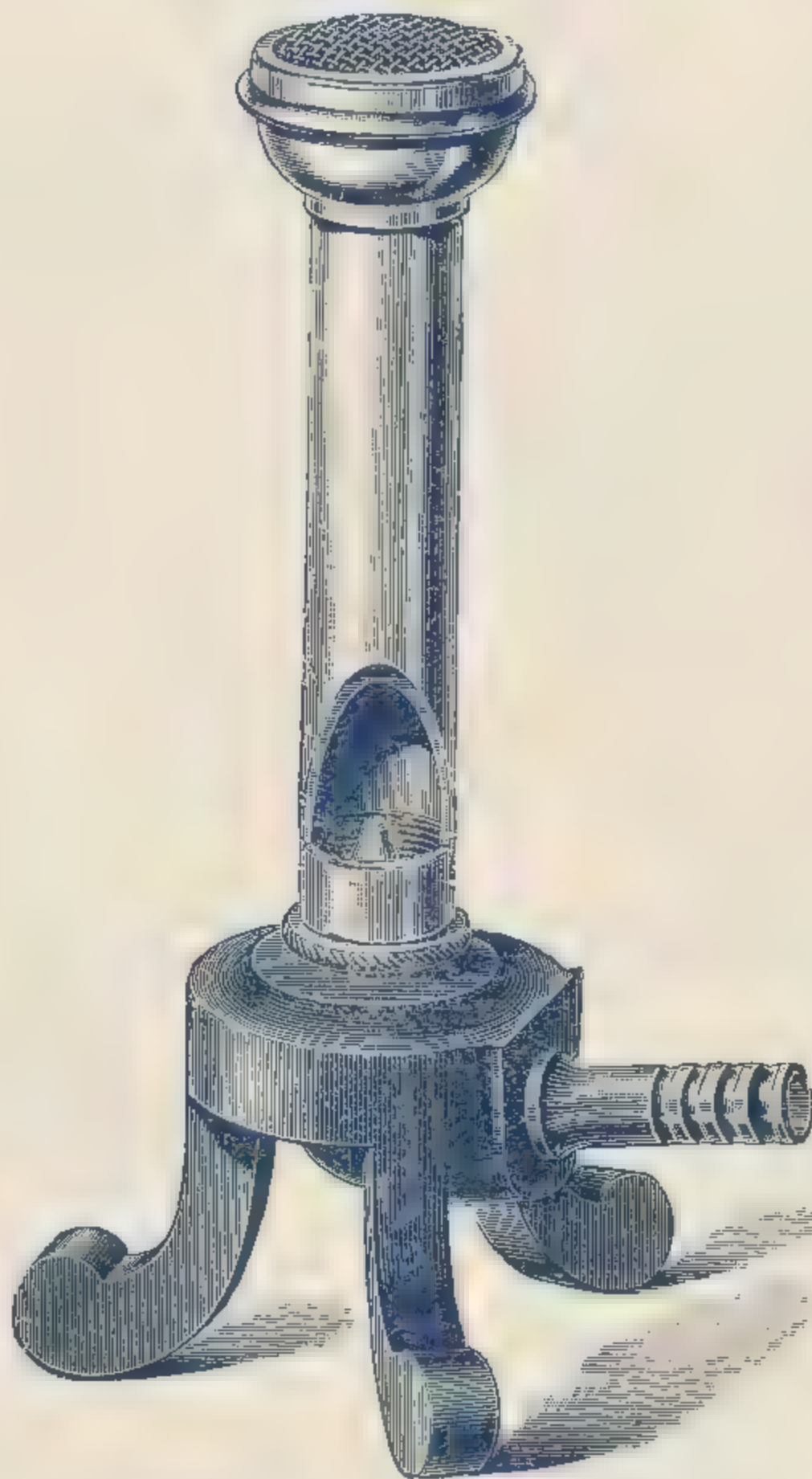
PRICES.

B240	Stove without hood for 1 Iron	..	...	3 6	B240	Stove with hood for 1 Iron	9 6
B241	" " " 2 "	..	...	16/-	B241	" " " 2 "	26 -
B242	" " " 3 "	..	...	24/-	B242	" " " 3 "	39 -
B243	" " " 4 "	..	...	32/-	B243	" " " 4 "	52/-
B244	" " " 6 "	..	...	48/-	B244	" " " 6 "	78/-

WRIGHT'S PATENT BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.
No. B2413.



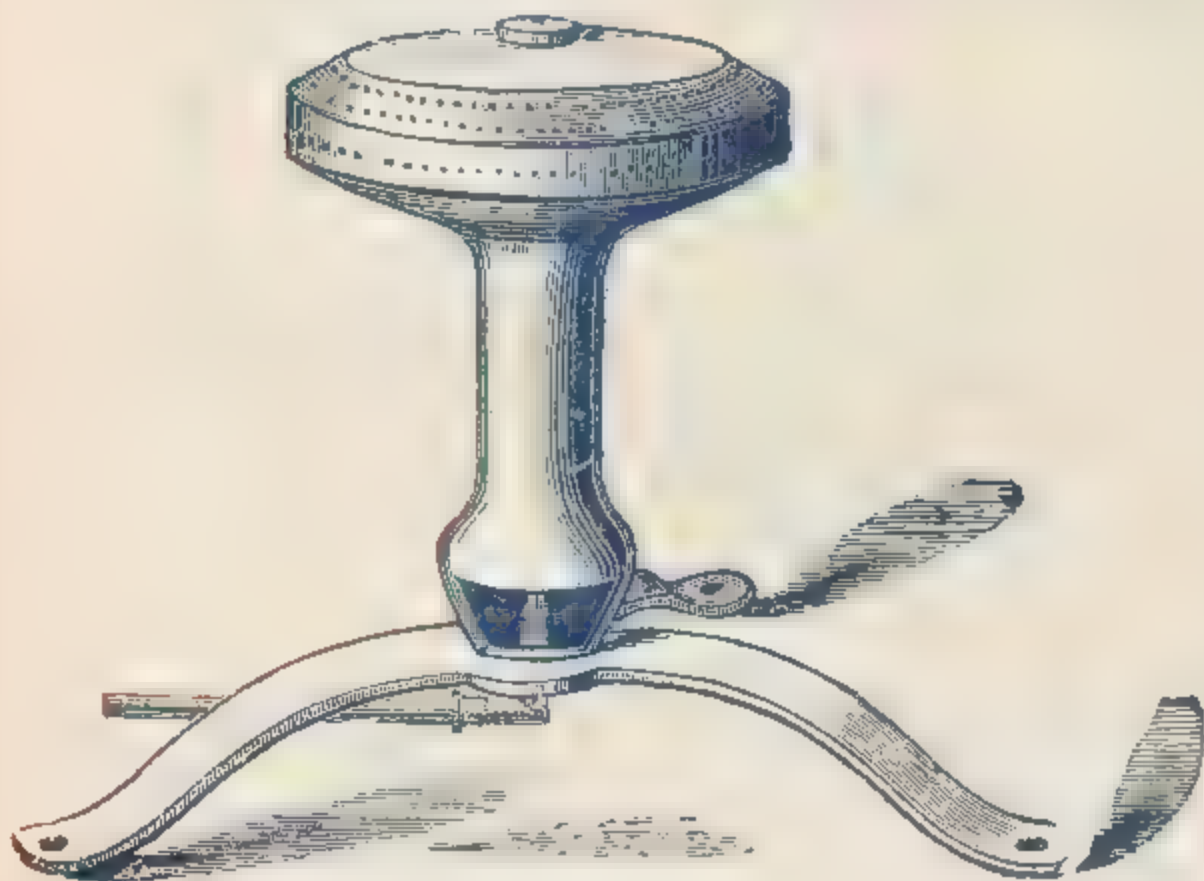
No. B2412, fitted on Iron Stand. Price 3/6 each.



No B2412.
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being 1½-in. diameter.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).



No. B2160

No.	High.	Diameter.	Price. Burner only.	Price. With Brass Elbow, &c.
B2100	3½	2	1/-	1/6
B2120	5½	3	1/6	2/-
B2140	6	4	2/-	3/-
B2160	7	5	6/6	10/-*
B2180	7½	7	10/6	15/-*

* These prices include stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



No. B2414.

Rows of burners fitted on tube as sketched, are supplied
at the rate of 2 - per burner



No. B500.

Tube burners may be made either straight or bent to
suit any purpose, and of any required length



No. B501.

10 $\frac{1}{4}$ -in. long in burner barrel	...	...	3 3	each.
11 $\frac{3}{4}$ in. "	"	"	3 6	"
13-in. "	"	"	3 9	"
15-in. "	"	"	4/-	"
18-in. "	"	"	4/6	"



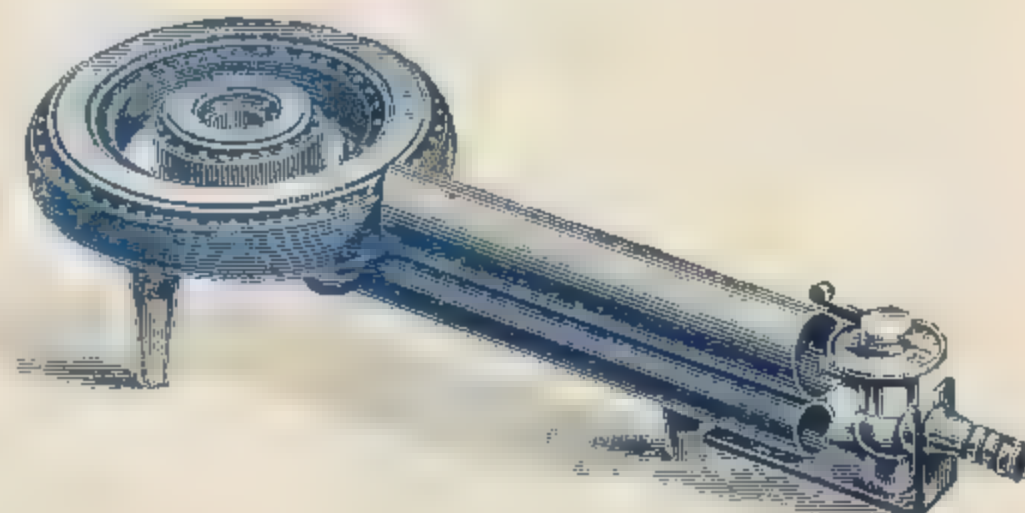
No. B503.

Length 19-in. Diameter of burner 3-in
Price 4/-



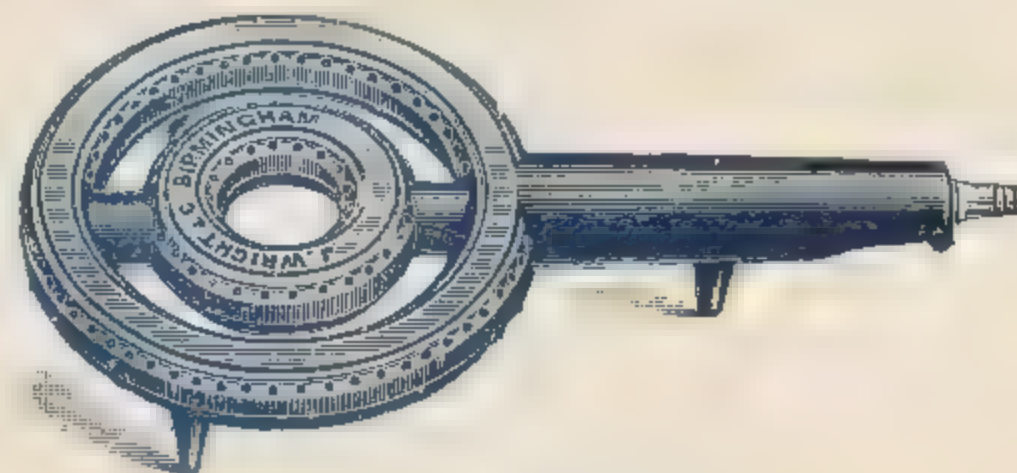
No. B504

Diameter of ring ..	...	...	3-in.	4 -
" " " " "	"	"	4-in.	4 6
" " " " "	"	"	5 $\frac{1}{2}$ -in.	5 6



No. B505.

Diameter of inner ring ...	...	...	3-in.	4/-
" outer ring ...	...	...	7 $\frac{1}{2}$ -in.	7/-
Double cock for ditto ...	...	...		4 6



No. B510

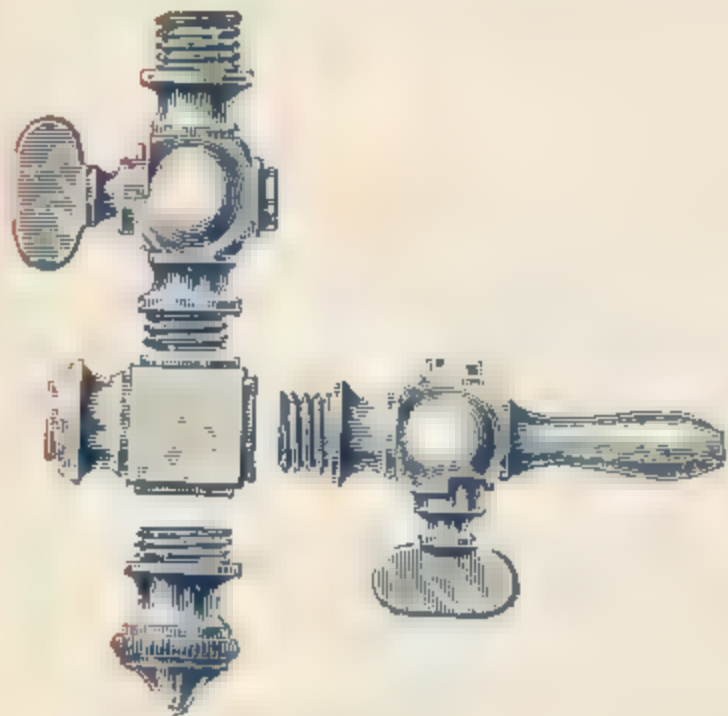
Length 14 $\frac{1}{2}$ in. Diameter 7 $\frac{1}{2}$ -in.
Price 7/6 each

WRIGHT'S SPECIAL BRASS FITTINGS,

FOR USE WITH GAS STOVES.

INTERCHANGEABLE TUBE CONNECTOR.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost



No. B351

Price complete set $\frac{3}{8}$ inch, 2/- each

$\frac{1}{2}$.. 2/6



No. B357. Male

No. B358. Female

Size $\frac{3}{8}$ $\frac{1}{2}$ inch

9d 1/6

9d 1/6

No. B357 or B358

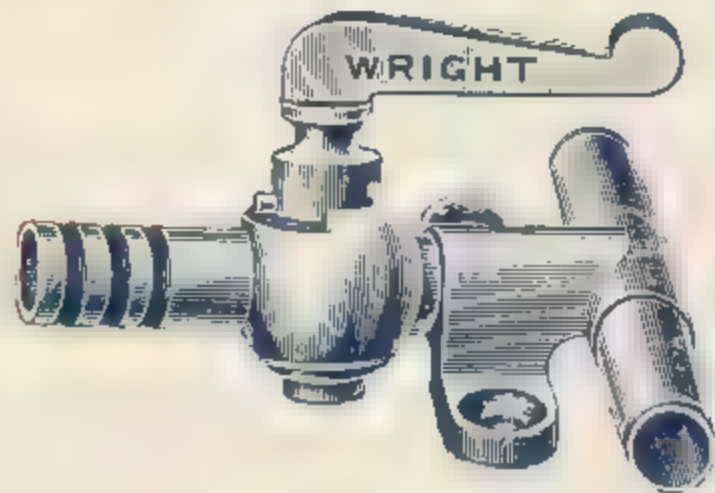
BRASS AIR BULB FOR GAS FIRES & OTHER BURNERS.

PRICE COMPLETE AS DRAWN.



No. B363

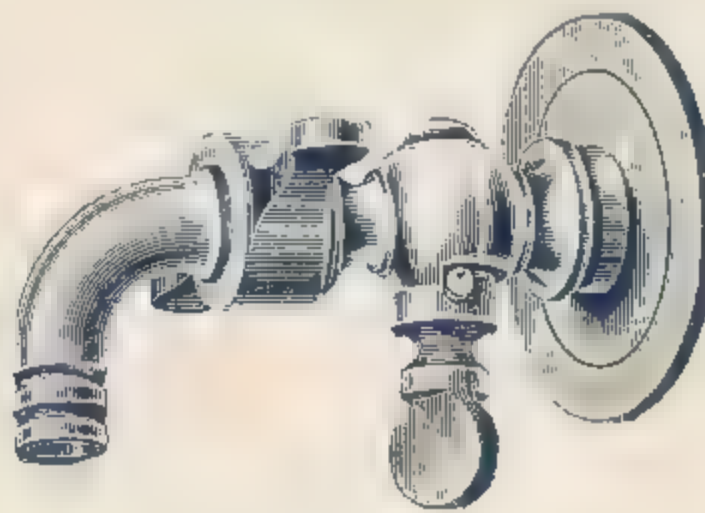
Sizes for Iron Tube ...	Iron. Brass. $\frac{3}{8} \times \frac{3}{8}$	Iron. Brass. $\frac{1}{2} \times \frac{3}{8}$	Iron. Brass. $\frac{3}{4} \times \frac{3}{8}$	Iron. Brass. $\frac{3}{4} \times \frac{1}{2}$	Iron. Brass. $1 \times \frac{1}{2}$ in.
PRICE ...	1/-	1/6	2/-	2/-	3/-



No. B356.

For obtaining a side supply from middle of pipe

$\frac{3}{8}$ $\frac{1}{2}$ inch
2/- 3/-



No. B359.

For obtaining supply from wall or floor

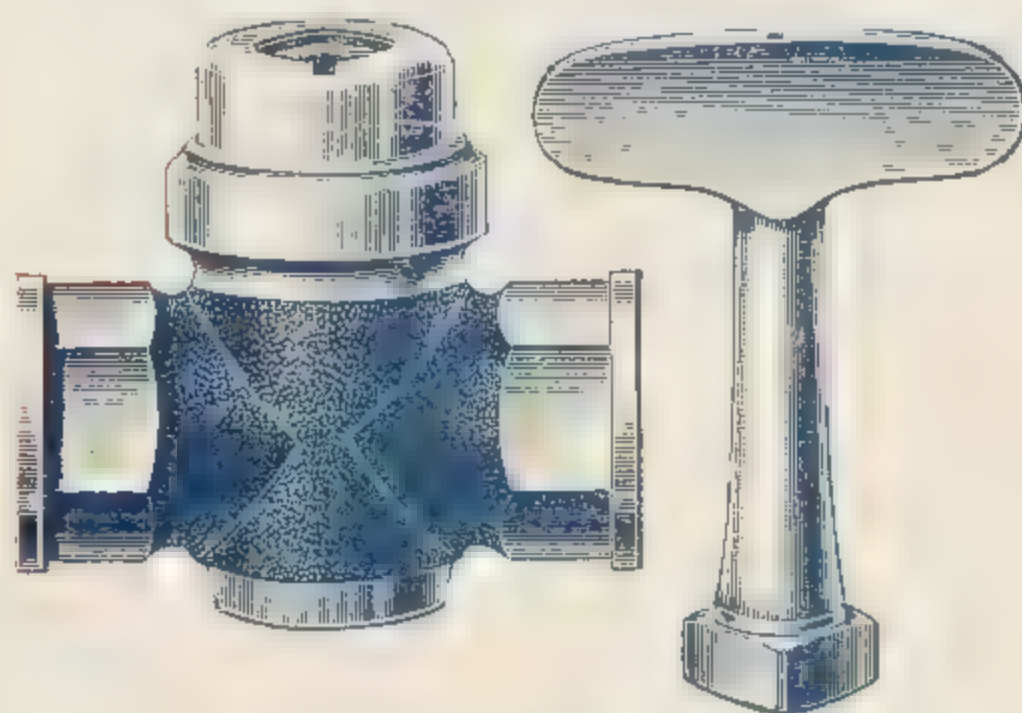
$\frac{3}{8}$ $\frac{1}{2}$ inch
PRICE 2/6 3/-

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

SPECIAL ECONOMIC MAIN COCK.

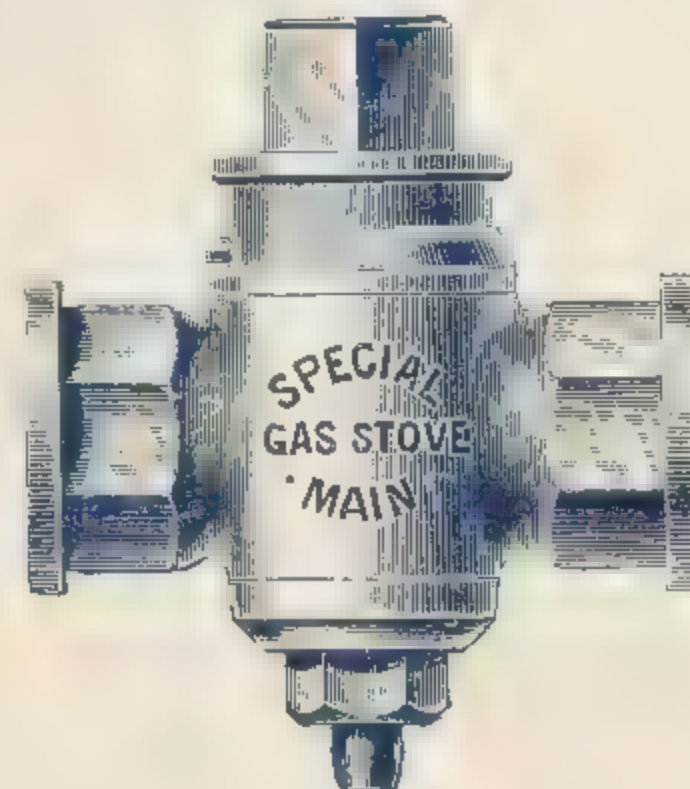


No. B349.

Size	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{4}$ inch.
PRICES	3 6	5/-	7 6	14/-

This tap is now introduced by us to supply a much needed want. It is so arranged that it is only possible to take the key out when the gas is turned off at the main, therefore it is easy to keep a check on the consumption of gas, and avoid the carelessness of servants.

SPECIAL MAIN COCK, for Gas Stoves.

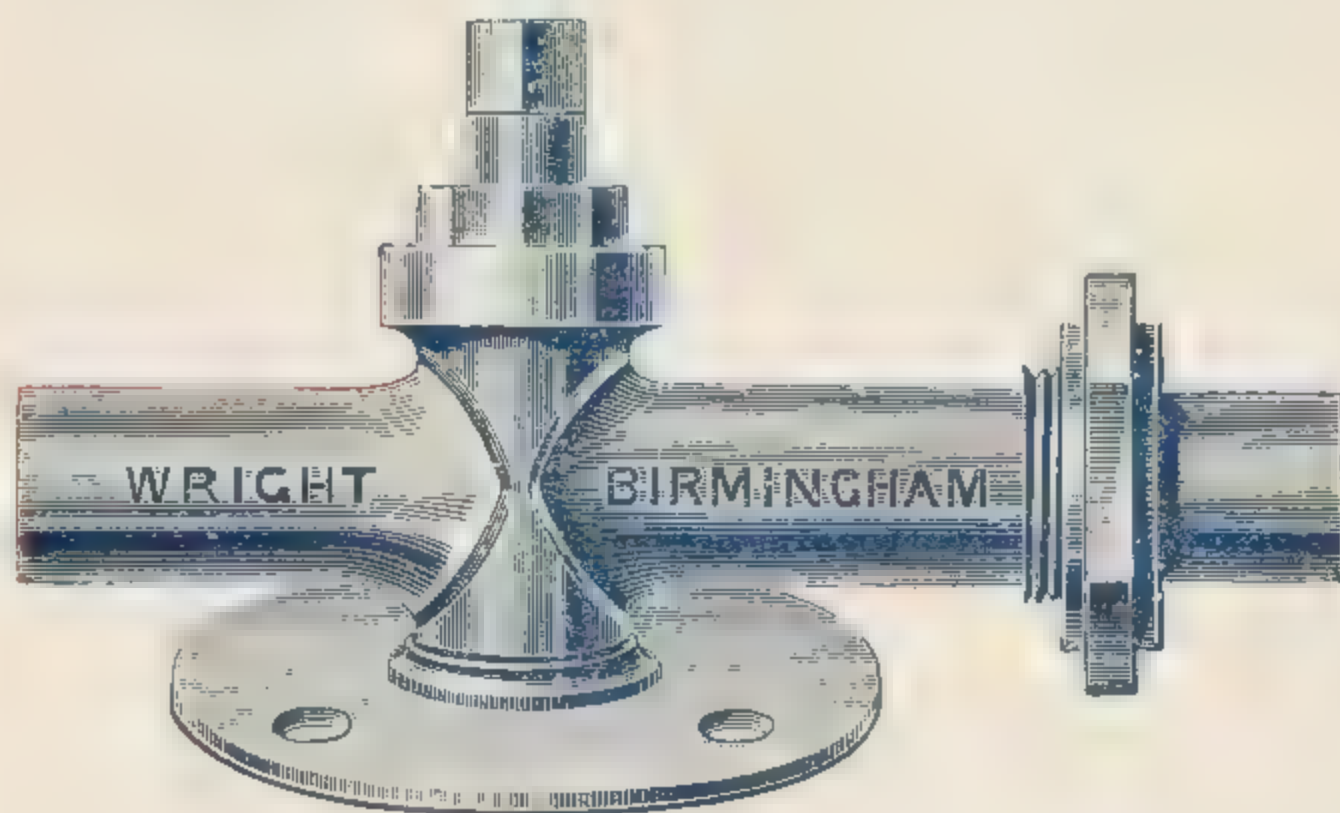


No. B350.

Sizes for Iron Tube $\frac{1}{2}$ $\frac{3}{4}$ 1 $1\frac{1}{4}$ $1\frac{1}{2}$ 2 inch.

PRICE	...	2 3	3 6	6/-	11/-	15/-	33 6
-------	-----	-----	-----	-----	------	------	------

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352



This Tap can be used either under the floor or let into the wall.

PRICE, Complete with	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
Union and Key	...	3 6	4 6	6 6	7, 6 10/-



No. B353.



No. B354

FLOOR PLATES for above.

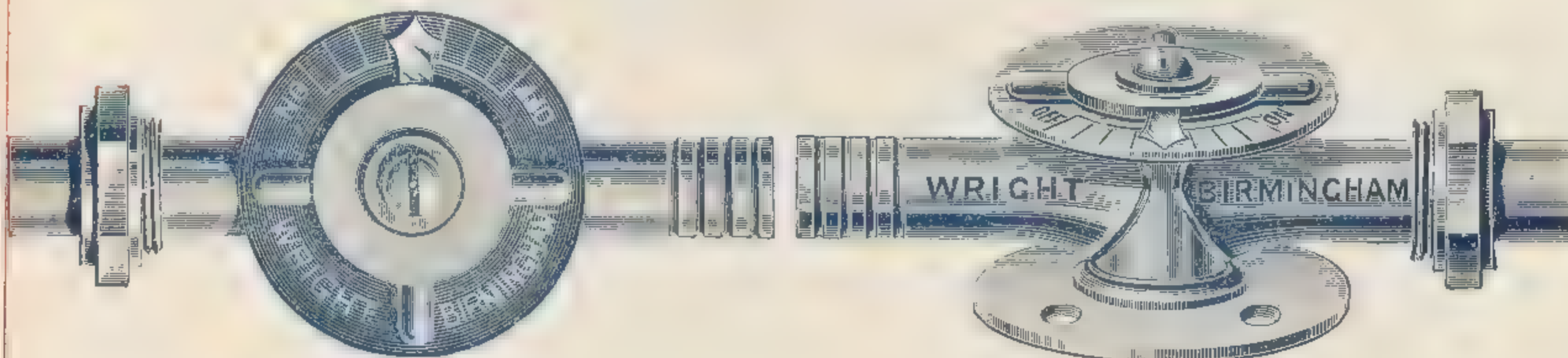
No. B353	...	...	1/-
No. B354, with lid	...	...	3 6

WRIGHT'S SPECIAL BRASS FITTINGS.

For Use with Gas Stoves.

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

DIAL GAS TAP, WITH UNION.



No. B362.

SHOWING TOP VIEW.

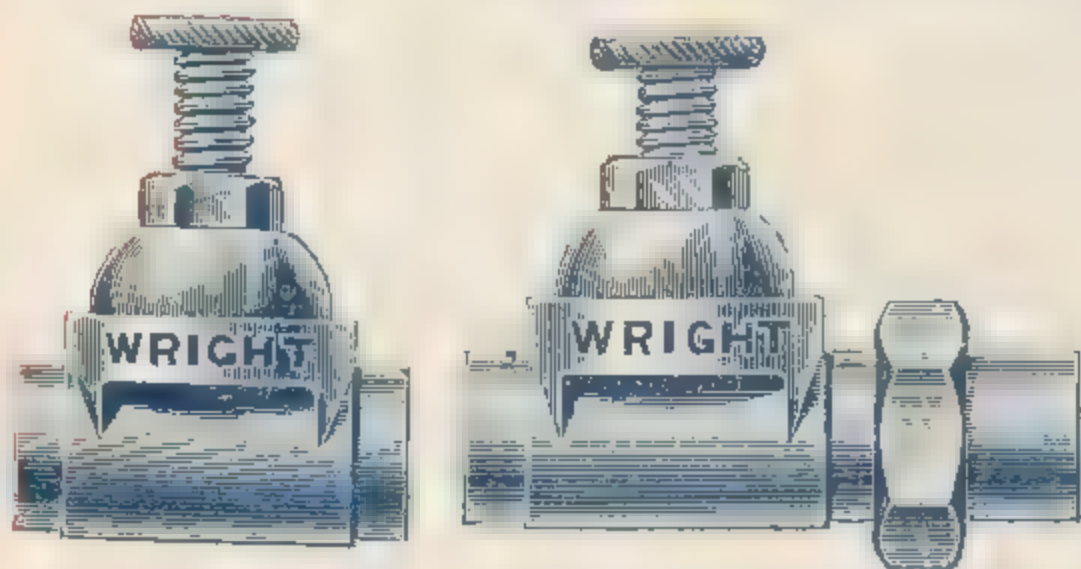
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch.
PRICE	3 6	4 6	7 6	10

WALL VALVE COCKS, FOR BRASS TUBE.



No. B360.

No. B361.

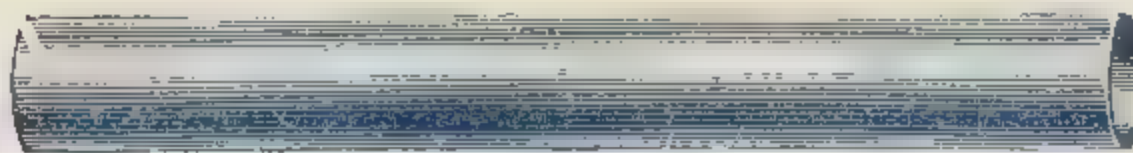
These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube	..	..	..	$\frac{1}{2}$	$\frac{3}{4}$	$\frac{1}{2}$	$\frac{1}{4}$ inch.
No. B360.	without Union	.	.	2 -	2 2	2 3	4 3
No. B361.	with Union	...	...	2 3	2 6	3 -	5 3

WRIGHT'S FLUE PIPING AND ELBOWS.

Specially made for Gas Stoves.

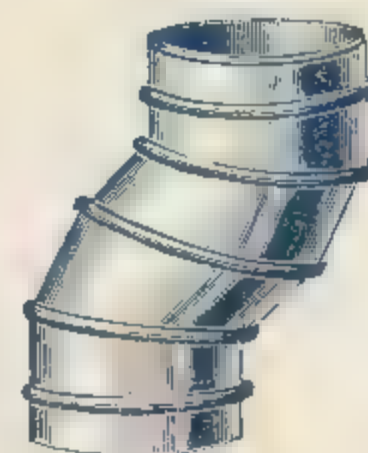
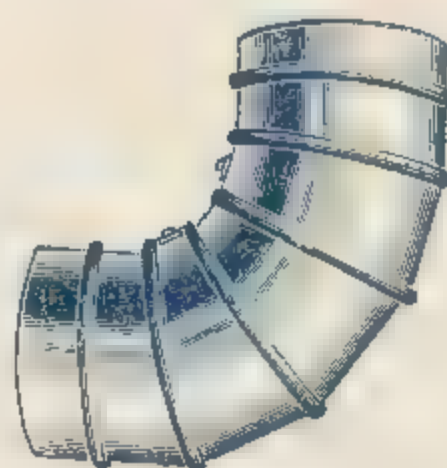
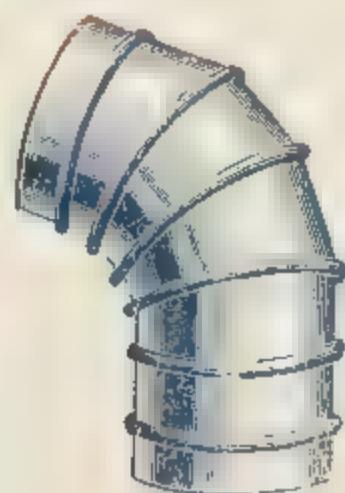
FLUE PIPING.—(REDUCED PRICES).



No. B6000.

In Black Iron.										
In lengths of two feet ... per foot	2	2½	3	3½	4	4½	5	5½	6-inch.	
	4½d.	5½d.	5½d.	6d.	7d.	8d.	9d.	10d.	1/-	
In Enamelled Steel.										
In lengths of two feet ... per foot	1 3	1 6	1 9	2 6						
In Galvanized Iron 50% more than Black Iron.										

PATENT ADJUSTABLE ELBOWS.

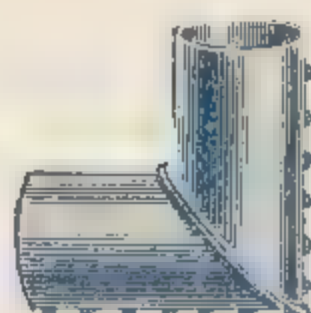


No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d.	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d. each.

SQUARE ELBOWS.



No. B6002.

	2	2½	3	3½	4in.
Enamelled Steel ...	1 3	1 6	1 9	2 6	each.
Black Iron ...	1/-	1 3	1 6	1 9	2/- „
Galvanized Iron, 50% more than Black Iron.					



All Prices in this List are
subject to the Trade advance
of **7** $\frac{1}{2}$ %



Telephone Addresses { BIRMINGHAM No. 2514.
National Company: { LONDON - No. 5611 Bank Exchange.

Telegraphic Addresses: { EUREKA, BIRMINGHAM.
INCANDESCENT, LONDON.

Catalogue of Gas Cooking and Heating Apparatus

. . Etc., Etc. . .

John Wright & Co., (Now
John Wright & Eagle Range,
Limited.)

Gas Engineers,

Essex Works, Aston, Birmingham.

Show Rooms: LONDON—21, QUEEN VICTORIA STREET.

E.C.

„ 127, REGENT STREET, W.,

„ 58, ST. PAUL'S CHURCHYARD, E.C.

BRISTOL 2, ST. AUGUSTINE'S PARADE.



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		498	137	911	113	2773	111	4140	38
		499	137	912					



INTERIOR OF ONE OF THE FOUNDRIES.

JOHN WRIGHT & CO.'S WORKS.



GRINDING AND POLISHING SHOP.

From Photograph.



ONE OF THE FITTING SHOPS.

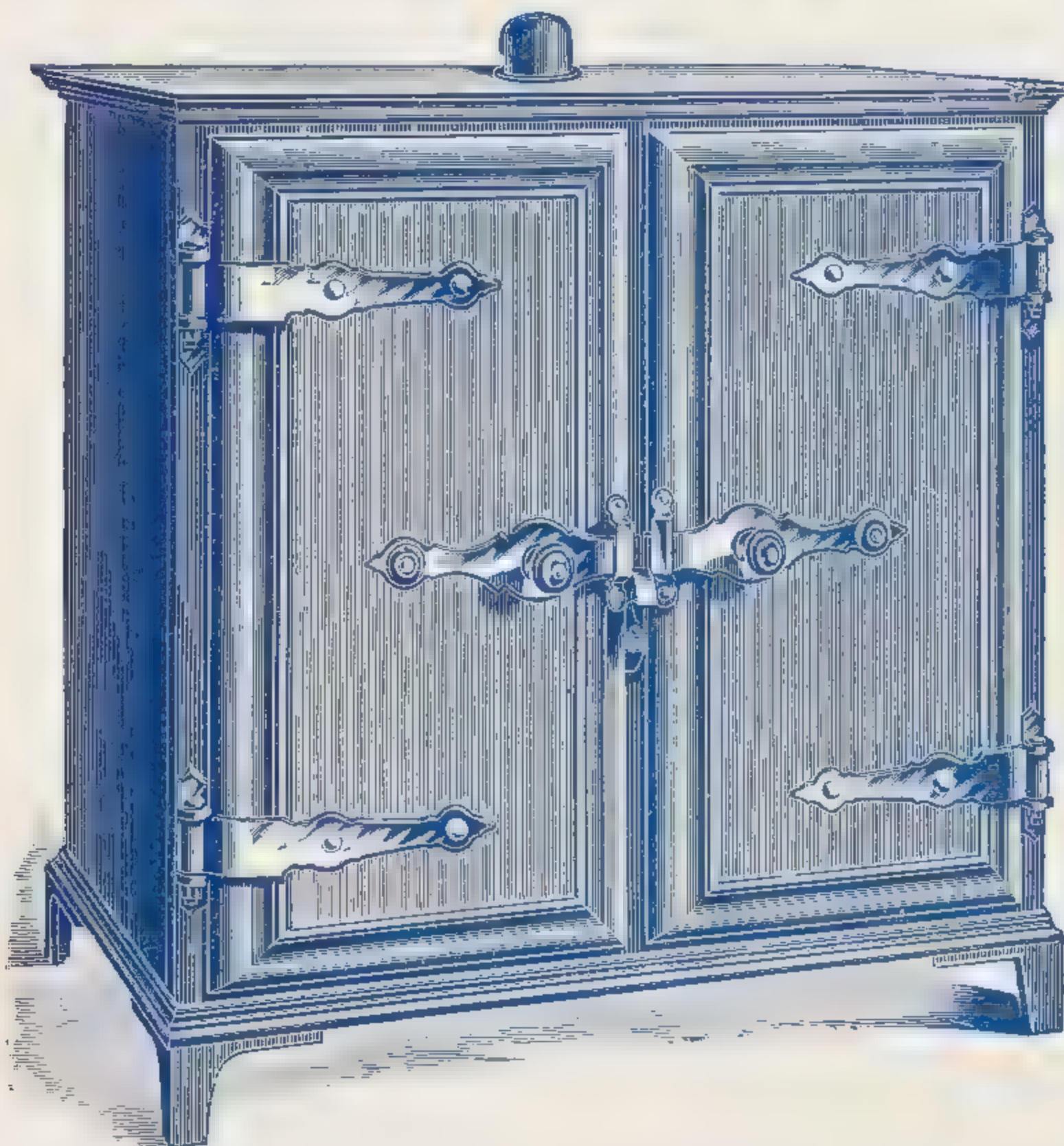
PLATE 10.

JOHN WRIGHT & CO.'S WORKS.



TINMAN'S SHOP.

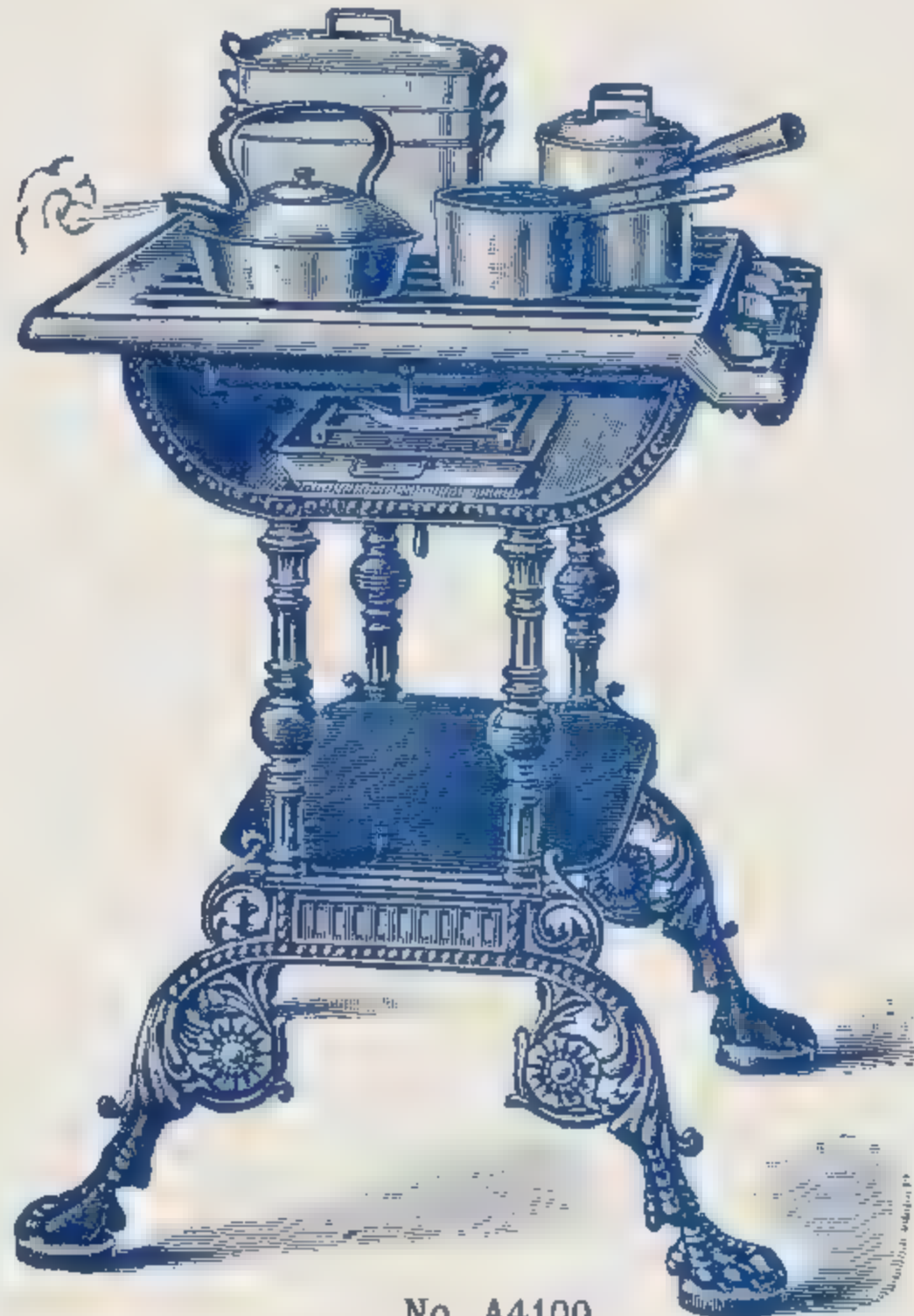
WRIGHT'S CHEAP HOT CLOSETS AND ROASTING OVENS.



These are a cheaper form of Hot Closets than the "Eureka." They are constructed of strong cast-iron framework, with sheet iron sides, and are not lined with Non-Conductor.

No.	INSIDE DIMENSIONS.					PRICE.		
	HIGH,		WIDE.		DEEP.	£	s.	d.
66	30 inch	...	22 inch	...	24 inch	6	0	0
67	36 inch	...	36 inch	...	24 inch	12	10	0
68	36 inch	.	54 inch	...	26 inch	18	0	0
69	36 inch	...	60 inch	...	26 inch	22	0	0

If required, any of these Hot Closets can be made with one large oven instead of two smaller ovens, without extra charge.



No. A4100

WRIGHT'S PATENT GAS HOT PLATE.

(WITH GRILLER).

The Hot Plates of the "Eureka" Cookers are supplied as shown or without the stands. Each Hot-Plate is fitted with our patent grill, and the whole being composed of cast-iron and steel is very substantial.

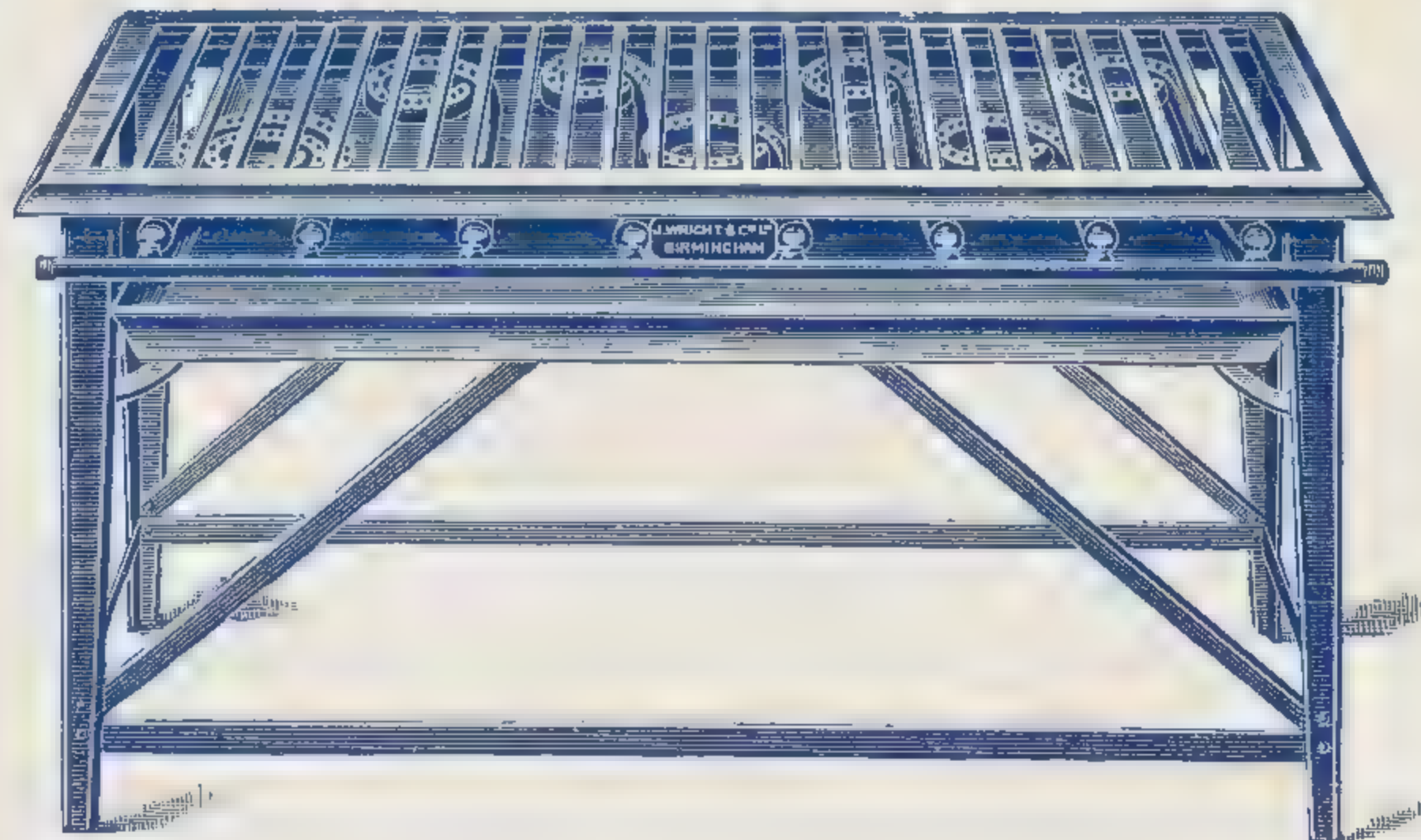
SIZES AND PRICES.

No.	Sizes. High. Wide. Deep.	No. of Burners.	Price. without Stand			Price with Stand.		
			£	s.	d.	£	s.	d.
A4100	30 x 22 x 20	4	2	5	0	2	15	0
A4150	30 x 24 x 22	4	2	10	0	3	0	0
A4200	30 x 26 x 23½	5	3	10	0	4	0	0
A4250	30 x 27 x 25½	6	4	0	0	4	15	0
A4400	30 x 31 x 26	7	4	10	0	5	5	0
A4415	30 x 40 x 21	8	5	0	0	6	0	0
A4420	30 x 44 x 24	10	6	10	0	7	10	0
A4425	30 x 48 x 26	13	8	0	0	9	0	0

The height of each is given with stand.

If without the stand the height is in each case 7 inches.

WRIGHT'S GAS BOILING TABLE.



SPECIALLY CONSTRUCTED ANY SIZE TO ORDER.

TESTIMONIAL.

"DEAR SIRS,—The Hot Plate, we are pleased to inform you, admirably meets our requirements, and gives great satisfaction."
Yours truly, PATTISON & CO.

25, CORPORATION STREET, BIRMINGHAM.

SPECIAL TOASTER AND CHOP GRILLER

FOR HOTELS, RESTAURANTS, ETC.

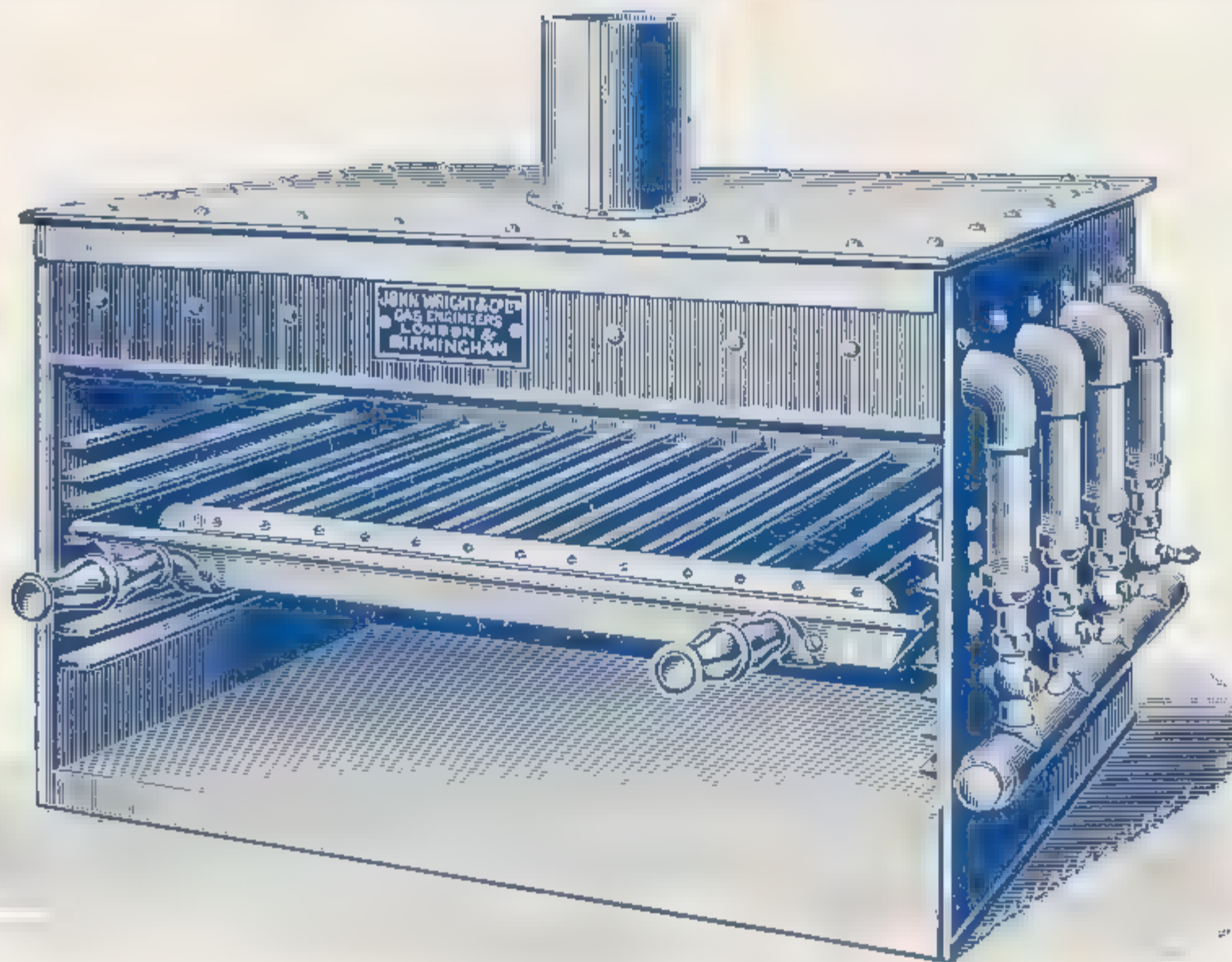


No. B650

This is an adaptation of our Patent Ball Gas Fire, and is adapted for rapidly toasting large quantities of Bread, or for Grilling Chops. The apparatus is 2 feet 6 inches long, and is capable of toasting 100 rounds of bread per hour. The bread is placed between the two wire frames, shewn on drawing, which are then closed together and placed as near the fire as desirable. Wherever used they are giving thorough satisfaction.

PRICE.—No. B650 As above £4 15 0
Other sizes made to order. Prices on application.

WRIGHT'S RAPID GAS GRILLERS.

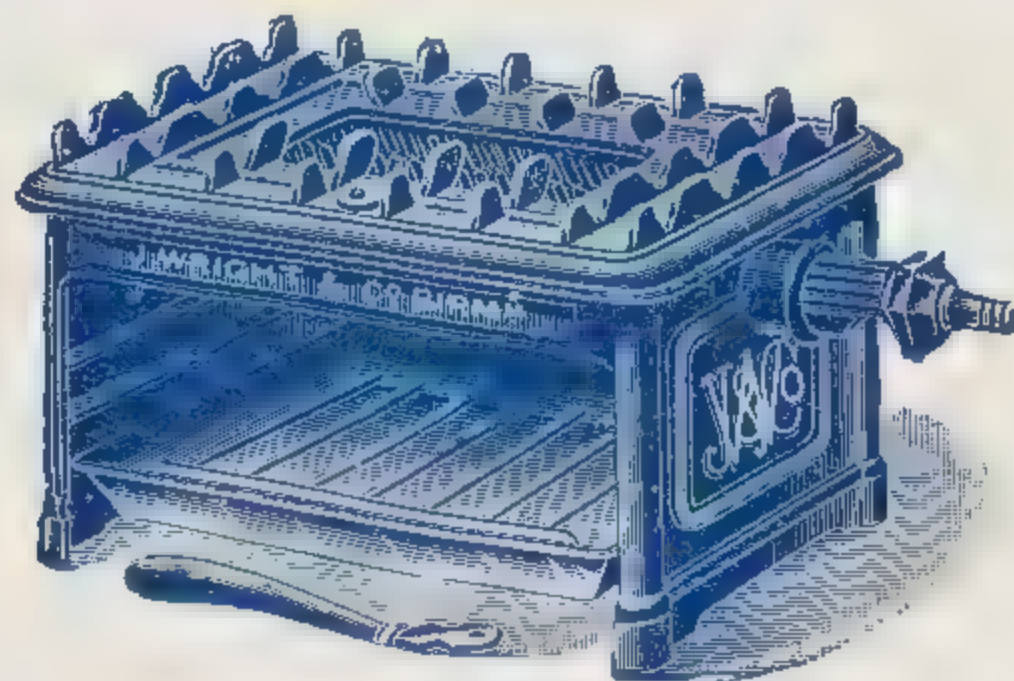


No. B660.

Specially designed for rapid grilling and toasting, strongly made, no working parts to get out of order.

No.	Wide.	High.	Deep.	PRICE.		
B660	1-ft. 6-in.	1-ft. 4-in.	1-ft. 3-in.	£	s.	d.
B662	2 ft. 0 in.	1-ft. 4 in.	1-ft. 6 in.	3	15	0
				5	0	0

WRIGHT'S RAPID GAS GRILLERS.

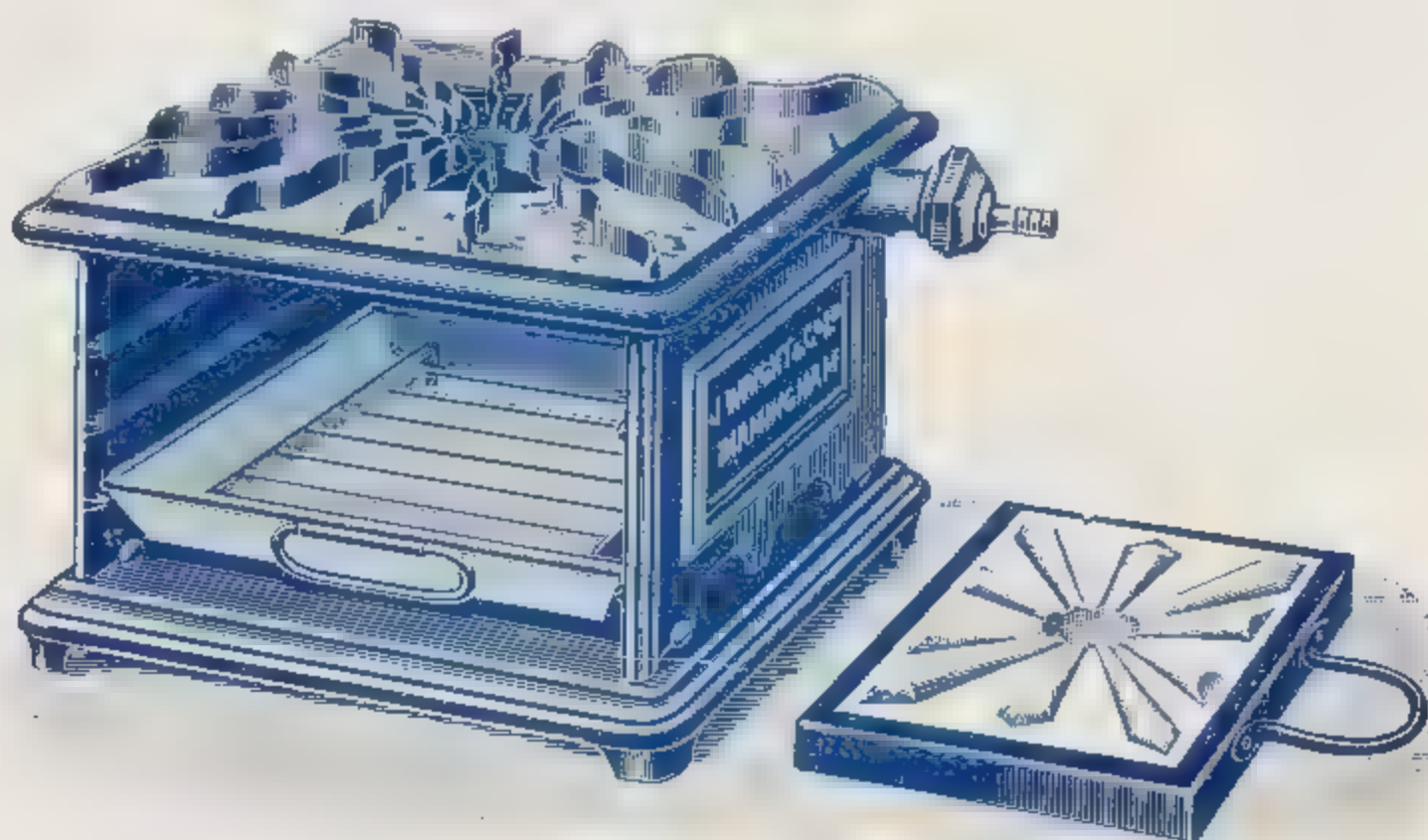


No. B628.

This Broiler is made entirely of **Cast Iron**, and is fitted with a most powerful burner. The waste heat is utilised for boiling. It will cook two chops, and boil a kettle **at the same time**. Connections may be readily removed from left to right, or *vice versa*.

No.	Outside Dimensions.			Price, complete with Pan and Grid.	
	Width.	Depth.	Height.	S.	D.
B628	12	9	7	6	6
B638	14	10	9	9	0

No. B628 may be fitted with door at an extra charge of 1/-; No. B638, 1/6 each.



No. B626. (SHEWING FIRE BRICK DEFLECTOR.)

These Grillers are **very strongly made**, and there are **no working parts** to get out of repair. They are constructed to **work under very low pressure**, and are **very quickly heated up**.

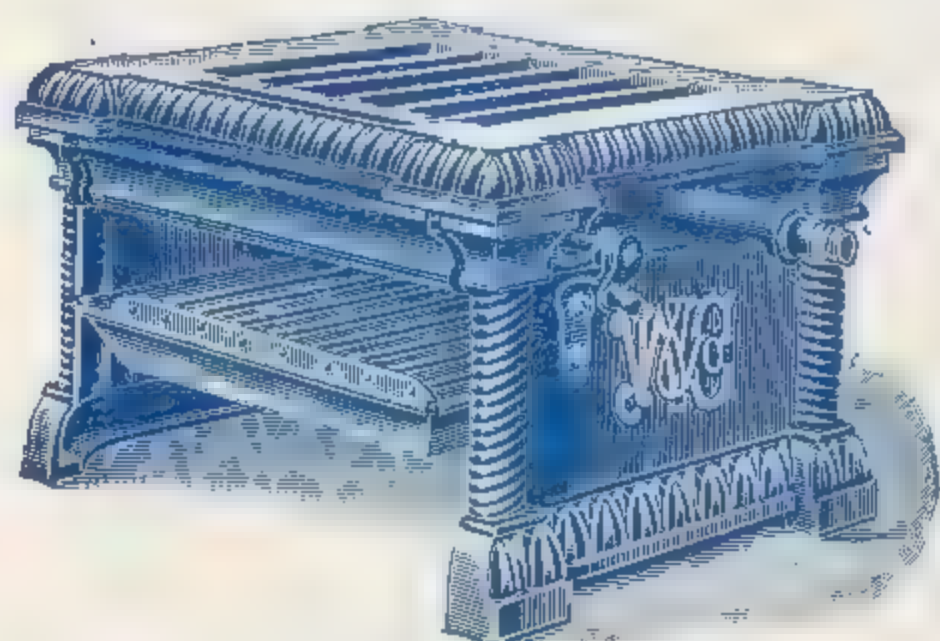
The Gas **supply is also reversible** from right to left.

They are supplied complete with specially designed deflector brick, with handles, as shewn in drawing, by means of which grilling and boiling can be done simultaneously. This brick also increases considerably the amount of deflected heat.

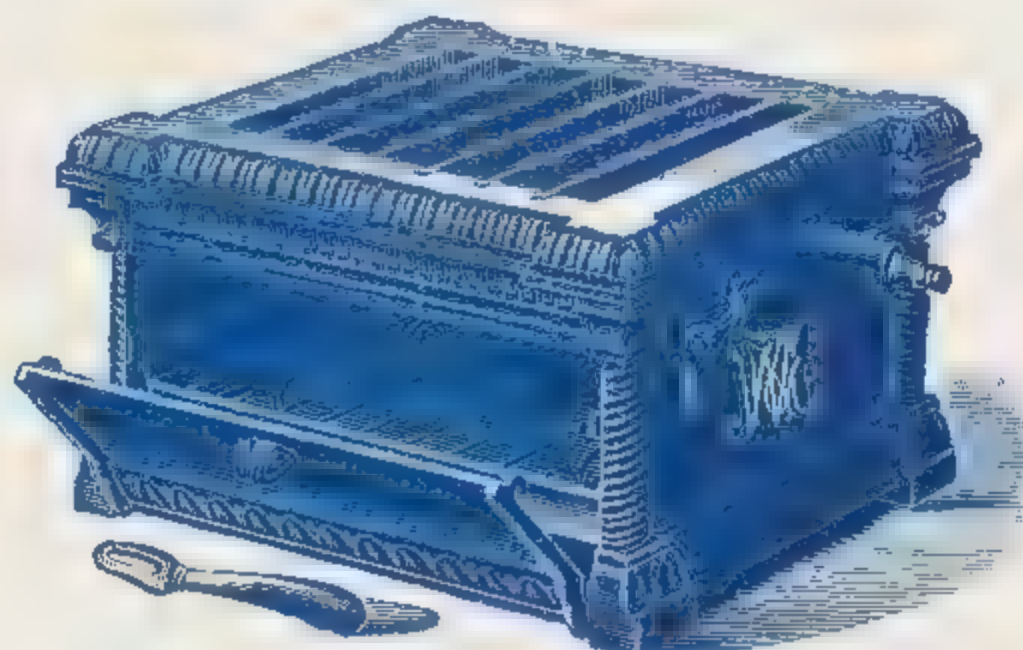
The name or initials of Gas Undertakings may be cast on, free of charge for quantities.

No.	Outside Dimensions.			Price with Pan and Grid.	Price with Pan, Grid and Deflector
	Width.	Depth.	Height.		
B624	9½	9½	7	7 6	8/-
B626	10½	10½	7½	10 -	10 6
B632	11	11	8	11 6	12 -

WRIGHT'S RAPID GAS GRILLERS.



No. B642.



Nos. B643 and B645.

This Griller is made and finished in the very best style, and has been specially designed to meet the demand for a very superior article. It is fitted with mechanical adjustment, so that the Grill can be readily altered into a Hotplate or adjusted for Boiling, or *vice versa*.

Connections may be readily removed from left to right, or *vice versa*.

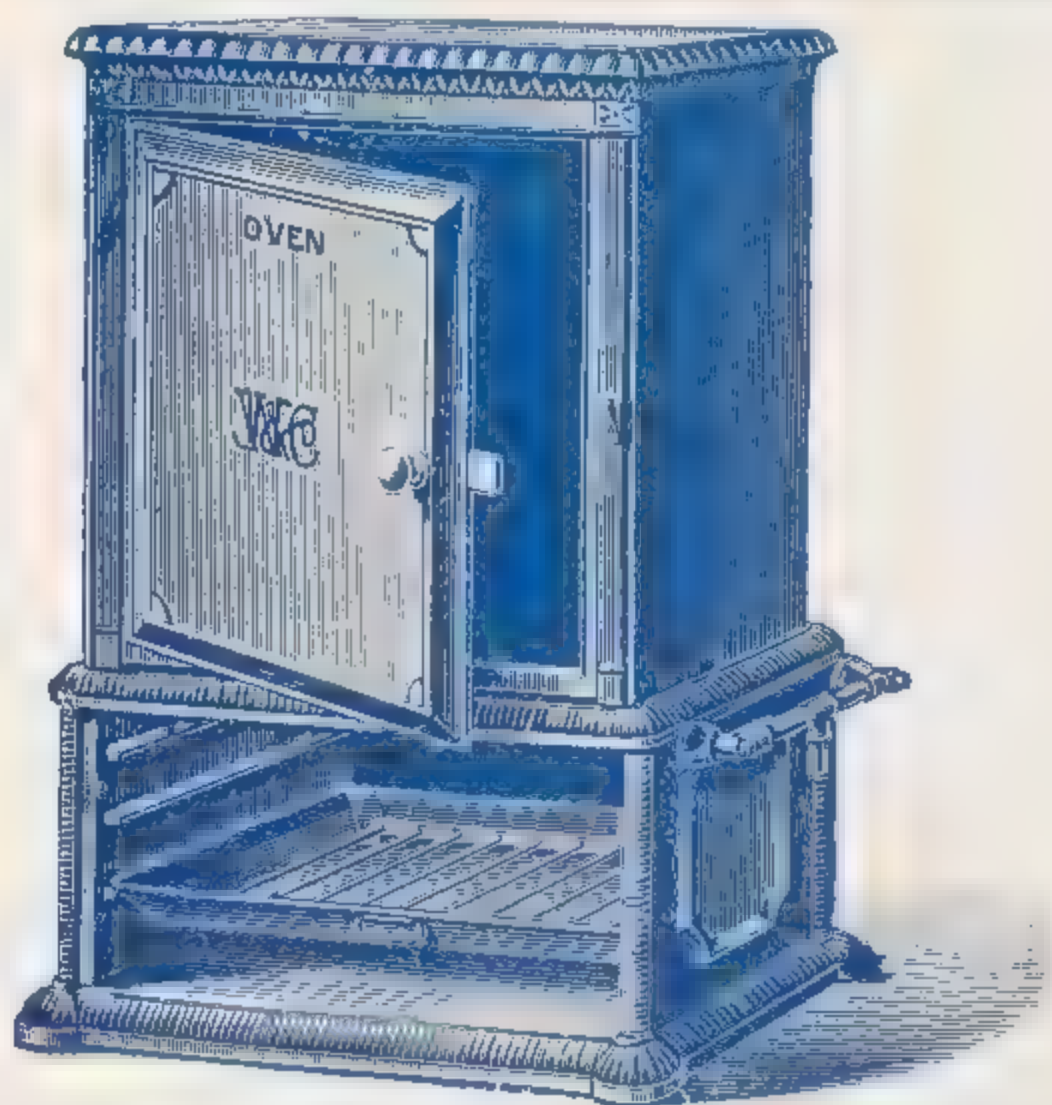
Nos. B643 and B645 may be fitted with doors without extra charge; doors, however, are not fitted unless specially ordered.

No	Dimensions			Price, complete with Pan and Grid	
	Width	Depth	Height	S.	D.
B642	11½	10	8½	9	0
B643	13	11½	8½	10	6
B645	14½	13	8½	14	6

The above Grills are also made with our Patent Ratchet Wheel Attachment.

Prices—B642 11/- B643 12/6 B645 16/6 each.

N.B.—These Grillers are sent without Ratchet and Door unless ordered to the contrary.



OVEN, FOR USE WITH BROILERS.

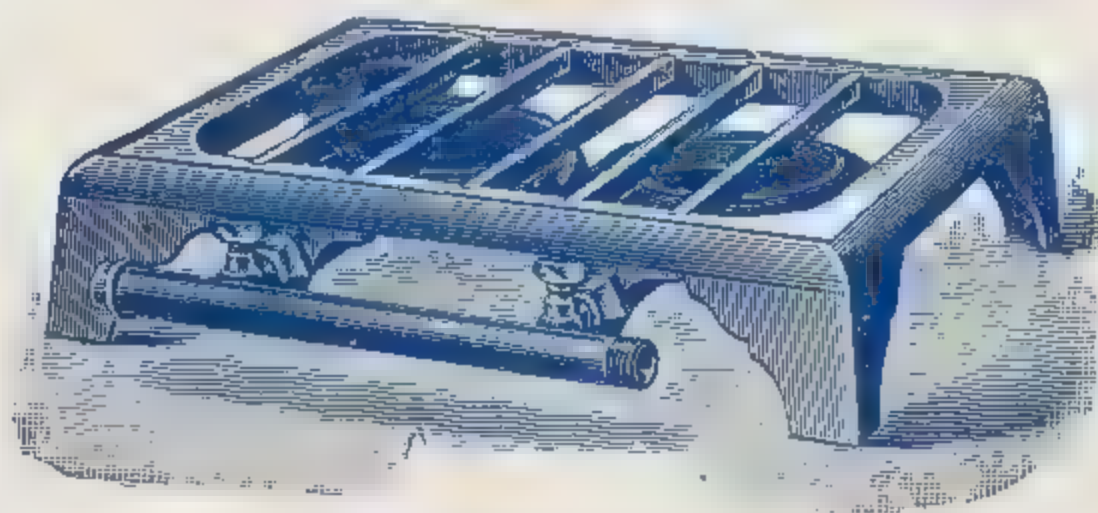
This moveable Oven, which is made to fit on to the top of a Broiler, is a substantially made Oven, the frame, door and top being of cast-iron.

Size, 12-in. wide×10-in. deep×18-in. high.

Price of Oven only 14/6

WRIGHT'S GAS HOT PLATES.

These Hot Plates are made specially strong, with Steel Bars on top, and are practically unbreakable. They are well finished with polished tops, and are made in sizes to suit every requirement. We can confidently recommend them as the best Hot Plates ever offered to the public.



No. B913

A strong Hot Plate, with two ring burners with tap to each.

Size, 15-in. x 12½-in. ... 10/6 each.



No. B929.

Similar to No. B913, but fitted with concentric burners, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

Size, 15-in. x 12½-in. ... 14/- each.



No. B930.

Fitted with three ring burners. Size, 23-in. x 12-in.

Price, 20/- each.



No. B931.

Fitted with one concentric burner (as in B929 Hot Plate) and one ring burner.

Size, 23-in. x 12-in. ... Price, 23/- each.



No. B932.

Fitted with two concentric burners (as in B929 Hot Plate).

Size, 23-in. x 12-in. ... Price, 31/6 each.

WRIGHT'S GAS HOT PLATES.



No. 933.

Fitted with one concentric and two ring burners.

Size 35-in. × 12-in. ... Price **35/-** each.

This hot plate is made specially long to suit large utensils.



No. B934.

Fitted with four ring burners. Size 24-in. × 18 in.

Price **28/6** each.



No. B935.

Fitted with five ring burners. Size 24-in. × 18-in.

Price **34/6** each.



No. B936.

Fitted with one concentric burner (as in B929 Hot Plate) and two ring burners.

Size 24-in. × 18-in. ... Price **37/-** each.



No. B937.

Fitted with two concentric burners (as in B929 Hot Plate) and one ring burner.

Size 24-in × 18-in. ... Price **43/6** each.

WRIGHT'S GAS BOILING STOVES.



No. B427. (REDUCED PRICE.)

An extremely cheap Stove, though not so powerful as more expensive ones. We guarantee every one to burn with an absolutely pure flame, and not to light back.

Diameter ... $4\frac{1}{2}$ -in.

Price 1/-



A cheap, strong Stove, cast in one piece.

No. B319 5-in. diameter, Price 1/-

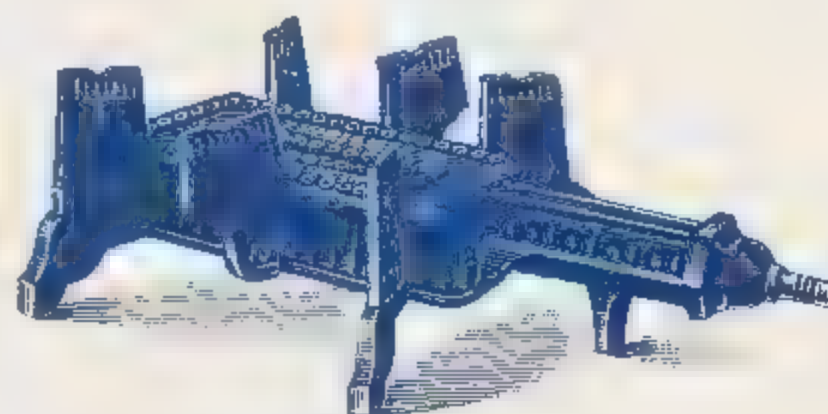
No. B320 6-in. " " 1/6

These are most powerful and substantial Stoves, of very perfect construction, and cast entirely in one piece.

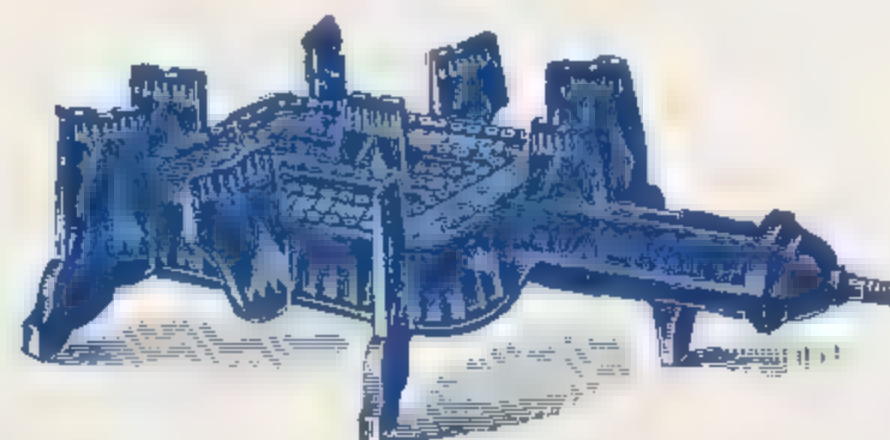


No. B309. Size, 10 in. long $\times$ 5-in. wide. Price 1/9

No. B310. Size, $11\frac{1}{2}$ -in. long $\times$ 6-in. wide. " 2/-

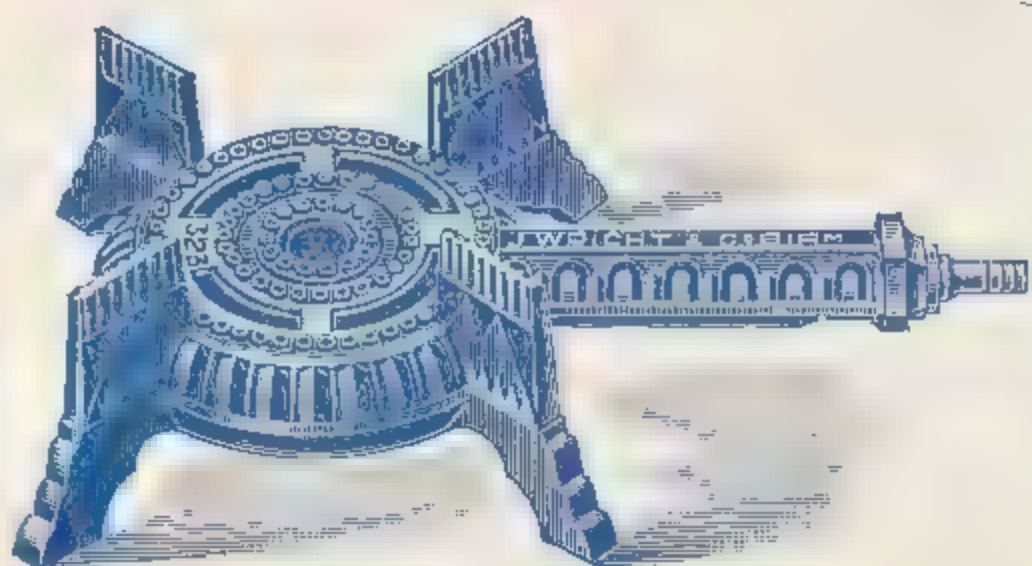


No. B312. Size, $12\frac{1}{2}$ -in. long $\times$ $6\frac{1}{2}$ -in. wide. Price 3 6



No. B314. Size, 15-in. long $\times$ 8-in. wide. Price 5/9

WRIGHT'S GAS BOILING STOVES.

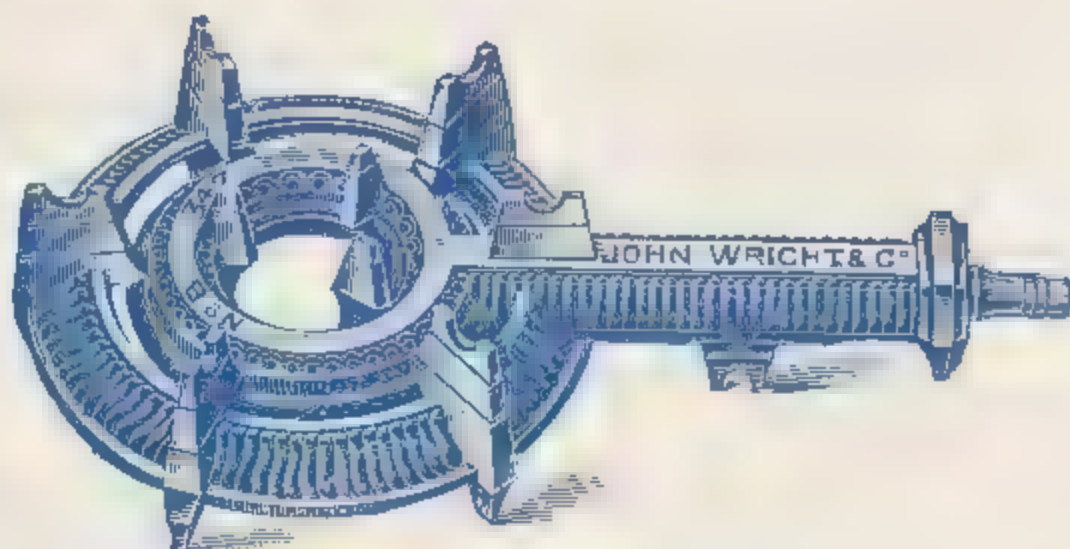


THE CONCENTRIC BOILING STOVE

This burner is, we believe, the most perfect yet introduced. It is composed of concentric rings of flame, each ring being supplied by a separate external air current, so that the combustion is most perfect. Every jet shows a distinct bright cone, forming a short and intense mass of flame. It will burn with the lowest pressure. The Stove is cast all in one piece, and is so strong as to be practically unbreakable.

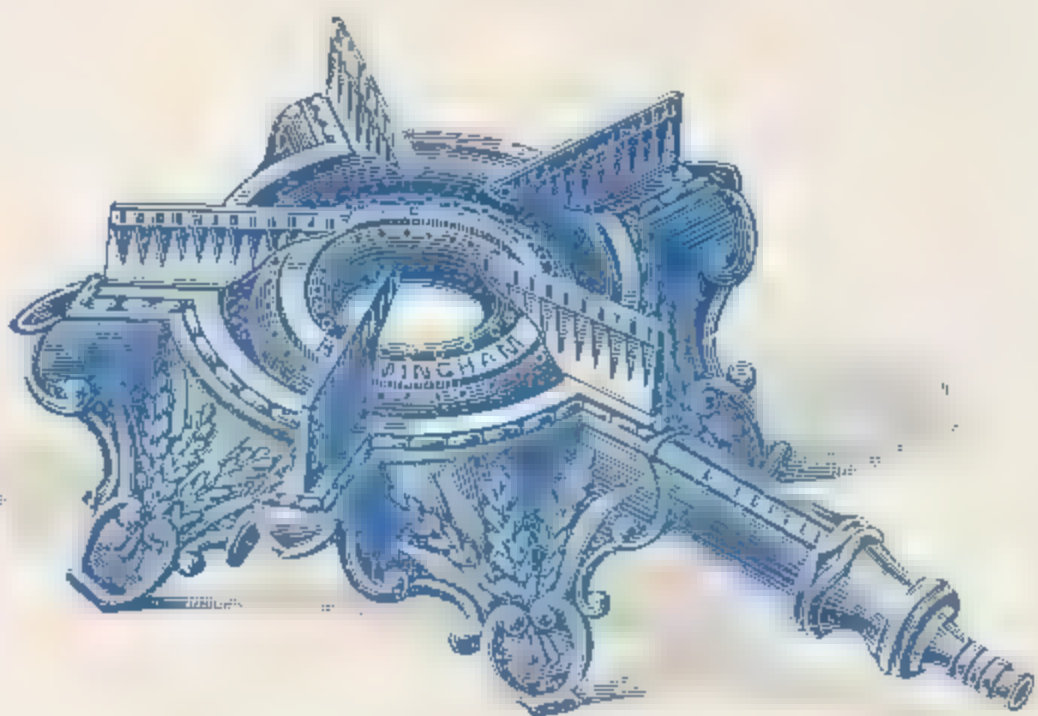
PRICES

		s.	d.
No. B321.	5-in. wide × 10-in. long	2	6
No. B322.	6-in. „ × 12-in. „	4	0
No. B323.	8 in. „ 14 in. „	5	9



This Stove is a modification of our celebrated "Concentric" Boiling Stoves, and which are universally admitted to be the best and most powerful gas boiling stoves, for their size, ever made. It is cast all in one piece, burns with a perfect flame, is strong, and cannot possibly get out of order, and is specially made to carry vessels of any size, either large or small.

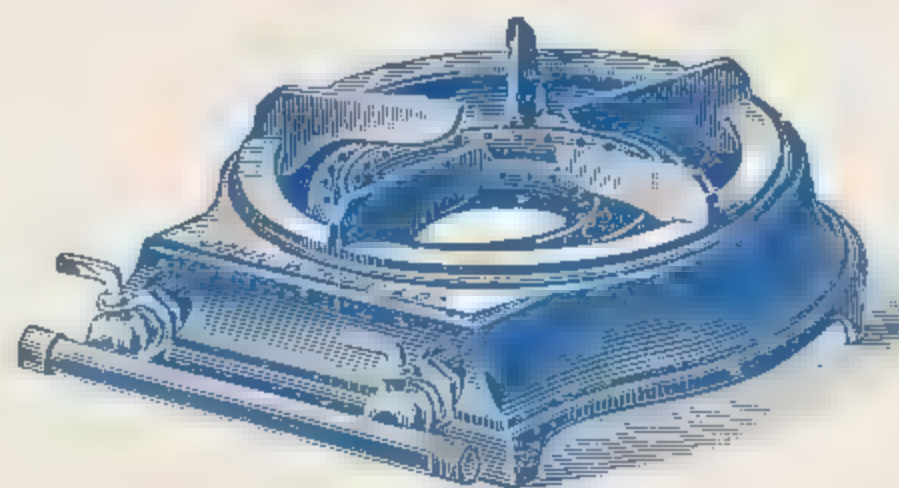
		s.	d.
No. B341	5½ in. diameter	1	9
No. B342	7 in. „	2	6
No. B343	9 in. „	3	6



No. B315.

The above engraving represents a most perfect Boiling Stove. The greatest care has been taken in designing it to arrange every proportion with a view to the most perfect combustion of the gas. The burner is cast in one piece, so that all risks of leakage from faulty joints is obviated.

	Diameters of Kettle Supports	Price s. d.
No. B315	6½ in.	3 0
No. B316	8 in.	4 0
No. B317	9 in.	5 0



No. B911.

This is the most powerful Boiling Stove, with two concentric rings, each of which is controlled by a separate tap, so that either burner may be lighted separately or both at the same time.

GAS CONSUMPTION.

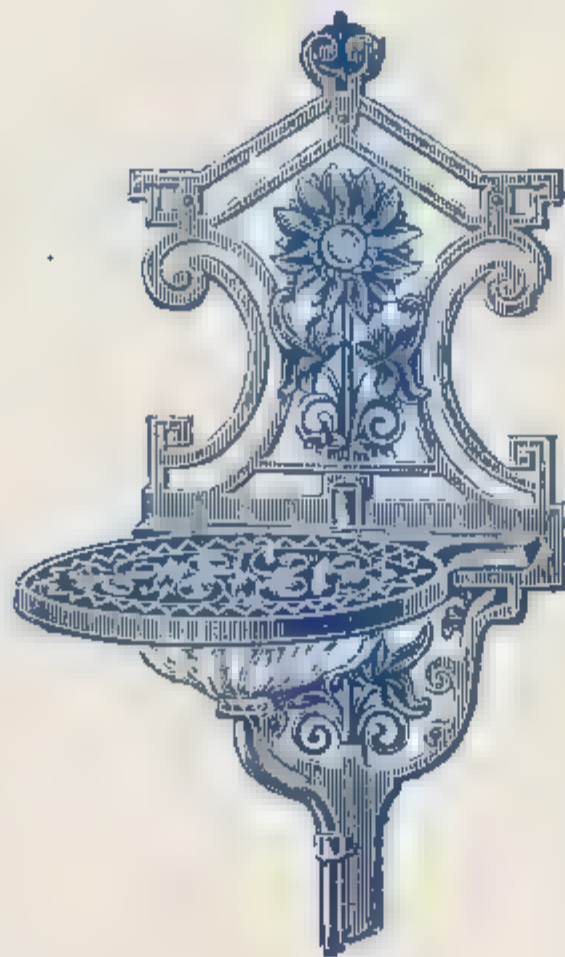
Inner ring	15 feet per hour.
Outer ring	25 „
Total	40 „

Diameter 12 in. Price 14 -

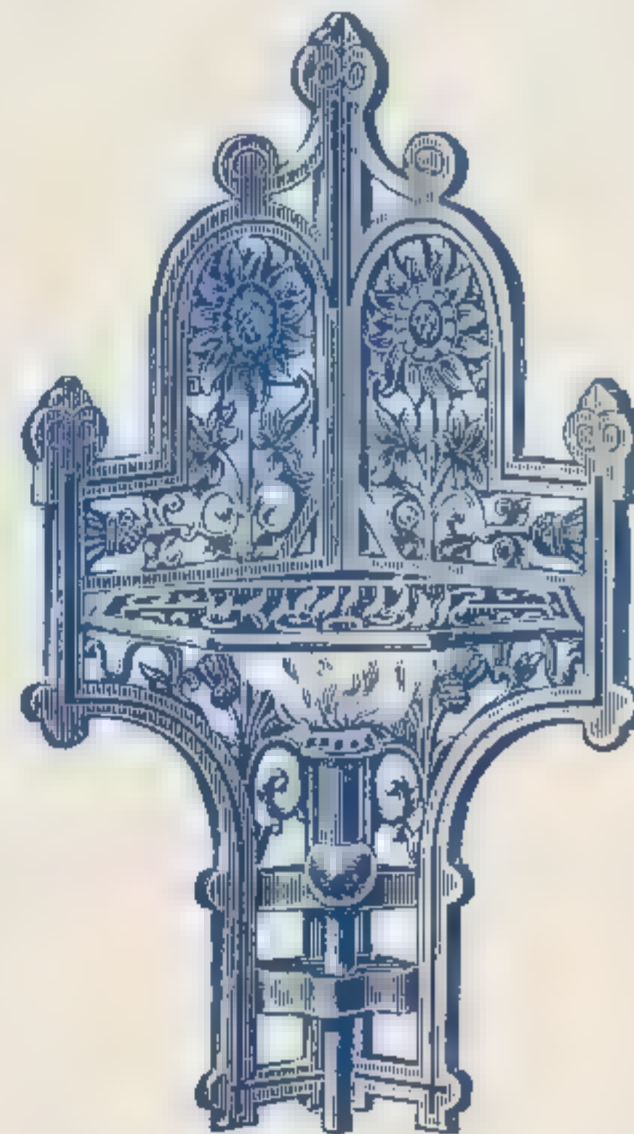
WRIGHT'S GAS WALL BRACKETS.

FOR NURSERIES, BEDROOMS, KITCHENS, &c.

(PATENTED).



No. B330.



No. B332.

These Brackets will be found a very useful arrangement. They have been introduced by us to supply a long-felt want for a Bracket and Gas Stove combined, which can be attached to the wall, and so be out of the way; and from which hot water can be obtained at any moment. They are bronzed, and of first rate design and finish.

No. B330.	Price	...	...	...	...	4/6 each.
No. B332.	Price	...	...	...	...	5/6 each.

TESTIMONIAL.

GENTLEMEN,

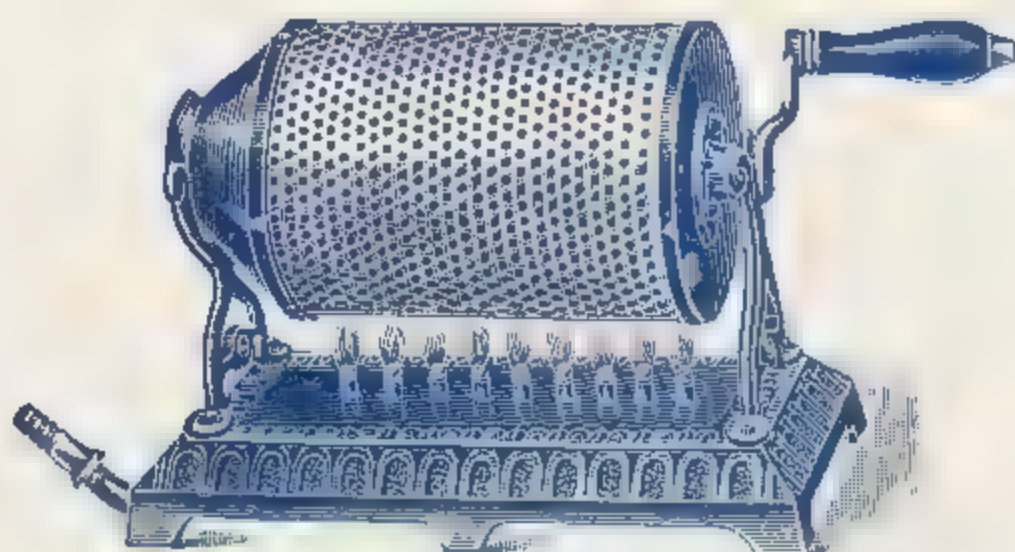
The Wall Gas Brackets are to hand. I have tested one this morning, and am very pleased with results. They are well made, decidedly cheap, and a conveniently useful article for the purpose for which they are intended.

Yours very truly,

THOMAS ACKLAND, Manager and Secretary.

Gas Works Office, Pontllytyn, via Cardiff.

WRIGHT'S "PATENT" COFFEE ROASTER.



B334.

It has long been known and particularly emphasized by Medical Authorities that the only means of obtaining a pure cup of coffee, having the delicious full flavour that is so rare, is to roast the berries shortly before they are used. In order that the berries may retain their finest aroma they should, on the completion of roasting, be cooled as quickly as possible.

The berries are placed in the roasting cylinder and the gas lighted; the cylinder is then revolved with sufficient speed to keep the berries moving. Samples of coffee may be readily taken from the cylinder, but with a little experience the most perfect roasting will be accomplished without the necessity of sampling.

NO HOUSEHOLD SHOULD BE WITHOUT ONE OF THESE ROASTERS.

Price complete with Burner 10/6 each.

WRIGHT'S GAS BATHS.

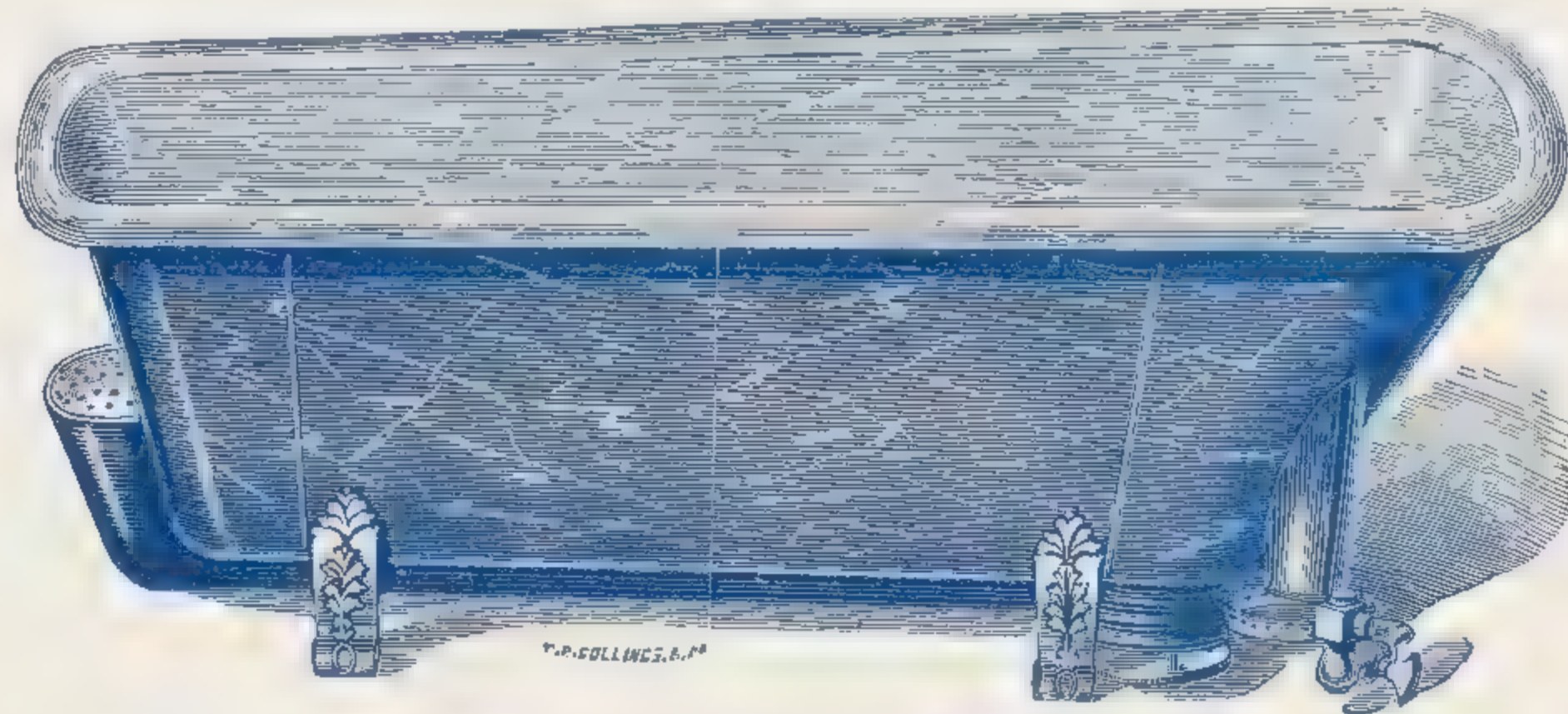
HEATED BY GAS IN FORTY-FIVE MINUTES AT A COST OF $\frac{1}{4}$ d. GAS AT 4 - PER 1,000 FEET

The Report of the Committee (International Electric and Gas Exhibition, at the Crystal Palace, 1882-1883), appointed by the Gas Institute, says:—

"The greatest efficiency is exhibited by WRIGHT'S Baths."

The following is an extract from the "Gas Lighting Journal" of June 2nd, 1895, relating to the foregoing Report on "Wright's Gas Baths"—

"The results of these tests are all very satisfactory, showing that the quantity of Gas required for raising 30 gallons of water to 100° is only 20 to 25 cubic feet. A hot bath can, therefore, be provided at a cost of less than a penny for gas. The percentage of heat utilised is very high, being respectively 82·9, 84·4, 87·3, and 98·4. The last-named excellent result was furnished by a bath made by Messrs. JOHN WRIGHT & CO."



No. A704 or A705.

TESTIMONIAL.

26, EASTBANK STREET, SOUTHPORT.

"The Gas Baths, which you have from time to time supplied me with, have given general satisfaction. One of my customers was so well pleased with it that she (when leaving Southport for Harrogate) took the bath with her.

Yours respectfully,

J. LAWTON.

PRICES.

No. A700.—5-ft. long, Japanned White Marble inside and Oak outside, with Connections for Supply and Waste Pipes, &c.	£5 0 0
No. A701.—Same as No. A700, but stronger, and with more powerful burner, &c.	6 0 0
No. A702.—Same as A701, but with Copper Bottom	7 7 0
No. A704.—5-ft. 6-in. long, Japanned White Marble inside and Green Sienna Marble outside, with Copper Bottom and Connections for Supply and Waste Pipes	9 9 0
No. A705.—5ft. 6-in. long, made entirely of strong Polished Copper, Tinned inside, best finished, and with Connections for Supply, Waste Pipes, &c.	14 0 0

WRIGHT'S WATER HEATERS.

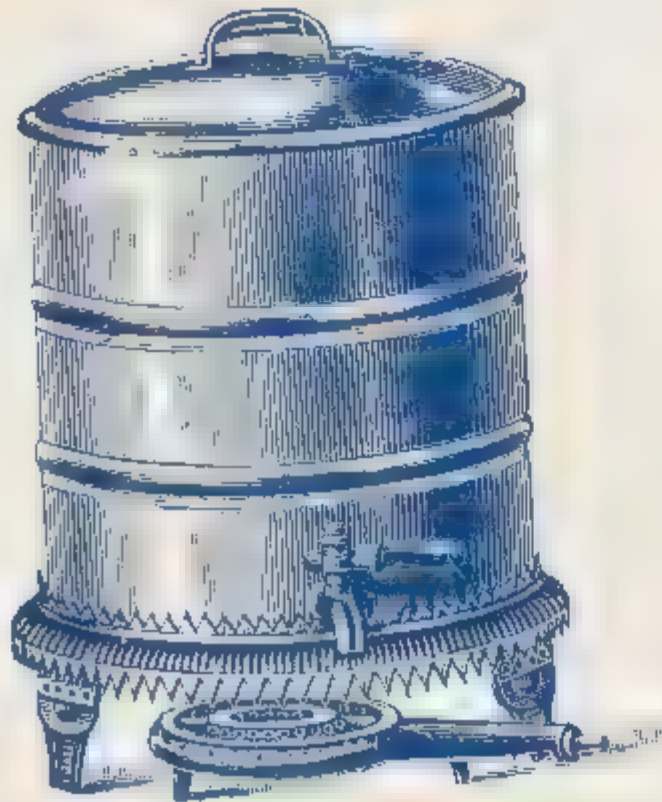
Water Heaters may be divided into several classes, ranging from the simplest form of boiler or hot-water cistern to the *Instantaneous* Water Heater, or the High Pressure *Circulating* Boiler, by means of which a supply of hot water may be carried to all parts of the house, and connected to Baths, Lavatories, Kitchens, &c.

For a *complete* Cooking Range it is generally desirable to have a separate Boiler for the supply of hot water, though the facilities for boiling water on the top of the "Eureka" Cooker are such that a special boiler is in many cases not absolutely necessary. In selecting a boiler for this purpose it should be borne in mind that, while it is a most useful addition to the Range, it may, in the hands of careless servants, become an excuse for an extravagant consumption of gas. The economy of gas as a domestic fuel lies in the fact that it can be lighted in a moment and turned out the moment that it is no longer needed: hot water is useful at all times, and there is a temptation to keep the gas burning all day in order to have a supply of hot water at any time.

It may be taken as a rule that the more rapidly the heating of the water is accomplished the more need there will be for ventilation of the room in which the boiler is placed. This should be specially borne in mind in fixing these apparatus in Bath Rooms, where frequently the ordinary ventilation is very deficient. Wherever it is possible a pipe should be fixed to carry to the nearest chimney the products of combustion. This is easily done by any plumber at the cost of a few shillings. It is not, as a rule, satisfactory to carry the flue through the wall into the open air, as arrangements of this kind are peculiarly liable to "back draughts."

In the following description of Water Heaters will be found examples suited for almost every purpose, and a little thought will soon determine which is the most suited for the particular requirements of each purchaser.

WRIGHT'S "SIMPLEX" WATER HEATERS.

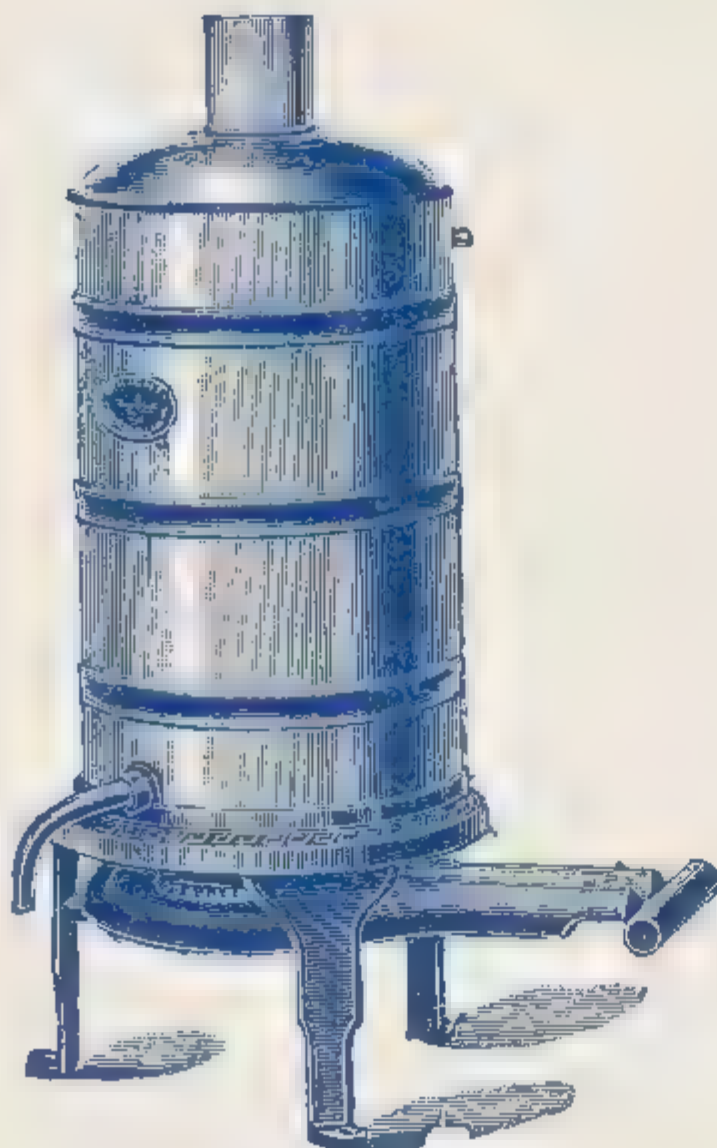


No. B1015.

This is the cheapest and simplest form of Water Heater, and is specially adapted for tea parties, workshop use, &c., no flue being required.

	10 galls.	16 galls.
Price, in Galvanized Iron, complete with Burner ...	37/6	50/-
Ditto, in stout Copper, tinned inside	45/-	70/-

WRIGHT'S "SPRAY" INSTANTANEOUS WATER HEATER.



Nos. B1032 and B1034.

By means of this Water Heater a large stream of water may be heated **instantaneously** in its passage through the Heater. The water, however, comes into contact with the products of combustion of the gas, and is not therefore suitable for drinking purposes, though for baths, lavatories, sculleries, &c., it is admirably adapted. A pressure of water is necessary for its proper working, and if it cannot be connected direct to the town service, a supply cistern must be fixed above it, at a height of not less than 8 or 9 feet.

The water on entering the Heater is projected in a fine spray, and being thus brought into the closest contact with the hot gases, nearly the whole of the heat is absorbed by the water, the very highest possible duty being obtained for the gas consumed.

It must, however, be borne in mind that the *instantaneous* heating of such large quantities of water entails a rapid consumption of gas. The burners are arranged to burn one cubic foot of gas for each gallon of water heated, and unless the supply can be given an Instantaneous Heater should not be purchased, as its selection will only lead to disappointment.

The Heater is made in two sizes, of polished Copper, tinned inside, and is fitted with a filter which arrests all particles which would be liable to choke the spray jets.

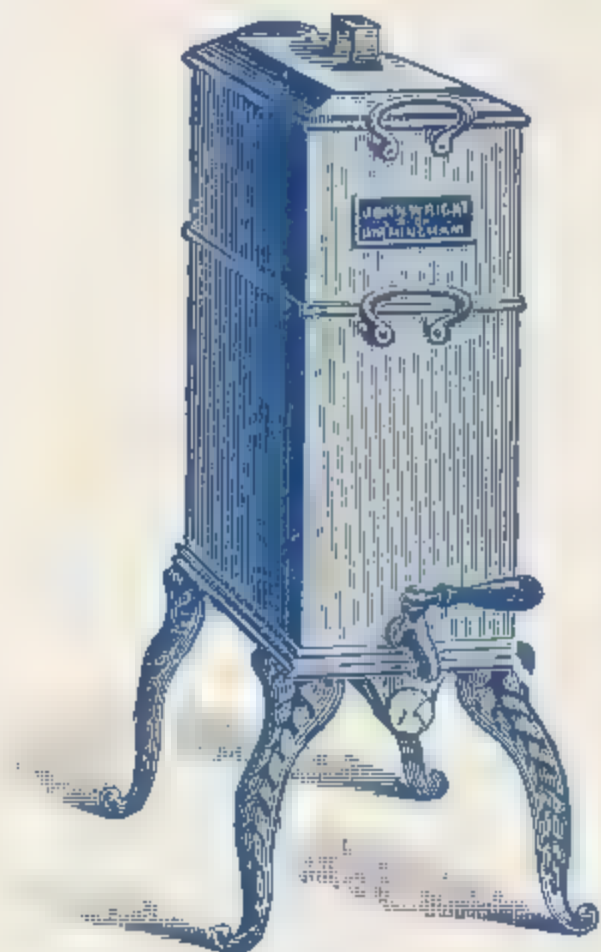
No. B1032 will heat one gallon per minute, from 60° to 110° Fahr.

Price, 63/- Complete.

No. B1034 will heat two gallons per minute, from 60° to 110° Fahr.

Price, 105/- Complete.

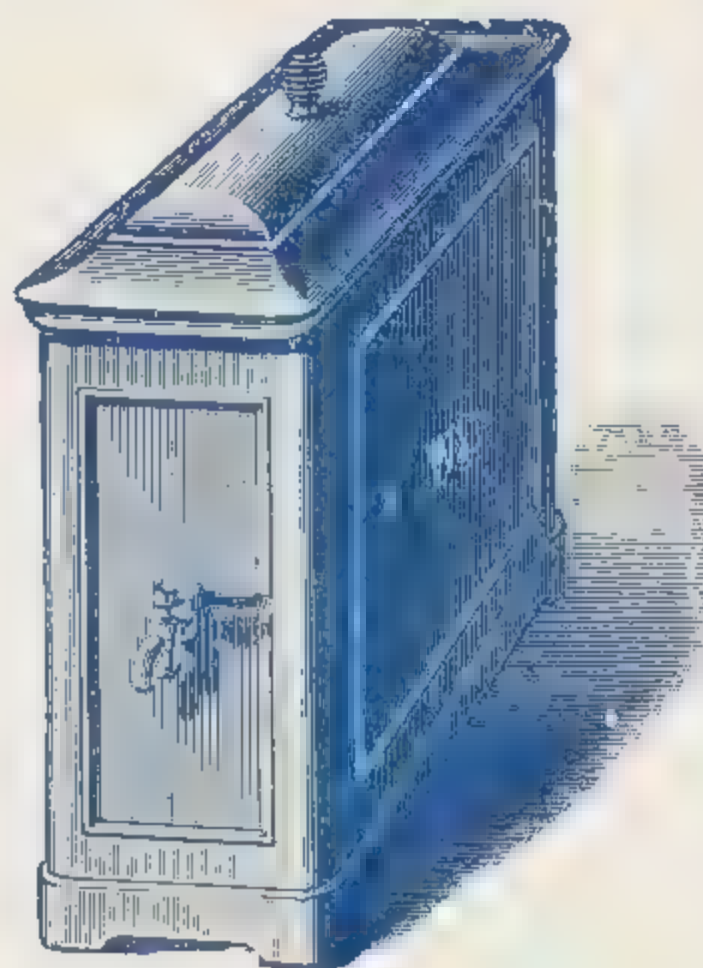
COMBINED BOILER & STEAMER.



No. A1002.

FOR FULL PARTICULARS SEE PAGE 25.

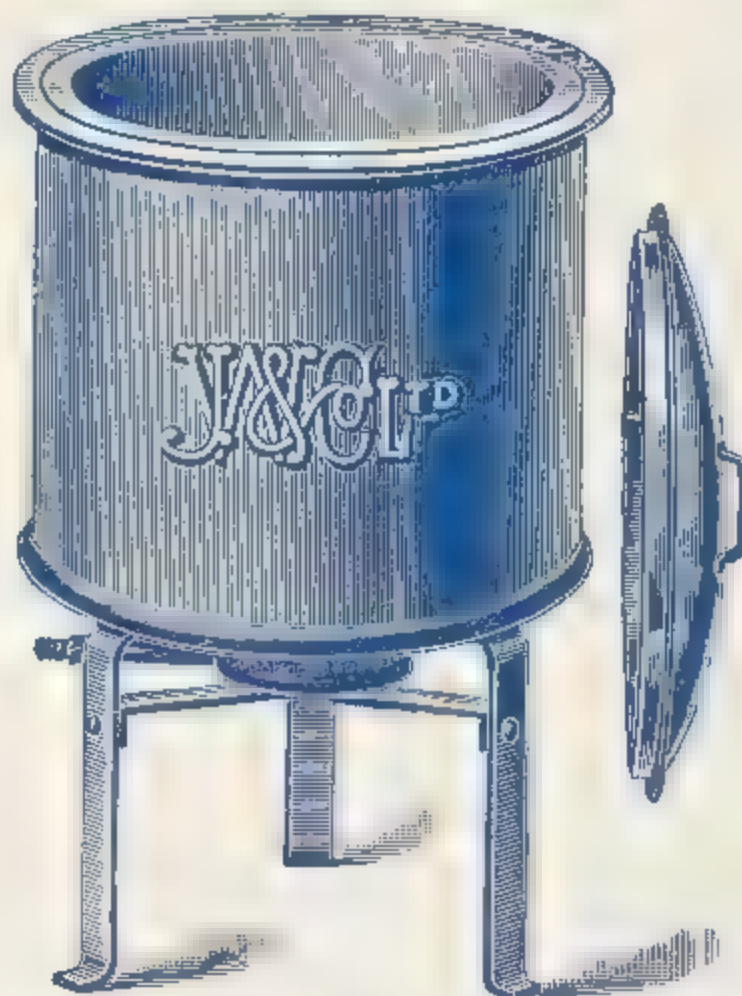
WRIGHT'S WATER BOILER.



No. B711.

FOR FULL PARTICULARS SEE PAGE 25.

WRIGHT'S PORTABLE GAS FURNACES



No. 1013.

Suitable for Tea Meetings, Soup Kitchens, Mineral Water Manufacturers, Laundries, &c.

These furnaces will be found very suitable where it is necessary to move them from place to place, as when not in use they can be readily detached and stored out of the way.

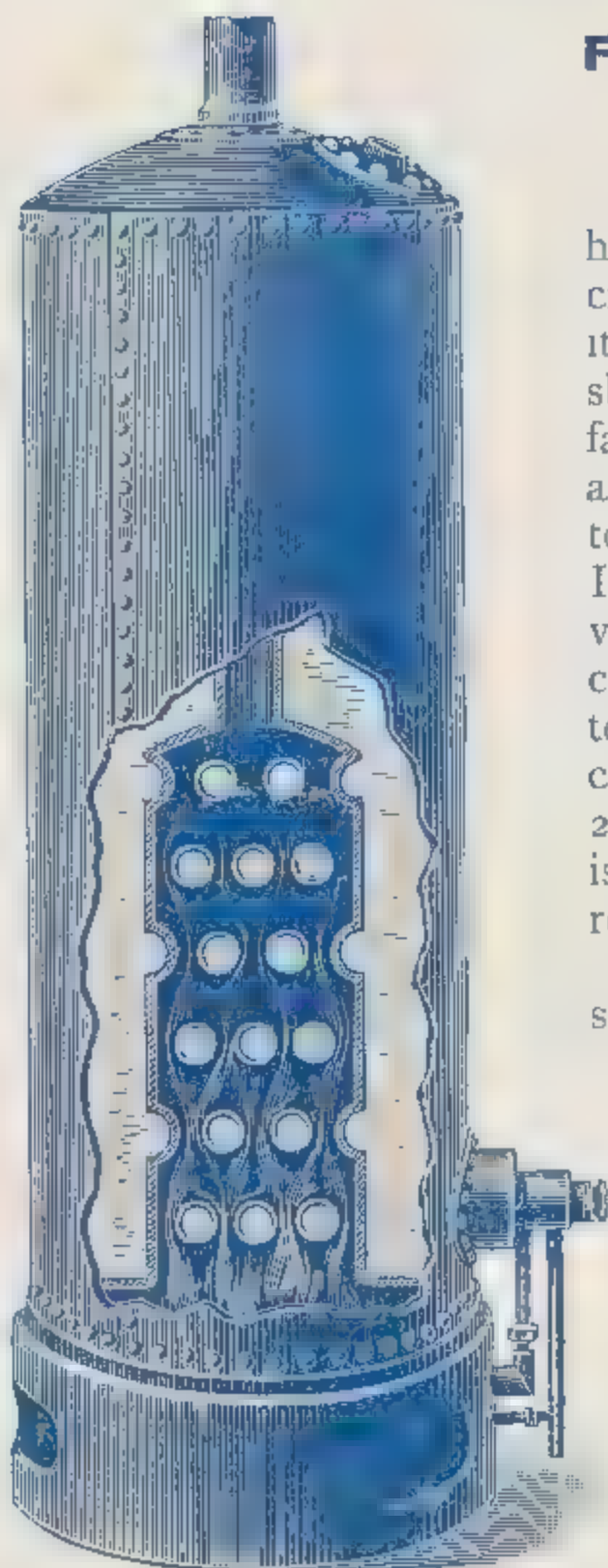
Sizes.	Complete with Burners.	Galvanized Pan as sketch	Copper Pan.	Galvanized Lid, extra.
10 gals.	"	42/-	58 6	4 -
15 "	"	54 -	82/6	6/-
20 "	"	63/-	102	7 6
30 "	"	92/-	152 -	10 -

They can be had with draw-off cocks at a small extra charge.

Every furnace sent with Galvanized Cover, unless otherwise ordered.

WRIGHT'S AUTOMATIC HIGH PRESSURE CIRCULATING GAS BOILER.

Fitted with Summerskill's Patent Automatic Valve.



This heater is designed to deliver hot water by means of pipes to any part of a house. The apparatus consists of a multitubular boiler and a strong rivetted steel cistern (tested to 30 lbs. to the square inch), holding 20 gallons of water. Attached to it is a Summerskill's Patent Adjustable Automatic Heat Regulator, which automatically shuts off or turns on the supply of gas, as the temperature of the water rises above or falls below the desired temperature. Thus, supposing it is desired to keep the water at a temperature of 140° , the gas is lighted, and when the temperature of the water rises to that point, the automatic valve, (having been adjusted) cuts off the supply of gas. If hot water is then drawn off, the cold water running in operates on the automatic valve, which at once turns on the gas supply, the gas being ignited by a pilot light kept continually burning. The water is in a short time again raised to the desired temperature, when the gas is again automatically cut off. The quantity of hot water at command of course depends on the size of the cistern, which in this case contains 20 gallons. This quantity of water at 140° is sufficient for two baths; and as the gas is automatically turned on the moment any water is drawn off, the quantity of water required for further baths is heated whilst the bath is in use.

These heaters should not be subjected to a greater water pressure than 25 lbs. per square inch

Directions for Adjusting the Automatic Regulator.

The apparatus is sent out with the Regulator adjusted to deliver water at a medium temperature. The Regulator is fastened in its place by a strip of copper. If it is desired to alter the temperature, the copper strip must be unsoldered; to increase the temperature, turn the button slightly to the left; to lower the temperature turn slightly to the right.

When once the Regulator is adjusted the temperature of the water will be maintained at the desired point.

No. A1024.

Price, complete with Summerskill's Patent Automatic Valve, £7 10s. 0d.

The drawing on next page shows a complete Hot Water Installation—being an arrangement of High Pressure Circulating Boiler—as described above

The Circulating Boiler is shown fixed in the scullery; delivery pipes from same are shown delivering hot water to the various parts of the house. When hot water is drawn from any tap, no matter how far from the heater, cold water from the cold water tank will replace the hot water drawn off, and acting on the valve, the gas will at once be turned on till the cold water is raised to the desired temperature, when the gas will be automatically cut off.

We introduce this system with the utmost confidence, being satisfied that it is much to be preferred to any *Instantaneous Water Heater*.

The advantages of this system, as compared with Instantaneous Water Heaters are as follows:—

- 1st.—A **large body** of hot water is always at hand ready for immediate use, whereas even in the largest Instantaneous Heaters a considerable time must elapse before any appreciable quantity of hot water can be obtained.
- 2nd.—The water can be raised to a much higher temperature than is possible in an Instantaneous Heater.
- 3rd.—Very large gas pipes must be put in to supply the Instantaneous Heaters—much smaller pipes will supply this heater. Thus a considerable outlay, often attended by disarranging of floors and walls, is avoided by using this water heater.
- 4th.—The consumption of large quantities of gas in Instantaneous Heaters is attended with serious risk, due to the difficulty of obtaining sufficient ventilation. With the smaller consumption of gas in this heater there is not this risk, nor need the apparatus (as in the case of Instantaneous Water Heaters) be used in the Bath Room, where the ventilation is not always good.
- 5th.—With the High Pressure Cylinder the whole house can be supplied by the **one** apparatus. With Instantaneous Heaters a **separate** apparatus is necessary wherever hot water is desired.

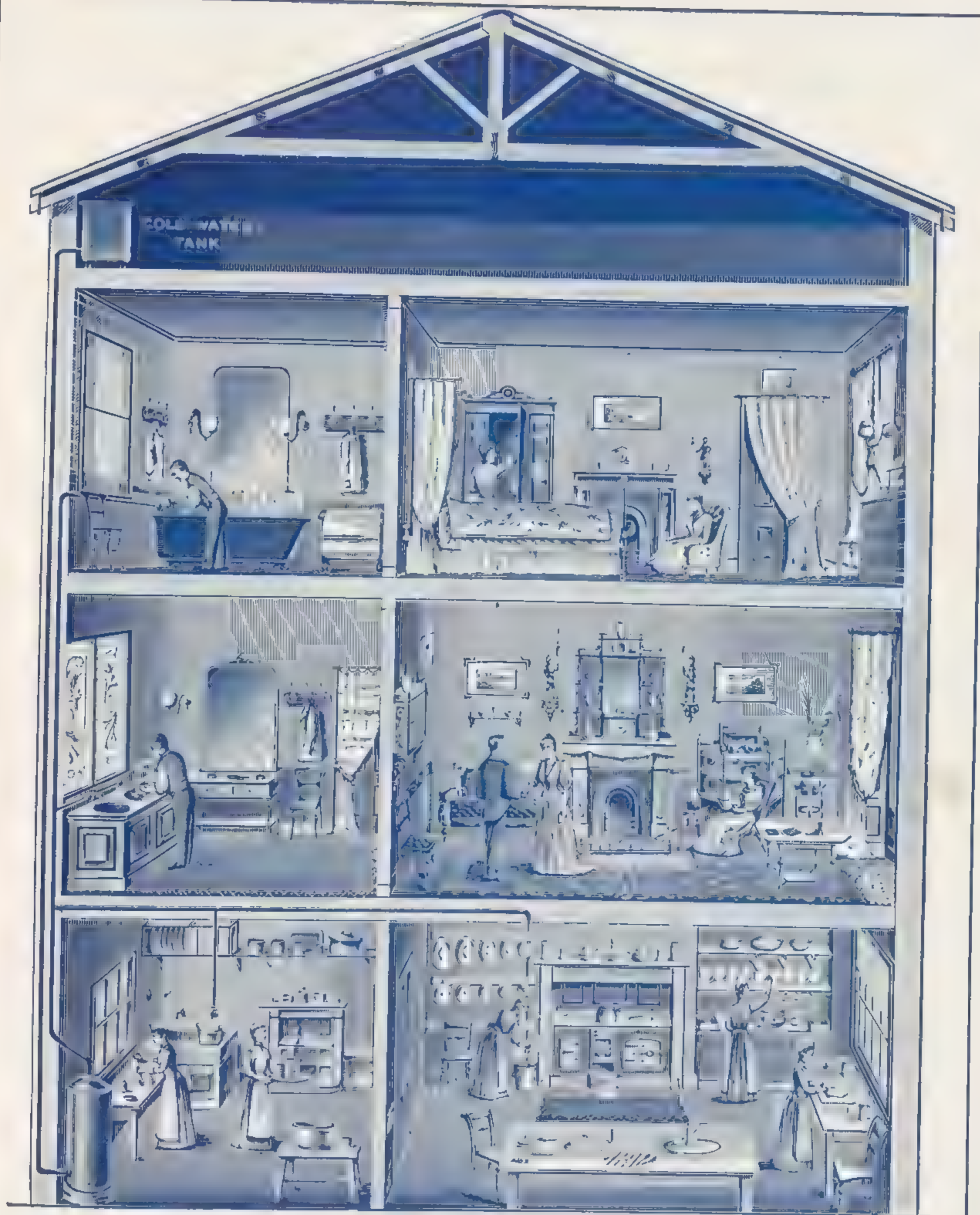
TESTIMONIAL.

GENTLEMEN,—I am more than pleased with the 1024 Automatic Circulating Boiler you supplied me with a short time since, its efficiency has far exceeded my most sanguine expectations. I fixed the same for a Ladies' and Gentlemen's Hair Cutting Establishment in the town, and was very much afraid when so doing it would not do what was required of it, but having since given it a practical trial, am more than delighted with the working. It keeps in constant supply 9 Shampooing Basins, 1 Bath, 1 ordinary Wash-hand Basin, and also 2 Saloons, with *all* shaving water, so you will see it does no small amount of work, and it is impossible to speak too highly of it. I can thoroughly recommend it wherever an instantaneous heater is required. The automatic valve is an excellent addition. You are quite at liberty to make use of this letter.

P.S. One of the greatest features is that there is no odour whatever from burnt gas (when in use), so very prevalent with most instantaneous heaters.

2, MARLBOROUGH STREET, DAVENPORT.

Yours truly, WILLIAM TRUSCOTT.



Sectional drawing of House, showing the distribution of Hot Water in various rooms, by means of Wright's High Pressure Circulating Gas Boiler.

WRIGHT'S COOKING UTENSILS.

SPECIALLY ADAPTED FOR GAS COOKING STOVES.

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The following are all made specially strong of Block Tin, *and with the wearing parts of strong Copper*. They are well finished, and are specially made for standing really hard work.

EXTRA STRONG BLOCK TIN STEAMERS. WITH COPPER BOTTOMS.



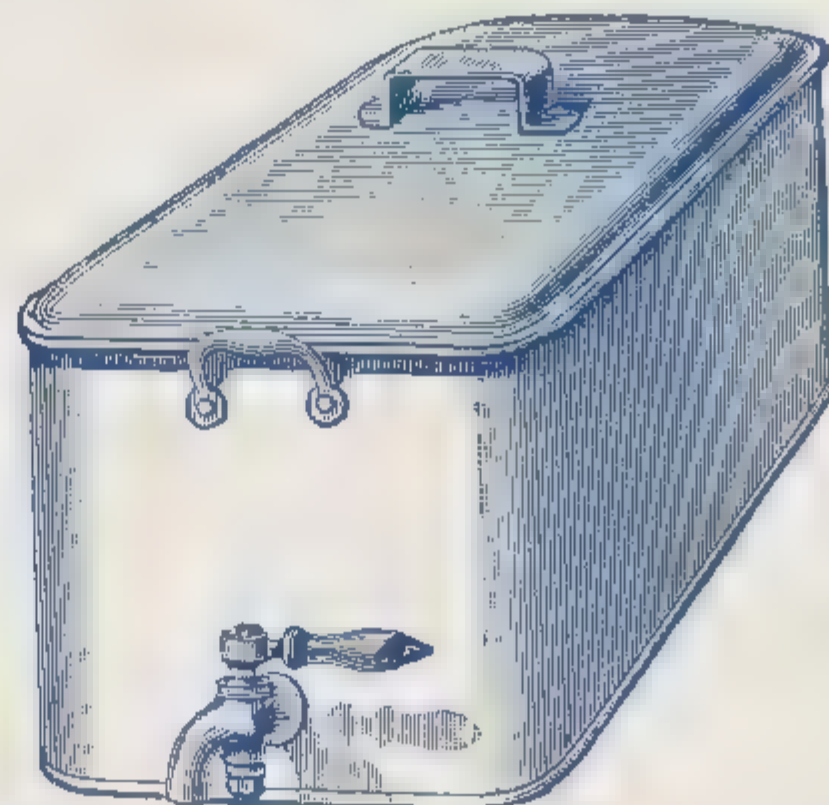
No. E106.

								Steamers and Saucepans complete.
1 Quart	...	...	...	...	...	...	...	3 6
2 "	...	...	...	...	...	...	...	4 -
3 "	...	...	...	...	...	...	...	5 -
4 "	...	...	...	...	...	...	...	5 6
5 "	...	...	...	...	...	...	...	7 -
6 "	...	...	...	...	...	...	...	8 -

By removing the top compartment the Steamer can be made into a Saucepan, the lid being made to fit either compartment.

STRONG BLOCK TIN BOILERS.

WITH COPPER BOTTOMS AND DRAW-OFF COCKS WITH EBONY HANDLES.



No. E108.

3 Gallon 10/-

5 Gallon 12/-

7 Gallon 14/-

WRIGHT'S KETTLES.

SPECIALLY ADAPTED FOR GAS COOKING STOVES.



No. E12 Kettle.
With Copper Bottom.

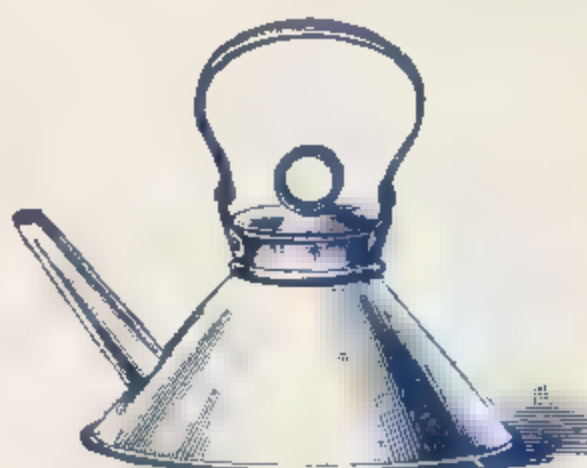
2 Pints	..	2/- each
3 "	..	2/3 "
4 "	..	2 6 "
6 "	..	2 9 "
8 "	..	3/- "
10 "	..	4/- "



No. E9 Kettle.
With Copper Sides & Bottom

3 Pints	..	3/- each
4 "	..	3/6 "
6 "	..	4 3 "
8 "	..	4 6 "
10 "	..	4/9 "
12 "	..	5/- "

N.B.—There are many cheap forms of Tin Utensils being sold which are not recommended for hard daily work. The above are made specially strong of Block Tin, *and with the wearing parts of strong Copper.* They are well finished, and are specially made for standing really hard work.



No. E7

This is a cheap form of rapid heating Kettle, exposing a large surface to the direct action of the flame.

2 Pint	..	10d. each
4 "	..	1/4 "



No. E10.

This is a strong Kettle, but without Copper Bottom. It has a large heating surface, and boils very quickly.

2 Quart	..	1/3 each
3 "	..	1/6 "
4 "	..	2/- "
5 "	..	2/6 "

STRONG COPPER KETTLE.



No. E11.

This Kettle is of extra strength and very superior finish.

2 Pint	..	..	..	..	2 6 each.
3 "	..	..	..	..	3 6 "

WRIGHT'S GAS WASHING COPPER AND WATER BOILER.



No. B1017.

This Boiler has been introduced by us to meet a long-felt want for a thoroughly reliable GAS BOILER to take the place of the present unsatisfactory method of obtaining hot water for washing clothes, making tea, &c., &c.

The Boiler may be placed in any convenient position, and when not in use may be readily removed and stored out of the way. It is also free from the annoyances associated with the ordinary coal boiler, there being no fires to light and feed, no dust and ashes to take away; at the same time the Boiler is under perfect control, and the heat required may be regulated to a nicety.

The Boiler is double-cased, being constructed with an outer case of cast-iron, the inner case being of strong copper, so that the greatest possible duty is obtained from the gas consumed.

A special feature is the combined flue for the disposal of the steam and waste gases, by means of which the kitchen is kept absolutely free from steam and smell.

The apparatus is mounted on a strong and ornamental iron base, and is provided with a powerful Duplex Burner, each burner being independently controlled, so that when the water has reached the desired temperature the smaller burner only is brought into operation; the temperature of the water is thus maintained and the greatest possible economy in the gas consumption secured. A special draw-off Tap is also provided with every Boiler.

Although these Boilers have only recently been introduced by us, we are experiencing a large and growing demand for them, and a number of Gas Undertakings are already letting them out on Hire to their consumers.

The Boiler will also be found invaluable for heating water for Baths, Tea Meetings, Soup Kitchens, Hotels, &c., &c.

PRICES.

6	..	8	..	10	..	12 gallons.
£3 3s. 0d.		£3 16s. 0d.		£4 6s. 6d.		£4 14s. 6d.

If fitted with hinged copper lid and combined flue, as shown in illustration, 4/- extra.

TESTIMONIAL.

GENTLEMEN,

I have pleasure in stating that the GAS WASII BOILER supplied by you, and fixed at my house, is giving every satisfaction as regards cleanliness and economy, costing only 3d. per week (washing for 5 persons). I also find that 10 gallons of water can be boiled at a cost of one penny.

Yours respectfully,

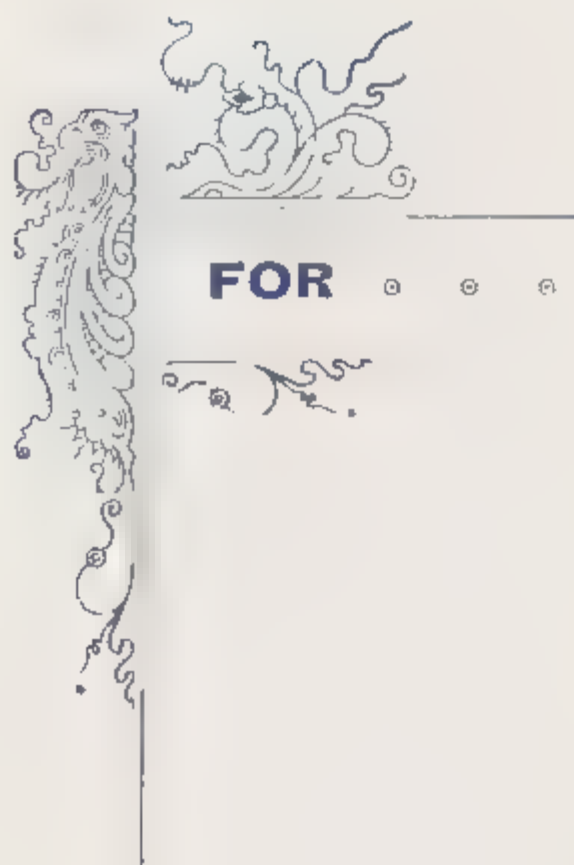
J. COULTHURST (*Engineer and Ironfounder*).

ROBERT STREET FOUNDRY, DARWEN.

GAS

COOKING .

APPARATUS



Large

Establishments,

Hotels, etc., etc.



SOUP BOILERS, JAPANNING OVENS,

&c., &c.

GAS AND STEAM COOKING APPARATUS

Manufactured and erected for HIS GRACE THE DUKE OF WESTMINSTER, K.G., by John Wright & Co., Limited



VIEW OF KITCHEN EATON HALL.

DESCRIPTION OF APPARATUS

AS SUPPLIED TO HIS GRACE THE DUKE OF WESTMINSTER, K.G.

(As shewn on opposite page).

The apparatus to the extreme left is a steam heated Hot Closet and Serving Table, the steam being supplied from a High Pressure Boiler, fixed in the basement of the building. This Boiler is fitted with the very best Gun Metal Mountings. Windows above the table, at the back of the recess, communicate with a Corridor in which wagons are loaded for transit to the Dining Hall and Dining Rooms

The left-hand half of the second apparatus is for cooking vegetables, puddings, and meat by steam. The other half of this apparatus is a Gas Roaster. The space occupied by these two is 6-ft. 6-in. wide by 6-ft. high.

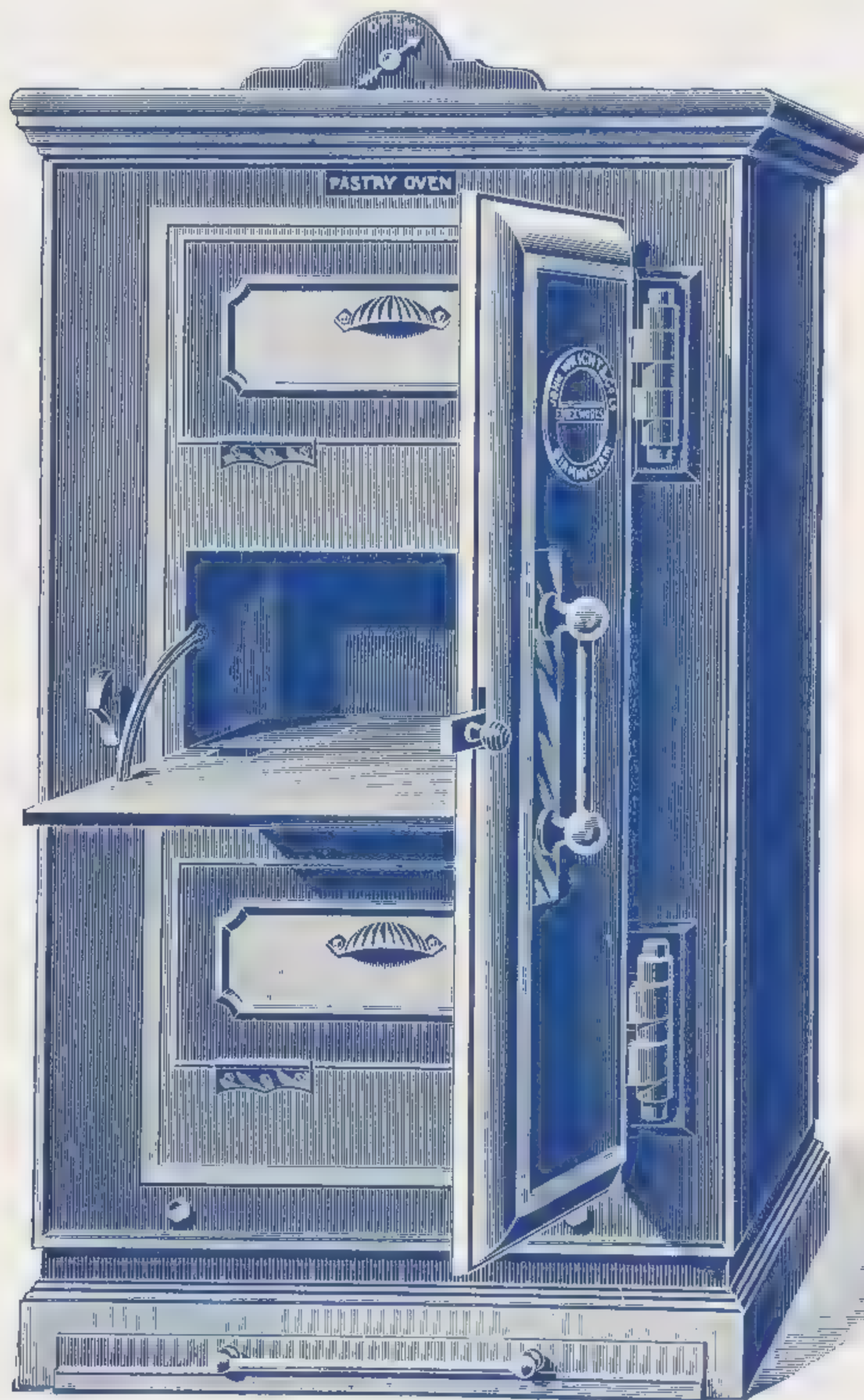
This intermediate table is a steam heated Hot Closet and Serving Table, similar to the one described above.

One half of the fourth apparatus is a Gas Griller, with a front fall door shewn open. The wheel below works a counter-balance apparatus inside, by means of which the griller is raised and lowered to any height from the burners, which are supplied by the 5 cocks shewn. The other half of this apparatus is a Gas Pastry Oven. The large door on being opened allows the opening of the three smaller doors to separate ovens inside, the heat having free play round all these ovens, which are cased with fire-brick linings. The object of this arrangement is to allow any one oven to be opened for the purpose of watching or removing its contents without the risk of spoiling pastry, &c., in any of the other ovens.

(For full particulars see following pages).

SPECIAL PASTRY OVEN,

Similar to the one constructed for His Grace the Duke of Westminster.

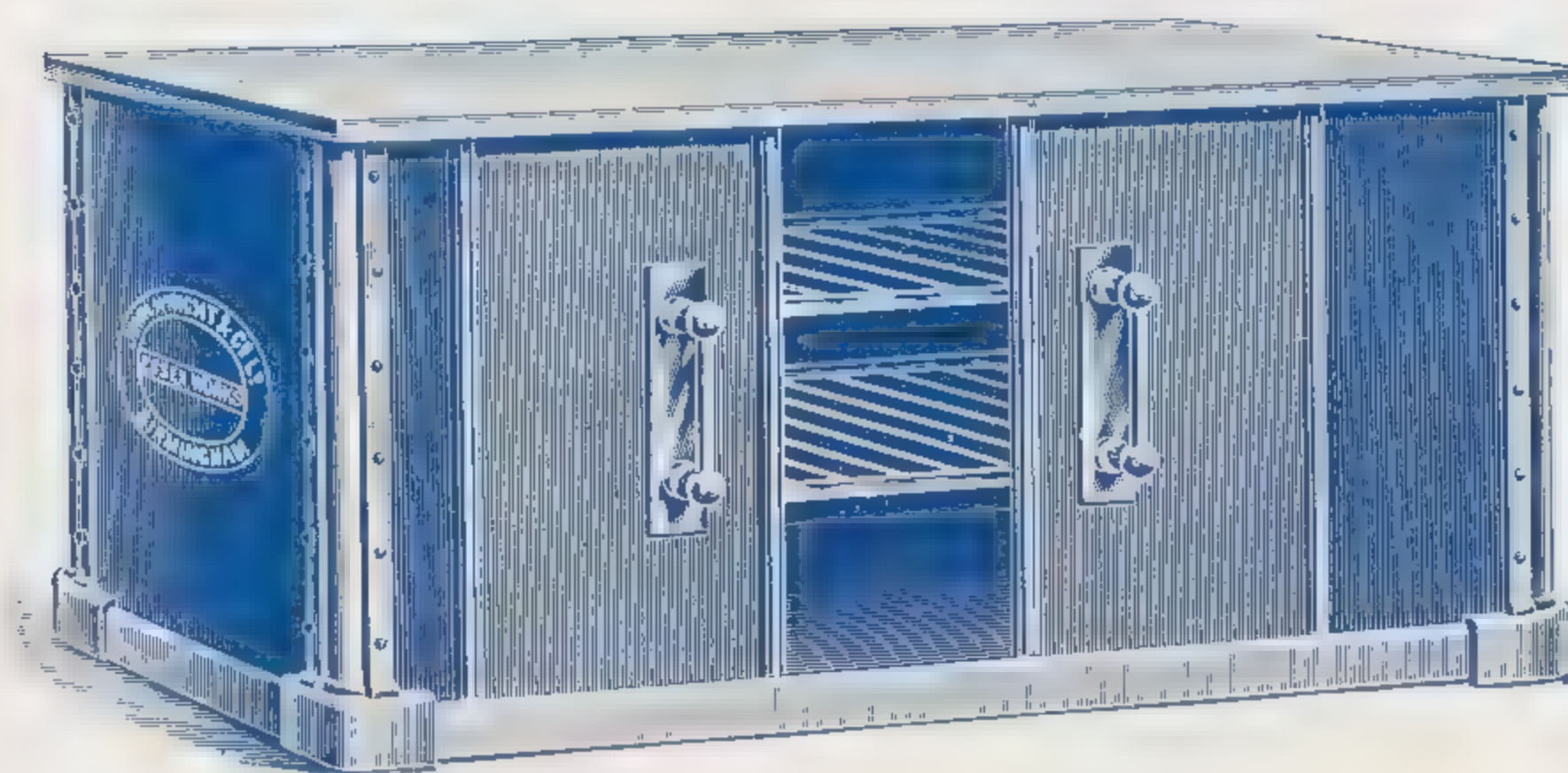


The above is a Gas Pastry Oven. The large door, on being opened, allows the opening of three smaller doors, leading to separate ovens inside, heat having free play round all these ovens, which are cased with fire-brick linings. The object of this arrangement is to allow any one oven to be opened for the purpose of watching or removing its contents without the risk of spoiling pastry, &c., in any of the other ovens.

FULL PARTICULARS AND PRICES FOR VARIOUS SIZES ON APPLICATION.

HOT CLOSET AND PLATE WARMER.

As supplied to His Grace the Duke of Westminster.



This Hot Closet is a substantial, strongly made article, with cast iron base and crown, the latter planed flat and polished. The body is of steel plates with nickel plated mounts; it is provided with sliding doors and (if required) on both sides. It is heated either by gas or steam.

FULL PARTICULARS ON APPLICATION.

COMBINED ROASTER, PASTRY OVEN, AND GRILLER.



As supplied to the Conservative Club, Birmingham, &c.

FULL PARTICULARS ON APPLICATION.

WRIGHT'S GAS COOKING OVEN.

SPECIALLY CONSTRUCTED FOR ASYLUMS, HOSPITALS, HOTELS, LARGE RESTAURANTS, &c.



TESTIMONIALS.

MESSRS. JOHN WRIGHT & Co., of Birmingham, supplied this Asylum eighteen months ago with a large Gas Baking and Roasting Oven. It has proved satisfactory in every respect, is well made, serviceable, and economical, and was, I consider, extremely moderate in price.

County Asylum, Gloucester.

F. HURST CRADDOCK, *Medical Superintendent.*

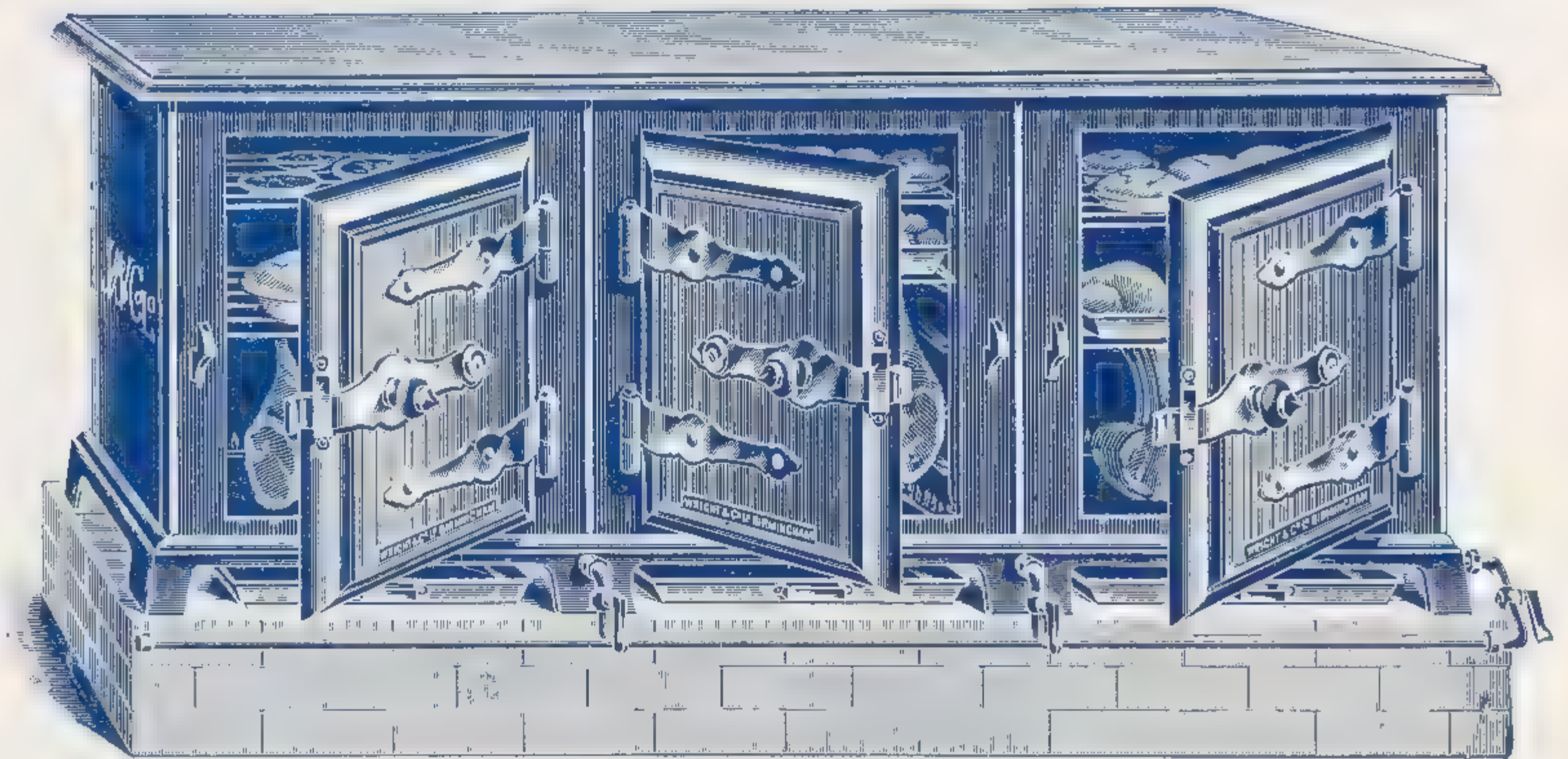
DEAR SIRs,—The set of Gas Cooking Apparatus fitted at the Greenwich Union Infirmary under your contract of last year has served its purpose in every respect well.

Greenwich, London, S.E.

Yours truly, THOS. DINWIDDY.

High.	OUTSIDE. Wide.	Deep.	High.	INSIDE. Wide	Deep.	PRICE.	PRICE. Enamelled Lined.
5 ft. 0 in.	3 ft. 0 in.	2 ft. 0 in.	4 ft. 3 in.	2 ft. 8 in.	1 ft. 8 in.	£30	£35
5 ft. 6 in.	3 ft. 0 in.	2 ft. 6 in.	4 ft. 8 in.	2 ft. 8 in.	2 ft. 2 in.	£35	£42
6 ft. 0 in.	3 ft. 6 in.	3 ft. 0 in.	5 ft. 0 in.	3 ft. 2 in.	2 ft. 7 in.	£45	£55

GAS HOT CLOSET OR ROASTING OVEN.

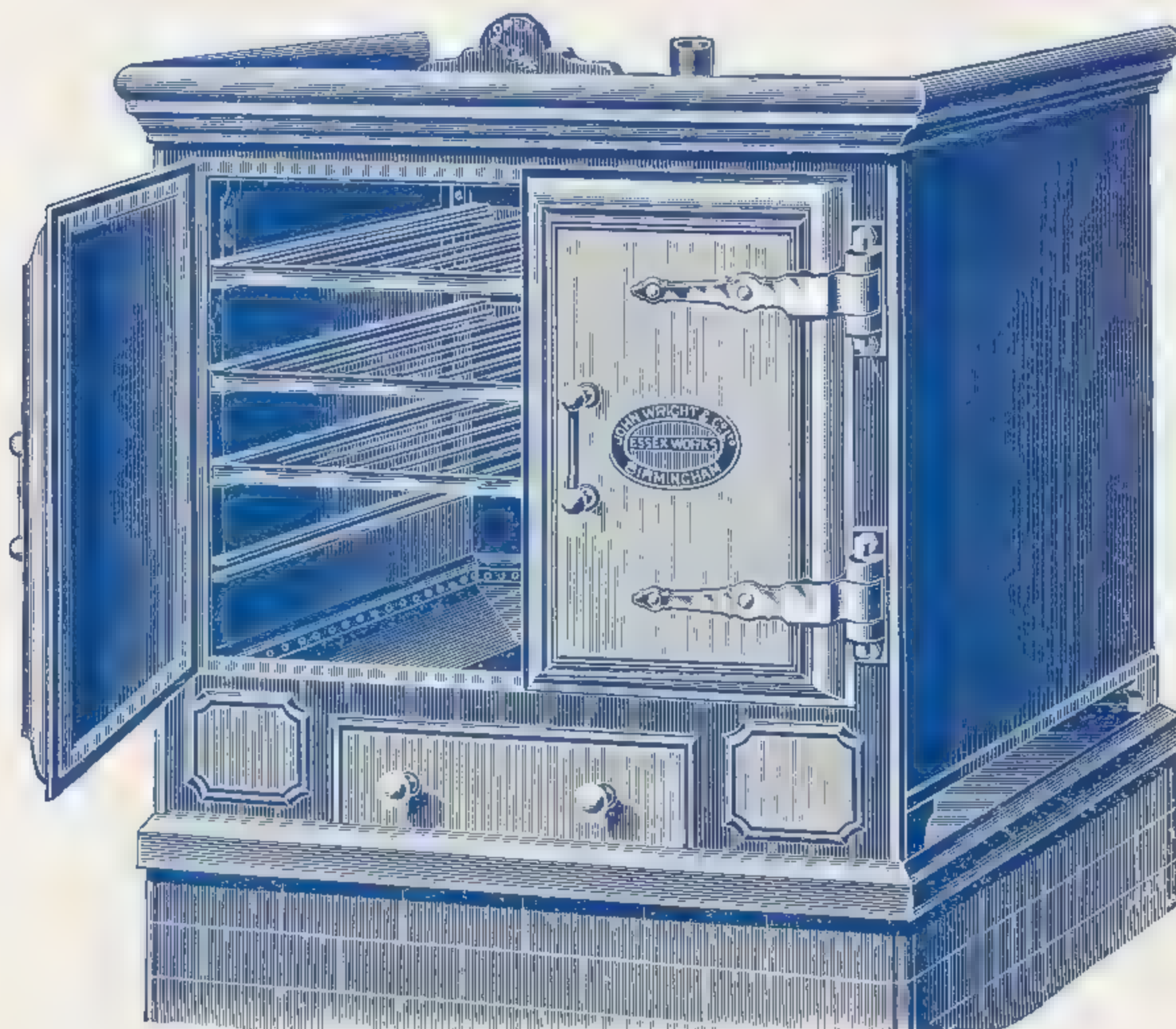


The above is a range of Gas Cookers with a continuous polished cast iron top. It is double-cased with Enamel Steel Plates, and lined with patent non-conductor.

The following sizes are those usually made, but any size can be made to order.

No.	Size, over all.	Inside Dimensions over each oven.			Price.		
		Wide.	Deep.	High.	£	s.	d.
3415	5-ft. 6-in. × 1-ft. 8-in.	16	× 15	× 28 inch	18	10	0
3425	5-ft. 9-in. × 2-ft. 0-in.	17½	× 19½	× 28 ,	22	10	0
3440	6-ft. 6-in. × 2-ft. 0-in.	20½	× 19½	× 30½ „	28	10	0

GAS ROASTER FOR RESTAURANTS, ETC.



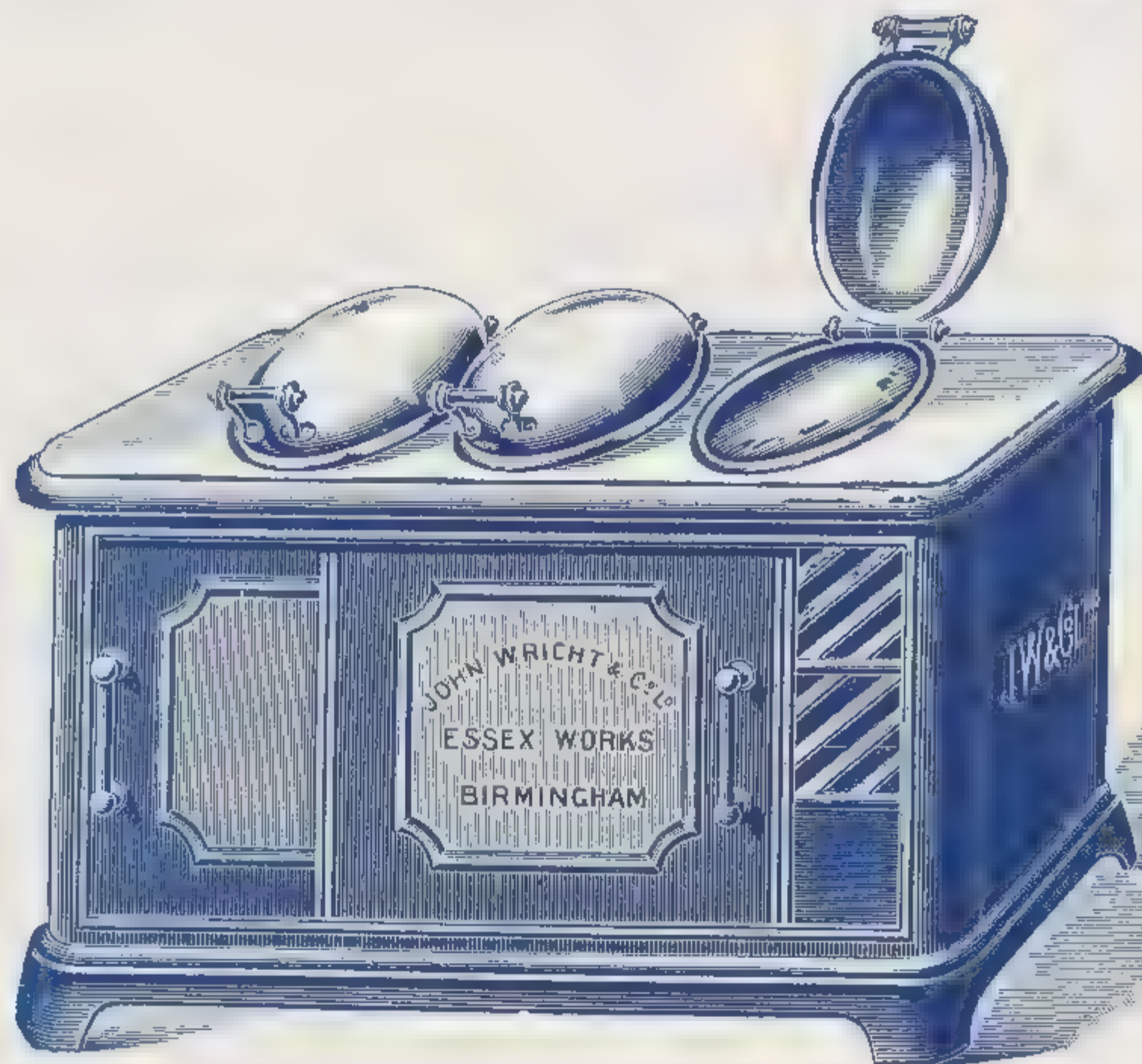
A strong useful Stove, suitable for Restaurants, Hospitals, &c. It is double cased, with Enamelled Steel Plates, and lined with Patent Non-Conductor, by which a great saving is effected.

No.	Outside Dimensions.			Inside Dimensions.			Price
	Wide. Ft. In.	Deep. Ft. In.	High. Ft. In.	Wide	Deep.	High.	
5415	3 7½ ×	1 8 ×	3 1	34 ×	15 ×	28	£13
5420	3 10 ×	1 9 ×	3 1	37 ×	16 ×	28	£15
5425	3 10 ×	2 0 ×	3 1	37 ×	19½ ×	28	£17
5440	4 1 ×	2 0 ×	3 3	43½ ×	19½ ×	30½	£19

ANY SIZE MADE TO ORDER.

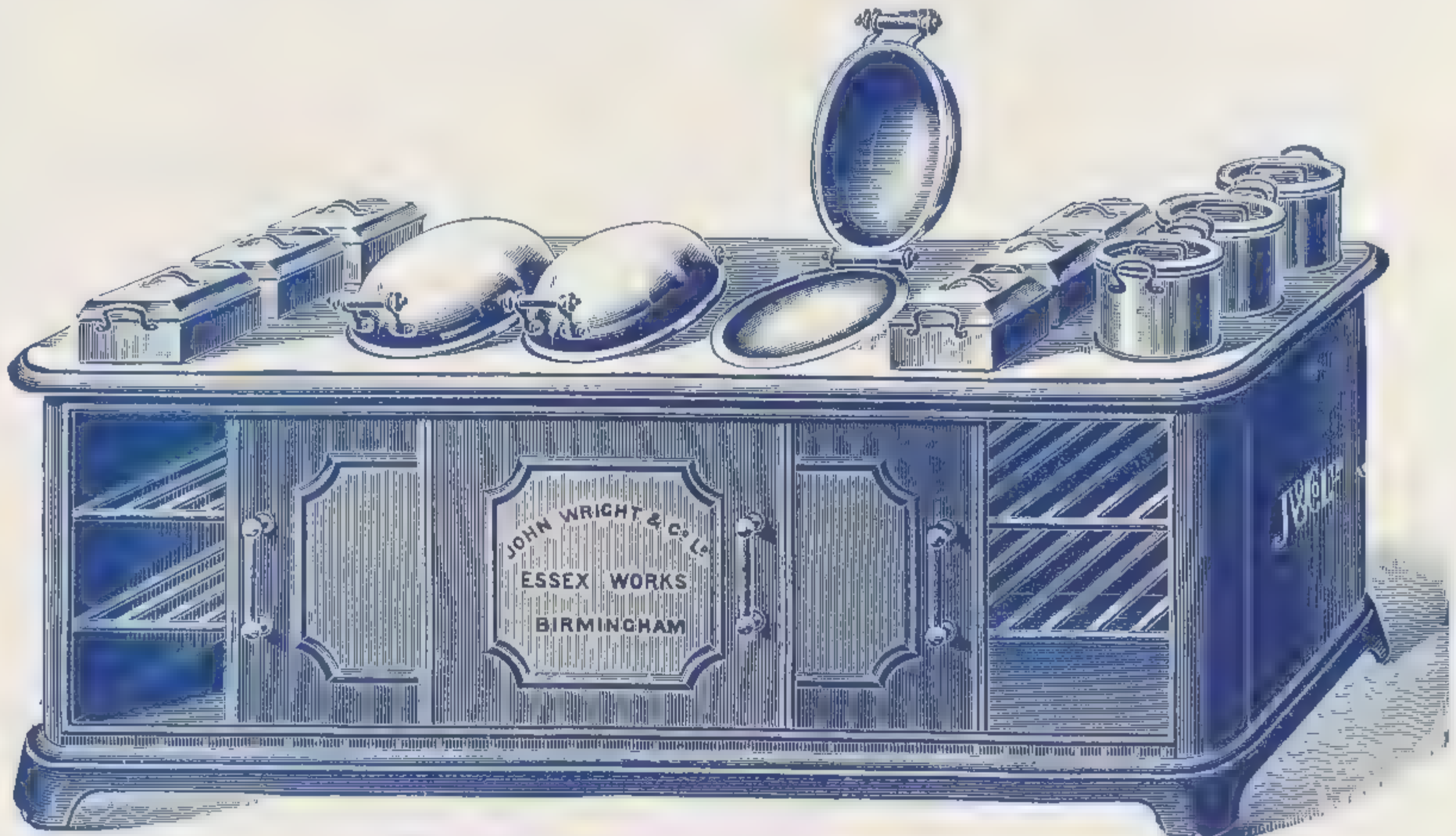
CARVING TABLE AND HOT CLOSET,

Suitable for Hotels, Restaurants, and Public Institutions.



Carving Table 5-ft. long by 2-ft. 4-in. wide by 2-ft. 8-in. high, with polished cast iron top, with three sunk wells for dishes, each heated with separate burner. The Closet fitted with two sliding doors.

Price complete with meat dishes, £23 10s. 0d. Covers for dishes, as drawing, 21s. each extra.



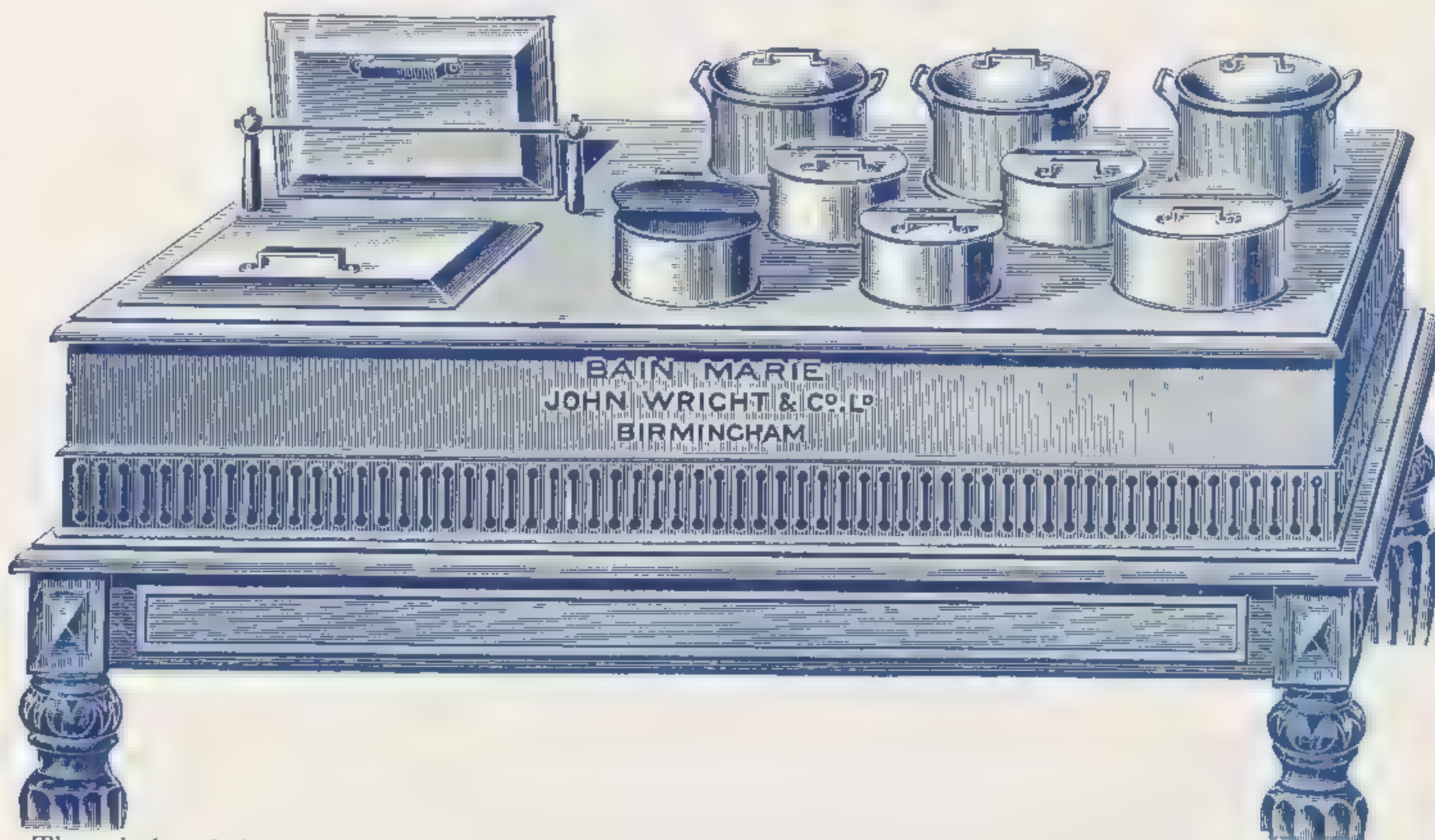
ANY SIZE CAN BE MADE AS REQUIRED.

SOUP BOILER.



This Apparatus is a substantially made article with polished panelled casing and well finished gun metal cocks. The internal Boilers are of either cast iron or stout tinned copper, and are heated by gas or steam. The covers are of planished copper, and can be had with counter-balance chains and weights.

BAIN MARIE.



The whole of the body of the Bain Marie, together with the various vegetable dishes, pudding pans, sauce dishes, gravy boats, &c., are made of stout polished copper, or, if preferred, they can be had plated or tinned.

FULL PARTICULARS RESPECTING BOTH THE ABOVE ON APPLICATION.

LARGE JAPANNING OVEN.



We have supplied a large number of these to Bicycle, Bedstead, and other Manufacturers, and they have given the greatest satisfaction. They are constructed very strongly, and with as few loose fittings as possible, so as to avoid the liability of getting out of order.

FULL PARTICULARS AND PRICES FOR VARIOUS SIZES ON APPLICATION.

GAS FIRES

— AND —

GAS HEATING STOVES.

The following pages contain designs of Wright's Patent Gas Fires, which are universally admitted to be the . . .

"BEST GAS FIRES EVER MADE."

The object of these Gas Fires is the production of a powerful *radiant* heat, and at the same time the utilisation of as much of the waste heat as possible before it passes away up the flue. In many Gas Fires the construction is such that the perfect combustion of the gas is prevented, thus causing an unpleasant smell and a great loss of heat. In Wright's Patent Gas Fires, there being no hindrance to free combustion, the fire is heated to bright red to the very top, and there is absolutely no smell. There is nothing in these Stoves to get out of order. Should any part of them be damaged they can be renewed at the cost of a few pence.

SPECIAL ATTENTION IS CALLED TO THE

PATENT INCANDESCENT BALL FIRES

as being the most perfect Gas Fire Stove in existence.

With our special Egg-shell Fuel, a beautiful hot, glowing fire is produced, which has more the appearance of a Coal Fire than anything yet made.

At the same time these stoves are most economical, no more gas being used than in the ordinary Gas Fire.

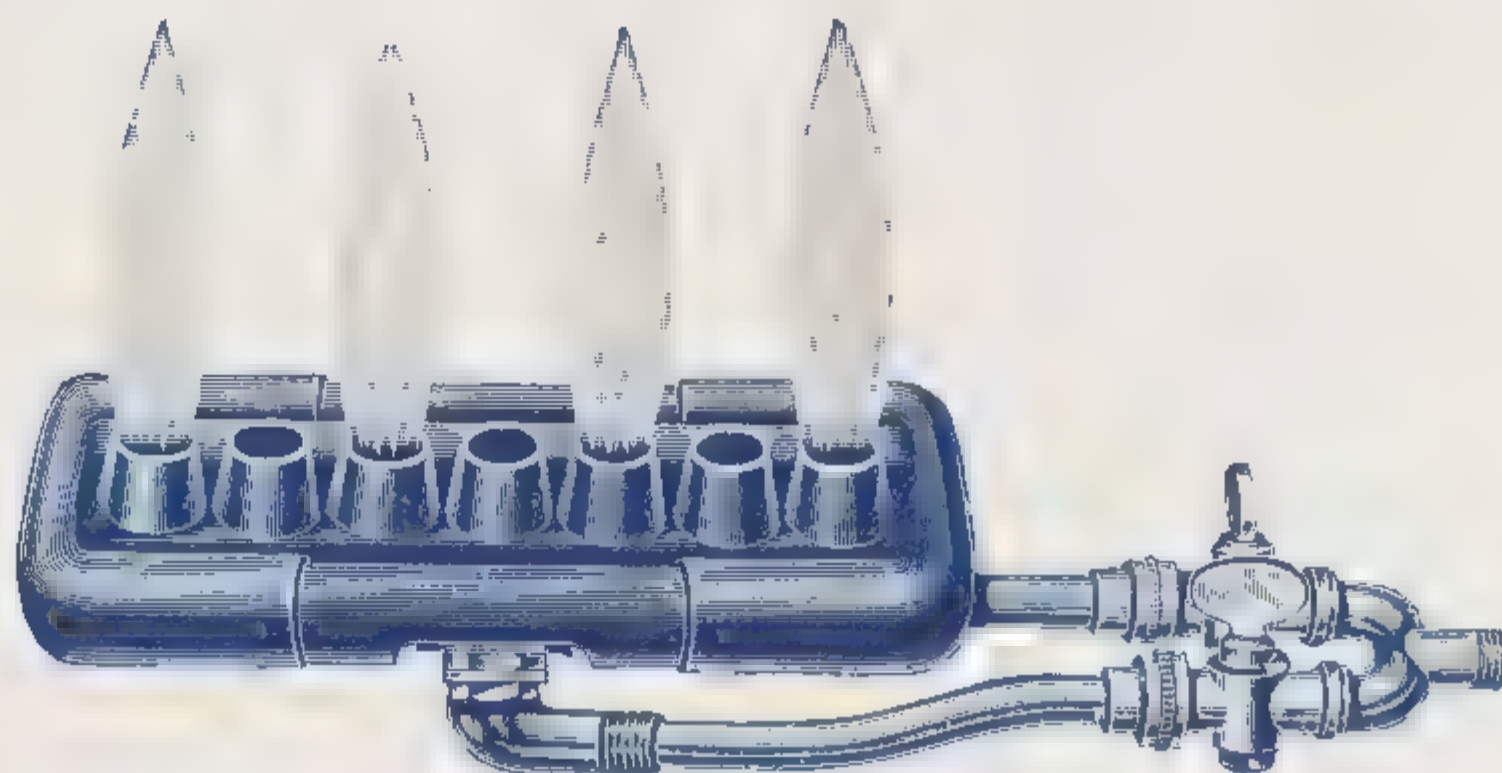
By our special arrangement of flues in the stove, the whole of the available heat is utilised. (See drawing of section of Stove on page 76).

NOTE.—In fixing all Gas Stoves, connect them with a large gas supply and with full way taps and fittings. When Stoves are placed in front of a chimney, or in such a position as to be subject to the draught of a chimney, it is of the utmost importance, in order to get good results from the stove, that this draught be stopped. This is most readily done by closing the chimney with a piece of sheet iron leaving a space for the flue to pass through. If it is inconvenient to close the whole of the chimney opening, the bottom part of the opening up to the height of the flue ~~must~~ be closed, so that the draught only passes over the upper part of the stove.

N.B. EVERY STOVE IS GUARANTEED TO WORK PERFECTLY & WITHOUT SMELL.

All Stoves will be sent out complete with Trivet, unless specially ordered to the contrary.

WRIGHT'S PATENT "DUPLEX" BURNER FOR GAS FIRES.



No. B714 Burner, showing one tap only turned on, thus passing Gas to each alternate jet only.

The above burner is constructed in two parts, each controlled by a separate tap. The full fire can be lighted by turning on both taps, or if it is desired to reduce the heat each alternate jet can be shut off by turning one tap, thus still leaving a glowing fire with only about half the consumption of Gas. This manner of reducing the fire is much to be preferred to turning low the whole of the burners. The latter method often causes the burner to "light back," the efficiency of the burner is lessened and the cheerful appearance of the fire is sacrificed.

It can be fitted to any of the following fires:—

Nos. 2047, 2048, 2049, 2228, 2798, 2821, 2823, 2825, 2826, 2827, 2829,
2845, 2846, 2847, 2855, 2856, 2884, 2887, 3047, 3048, 3049, 2021,
2023, 3827, 3829, 3846, 3847, 3857, 3859, 3889.

PRICE, extra complete, with special Duplex tap as shown - - 7/6 each.

The above burner can be had, made specially to fix into an ordinary grate.

Price 10/6, or complete with taps, etc., 14/-.

See Page 128.

WRIGHT'S PATENT

INCANDESCENT GAS FIRE.

THE "CZARINA."

No.	SIZES.			PRICES.						
	Height.	Width.	Width of Fire.	M quality Best Finish Stoved and Polished.	N quality Ditto with Tiled Side Panels. *	O quality Best Finish with three Top Panels Best Victoria Bronzed.	P quality Best Finish with Sides, Top and Canopy Best Victoria Bronzed.	R quality The whole Stove Best Victoria Bronzed.	S quality The whole Stove Electro Brassed and Relieved in Silver.	T quality With Tiled Side Panel and 3 Top Panels best Victoria Bronzed. *
	Inches.	Inches.	Inches.							
B3047	29	20	8	45/-	52 6	55/-	70/-	100/-	115/-	67 6
B3048	30½	22½	10	55/-	62 6	67/-	82 6	115/-	130/-	79 6
B3049	31½	25½	13	65/-	72 6	80/-	95/-	130/-	145/-	92 6

* Qualities N and T can be had with Special Hand-Painted Tiles at a cost of 7/6 extra.

Qualities O and T can be had with Silver and Brass instead of Victoria Bronzed Top Panels at a cost of 5/- extra.

Quality P can be had in Brass and Silver instead of Victoria Bronzed at a cost of 15/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

NOTE.—All these Stoves can now be fitted with our Patent "Duplex" Burner at 7/6 each.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3846.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilising the waste heat. It also has a **projecting fire**, by which arrangement greater heat is thrown into the room and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent "Duplex" Burner.

SIZES AND PRICES.

No.	High.	Wide.	Width of Fire.	Height to Top of flue.	Diameter of flue.	PRICE.
B3846	26-in.	20-in.	10-in.	22-in.	3-in.	30/-
B3847	29-in.	21½-in.	12-in.	25-in.	3-in.	37/6

If in best Victoria Bronze Finish, 35/- extra for B3846, and 45/- extra for B3847.

If with Sheet-Iron back, to form air chamber, 3/- each extra.

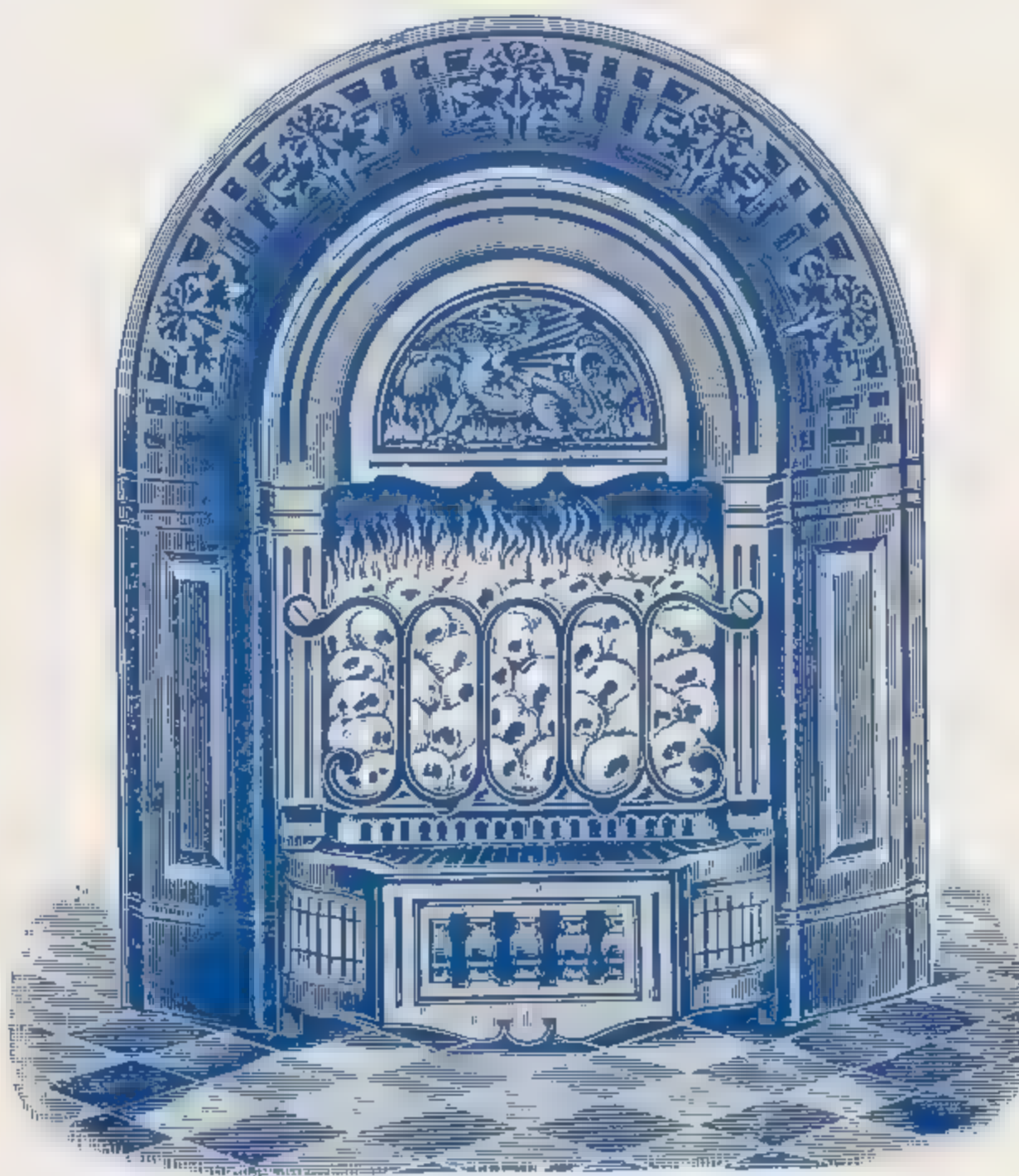
If with Nickel-plated Trivet, 2/- each extra.

If with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



Nos. B2841 and B2843.



Nos. B2845, B2846, and B2847.

This Stove is on the same principle as the "Queen" Stove, but with a less elaborate arrangement for utilizing the waste heat.

It is made to supply a want for a really good and effective Stove, at a very moderate price. These Stoves are only made in best finish.

No. of Stove.	High.	Wide.	Width of Fire.	Ground, Polished, and Best Stove Enamelled.
B2841	19-in.	16 in.	7-in.	21/-
B2843	21-in.	17-in.	8 in.	22/6
B2845	22-in.	18½-in.	8½-in.	24/6
B2846	24-in.	20-in.	10-in.	26/-
B2847	26½ in.	21½ in.	12-in.	32/6

Nos. B2845, B2846, and B2847 are made complete with Majolica Fender Trivet, but, if desired, a nickel-plated Trivet can be had in addition at 2/- extra. Trivets are also supplied with Nos. B2841 and B2843 at 2/- each extra.

If with sheet-iron back to form hot-air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/9 and 2/- each.

Special Kettle for the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 127.

NOTE.—Stoves Nos. 2846 and 2847 can now be fitted with our Patent "Duplex" Burner at 7/6 each extra.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRE. THE "EMPRESS."



No. B2855.



No. B2856.

This Stove has been designed to meet the demands for a Stove similar to our "Queen" Stove, but with a square top. It can be had in two different patterns, as shown above.

It is fitted with our latest improved arrangement for utilizing the waste heat (as in the "Queen" Stove), is finished in the very best style, and is without doubt one of the best and most beautiful Stoves ever placed on the market.

SIZE OF STOVE.

31-in. high x 22½-in. wide.

Width of Fire, 10-in.

Height to Top of Flue, 20-in.

Diam. of Flue, 4-in.

PRICES.

	A quality.	B quality.	C quality.	E quality	F quality.	H quality.
	Best Finish, Stoved and Polished.	Best Finish, with Electro Bronzed Pillars.	Best Finish, with Pillars and Top Panel Electro Bronzed	Best Finish, with Pillars, Top Panel and Canopy Electro Bronzed.	The whole Stove best Victoria Electro Bronzed.	The whole Stove best Electro Bronzed and relieved in Nickel.
No. B2855	65/-	80/-	85 -	95/-	130/-	145/-
No B2856	70/-	85/-	90/-	100/-	135/-	150/-

Special Trivet, Nickel Plated, 2/- each extra.

These Stoves can now be fitted with our Patent "Duplex" Burner at an extra charge of 7/6 each.

WRIGHT'S INCANDESCENT GAS FIRES.

"THE EMPIRE."



No. B3857.

This Stove is similar to the Empress stove, but is larger and has a more powerful fire, also has a **projecting Fire**, by which arrangement greater heat is thrown into the room, and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished and stove enamelled.

The Stove is fitted with special fire brick damper (an improvement by which the heat is deflected, and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our patent "Duplex" Burner.

SIZE OF STOVE.—32in. high $\times$ 25½in. wide. Width of fire, 12in. Height to top of flue, 21in.

No. B3857.

Quality	Description.	PRICES.
A	Best Finish Stoved and Polished	80/-
B	Best Finish with Electro Bronzed Pillars	95/-
C	Best Finish, with Pillars and Top Panel Electro Bronzed	100/-
E	Best Finish, with Pillars, Top Panel and Canopy Electro Bronzed	110/-
F	The whole Stove best Victoria Electro Bronzed	145/-
II	The whole Stove best Electro Bronzed and relieved in Nickel	160/-

Trivet, 2/ extra.

If fitted with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S INCANDESCENT GAS FIRES.



No. B2884.



No. B2887.

Well finished and efficient Stoves, suitable for room 16 feet square.

SIZE OF STOVES.

22 in. high $\times$ 17½ in. wide.

Width of Fire, 8 in.

Height to top of flue, 14 in.

Diameter of flue, 3 in.

PRICES.

Ground and Polished all over, best Stove Enamelled (without back)	...	...	23/-
Ditto, with sheet iron back to form hot-air chamber	...	...	26/-
Best Victoria Electro Bronzed, price	...	...	30/- extra.

Special Nickel Plated Trivet for above, 2/- extra.

NOTE.—These Stoves can be fitted with our Patent “Duplex” Burner at 7 6 each extra.

(See particulars on page 74).

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3887

These are similar Stoves to our B2887, but larger, and made with **projecting Fire**, by which arrangement greater heat is thrown into the room and a more cheerful appearance attained.

It is finished in the best possible manner, being ground, polished and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent Duplex Burner.

No.	Height.	Width.	Width of fire.	Height to top of flue.	Diam. of flue.	PRICE. Best Black Enamel.
B3887	25in.	18in.	8in.	20in.	3in.	26/6
B3889	26½in.	20in.	10in.	21¼in.	3in.	32/6

If in best Victoria Bronze finish 35 - extra for B3887, and 45 - extra for B3889.

If with Sheet-Iron Back to form hot air chamber, 3/- each extra.

Special Nickel-plated Trivet for above, 2/- extra.

If fitted with Patent "Duplex" Burner, 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3890.

This Stove has been specially designed to meet the demand for a very ornamental and elegant stove at a moderate price. The design is of a very beautiful filigree pattern, giving the stove a very light appearance. The perforations also readily admit of the warm air passing into the room, thus serving a double purpose.

The Stove is fitted with projecting fire, by which arrangement greater heat is thrown into the room.

The hood can be fitted with faience tile panel, giving the stove a very pleasing appearance.

SIZE OF STOVE.

24-in. high × 19 $\frac{1}{4}$ -in. wide.	Width of fire, 10-in.
Height to centre of flue, 19-in.	Diameter of flue, 3-in.

PRICES.

Fine cast and best stove enamelled	...	...	...	...	25, 6
Ground, polished, and best Victoria electro bronzed	...	...	...	...	69/-
If fitted with faience tile panel in canopy	...	...	...	...	2/- extra.
If with iron back to form hot air chamber	...	..	...	...	3/- „
Special nickel plated trivet for above	...	...	...	...	2/- „

NOTE.— This Stove can be fitted with our Patent “Duplex” Burner at 7 6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3895.

This Stove is similar to No. B3890 on preceding page, except that it has a round top. It is fitted with projecting fire, and we can thoroughly recommend it as thoroughly efficient and of sterling value.

SIZE OF STOVE.

24-in. high $\times$ 19 $\frac{1}{4}$ -in. wide.	Width of fire, 10-in.
Height to centre of flue, 19-in.	Diameter of flue, 3 in.

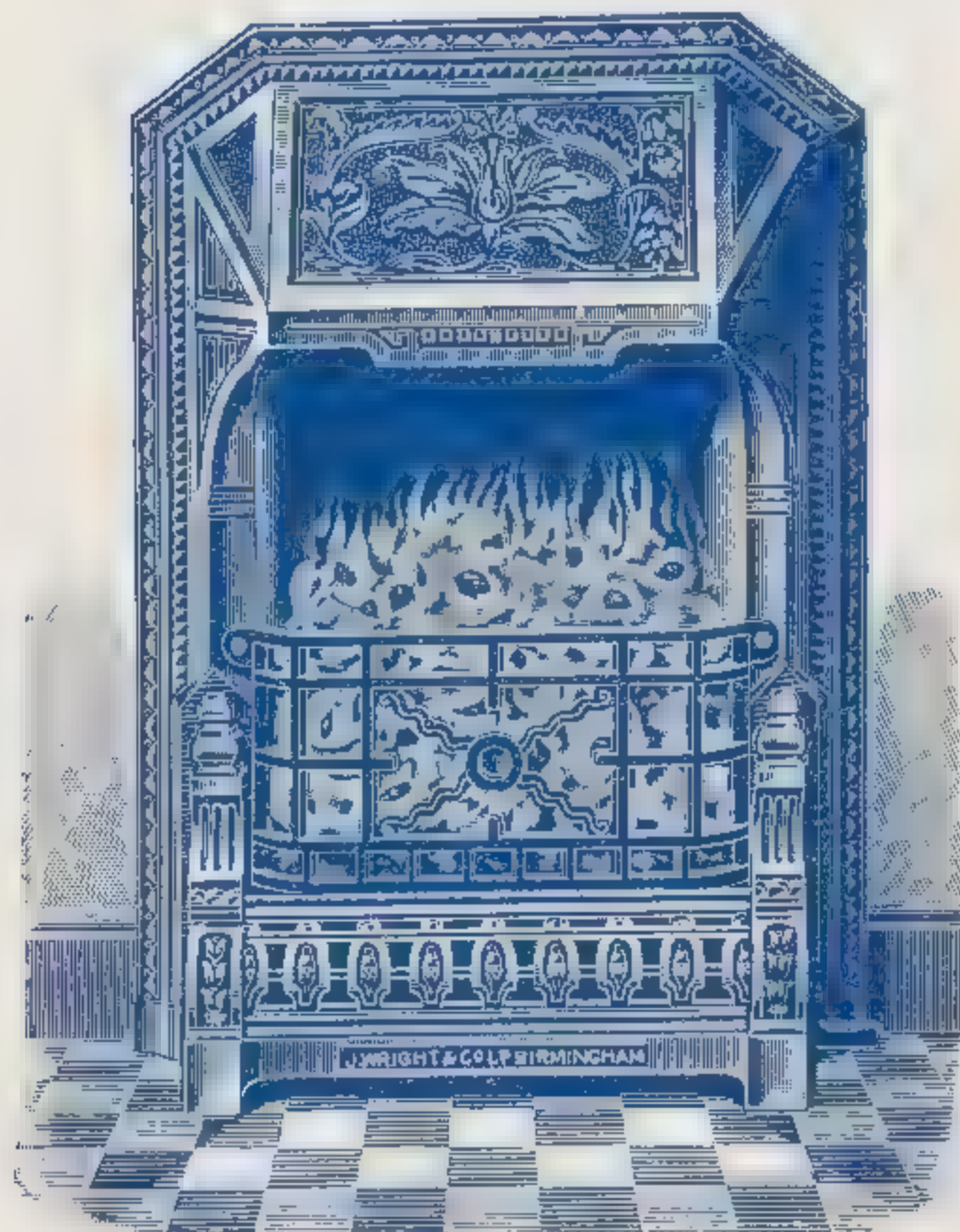
PRICES.

Fine cast and best stove enamelled	...	...	...	...	25/6
Ground, polished, and best Victoria electro bronzed	...	...	...	...	69/-
If with iron back to form hot-air chamber	...	...	...	...	3/- extra.

Special Nickel-plated Trivet for above, 2/-

NOTE.—This Stove can be fitted with our Patent "Duplex" Burner at 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES. NEW PATTERN.



No. B3892.

A very handsome and cheap Stove; the fire space being very large. It is fitted on the projecting principle, by which greater heat is thrown into the room. The hood can be fitted with faience tile panel

SIZE OF STOVE.

22½-in. high × 15½ in. wide.	Width of fire, 10-in.
Height to centre of flue, 19-in.	Diameter of flue, 3-in.

PRICES.

Fine cast and best stove enamelled	...	...	...	...	22/6
Ground, polished, and best Victoria electro bronzed	...	...	...	...	60/-
If fitted with faience tile panel in canopy	...	...	...	...	2/- extra.
Special nickel-plated trivet for above	...	...	...	...	2/- „

NOTE.—This Stove can be fitted with our Patent “Duplex” Burner at 7/6 each extra.

WRIGHT'S
PATENT INCANDESCENT GAS FIRES.
NEW PATTERN.



No. B3897.

This Stove is similar to No. B3892 on preceding page, except that it has a round top. It is fitted with projecting fire, and we can thoroughly recommend it as thoroughly efficient and of sterling value, the fire being most powerful.

SIZE OF STOVE.

22½-in. high × 15½-in. wide.	Width of fire, 10-in.
Height to centre of flue, 19-in.	Diameter of flue 3-in.

PRICES.

Fine Cast and best stove enamelled	22 6
Ground, polished, and best Victoria electro bronzed	60/-

Special Nickel-plated Trivet for above, 2/-

NOTE.—This Stove can be fitted with our Patent "Duplex" Burner at 7/6 each extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B3827.

NURSERY STOVE.

This is a similar Stove to our No. B3887 but is made with a flat top.

It is also fitted with a boiling burner controlled by an independent tap, so that either the fire or boiling burner can be used separately, this being a great economy when the fire is not required.

It is finished in the best possible manner, being ground, polished, and stove enamelled.

The Stove is fitted with special fire-brick damper (an improvement by which the heat is deflected and a more incandescent fire obtained).

The Burner is made removable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent "Duplex" Burner.

SIZES AND PRICES.

No.	Height.	Width.	Width of Fire.	Size of Flue.	Height to top of Flue from Floor.	PRICE. Ground and Polished and best Stove Enamelled.
B3827	25in.	19in.	8in.	3in.	20in.	36/-
B3829	26½in.	20in.	10in.	3in.	22in.	42.6

If with Sheet-Iron Back to form Hot-Air Chamber, 3/- extra.

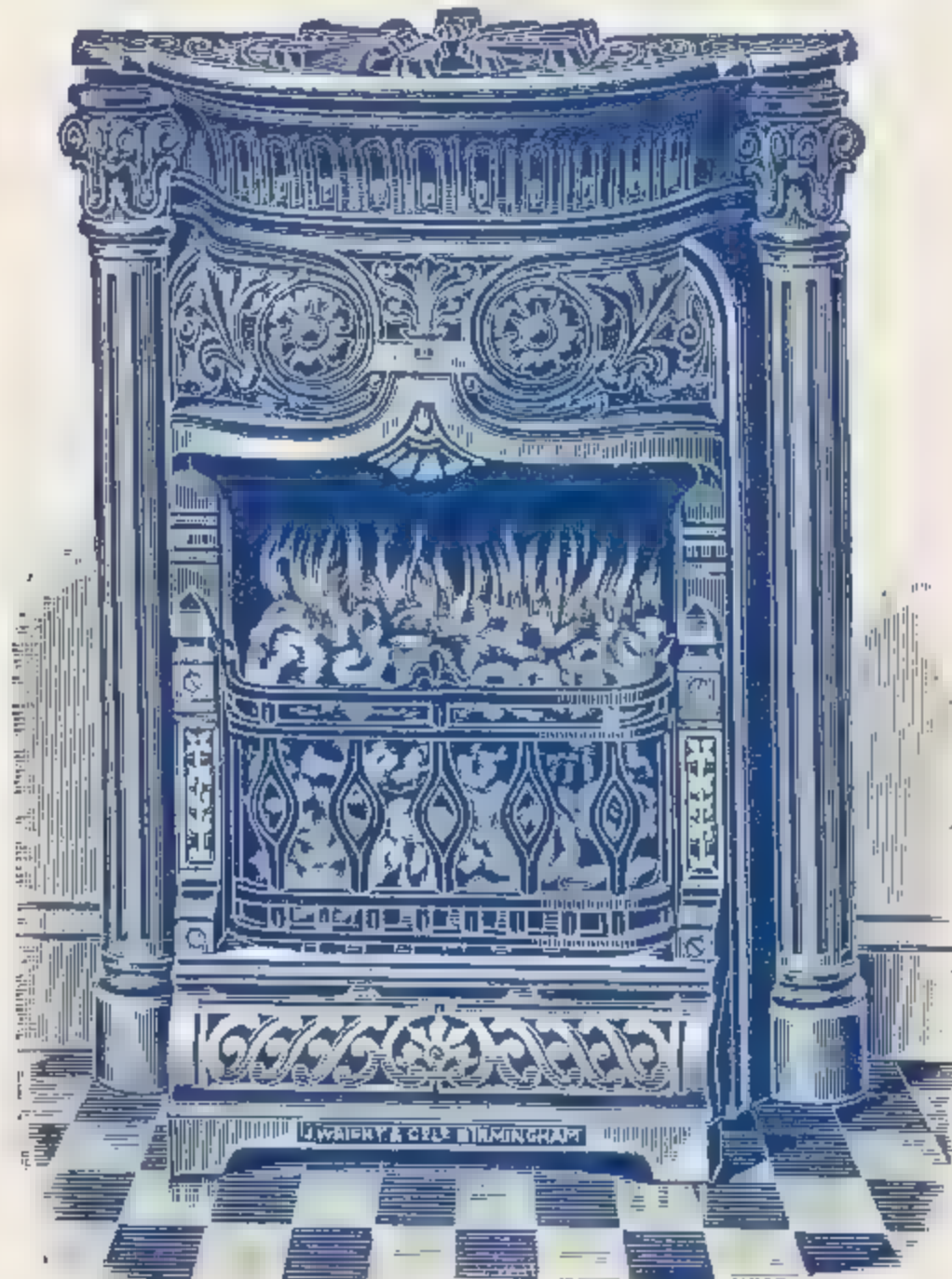
Special Nickel-plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-

If fitted with Patent "Duplex" Burner, 7.6 extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES. NEW DESIGN.



No. B3817.

NURSERY STOVE.

This is an entirely new and handsome design, similar in construction to our No. B3827, but provided with special large trivet or stand on top, and fitted with powerful burner for gas fire.

It is also fitted with a boiling burner controlled by an independent tap, so that either the fire or boiling burner can be used separately this being a great economy when the fire is not required.

It is finished in the best possible manner, being ground, polished, and best stove enamelled.

The Burner is made removeable, and can be taken out for the purpose of cleaning, &c., without disturbing the Stove.

The Stove can also be fitted with our Patent "Duplex" Burner.

SIZE OF STOVE.

24in. high × 17½in. wide.	Width of Fire, 10in.
Height to top of flue from floor, 19in.	Diameter of flue, 3in.

PRICE.

Ground and Polished, and Best Stove Enamelled	42 -
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If fitted with Patent "Duplex" Burner, 7/6 extra.

WRIGHT'S
PATENT INCANDESCENT GAS FIRES.
"NURSERY STOVE."



No. B2827. (Registered).

This Stove is introduced to meet the demand for an effective but cheaper Nursery Stove than our No. B2829, shown on page 100. It is fitted with a boiling burner on top, controlled by an independent tap, so that for boiling water or warming food, &c., either the fire or the boiling burner can be used separately, this being a great economy where the fire is not always required.

SIZES AND PRICES.

	Height.	Width	Width of Fire.	Size of Flue.	Height of centre and flue from floor.	PRICE Ground and polished and best stove enamelled.
B2826	19 in.	19 in.	8 in.	3 in.	13 in.	27/6
B2827	22 in.	19 in.	8 in.	3 in.	19 in.	32/6

If with sheet-iron back to form hot-air chamber, 3/- extra.

These Stoves can be finished in Best Victoria Electro Bronze at the following extra charges, B2826, 20/-; B2827, 25/-
 Special Nickel Plated Trivet, 2/- extra. All stoves will be sent out complete, with Trivet, unless specially ordered to the contrary

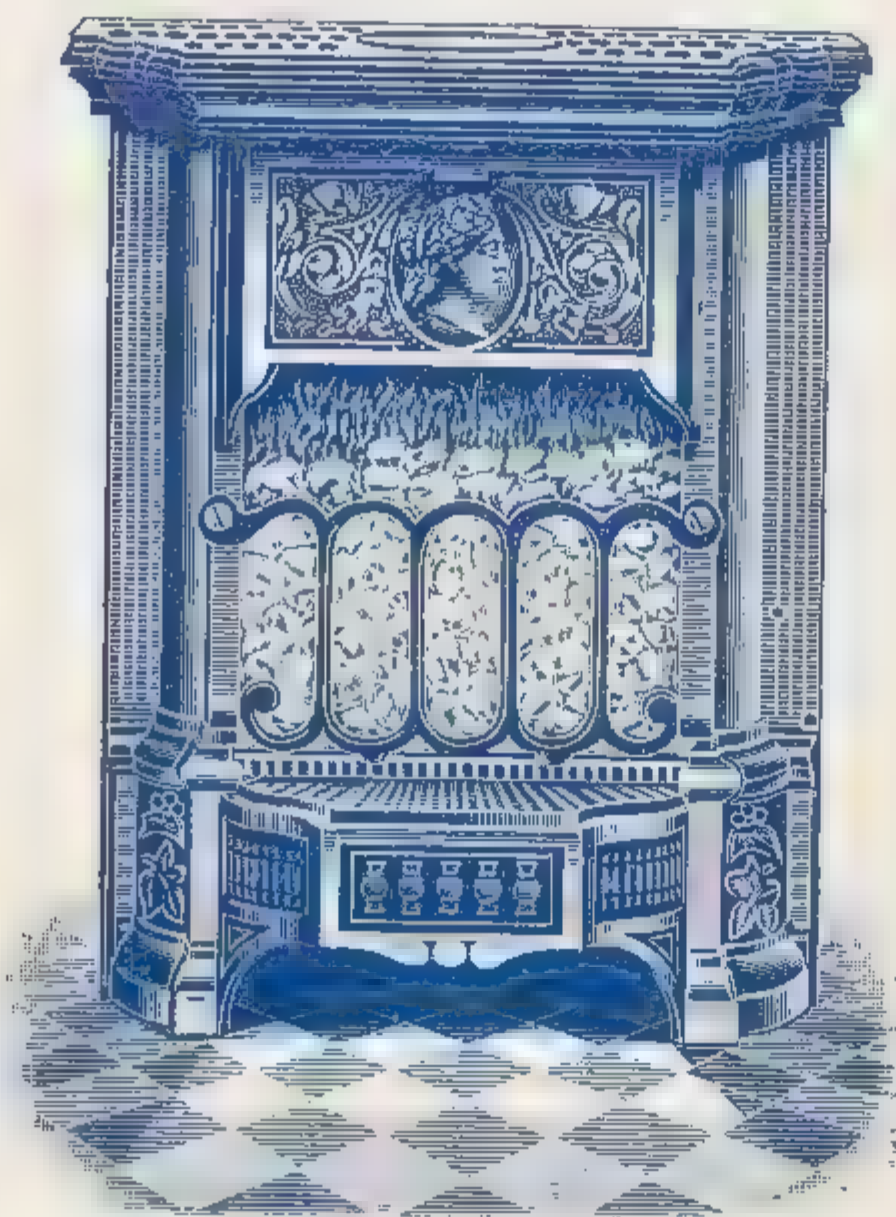
Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-.

NOTE.—These Stoves can be fitted with our Patent "Duplex" Burner at 7/6 extra each. (See particulars on page 74.)

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

SUITABLE FOR NURSERIES, &c.



No. B2821.

This Stove is made with a flat top, so that, if required, food or a kettle can be heated on the top, thus making it specially suitable for nurseries, &c. When Stove is required with opening in top for saucepans, &c., it should be so stated on order.

It is made with Wright's Patent Majolica Fender (as shown on drawing), by which the heat is reflected into the room.

These stoves are made with either Ball Fire or Metal Fire. The Ball Fire is the most strongly recommended.

No. of Stove.	Description.	High.	Wide.	Deep.	Price, without Trivet.
*No. B1219	Metal Fire	16 in.	14 in.	5½ in.	18/-
*No. B2219	Ball Fire				
No. B1821	Metal Fire	21 in.	17 in.	7 in.	24/-
No. B2821	Ball Fire				
No. B1823	Metal Fire	24 in.	19 in.	7 in.	30/-
No. B2823	Ball Fire				
No. B1825	Metal Fire	25 in.	19 in.	7½ in.	35/-
No. B2825	Ball Fire				

* A cheaper form of stove than above drawing and without majolica fender.

The three larger sizes can now be had with a boiling burner on top, with separate taps, &c., at 15/- extra.

NOTE: Nos. 2821, 2823, 2825 can now be fitted with our Patent "Duplex" Burner at 7s. 6d. extra each.

Special Nickel Plated Trivet, 2/- extra.

Adjustable Elbow (which can be set to any angle) to fit these Stoves, 1/7½ to 2/- each.

Special Kettle for the above:—Bright Tin, 1/4; Special strong quality, 2/-. See page 127.

Stands for above, see pages 126 and 127.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2859.

This Stove is specially arranged to stand in front of the fire grate, and, when so used, the open space of the Fire Grate should be closed with a piece of sheet iron, fitted in, through which a hole should be left for the flue. The Stove standing close to this sheet has the appearance of a complete Grate. The burner can be connected from either the right or left-hand side of Stove.

			Size.		Price.	Price with Faience Tile in Hood.
			High	Wide.		
B2859	Ball Fire	Fine Cast	27	20		35/-
B2860	Ball Fire	Fine Cast	29	22	35/-	40/-
B2861	Ball Fire	Polished and best finished, and with Brass Dogs.	29	22	45/-	50/-

If with sheet-iron back to form hot air chamber, 3/- extra.

Adjustable Elbow (which can be set to any angle) to fit above Stove, 2/-

EVERY STOVE GUARANTEED.

For Stands for above, see page 126.

For Kettles for above, see page 127.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2858, with Tile Panel.

This Stove is made with specially low Flue, suited for modern Tile Register Grates.

It is one of the best designs ever introduced. It is not made in the ordinary common finish, but in two qualities of better finish only.

It can be had either with iron panel or with a three tile panel (12-in. $\times$ 4 in.) above hood. The latter is strongly recommended.

The Stove has been specially designed with the fire placed as low as possible, so as to thoroughly warm the *floor* of room.

SIZE OF STOVE.

24-in. high $\times$ 19-in. wide. Width of Fire, 10-in.
Height from floor to top of flue, 14½ in.

PRICE.

In stove enamel	...	...	...	...	...	24/-
Ground, polished, and best stove enamelled	...	...	...	...	...	33/-
If with three tile panel, 12-in. $\times$ 4 in.	...	...	...	...	...	2/- extra.
If with sheet-iron back to form hot air chamber	...	...	...	...	...	3/- "
Nickel-plated Trivet	...	...	...	...	...	2/- "
Adjustable Elbow (which can be set to any angle) to fit above Stove	...	...	...	...	...	1 10/- "

For Stands for above, see pages 126 and 127.

For Kettle for above, see page 127.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. B2010.

This Stove is of handsome design, with ornamental filigree casing. It is fitted with a special arrangement for utilizing the waste heat. The pure air admitted at the sides is warmed, and passes into the room through the perforated panels, without having come into contact with the burnt gases. It is a very cheerful, radiant fire, having the appearance of an ordinary coal fire, and is specially suitable for Public Buildings, Large Halls, and Dining Rooms, Libraries, &c.

It is arranged that by simply releasing the fender screws, the burner can be drawn out for the purpose of cleaning, without having to disconnect the stove.

SIZES OF STOVES.

	Height.	Width.	Width of Fire	Size of Flue.	Height to Top of Flue from Floor.
B2008	25in.	16½in.	10in.	3in.	22in.
B2010	27½in.	19in.	13in.	5 x 2½in.	23½in.

PRICES.

	Ground and Polished, and Best Stove Enamelled.	Fine Cast and Stove Enamelled.	Best Victoria Electro Bronzed.
B2008	65/-	45/-	£5 5 0
B2010	75/-	55/-	£6 6 0

If fitted with Patent "Duplex" Burner, 7/6 extra.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.



No. 2021. New Design.

This is an extremely handsome and saleable Stove. It is made with a specially large and **projecting fire**, by means of which a great amount of heat is thrown into the room, and a particularly cheerful appearance obtained.

A special arrangement for using the waste heat is fixed in the Stove above the fire. The whole of the products of combustion pass away by the flue, while pure air, admitted at the back of the Stove, is warmed and passes into the room through the perforated top panels without ever coming into contact in any way with the burnt gases. This, combined with the cheerful, radiant fire, makes this Stove the nearest approach to the ordinary coal fire yet obtained.

This Stove is now also made with boiling burner on top for use in Nurseries, &c. The burner can be used independently of the Gas Fire, or *vice versa*.

No. of Stove.	Height.	Width.	Width of Fire.	Price.
B2021	22 $\frac{1}{4}$	17	10	37/6
B2023	22 $\frac{1}{4}$	19	12	42/6
B2025	Same as No. B2021, but with Boiling burner on top.			47/6
B2027	Same as No. B2023, but with boiling burner on top.			52/6

If fitted with Sheet-iron Back to form hot-air chamber 3/- each extra.

These Stoves can be had with our Patent "Duplex" Burners at 7/6 each extra.

EVERY STOVE IS GUARANTEED.

WRIGHT'S
PATENT INCANDESCENT GAS FIRES.
THE "MEDUSA."



No. B2228. (Registered).

This is an extremely handsome Stove, with a very powerful fire, and is one of the finest Stoves ever introduced. It is fitted with beautiful tiles, and is got up in the best possible manner, and nothing has been spared to make it perfect. The fire is exceptionally large, and is suitable for Halls, large Dining Rooms, Libraries, &c.

SIZE OF STOVE.

27-in. high $\times$ 24 $\frac{1}{2}$ -in. wide.

Width of fire, 14-in.

Height to centre of flue, 19 $\frac{1}{2}$ in.

Diameter of flue, 4-in.

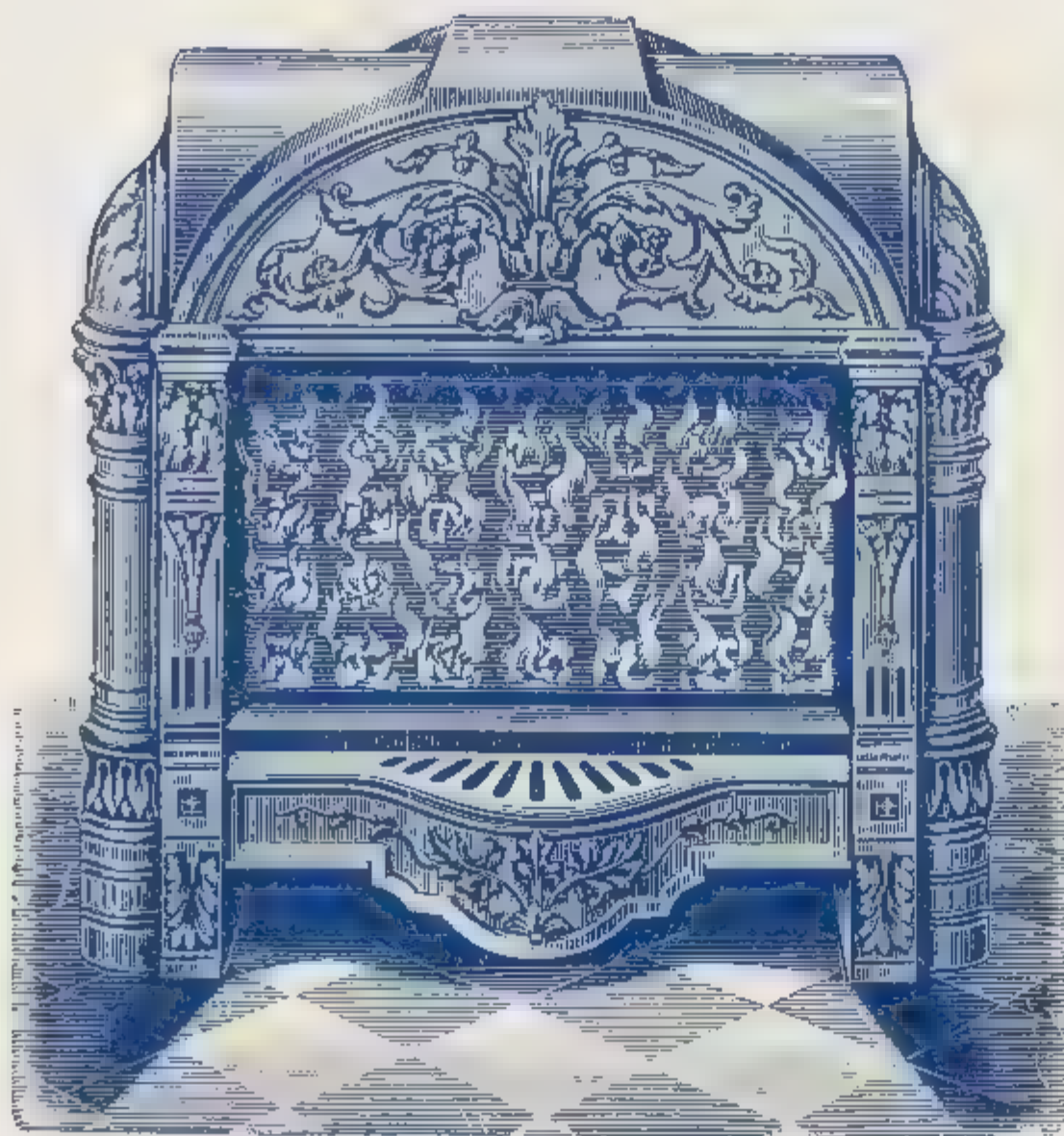
PRICES.

Ground and polished all over, best stove enamelled, fitted with very handsome Tiles, and Corner Ornaments either Bronzed, Nickelled or Brassed, and with sheet-iron back to form hot air chamber	£5 5s. 0d.
Ground and polished all over, all best stove enamelled and fitted with Tiles	£4 14s. 6d.

NOTE.—This Stove can be fitted with our Patent "Duplex" Burner at an extra charge of 7.6 each.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

MAJOLICA STOVE.



No. B2238.

This is a most handsomely designed Stove, made in Majolica ware, richly ornamented in various tones of colour. It is guaranteed to stand the heat, and is suited for the most elaborately-furnished apartment — the colours being such as will harmonise with any shade of furnishing.

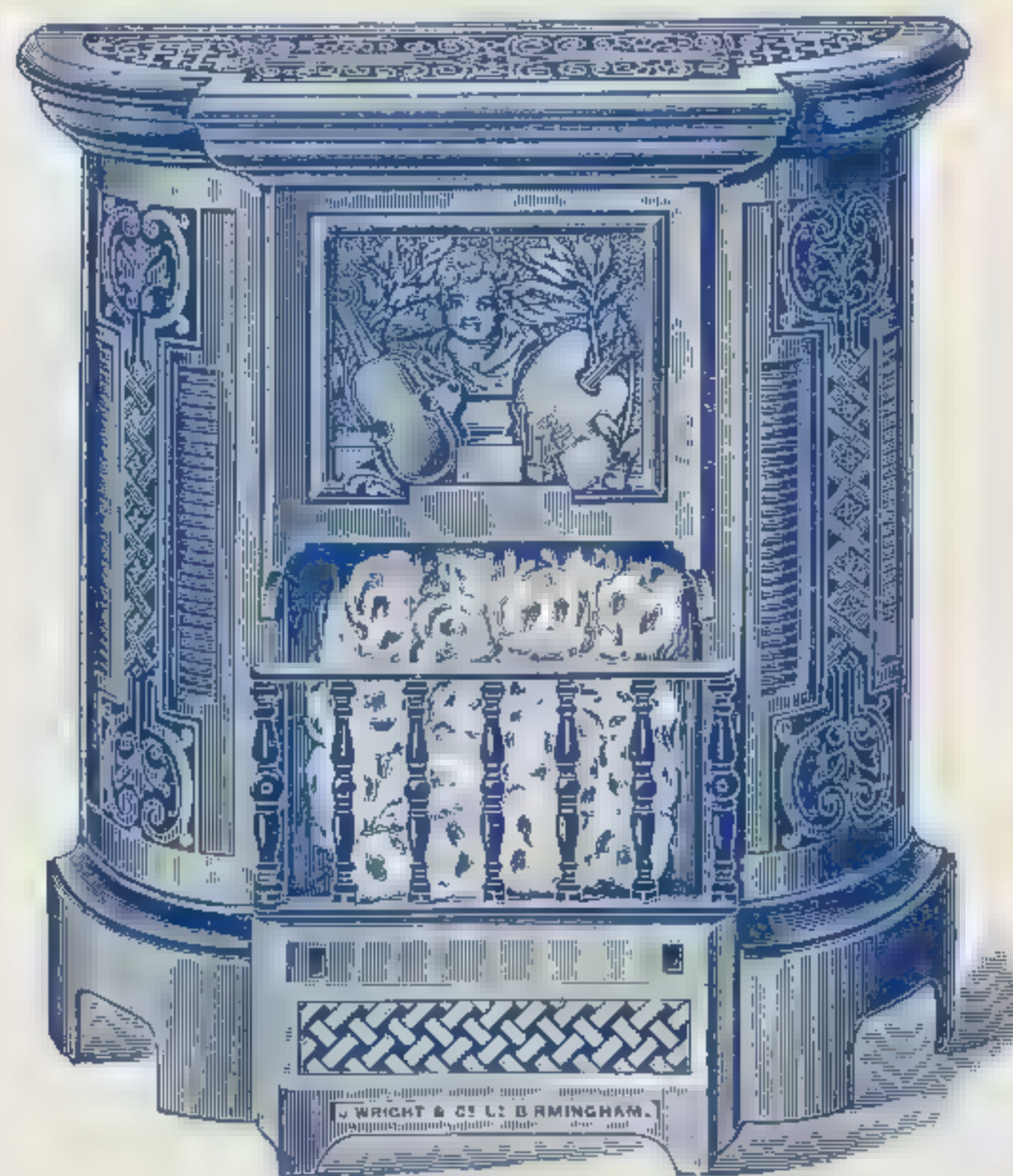
Height of Stove	...	...	...	20 in.
Width of Stove	...	...	...	20 in.
Width of Fire	...	...	...	12 in.
Suited for Room about	...	...	...	22 ft. square.
Consumption of Gas per hour when full on, ten-tenths pressure,	...	...	...	24 cubic feet.
Bore of Gas-supply Pipe	...	...	...	$\frac{1}{2}$ in.
Diameter of Flue	...	...	...	$3\frac{1}{2}$ in.

PRICE—No. B2238, BALL FIRE, 50/- each.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT INCANDESCENT GAS FIRES.

SUITABLE FOR NURSERIES. &c.



No. B2829. (Registered).

This is a vast improvement on the Nursery and similar Stoves now on the market, and is, we believe, exactly what is wanted in Nurseries, Bedrooms, Offices, &c., where hot water or milk is required ; or food warmed very quickly.

The whole of the top of the Stove comprises a compact oven, which, although surrounded by the heat from the fire, is absolutely protected from the fumes. The oven is got at by simply lifting a portion of the top of the Stove, which can be replaced whilst the food is being warmed.

SIZE OF STOVE.

21 inches high by 19½ inches wide
Height to centre of flue, 18½ inches.

Width of Fire 8 inches.
Size of flue, 5 inches by 2 inches.

PRICE.

Ground and polished all over and best stove enamelled **£1 15s. 0d.**

Special Nickel-Plated Trivet, 2/- extra.

All Stoves will be sent out complete, with Trivet, unless specially ordered to the contrary.

Adjustable Elbow (which can be set to any angle) to fit above stove, 2/-. If with sheet-iron back to form hot-air chamber, 3/- extra.

NOTE: This Stove can be fitted with our Patent "Duplex" Burner at an extra charge of 7/6 each.

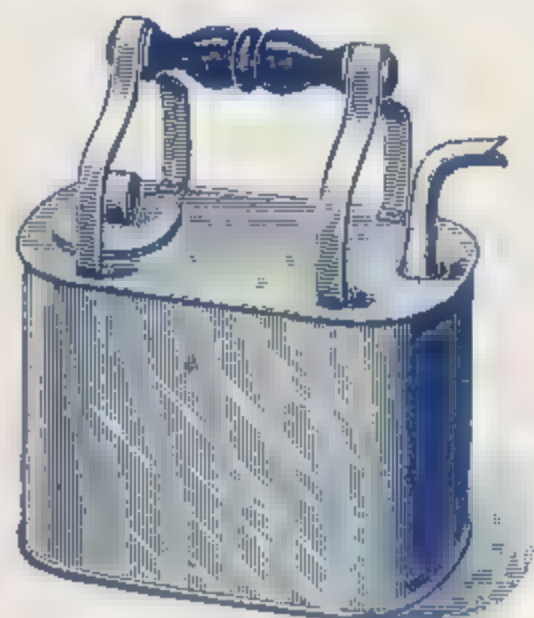
SPECIAL KETTLE FOR USE WITH ABOVE STOVE.

No. E18 Kettle. 5½ Pints.

Made of extra strong Material, with well-made handle, polished and highly finished.

PRICE.

Best Block Tin	..	...	...	...	...	...	4/3
Best Copper	.	.	.	.	.	.	8/6



WRIGHT'S PATENT INCANDESCENT GAS FIRES.

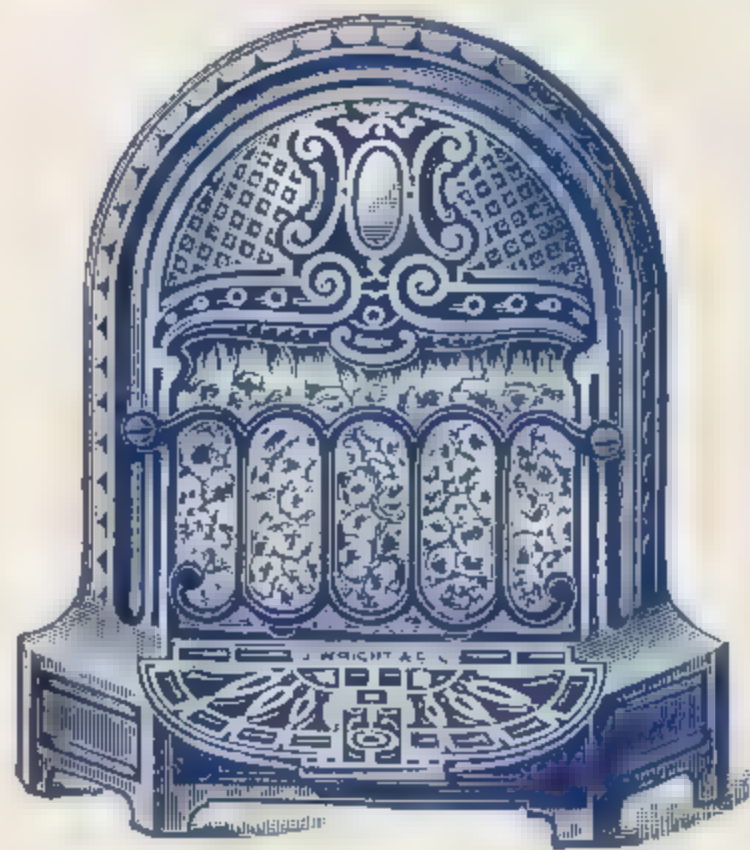


No. B205.

This is a cheap Stove, made with either Asbestos or Metal Fire. A most useful Stove for Small Rooms, Offices, &c. The price includes a Nickel Plated Trivet.

No.	Description.	Width of Stove.	Height of Stove.	Width of Fire	Suited for Room (about)	Gas Consumption per hour when full on	Bore of Gas Pipe required.	PRICE, Complete with Nickel-plated Trivet
B205 B1205	In Asbestos .. In Metal Gas Fire ..	13½-in.	12½-in.	7-in.	12-ft. sq.	10 c. ft.	¾ in.	10 6
B207 B1207	In Asbestos .. In Metal Gas Fire ..							
B208 B1208	In Asbestos .. In Metal Gas Fire ..	17½ in.	17-in.	10-in.	16-ft. sq.	20 c. ft.	½-in.	21/-

Adjustable Elbow (which can be set to any angle) to fit above Stoves, 1/6 and 1/9 each.



No. B2801.

A very cheap and effective Stove. Made only with Ball Fire. The better quality is the most strongly recommended.

PRICE. -(INCLUDING NICKEL-PLATED TRIVET).

Patent Ball Fire.	High.	Wide.	Width of Fire.	Ground and Stove Enamelled.	Ground, Polished, and Stove Enamelled.
B2801	13½-in.	13 in.	7-in.	12 6	15/-
B2803	15½-in.	15-in.	9-in.	14 6	18 -

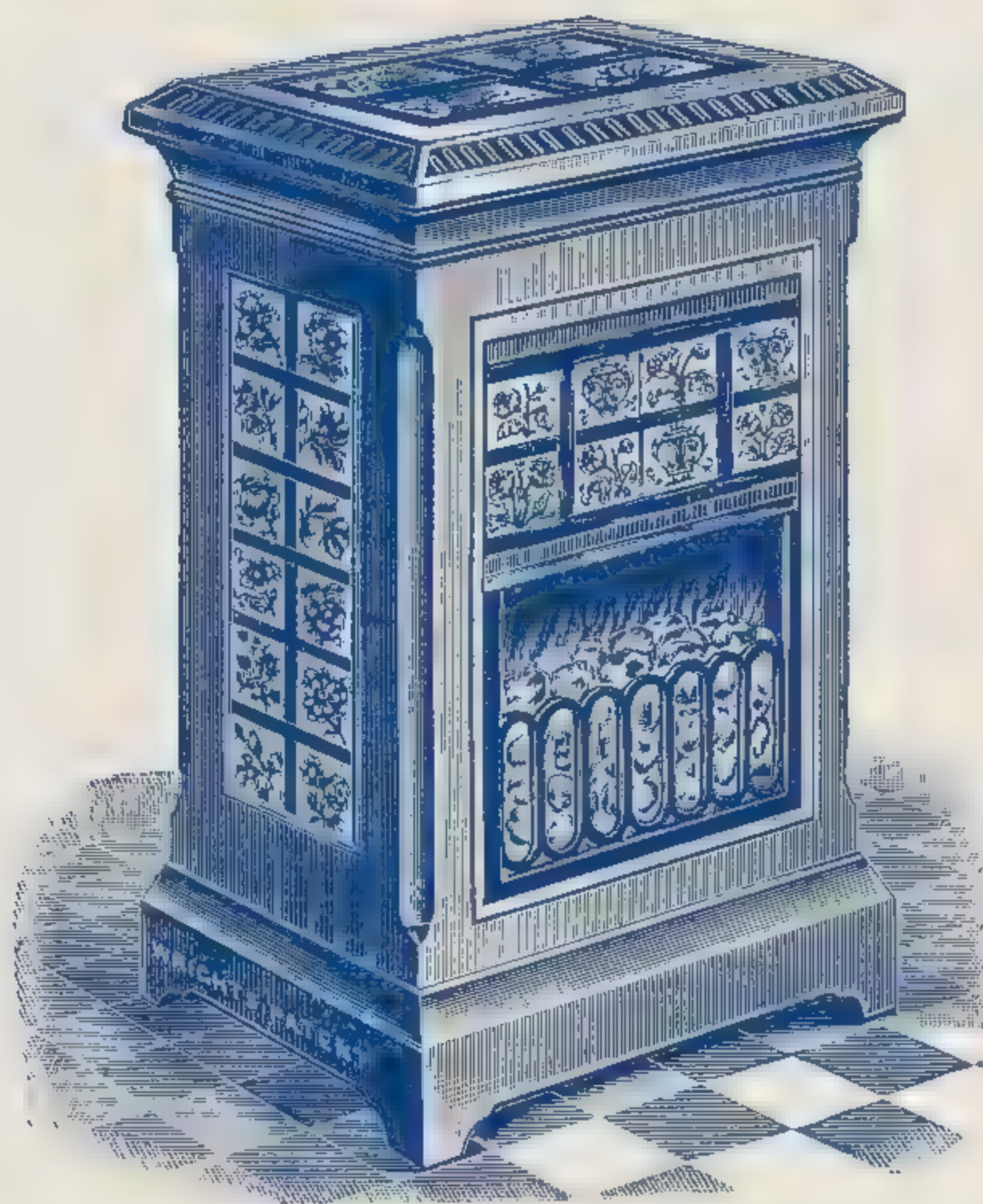
Adjustable Elbow (which can be set to any angle) to fit above Stove, 1/9 each.

Stands for any of above, see pages 126 and 127.

Special Kettle for any of the above:—Bright Tin, 1,4; Special strong quality, 2 - See page 127.

EVERY STOVE IS GUARANTEED.

WRIGHT'S PATENT GAS FIRE STOVE.



No. B2798.

This Stove is fitted with Tiles, and is a very handsome Stove, especially suited to Halls, Shops, &c. It is made with the Patent Ball Fire, and the whole of the available heat is utilized before passing away by the flue. The interior arrangement of this Stove is similar to that described and section of which is shewn on page 106.

Where a flue is not obtainable this Stove can be had with Copper Reflector, but in this form it will not give as great a heat as with the Ball Fire.

SIZE OF STOVE.

Wide.	Deep.	High.
22-inch.	16-inch.	32-inch.

PRICE.

No. B2798	Ordinary finish, complete, with Ball Fire and Majolica Tiles		£5 5s. 0d.
"	Best Finish, polished all over, complete, with Ball Fire and Hand-painted Tiles	...	£6 6s. 0d.
	Vaporising Pans for above Stove, 2/6 each extra.		

NOTE.— This Stove can now be fitted with our Patent "Duplex" Burner (*see particulars on page 74*) at 7/6 extra.

WRIGHT'S
PATENT INCANDESCENT GAS FIRE.



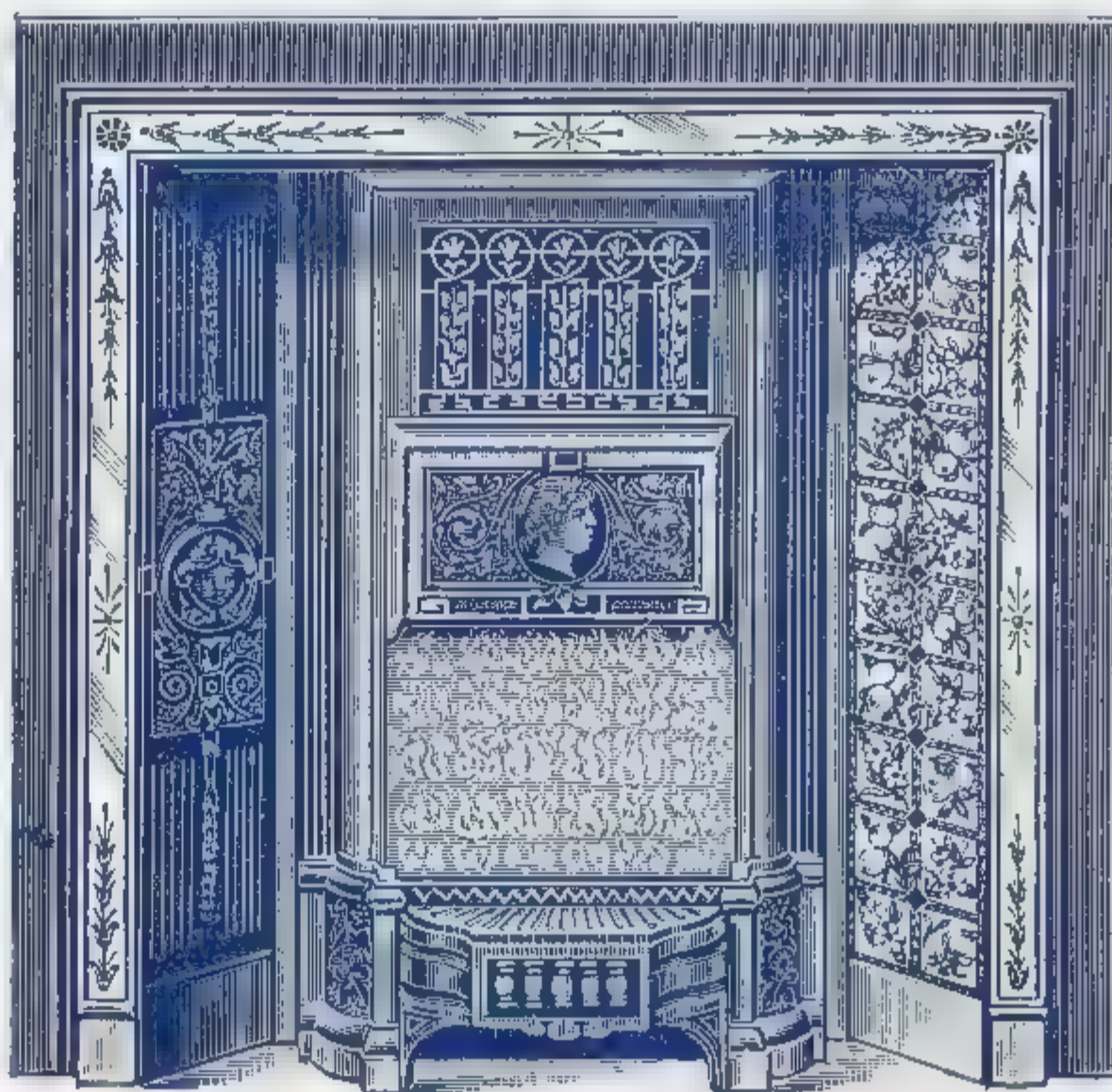
SHOWING STOVE WITH IRON PANEL ON LEFT SIDE AND TILES ON RIGHT.

This Stove is designed to stand in front of an ordinary grate, with the appearance of a complete Grate, fitted into a mantelpiece. The interior is fitted with a number of warm air channels, so that, in addition to the radiant heat, a large volume of pure warm air is thrown into the room.

[illegible]

WRIGHT'S REGISTER GRATE.

FITTED WITH PATENT INCANDESCENT FIRE.



No. B1830.

Showing iron panel on left-hand side of grate and tile panel on right-hand side.

PRICES—BEST FINISH.

With Iron Panels	£5 0 0
With Tile Panels	5 15 0
With Best Hand painted Tile Panels	6 15 0

If fitted with Hot Air Arrangement, 5/- each extra.

Sizes 38 × 36in., or 40 × 38in.

No. B2830.—Same Stove with Ball Fire. Prices as above.

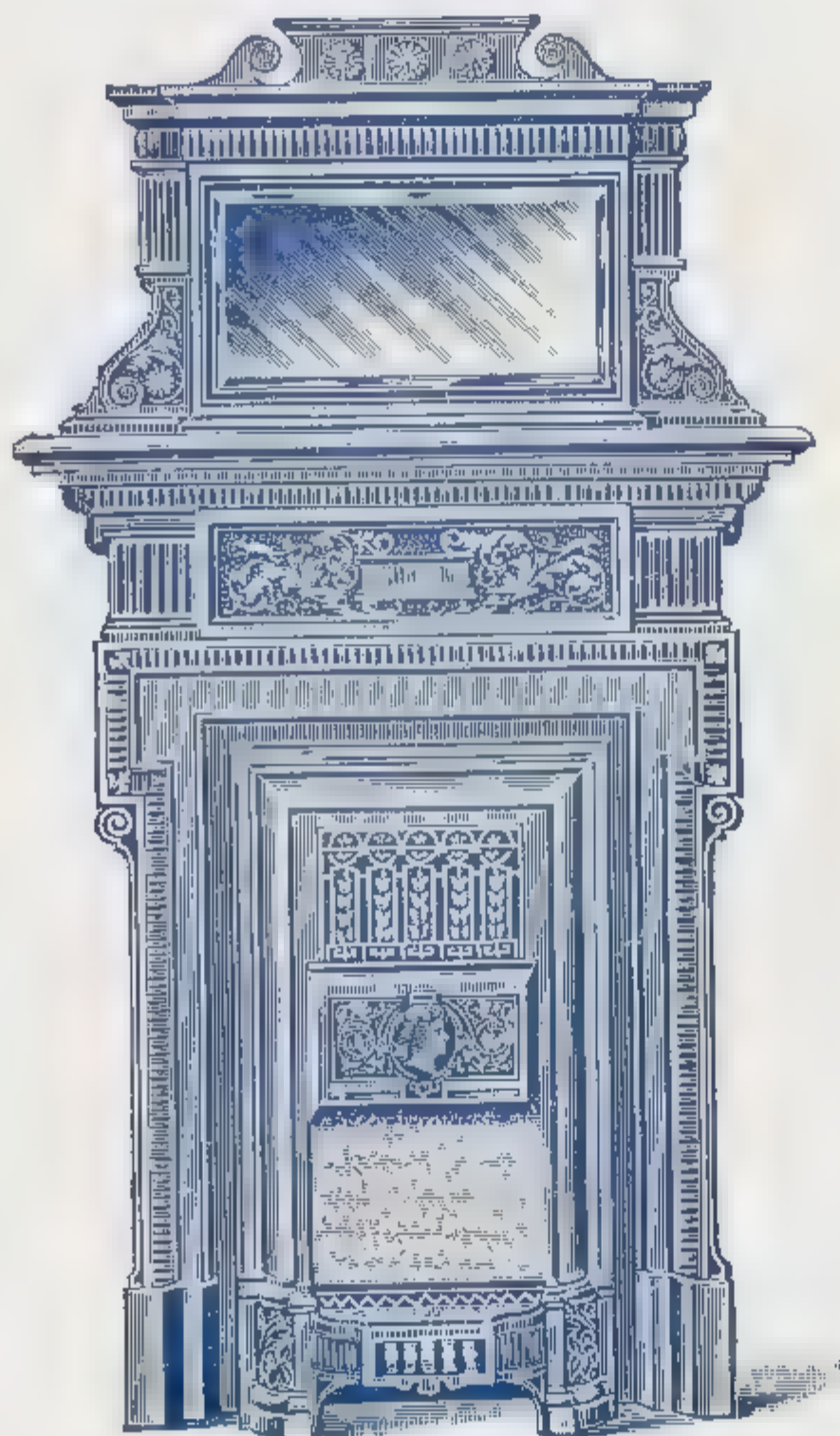
The Gas Fire, as shown in centre of illustration, is also supplied separately, for standing in front of an ordinary Register Grate, the bars and canopy being removed. Prices and Sizes are as follows:—

	High.	Wide.	Deep.					Fine Cast.	Best Finish.
B1819	28in.	19in.	7½in.	..	..	..	..	40/-	50/-
B1820	35in.	19in.	7½in.	..	..	..	..	47/6	57/6

If fitted with Hot Air Arrangement, 5/- extra.

The above can be had with Ball Fire without extra charge, the Nos. being B2819 and B2820 respectively.

WRIGHT'S
PATENT INCANDESCENT GAS FIRE.
WITH OVERMANTEL, &c.



No. B1890.

SIZE.—70½-in. high × 39 in. wide × 8-in. deep.

	As Drawn.	With Mantel, but without Overmantel.
With Mantel, Overmantel, &c., painted in colors and stoved, interior fine cast ...	£6 10 0	£4 10 0
Ditto, interior best finish	7 0 0	5 0 0

The above can be had with Ball fire No. 2890 without extra charge.

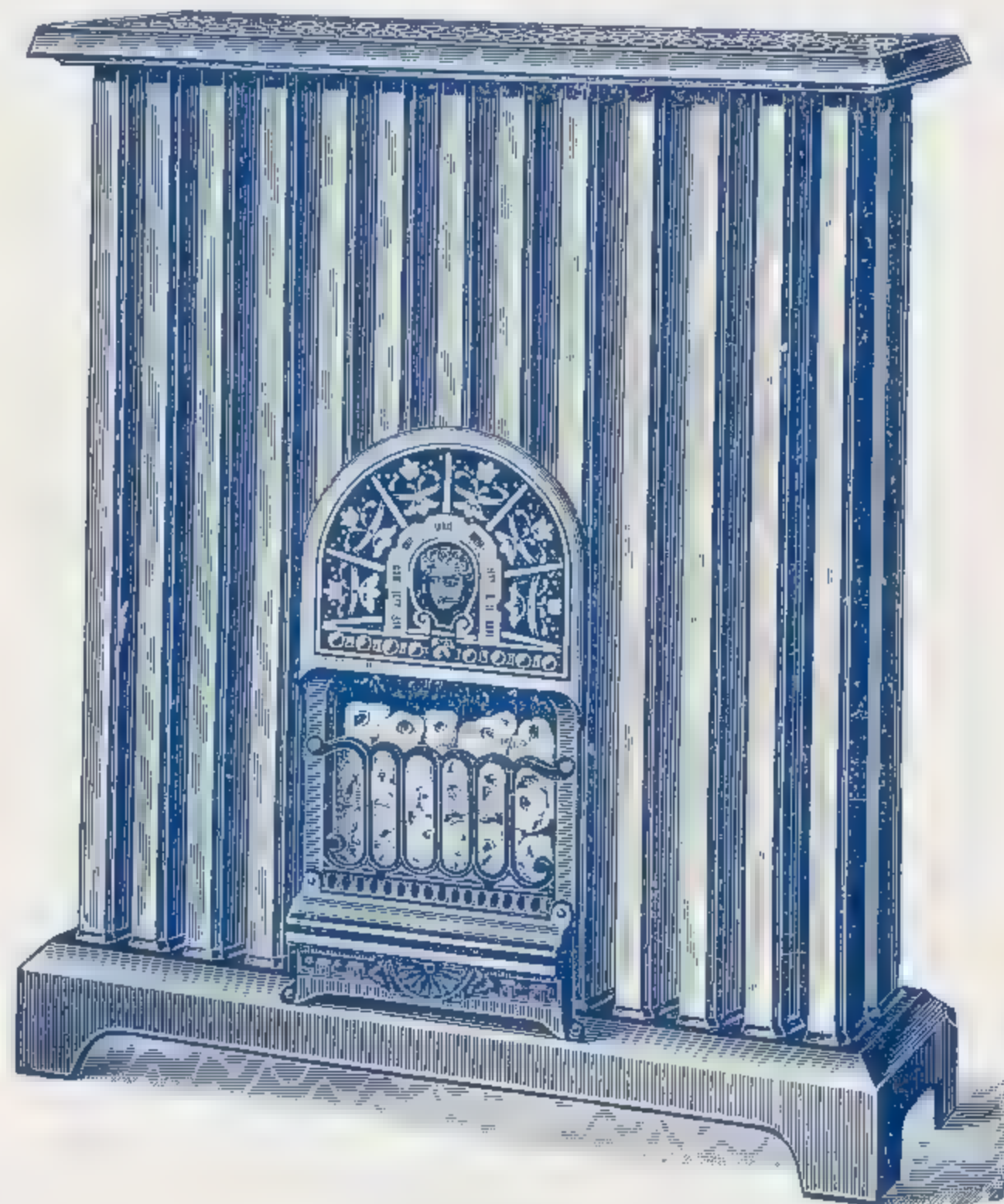
The interior is similar to No. B1820. The Overmantel is fitted with bevelled plate looking glass.
 Without the Overmantel the height is 50½ inches.

EVERY STOVE IS GUARANTEED.

WRIGHT'S CONDENSING GAS STOVE.

WITH OPEN BALL FIRE.

Specially suited to Churches, Shops, Halls, &c.



As supplied to
Her Majesty's
Office of Works,
&c.

As supplied to
the General
Post Office,
London, &c.

No. A781.

NO FLUE IS REQUIRED FOR THESE STOVES.

Having been repeatedly asked for a more powerful condensing Stove than our No. B769, we have brought out the above in three sizes, and can confidently recommend these Stoves for any building where a flue is not convenient. They have been thoroughly tested during the last three years, and have been found to answer admirably. The open fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out. These Stoves are ground and polished and finished in the best style.

No. A777 with 16 tubes, 44-in. high × 23-in. wide × 12-in. deep ...	£8	8	0
No. A779 with 20 tubes, 44-in. „ × 28-in. „ × 12-in. „ ...	£10	10	0
No. A781 with 26 tubes, 44-in. „ × 36-in. „ × 12-in. „ ...	£12	12	0

TESTIMONIAL.

To MESSRS. JOHN WRIGHT & Co., Ltd.

New Street, Birmingham.

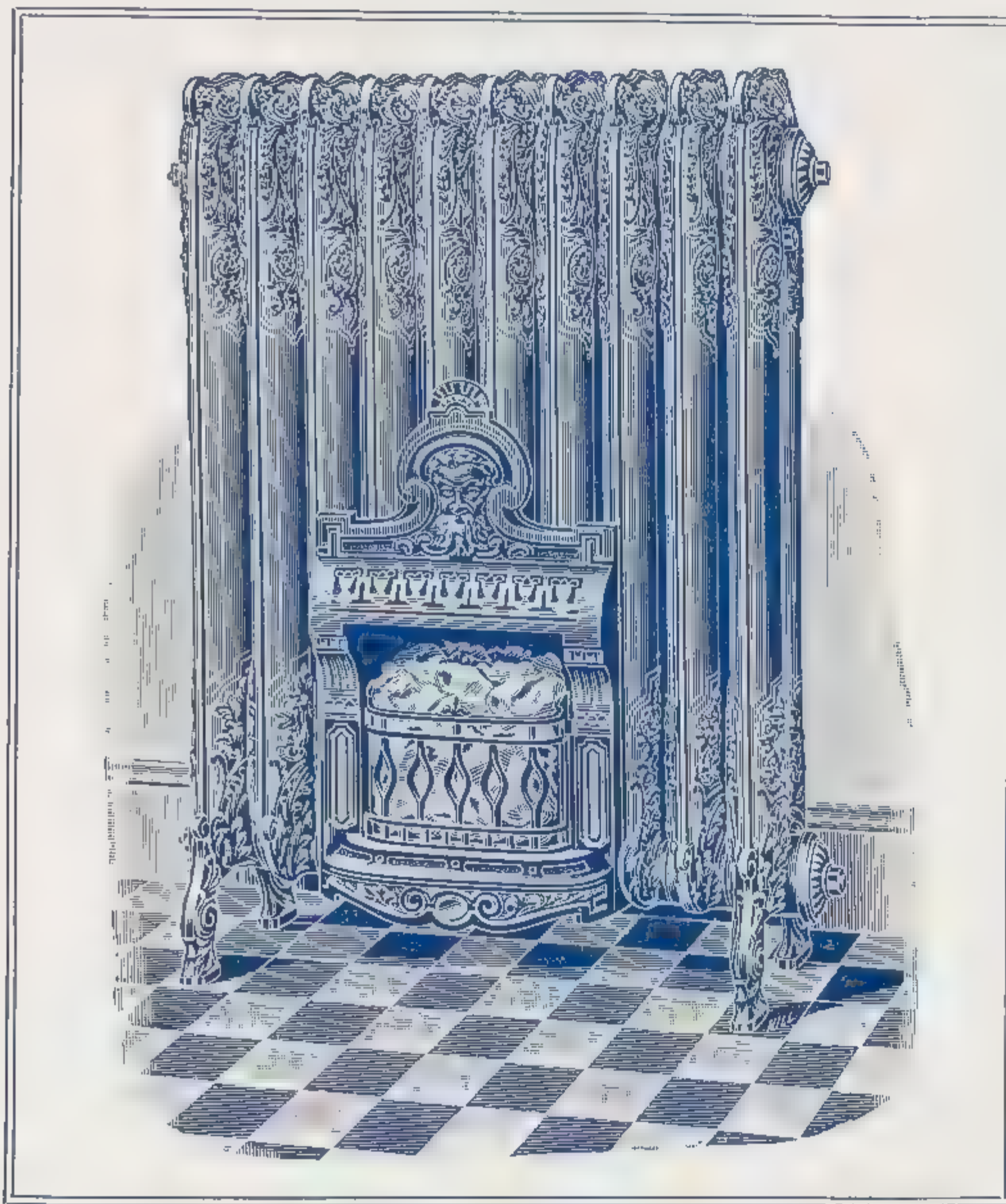
DEAR SIRs,—In reply to yours, I have no fault whatever to find with the stove. On the contrary, it has very agreeably surprised me, as having no flue whatever on the premises, I was fearful of much trouble on that account, but the stove, all through last (severe) winter, consuming gas at its minimum, gave quite sufficient warmth not only for the shop, but our show room at the back. We smell no fumes from the gas, condensation being quite satisfactory. The whole arrangement was a great boon to us last winter.

Yours truly (Signed), GEORGE DAY.

WRIGHT'S NEW CONDENSING GAS STOVE.

WITH OPEN BALL FIRE.

Specially Suited to Churches, Shops, Halls, &c.



No. A668—NEW DESIGN.

NO FLUE IS REQUIRED FOR THIS STOVE.

Encouraged by the large and increasing demand experienced for our OPEN BALL FIRE CONDENSING GAS STOVES, we have now introduced a Stove on the principles of our No. A777 series, but of a more beautiful design. By means of a simple and ingenious arrangement in the construction of this Stove, the possibility of leakage of the products of combustion is entirely overcome; at the same time the interior of the radiating coils is readily accessible for cleaning purposes.

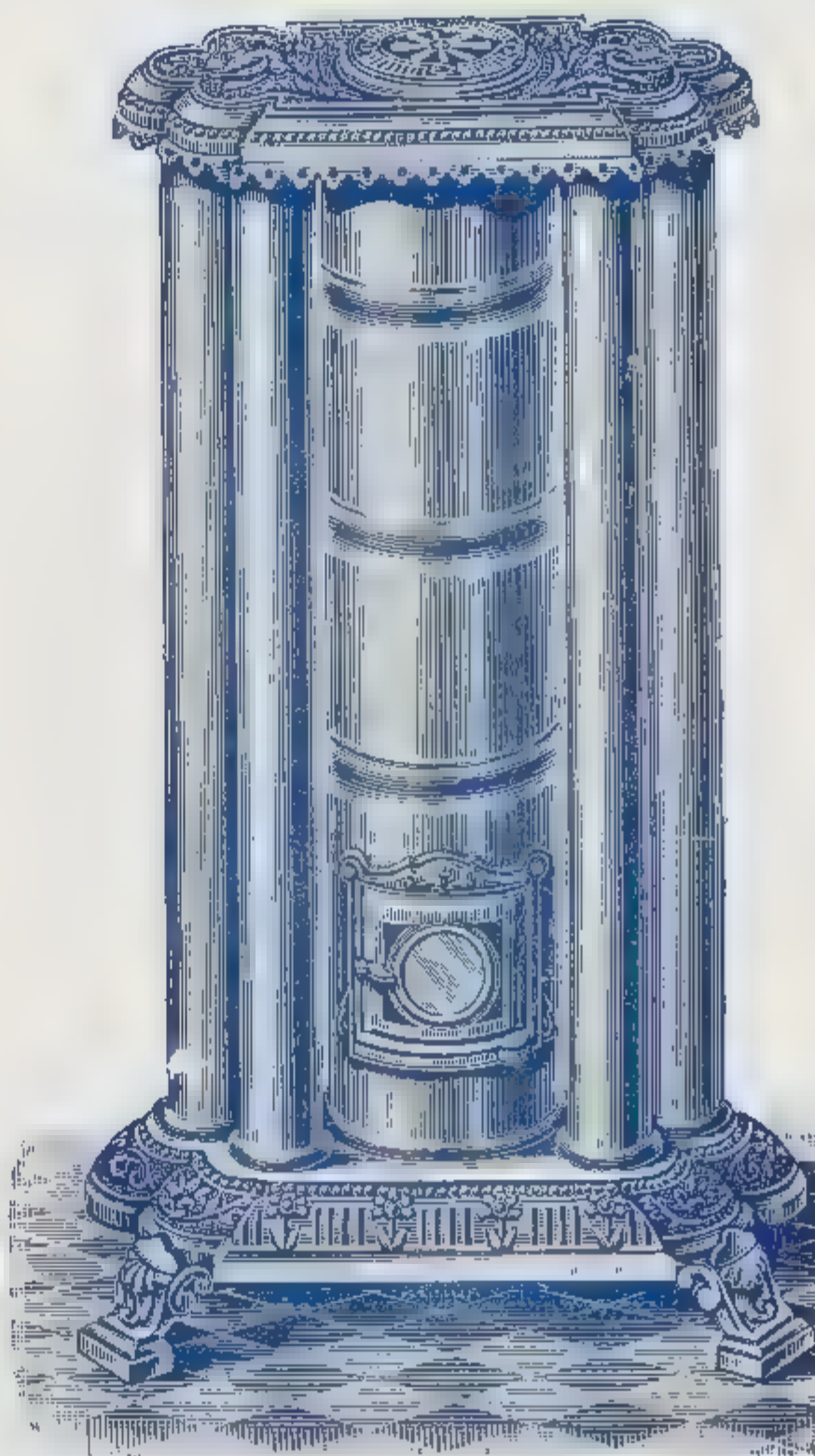
This Stove is confidently recommended for use in any building where a flue is not convenient. The Open Fire is a great improvement, as, besides giving the Stove a cheerful appearance, a large amount of radiant heat is thrown out.

THIS STOVE IS MADE IN BEST FINISH ONLY.

PRICE.

No. A668 with 10 double tubes, 39in. high × 30in. wide × 13in. deep £7 17 6

WRIGHT'S "CONDENSING" GAS STOVE.



No. B769.

These Stoves have been introduced to supply the requirements of those wishing to heat buildings where it is difficult to carry off the products of combustion by means of a flue. The burnt gases are passed over a very large amount of cooling surface, nearly the whole of the heat being extracted. To such an extent are the gases cooled that the products of combustion are condensed, and pass down through the side tubes to the base of the Stove, and thence into the pan underneath. The condensing tubes are of brass, and the condensing chamber of strong cast-iron. The water pan should be emptied daily.

This Stove can be had with open copper reflector fire, or with close fire, as shown above. It will be sent with an open (copper) reflector fire, unless specially ordered otherwise.

	Height.	Width.	Max. Con. of Gas per Hour.	Bore of Gas- supply Pipe.	PRICE.
No. B769	30 in.	18 in.	10 cubic feet.	$\frac{3}{8}$ in.	60/-

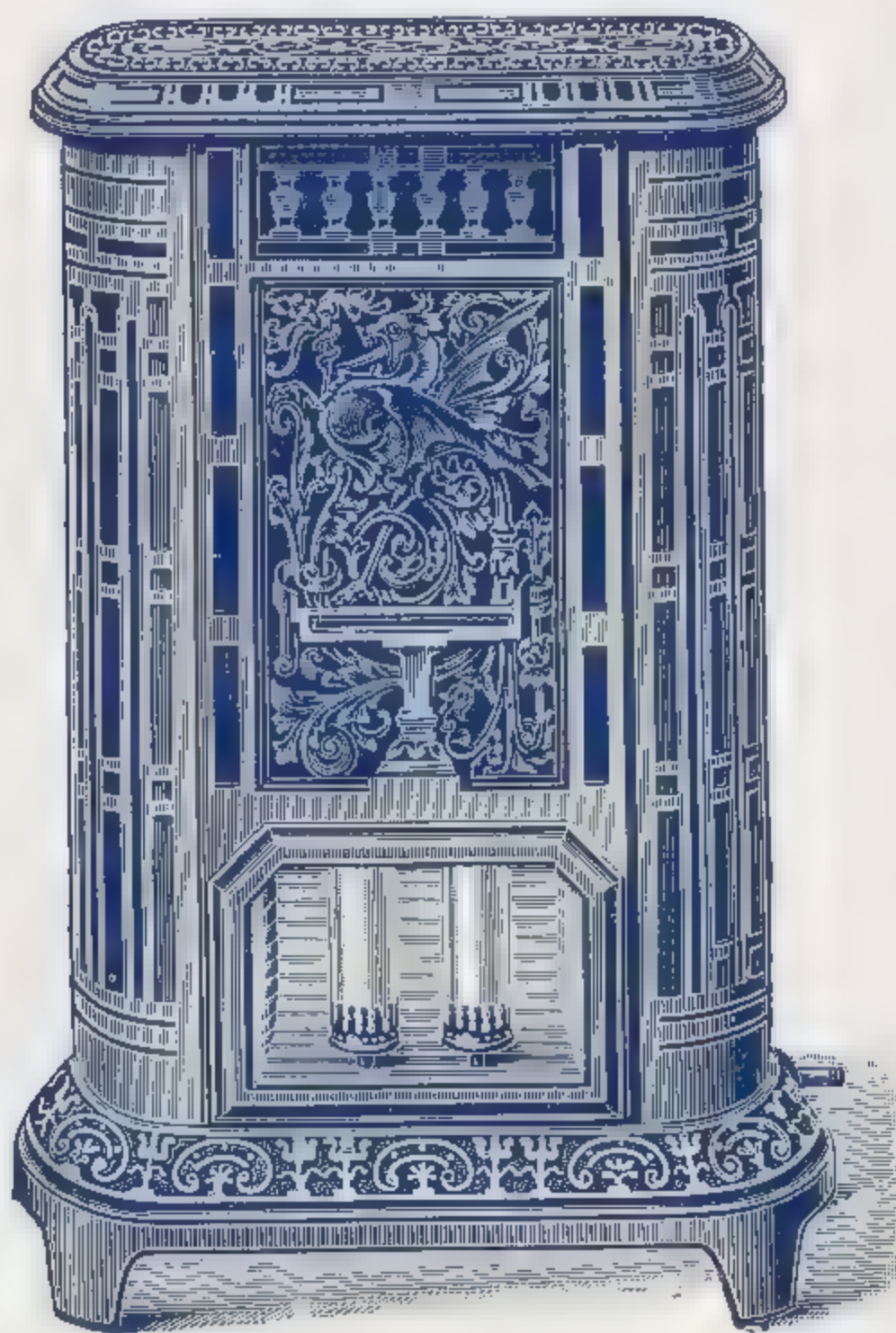
TESTIMONIAL.

DEAR SIRs, — "I am glad to inform you that your B769 Condensing Stove proves a grand success in heating my conservatory. I have not smelt any smell from the gas, and can highly recommend them."

ARNCLIFFE, 22, GREVILLE PLACE, N.W.

Truly yours, ALBERT MOSS.

NEW "CONDENSING" STOVE.



No. B771.

The great success which has attended the Condensing Stoves introduced by us during the last few seasons has induced us to put upon the market a Stove on similar principles, but of a new and more beautiful design than any yet introduced. It is made in two sizes, and we have every confidence in recommending it. It is made in the best finish only.

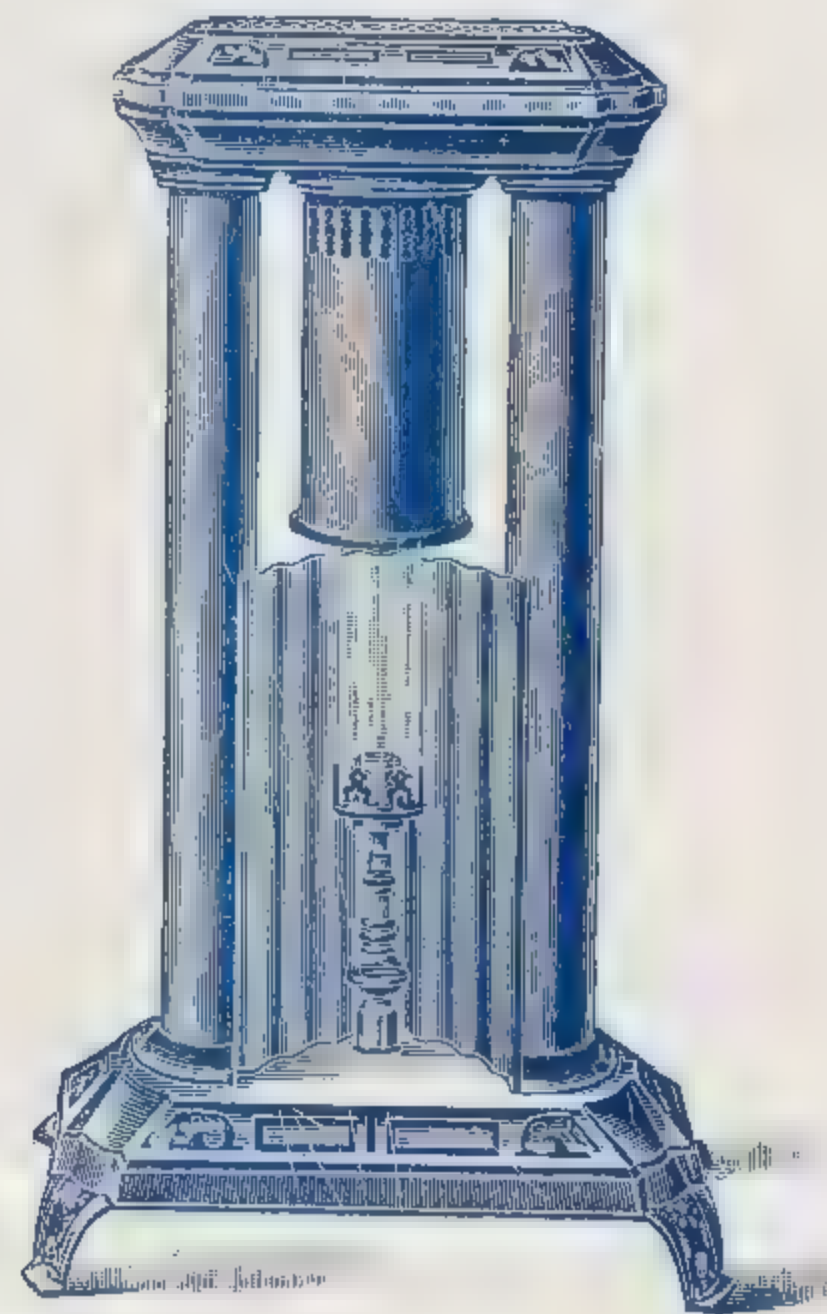
No.			High.	Wide.	Price.
B 770	...	...	... 36 ...	... 22 ...	4 14 6
B 771	...	...	... 36 ...	... 24 $\frac{1}{2}$...	5 15 6

WRIGHT'S PATENT HYGENIC GAS HEATING & "CONDENSING" STOVES.

FOR USE WITHOUT A FLUE.



No. B760.



No. B763.

These Stoves are intended for use in shops, halls, and rooms where it is difficult to carry off the products of combustion by means of a flue.

We have every confidence in recommending these Stoves, as after considerable experimental work we have now perfected what we believe to be the best Stoves of the kind in the market. All noxious vapours are condensed, and no flue is required.

These Stoves are fitted throughout in the best possible manner, and have a neat appearance, the consumption of gas being very small.

PRICES.

No. B760.—Stove Enamelled, with Iron Pillar. Size 33-in. × 10-in. wide × 16-in. deep. Suitable for room 10-ft. square 37/6

No. B763 —Stove Enamelled, with Pillars of Seamless Brass. Size 33-in. × 20 in. wide × 9½ in. deep. Suitable for room 15-ft. square 55/-

WRIGHT'S TUBULAR VENTILATING STOVES, SECURING PERFECT VENTILATION.



This is a great improvement on the old pattern Stove. It is a modification of our well known Kyrle Stove, which has proved such a great success. The interior of the Stove is a mass of air tubes (see sectional drawing), which, when the Stove is lighted, throw volumes of pure warm air into the apartment. An air inlet nozzle is attached to each Stove, so that when desired, fresh air may be introduced from outside the apartment.

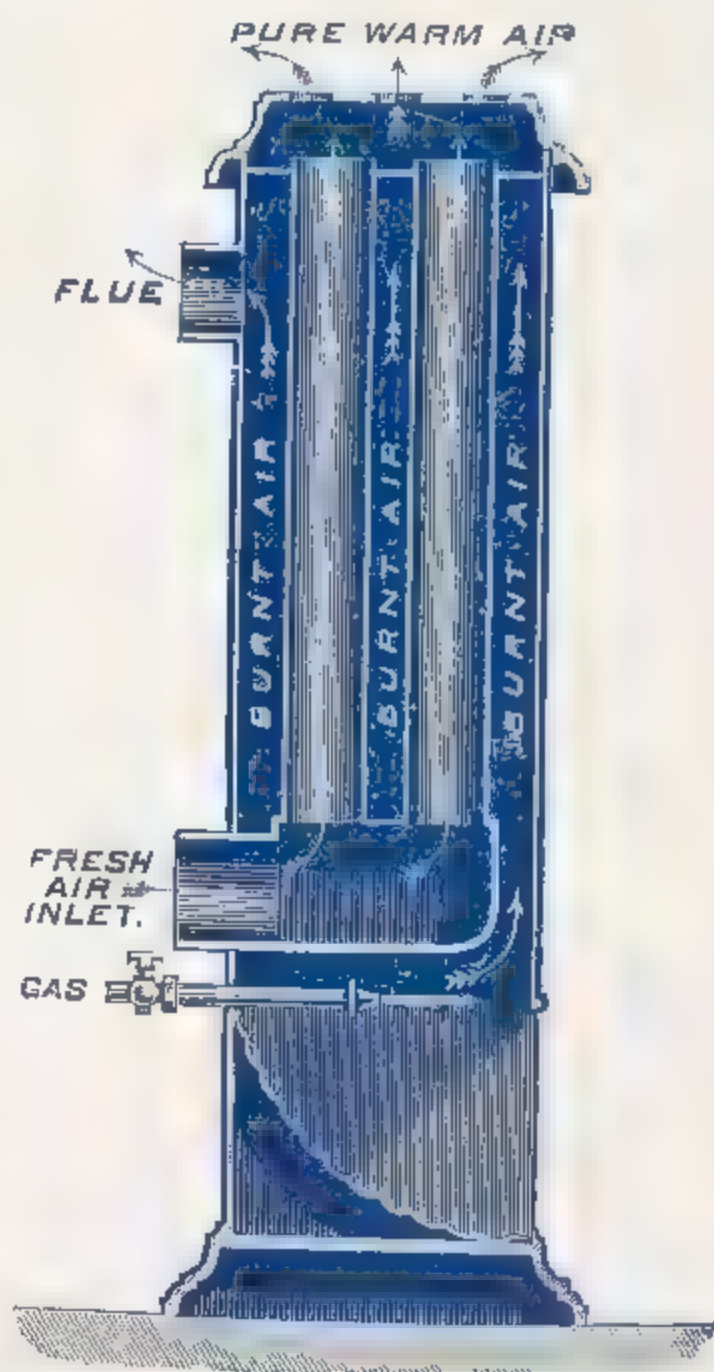
The Stove can be used either with or without a flue, but the former is preferable.

No. B773 and B774 have an effective heating surface of 14 square feet, and are suited to heat a room of 14-ft. square.

No. B776 is a more powerful Stove and has an effective heating surface of about 20 square feet.

PRICES.

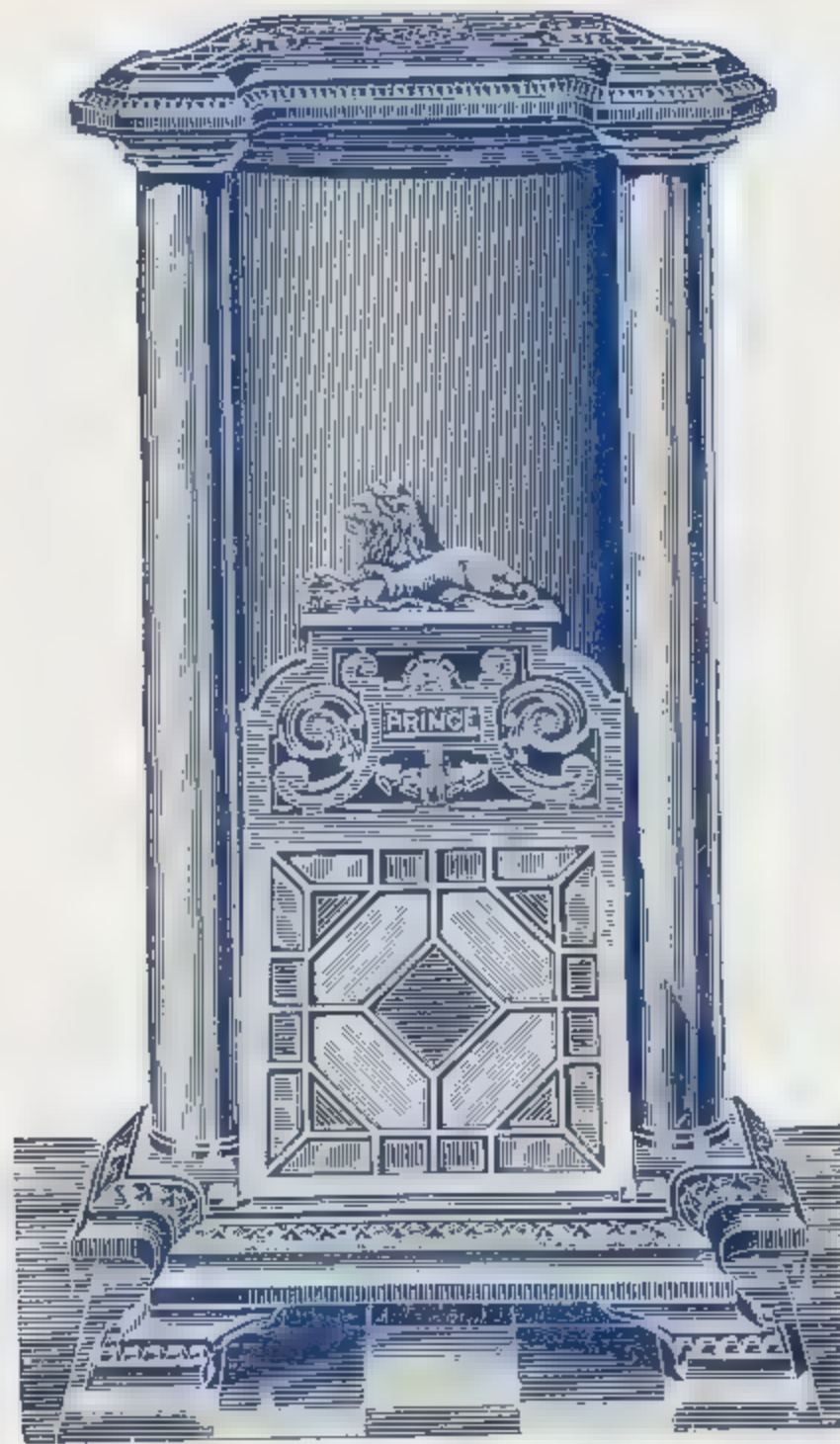
- No. B773.—30-in. high, 19½-in. wide, with Air Tubes of Strong Sheet-iron 22/- each.
 „ B774.—Ditto, with Air Tubes of Strong Drawn Wrought-iron .. 25/- „
 „ B776.—34-in. high × 22-in. wide, same as No. 774, but a larger Stove.. 35 - „
 „ B782.—38-in. high × 24 in. wide, same as No. 776, but a larger Stove.. 45/- „



Cross Section.

WE STRONGLY RECOMMEND Nos. B774, B776, and B782.

WRIGHT'S PATENT GAS STOVES.



No. B752.

No. B751. This handsome Stove is made with a body of Blue Steel and with Polished Copper Reflector and Pillars. The cast iron is polished and enamelled. Ruby Glass is inserted in the front above the reflector, and this gives the Stove a bright and warm appearance.

No. B752 is the same Stove, but made with a lighting door of Cathedral Glass, as shown in the drawing.

These Stoves do not require a flue.

SIZES OF STOVES.

32-inches high × 20-inches wide × 18-inches deep.

PRICE.

B751	.	...	...	..	...	...	.	...	...	...	...	37 6
B752	...	...	...	...	..	.	...	...	...	...	...	42/-

WRIGHT'S PATENT GAS FIRES.



No. B756.

This Stove is made in best finish only. It is polished and enamelled, and has a body of blue steel. Ruby glass is inserted in front door, and this gives the Stove a very warm and bright appearance.

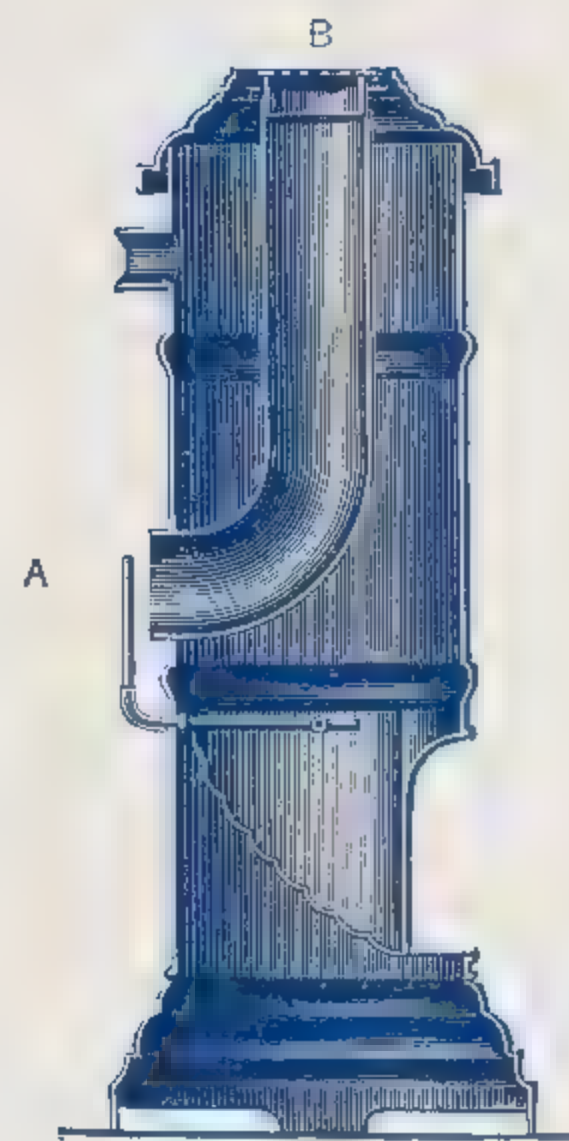
These Stoves do not require a flue.

SIZE OF STOVE.

32 inches high × 16 inches diameter.

PRICE **37/6.**

WRIGHT'S RADIATING GAS STOVES.



SECTION OF STOVE.

These Stoves give a good floor heat, radiating from the polished copper reflector.

Pure air enters the Stove at **A**, and, after being warmed, passes into the room at **B**.

No.	Height.	Diameter.	Price. Japanned Steel.	Price. Copper Body.
B4080	21-in.	10-in.	12/6	21/-
B4081	24-in.	12-in.	15/-	25/-
B4082	28-in.	14-in.	17/6	27/6

WRIGHT'S PATENT GAS HEATING STOVES.

REGISTERED.



No. B720



No. B724



No. B725

These Stoves are suitable for offices and small rooms where space is limited.

No. B724 is a powerful, compact, and pretty Stove at a very moderate price, and is fitted with special Hot Air arrangement.

No. B725 has a more elaborate arrangement for utilising the waste heat in warming the pure air. It is designed with openwork Panels, so as to allow a full passage for the air to be heated, and is made on the most approved principle.

Nos. B724 and B725 are only suitable where a flue can be used, but Nos. B726 and B727 are fitted with copper reflectors, and can be used without a flue.

No. B720 is fitted with Ruby Panels and has a most pleasing and warm appearance when lighted. It can be used *without a flue*, and can be fitted by a piece of india rubber tube to any ordinary gas connection, and can readily be removed from room to room without any trouble.

PRICES, ETC.

No. of Stove.	Description.	Height.	Price.
B724	Ball Fire Stove, as shown on drawing	23-in.	27 6
B725	Ball Fire Stove, as shown on drawing	33 in.	40/-
B726	Same Stove as B724, but with Copper Reflector instead of Ball Fire	23-in.	27 6
B727	Same Stove as B725, but with Copper Reflector instead of Ball Fire	33-in.	40,-
B720	As drawing. Fitted with Argand Burner ..	33-in.	34/-

Vaporising Pans for any of the above Stoves, 1/6 extra.

NEW "CHEERFUL" STOVE.



No. B5061.

This Stove is of beautiful design and finish. It is fitted with Copper Reflector, by which means the heat is radiated into the room.

Above the burner is fixed a slab of fire clay, from which the heat is deflected.

No flue is required with this Stove.

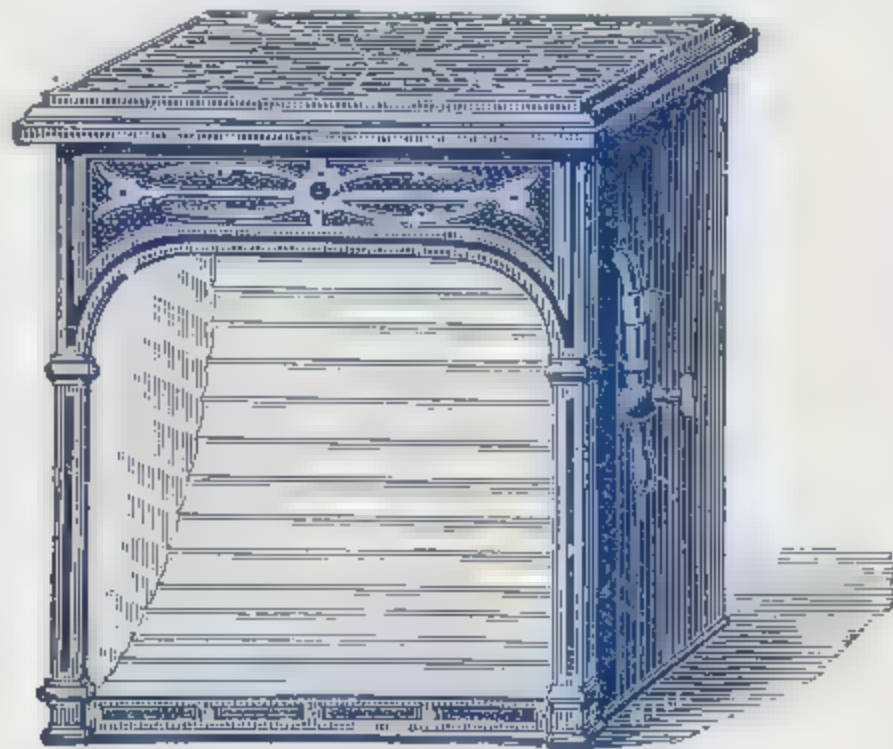
No.			High.		Wide.		PRICE.
B4061	..	..	..	14	..	..	12 6
B4062	..	..	..	14	.	..	15/-
B4063	..	..	..	15	..	..	21/-

If fitted with **independent Boiling Burner and Stand on top**, including two Brass Taps and special connections as shown in illustration, Nos. and Prices are as follows:—

No.			High.		Wide.		PRICE.
B5061	..	..	.	16 $\frac{1}{4}$	..	..	21/-
B5062	.	.	.	16 $\frac{1}{4}$	.	..	24 -
B5063	.	.	.	17 $\frac{1}{4}$	.	..	30 -

WRIGHT'S "CHEERFUL" GAS STOVES.

The "Cheerful" Gas Stoves are constructed in such a manner as to give the appearance of a bright fire. The gas is burned in the upper part of the Stove, the open space being formed of polished copper, which reflects the light and heat. These Stoves are specially recommended where no flue is obtainable.



No. B4010.

No. B4010	...	...	Size, $10\frac{1}{2} \times 10 \times 8\frac{1}{2}$ -in.	...	...	10/6 each.
No. B4011	...	...	Size, $13\frac{1}{2} \times 12\frac{1}{2} \times 9\frac{1}{2}$ in.	...	...	15/- „
No. B4012	...	...	Size, $16 \times 15 \times 10\frac{1}{2}$ -in.	...	...	22 6 „

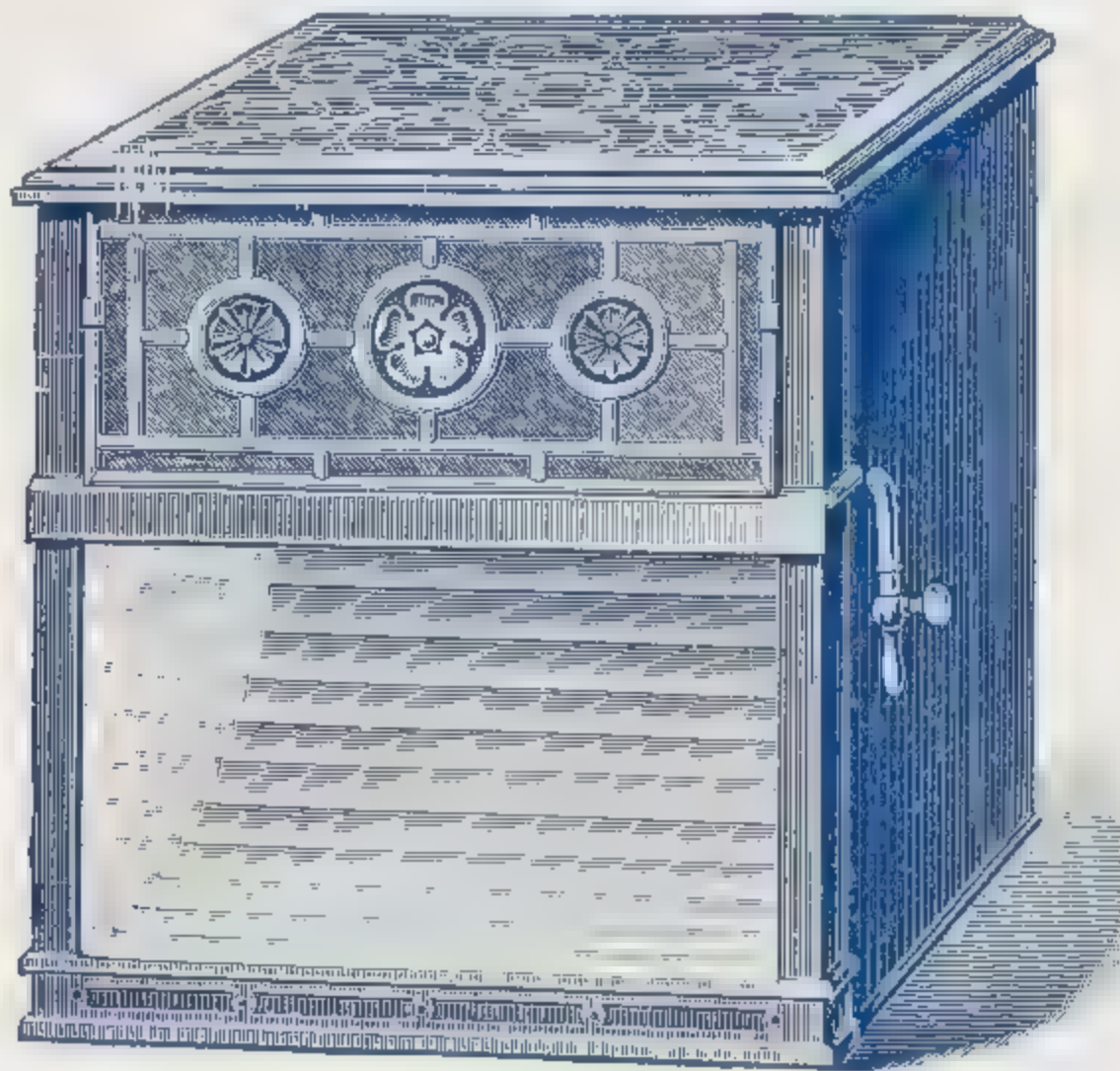


No. B4025.

No. B4025.—Height 15-in., width 15 in., depth 10-in.	...	..	...	£1	9	0
No. B4026.—Same as above, but with a Boiling Burner on the top	...	.	...	2	2	0
No. B4027.—Height 18-in., width $17\frac{1}{2}$ in., depth 11-in.	...	...	...	2	0	0
No. B4028.—Same as No. B4027, but with a Boiling Burner on the top	...		...	2	10	0
No. B4034.—Height 26-in., width 23-in.	...	..	...	3	5	0
No. B4035.—Same as No. B4034, but with a Boiling Burner on the top	...		...	3	16	0

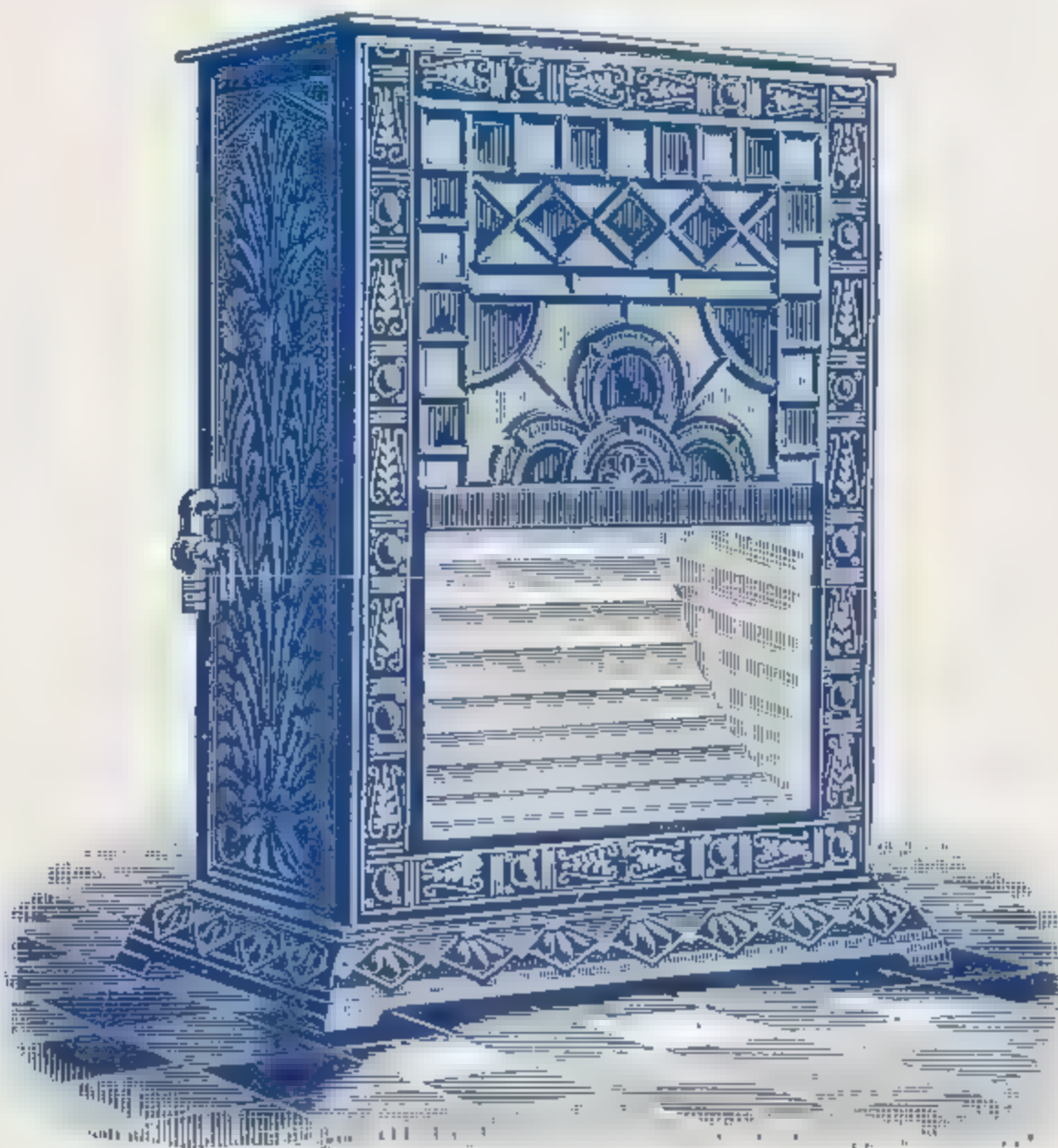
WRIGHT'S "CHEERFUL" GAS STOVE.

A very effective feature of these Stoves is the employment of Cathedral Glass, through which warm rays of light are thrown into the apartment.



No. B4013.

No. B4013.	10-in. high × 10-in. wide × 8½-in. deep.	Price 13 -
No. B4014.	13½-in. high × 12½-in. wide × 9½-in. deep.	Price 18/-
No. B4015.	16½-in. high × 15-in. wide × 10½ in. deep.	Price 26



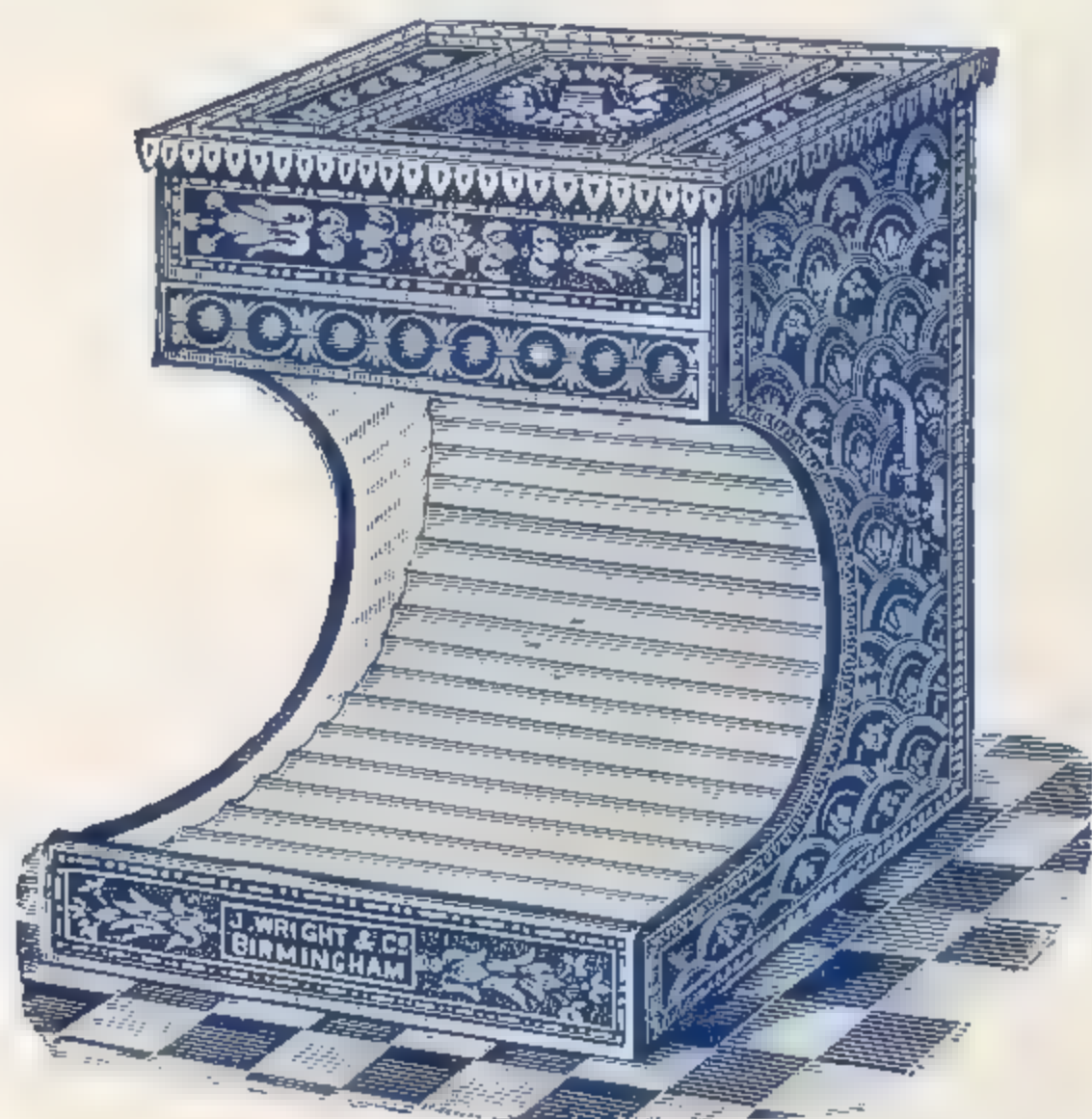
No. B4016.

In this Stove the side, top and base are composed of richly ornamented cast-iron, the front being composed of Cathedral Glass.

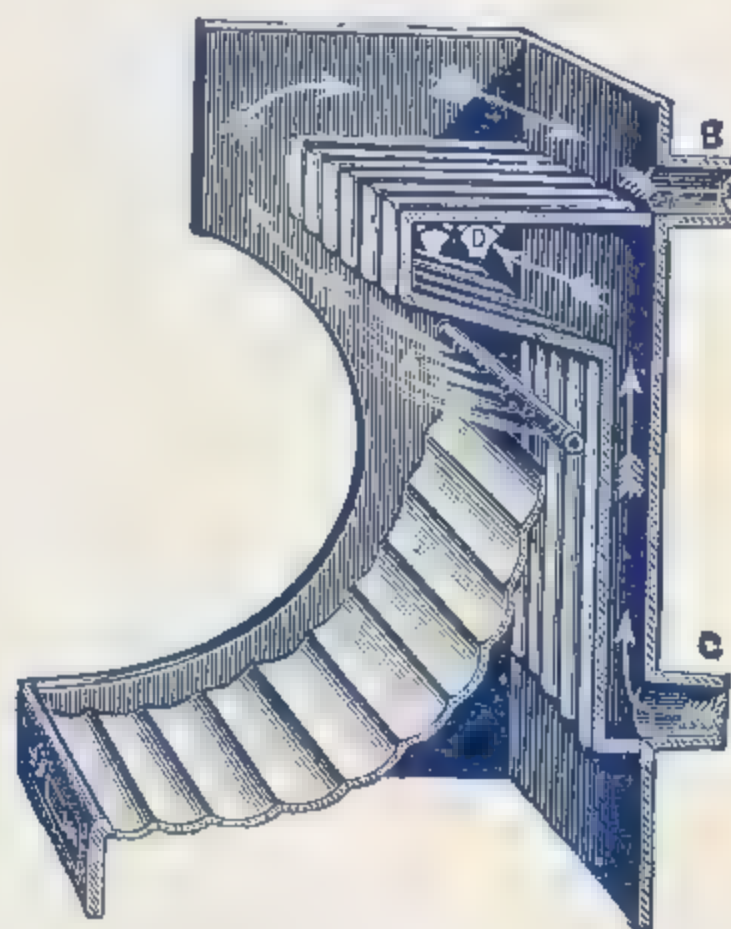
No. B4016.	21-in. high × 16½-in. wide × 10-in. deep.	Price 35/-
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WRIGHT'S PATENT "CHEERFUL" STOVE.

With Hot-Air Arrangement.



No. B4056 and B4058.



SECTION.

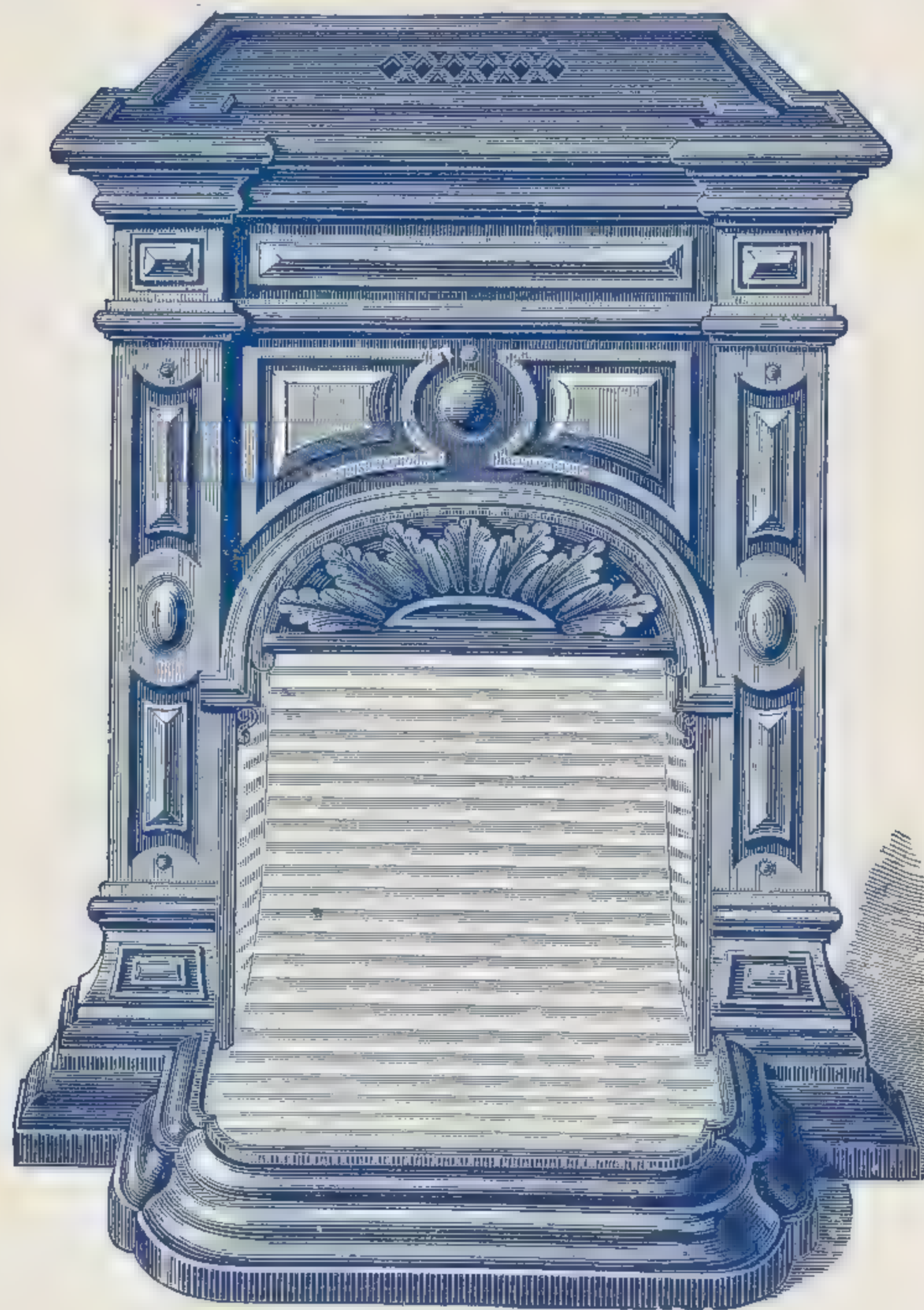
This is an improvement upon the well-known "Cheerful" Stoves introduced by us, and many thousands of which are now in daily use throughout the country. These Stoves having ordinary luminous flames have certain advantages which those fitted with Bunsen burners have not. They may be used without a flue with greater safety, though where a flue can be fixed it is best to have one. In this Stove, in addition to the heat radiated from the copper reflector, a constant stream of pure warm air is introduced into the apartment by means of the hot air chamber shown in the Section. This, it will be seen, is a corrugated box, presenting a large surface to the heat of the flames (A) and to the hot gases in their passage to the flue (B). By means of the nozzle (C) fresh air is introduced which becomes rapidly warmed in its passage over the heated corrugated plates, and is delivered through the apertures (D) into the room.

There is an arrangement on the top for boiling a kettle by means of the hot waste gases.

The Stove is made in two sizes, and will be found a most economical heater.

No.	Height.	Width.	Depth.	PRICE.
B4056	16½ in.	14-in.	11½-in.	£1 10 0
B4058	18½ in.	15½-in.	12-in.	£2 0 0

WRIGHT'S REFLECTOR GAS STOVE.



No. B4039.

SUITABLE FOR HALLS, HOTELS, BARS, &c., &c. NO FLUE IS NEEDED WITH THIS STOVE.

No. B4039.—Height, 31 inches; Width at Top, 23 inches; Width at Base, 25½ inches.

PRICE £5 5s. 0d.

WRIGHT'S "CHEERFUL" GAS STOVES.



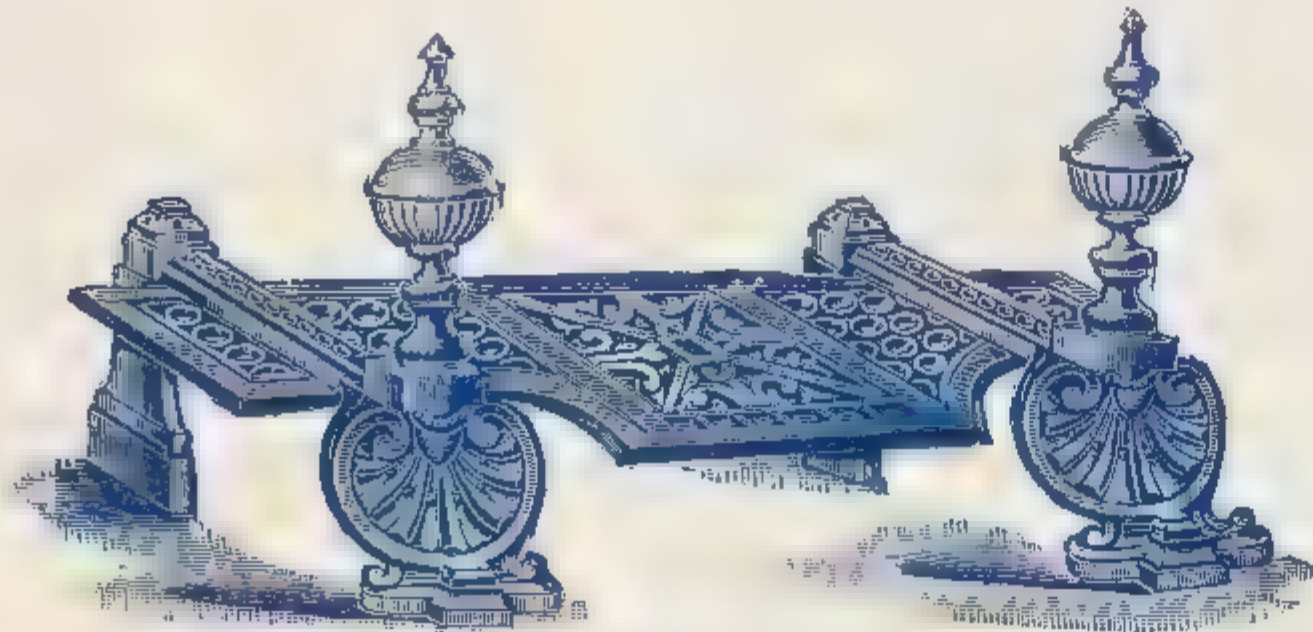
No. B4047.

These Stoves are recommended where no flue is obtainable, as they do not require a flue.

No.	High.	Wide.	PRICE.
B4047	24 inches.	20 inches.	37 6
B4049	24 inches.	25 inches.	45 -

ADJUSTABLE STANDS FOR GAS FIRES.

These Stands are made adjustable, so that they can be extended or shortened at will. Nos. B1201 and B1203 are also designed so that the plate may be fixed either on the top or under the cross bars, the respective heights being $4\frac{1}{2}$ -in. and $3\frac{1}{2}$ -in. These Stands are suitable for any make of Fires, and are found most satisfactory. They are highly polished and best stove enamelled.

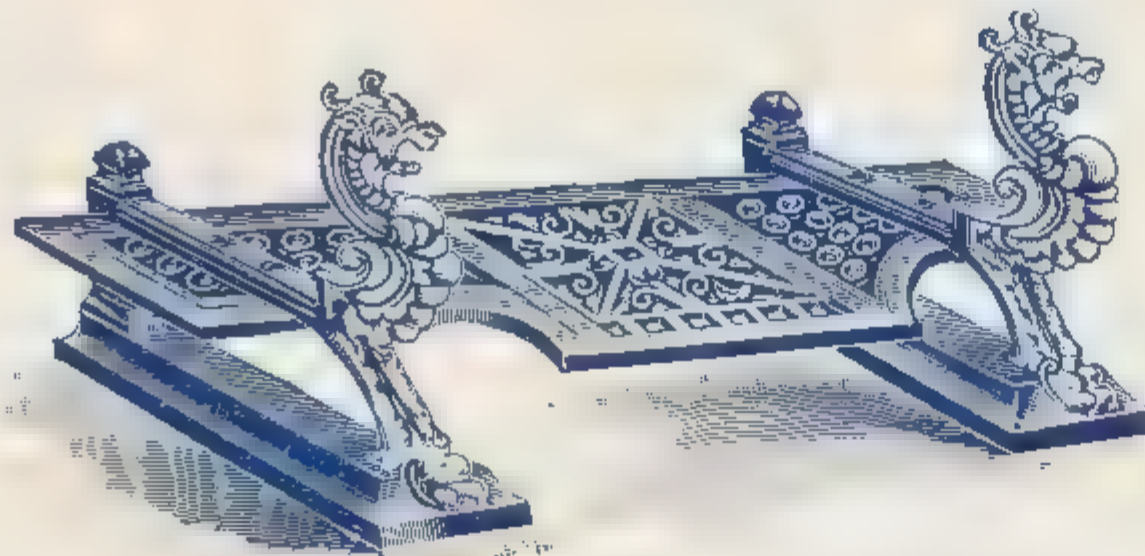


No. B1201.

PRICE.

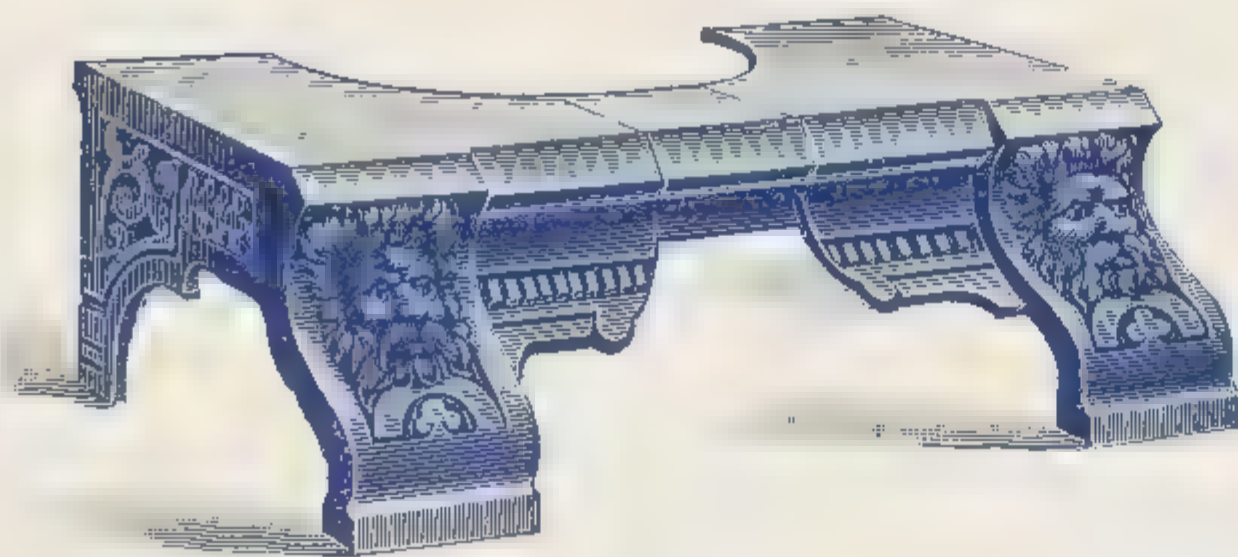
No. B1201, Ground and Polished,
as illustrated, but without pillars
or finials 12,6

If with pillars or finials, in Cut Brass,
polished and lacquered, as in illustration,
5/- extra.



No. B1203.

No. B1203, Ground and Polished,
as illustrated 12,6



No. B1204.

No. B1204.

Size, $14\frac{1}{2}$ -in. long $\times$ 8-in. wide $\times$ $4\frac{1}{2}$ -in. high,
and is so arranged that it can be extended
up to 21-inches in length.

PRICE 10,6 each.

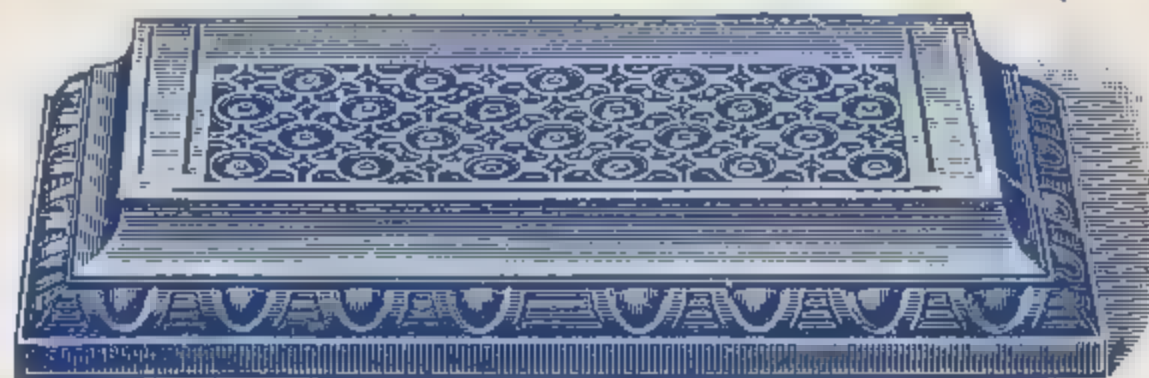
STANDS FOR GAS FIRES.



No. B1200.

FITTED WITH HAND PAINTED TILES.

No. B1200	{ For B1209 B2219 B2801 B2834 } 7/- each.
	B2835 Fires
No. B2200	{ For B1211 B1213 B2803 B2836 } 9/- "
	B2837 Fires
No. B3200	„ B2841 Fires 11/- „

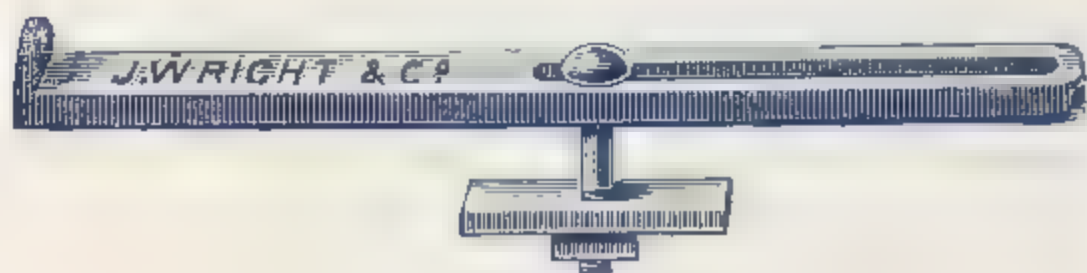


No. B1202.

		With Ornamental Cast-iron Panel.	With Majolica Tiles.	With Best Hand- painted Tiles.
No. B1202	{ For B208 B209 B211 B1209 B2219 B3892 } 7 6		9.-	11/- ea
	B3897 Fires			
No. B2202	{ " B2821 B2823 B2826 B2817 B2829 B2841 } 9/		10/	12 6 „
	B2843 B2887 B3887 } Fires.			
No. B3202	{ B2047 B2825 B2845 B2846 B2858 B3047 } 10		11 6	14/- „
	B3846 B3889 B3890 } B3895 Fires			
No. B4202	{ " B2048 B2847 B3048 } 10 6		12 6	16/- „
	B3847 Fires			
No. B5202	{ " B2049 B3049 B3857 } 12 6		15/-	19/- „
	Fires			

BRACKET

FOR SUPPORTING STOVES IN FRONT
OF BARS OF GRATE.

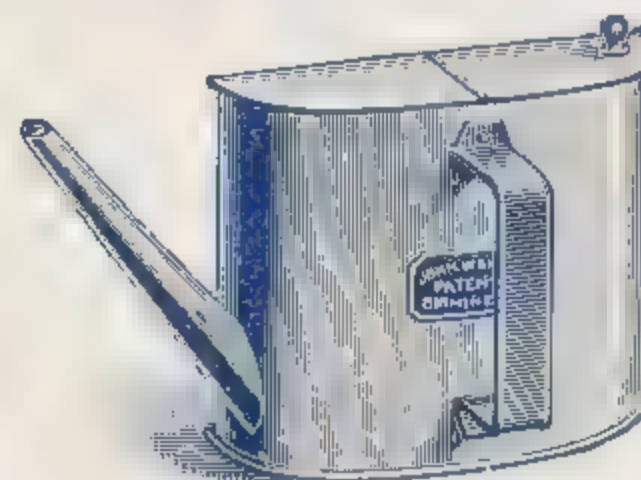


No. B90.

The Brackets are inserted through the front bars of grate, projecting just far enough to carry the stove. By means of the bolt and turn buckle they are in a moment attached to the bottom of grate. The Stove is thus raised to a convenient height, and neatly supported, at a small cost.

Price 1/9 per pair.

SPECIAL KETTLE FOR INCANDESCENT GAS FIRES.



No. E14.

This Kettle is made so as to stand on the trivets of our Gas Fires, thus presenting a large surface to the heat of the Gas Fire.

PRICES.

	2 pints.	4 pints.
Common quality, Tin ...	1 4	2/- each.
Best quality, Tin ...	2/-	2/10 „
Best quality, Copper ...	4 6	6/8 „

WRIGHT'S PATENT GAS FIRE BURNERS.

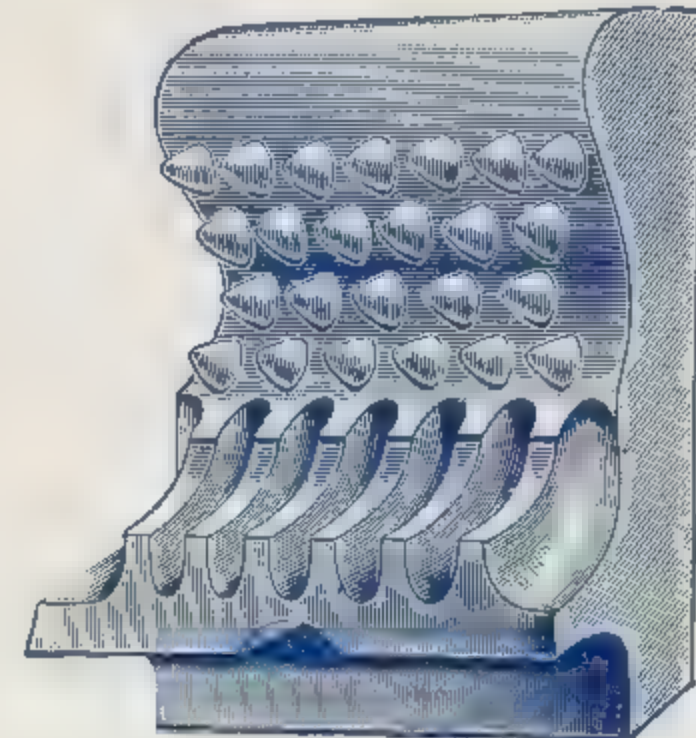
FOR FITTING INTO ORDINARY GRATES.



No. B717, in four sizes



No. B718, in four sizes.



BRICK, for use with B715, B717 & B718 Burners.

The above will be found to be a great improvement on the old style of Burners for Gas Fires, and at the same time they are much cheaper.

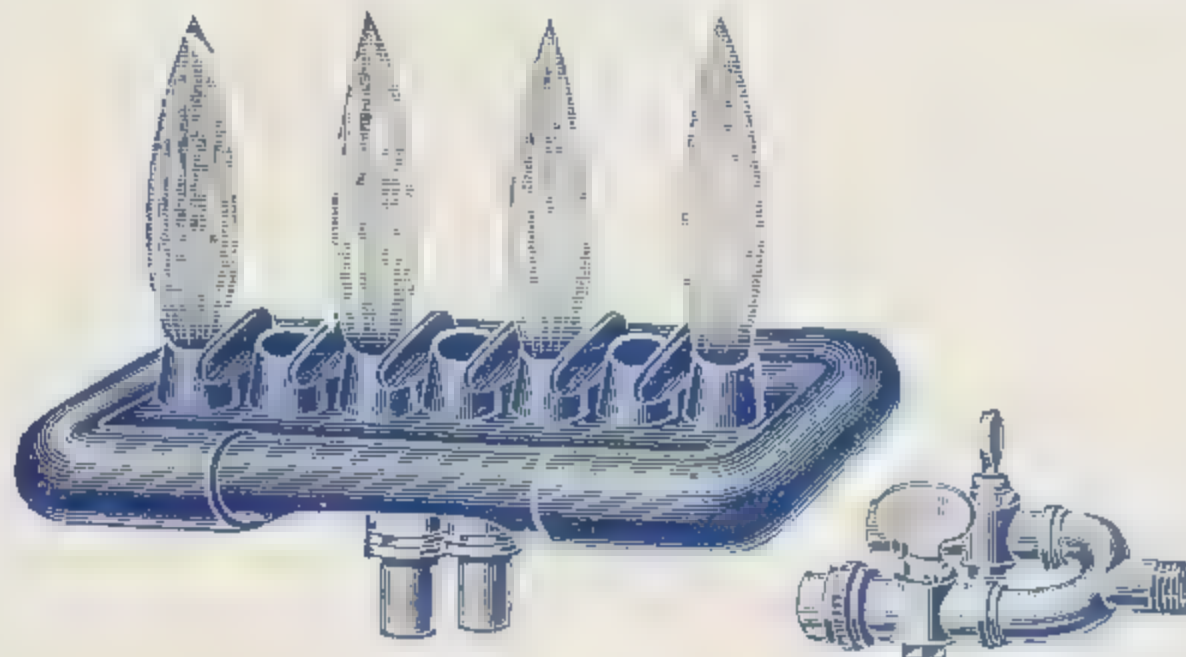
In fixing, the Burner should be kept as near the front of grate as possible. The back of grate should be filled in with firebrick, particulars of which are given above. When fitted up with our patent Fuel, a beautiful fire is obtained, but it must always be borne in mind that no Gas Fire is as economical as regards consumption of gas, as a Gas Fire Stove, which we strongly recommend in preference to the Gas Fire Burners.

PRICE complete with Fitting as shown on Drawing:—

	8-inch.	10-inch.	12 inch.	14-inch.
No. B717 or No. B718 ...	5/-	5 9	6 6	7 3
BRICKS, for use with same,	2/-	2 6	3/-	3 6

PATENT "DUPLEX" BURNER.

No. B715.



This illustration shows one tap only turned on and passing Gas to alternate jets only.

This burner is constructed in two parts, each being controlled by a separate tap. When a full fire is required, both taps are turned on and all the jets are thus lighted. Should it be desirable to reduce the fire, one of the taps is turned off, leaving alternate jets only alight, which still keeps a glowing fire with half the consumption of gas. This method is much preferable to turning the whole of the jets low, as the appearance of the fire is not sacrificed nor the efficiency of the burner decreased.

These Burners are made in the following shapes and sizes:

For straight fronted grate.
9½-in. 11½-in. 12½-in. 15½-in. long.

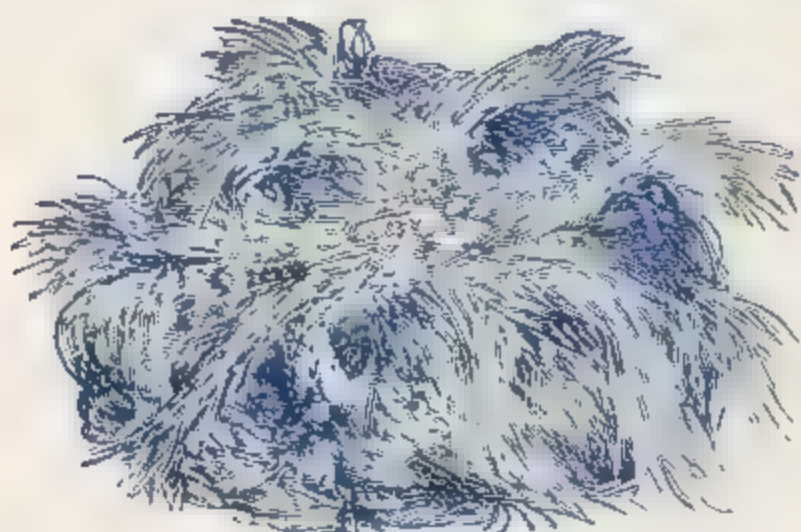
For circular fronted grate.
9¼-in. 11-in. 12¾-in. 13¾-in. long.

PRICE 10 6, or complete with taps 14/-.

BRICKS, as illustration above suitable for same; PRICES, 2/-, 2 6, 3/- and 3 6 respectively.

WRIGHT'S PATENT FUEL FOR GAS STOVES.

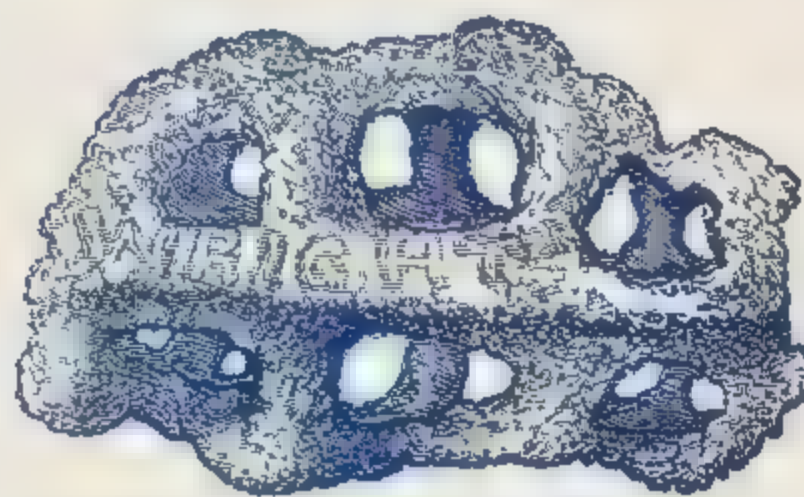
PATENT ASBESTOS FUEL.



No. B92.

Best Quality 6d. per lb.
Or 48/- per Cwt.

PATENT "CONE" FUEL.



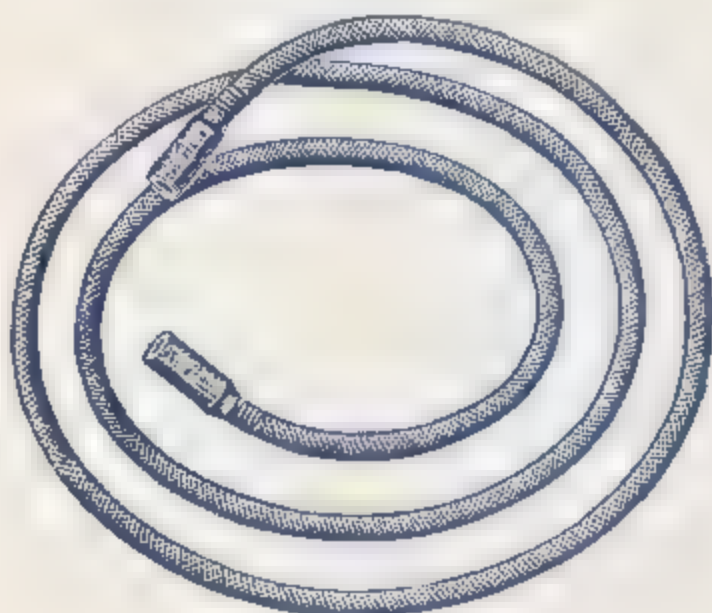
No. B94.

Per dozen pieces 6d.
Or 40/- per Thousand.

SPECIAL QUOTATIONS FOR LARGE QUANTITIES

"ATLANTIC" BRAIDED TUBING.

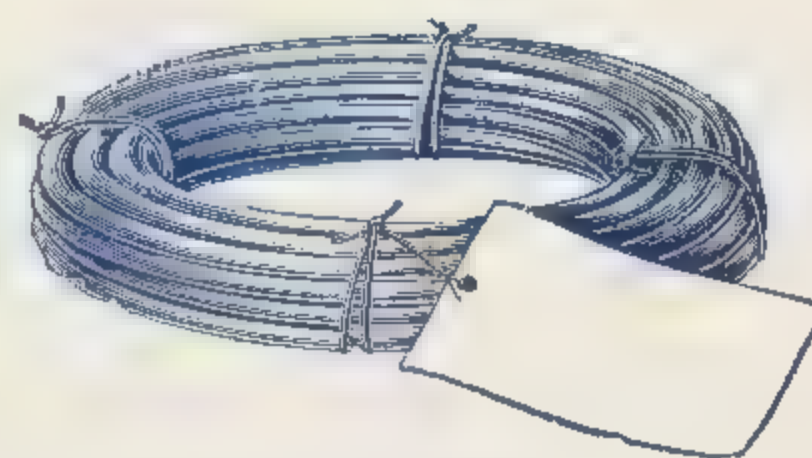
Made of a thoroughly Gas-Proof Composition. Neatly braided in various colours, and is strongly recommended. It is stocked in 4ft., 6ft., 9ft., and 12ft. lengths, each length being complete with two solid rubber ends, ready for immediate connection.



No. A040.

PRICE 5d. per Foot.

SOLID RED RUBBER TUBE WITHOUT WIRE.



No. A042.

REDUCED PRICE.

$\frac{5}{16}$ inch bore	...	...	...	3½d. per foot.
$\frac{3}{8}$ " "	...	..	...	4½d. "

WRIGHT'S PATENT MULTITUBULAR GAS BOILER

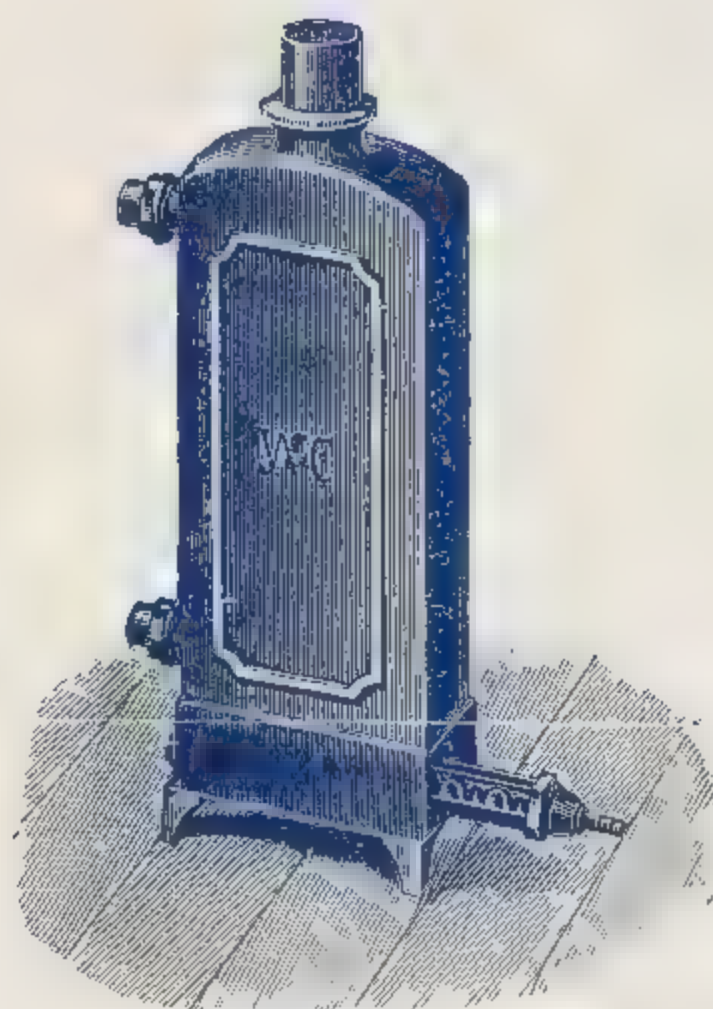
For Hot-Water Apparatus.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.

No. B80.

This Boiler is a new and much improved pattern. As will be seen from the Section, the inner Casting with eighteen Cross-tubes is cast in one piece. It will heat as much as 100 feet of 2-inch pipe, or 50 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE 54/-

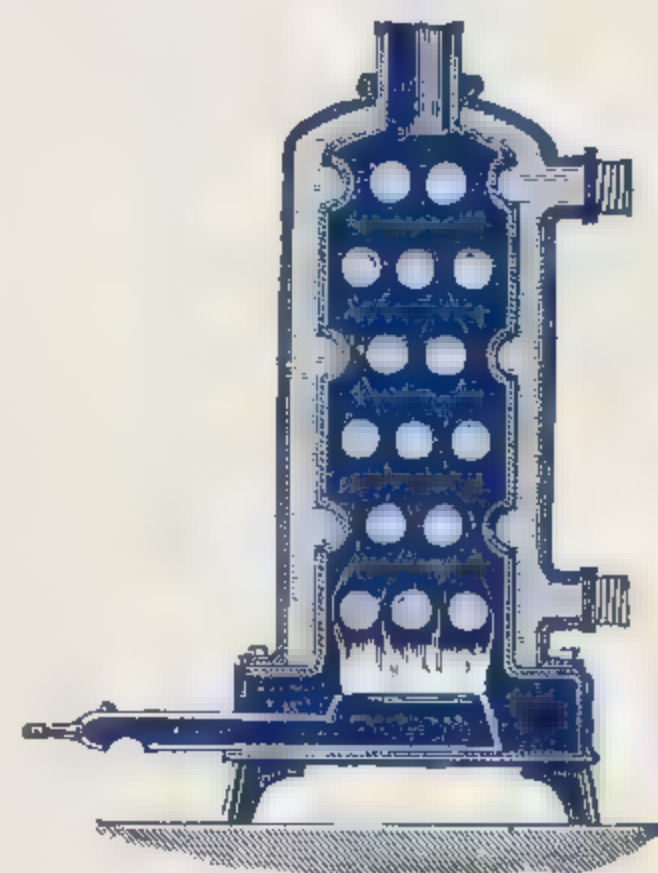


No. B80.

No. B81.—TWIN BOILER.

The Twin Boiler is constructed on the same plan as No. 80, but of double the power. It has two separate Burners, and is so arranged that it can be used at half or full power. At full power it will heat as much as 200 feet of 2-inch pipe, or 100 feet of 4-inch pipe. The fittings are screwed for 1-inch iron pipe.

PRICE £6.



SECTION.

NOTE.—In selecting a Boiler it is never advisable to work it to its full power—it is far more economical to put in a larger boiler.

TESTIMONIALS.

The Boiler answers my purpose very well, in fact, far beyond my expectations. It gives every satisfaction. I shall be ordering another shortly.

CHELTENHAM.

E. MARTIN.

The Boiler works well.—DEANE & CO.,

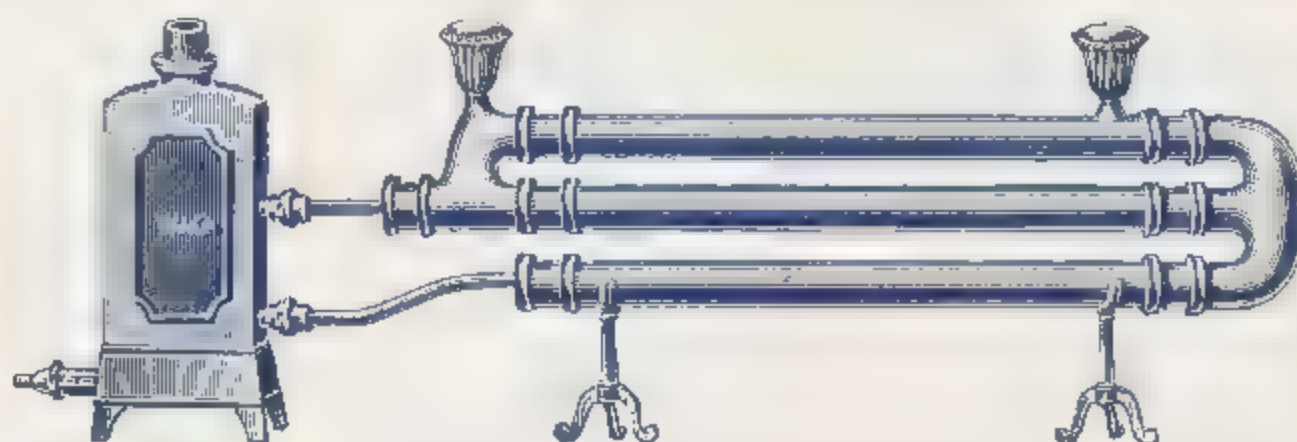
LONDON BRIDGE, LONDON.

WRIGHT'S HOT-WATER APPARATUS

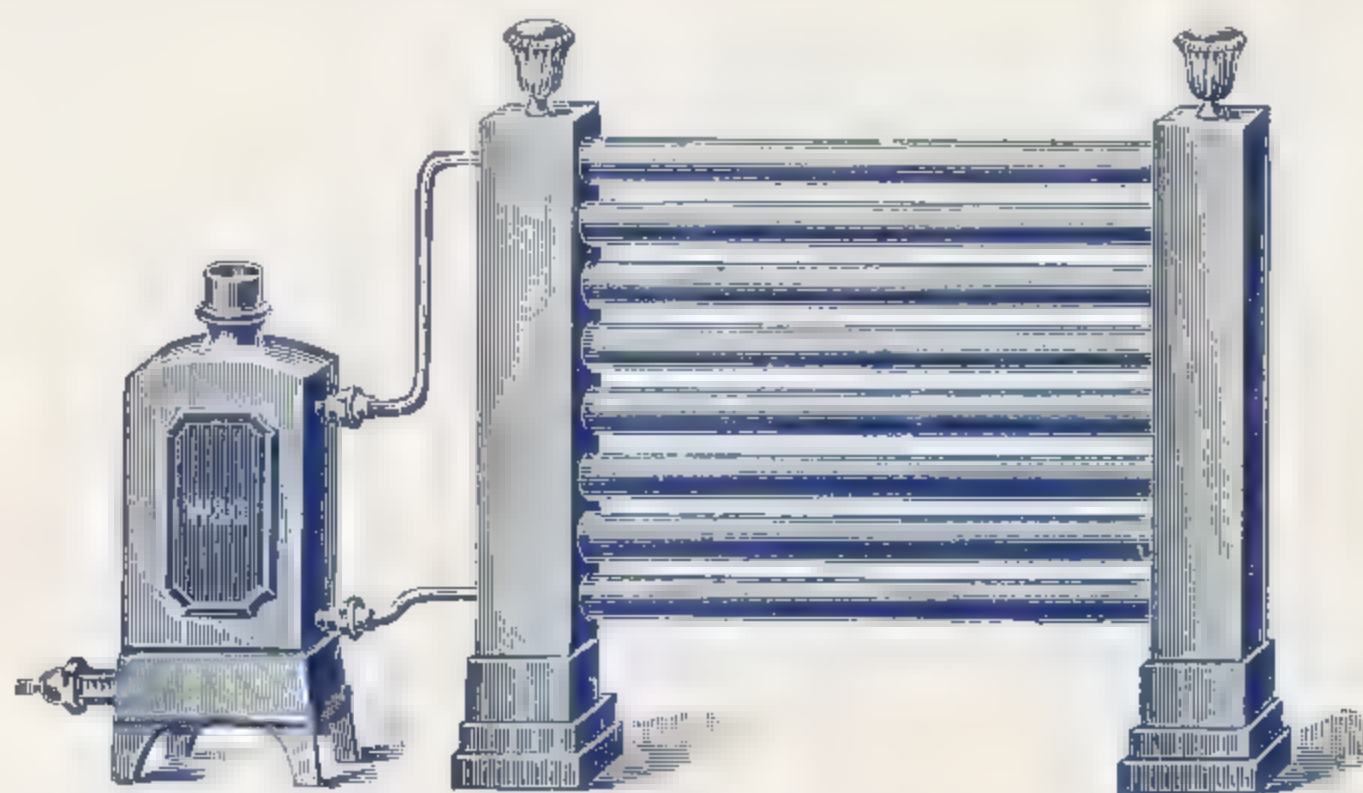
COMPLETE WITH GAS BOILER.

REQUIRING NO SUPPLY-CISTERN, AND LITTLE OR NO FIXING.

For Heating Conservatories, Vineries, Propagating Houses, Counting Houses, Halls, Shops, Harness Rooms, Small Places of Worship, &c., &c.



- No. B74.—Extreme length of hot-water pipe from socket of branch piece to end of Syphon, 4-ft. 6-in. Complete with No. B80 Boiler and Fittings, as shown on drawing £5 12 6
- No. B75.—Extreme length of hot-water pipe from socket of branch piece to end of Syphon, 7-ft. 6 in. Complete with No. B80 Boiler and Fittings, as shown on drawing £6 18 6

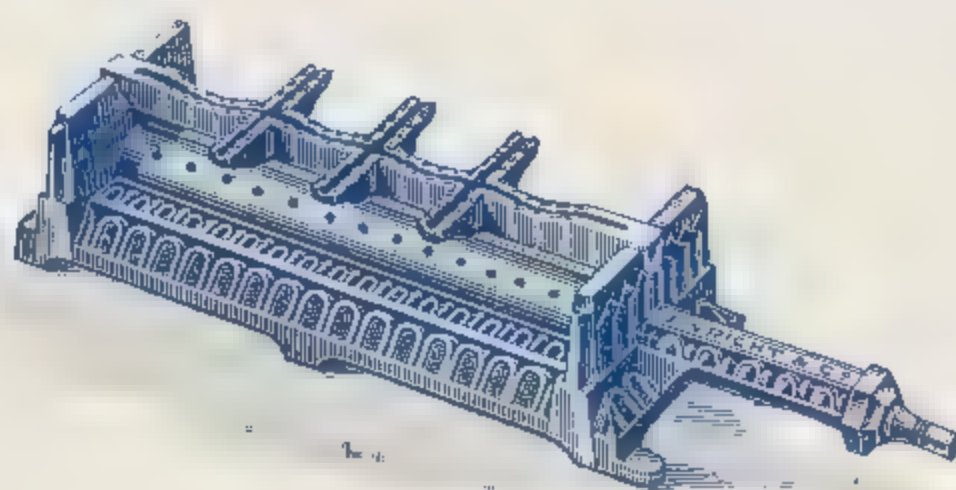


- No. B72.—With a single row of 8 pipes, 3-ft. long, between the upright boxes; equal to 30-ft. of 2-in. pipe Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B73.—With a single row of 8 pipes, 6-ft. long between the upright boxes; equal to 60-ft. of 2-in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0



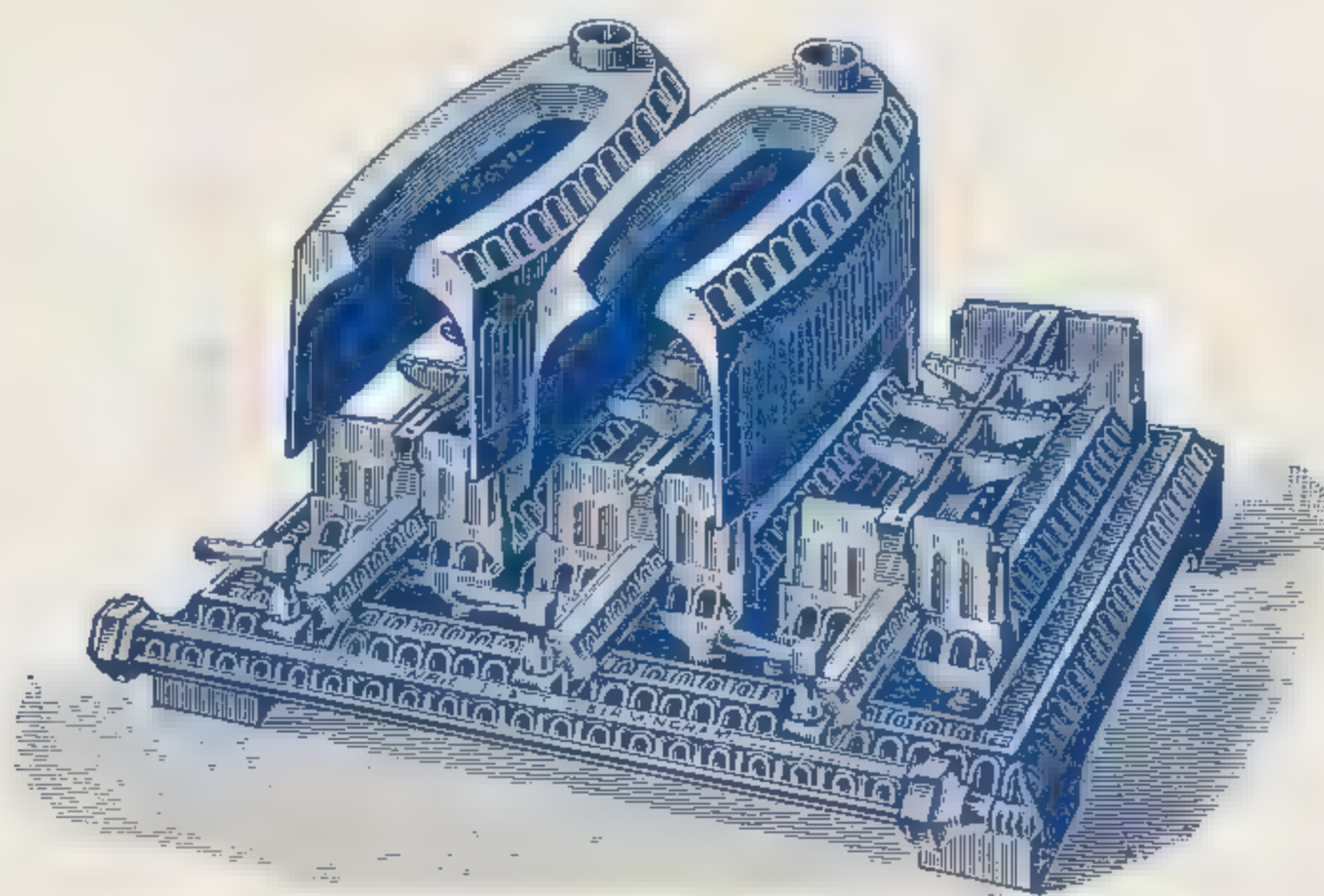
- No. B70.—With a double row of 4 pipes, 3-ft. long between upright boxes, equal to 30-ft. of 2-in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £7 17 6
- No. B71.—With a double row of 4 pipes, 6 ft. long between upright boxes, equal to 60-ft. of 2-in. pipe. Complete with No. B80 Boiler and Fittings, as shown on drawing £11 5 0

WRIGHT'S GAS STOVES FOR HEATING LAUNDRY IRONS.



No. B270.

All sizes larger than one iron (No. B270) are fitted on cast iron stand as shown in annexed woodcut with a separate tap to each burner.



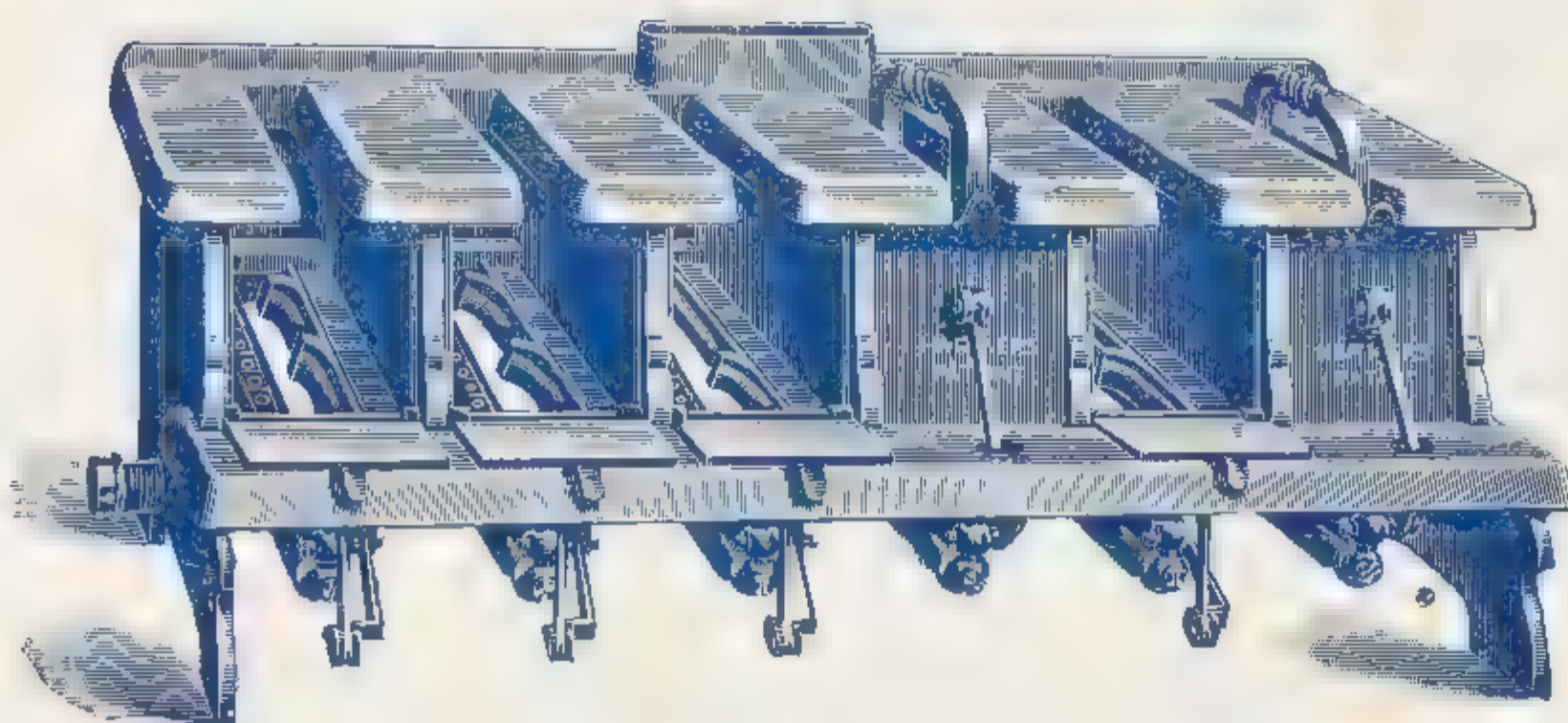
PRICES.

WITHOUT HOOD.						WITH HOODS.					
B270	Stove	without	hood	for 1 Iron	... 2/6	B270	Stoves	with hoods	for 1 Iron	... 5.-	
B271	"	"	"	2 Irons	... 10/-	B271	"	"	"	2 Irons	... 15.-
B272	"	"	"	3 "	... 15/-	B272	"	"	"	3 "	... 22/6
B273	"	"	"	4 "	... 20/-	B273	"	"	"	4 "	... 30 -
B274	"	"	"	6 "	... 30/-	B274	"	"	"	6 "	... 45/-

For TAILORS' Stoves see page 136.

WRIGHT'S AUTOMATIC LAUNDRY GAS STOVE

(HAMER'S PATENT).



Owing to the great success that has attended the Automatic Tailors' Gas Stove brought out by us and made under Hamer's Patent, we have now introduced a Stove, on similar principles, for heating **Laundry Stoves**.

In this Stove, gas is only burnt when the Iron is over the burner.

The removal of the Iron turns off the gas automatically, and by means of the door, as shown in drawing, it is turned on again when the Iron is replaced. Thus it is impossible for the gas to be left burning, however careless the user, except when the Iron is actually being heated on the Stove. A very great saving of gas is thereby effected.

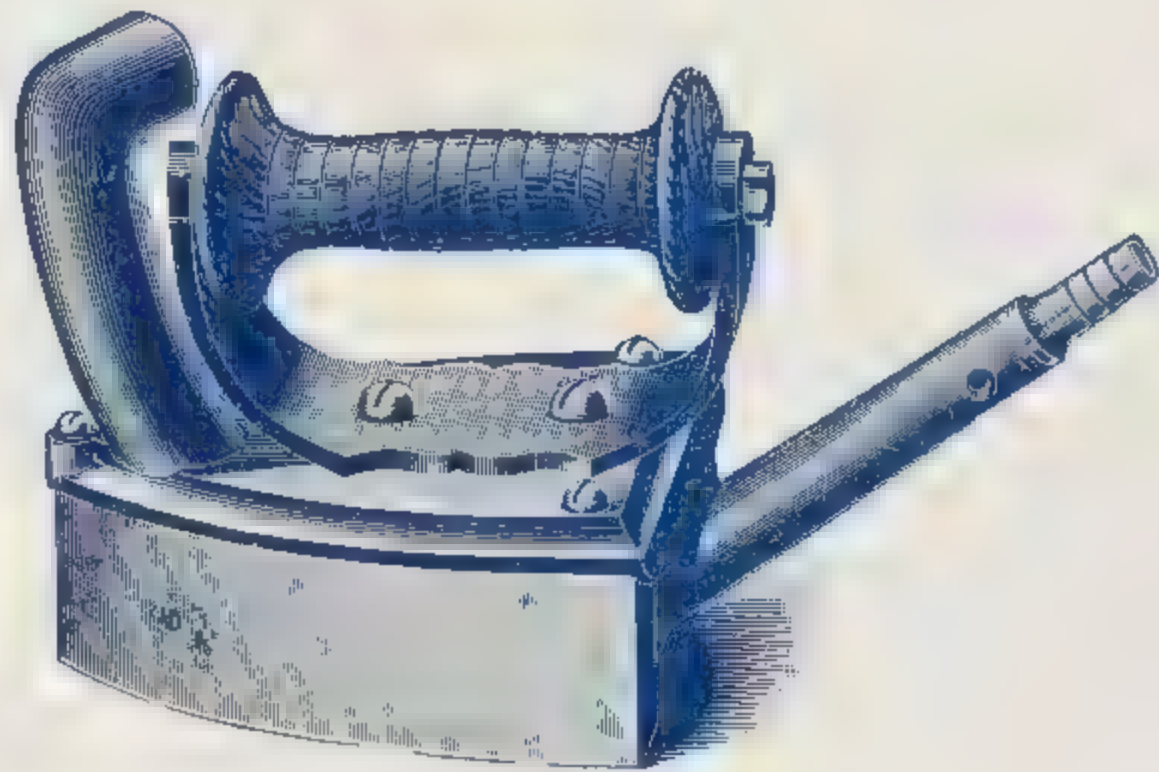
These Stoves are specially designed and constructed for rough and hard use in workshops.

No.		OUTSIDE MEASUREMENTS.			PRICE.
		High.	Wide.	Deep.	
B390	For 2 Irons	9½	× 14½	× 12½	£1 12 0
B392	„ 3 „	9½	× 21	× 12½	2 2 6
B394	„ 4 „	9½	× 27½	× 12½	2 12 6
B396	„ 6 „	9½	× 41	× 12½	4 0 0

Larger sizes made to order.

For **AUTOMATIC TAILORS'** Stoves see page 135.

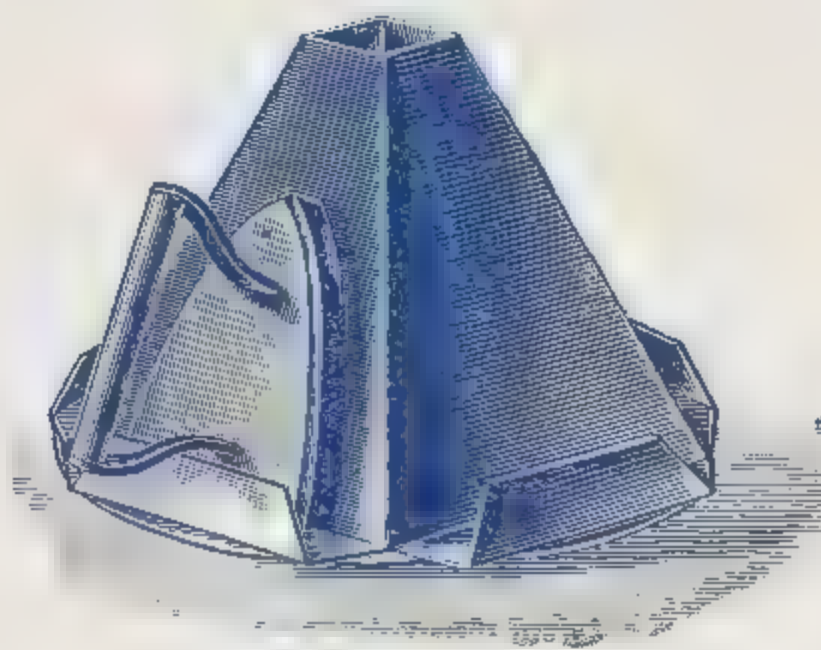
WRIGHT'S PATENT LAUNDRY IRONS. (INTERNALLY HEATED).



This is a great improvement on anything yet introduced. It is absolutely free from smell, and the Iron being heated **INTERNALLY** the face of Iron is always kept perfectly clean. Another great advantage is that no time is wasted in re heating the Iron. A fault common to similar stoves is that the India Rubber Tube is liable to "kink" when the Iron is being used. To obviate this defect these Irons are supplied with a short length of special spiral wire to cover the India Rubber Tube. They are also constructed with a hollow chamber, which is packed with non-conducting material, so that when in use the top and handle of Iron is perfectly cool.

No.	Size of Iron at bottom.	Weight.	PRICE.
B282	6 in. long $\times$ 4 in. wide.	7 lbs.	8/6

LAUNDRY IRON HEATER.



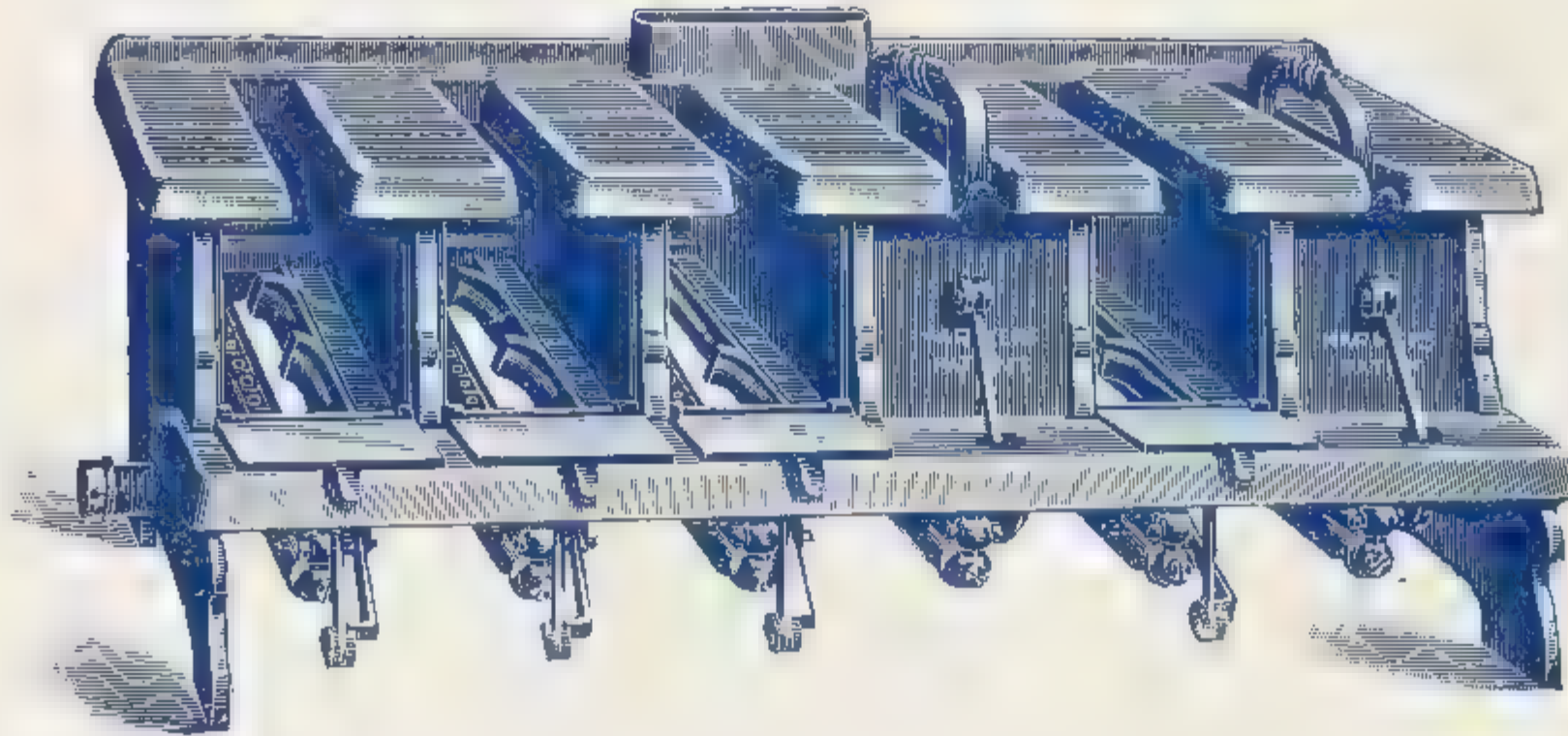
No. B247.

This Heater is made of sheet iron, and is intended to be used on a Gas Boiling Stove. It will heat four ordinary laundry irons at once, and as the flame does not come in contact with the polished surfaces of the irons they are kept perfectly clean.

Price 1/6 each.

WRIGHT'S AUTOMATIC TAILORS' GAS STOVE

(HAMER'S PATENT).



This Stove has been designed to meet a long-felt want, viz. :—to curtail the consumption of gas except when the Irons are actually being heated. The operator places the Iron in one of the compartments, and the act of closing the door turns on the gas, which is ignited by a pilot light attached to the Stove.

To remove the Iron, the door has to be opened and the gas is automatically turned off. Thus it is impossible for the gas to be burning, however careless the workman, except when the Iron is actually being heated in the Stove. A very great saving of gas is thereby effected.

These Stoves are specially designed and constructed for rough and hard use in workshops.

				OUTSIDE MEASUREMENTS.			PRICE.		
				High.	Wide.	Deep.			
B290	For	2	Irons	11 in.	X 13in.	X 18in.	£1	12	0
B292	For	3	„	11½ in.	X 17in.	X 18in.	£2	2	6
B294	For	4	„	11½ in.	X 22in.	X 18in.	£2	12	6
B296	For	6	„	11½ in.	X 32in.	X 18in.	£4	0	0

Larger sizes made to order.

TESTIMONIAL.

DEAR SIR,

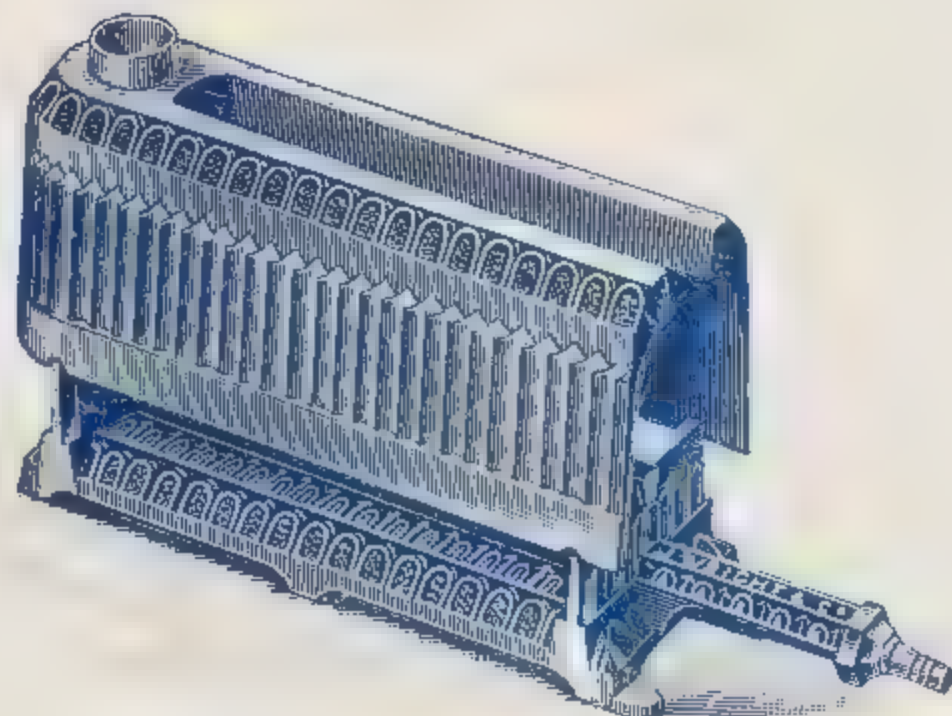
TORQUAY.

The Gas Stove gives me every satisfaction. It is economical, heats the irons quickly, and it is impossible for the workmen to waste the gas when in use. I have every confidence in recommending it as a thoroughly practical Stove. I find on testing it by meter that I burn 1,480 feet in six days, working ten hours a day. I have eleven hands on full time, and the average consumption to keep these supplied with irons costs about 1d. per hour.

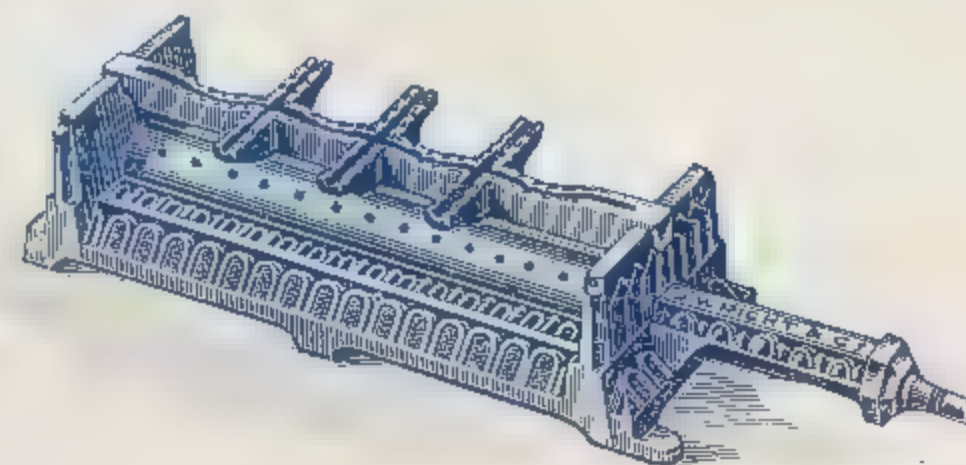
Signed, GEO. McMILLAN.

For AUTOMATIC LAUNDRY Stoves see page 133.

WRIGHT'S GAS STOVES FOR HEATING TAILORS' IRONS

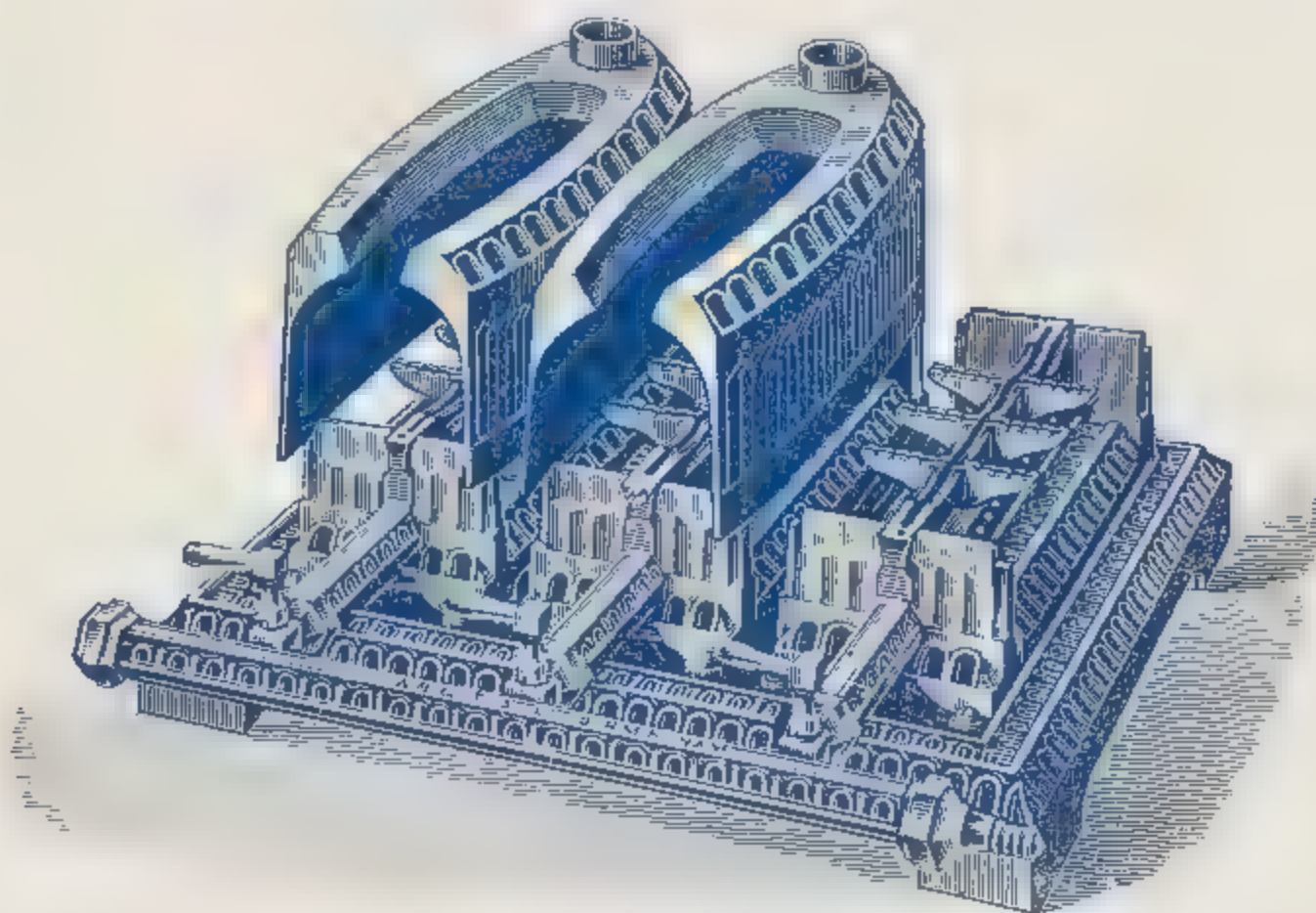


No. B240, with Cover.



No. B240, without Cover.

All sizes larger than 1 Iron (No. B240) are fitted on Cast Iron Stand as shown below, with a separate tap to each burner.



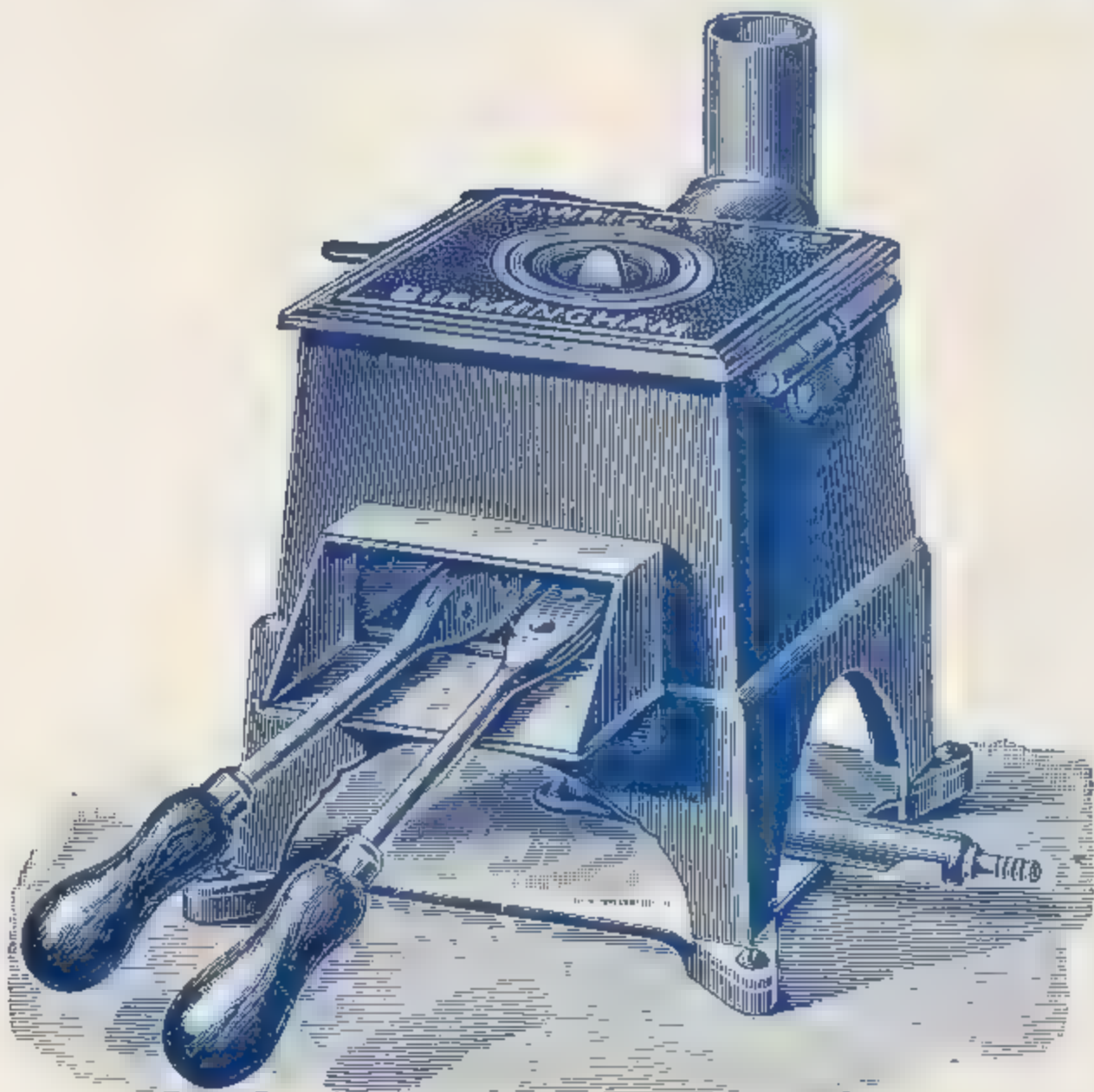
Showing No. B242 with two Covers on and one Cover off.

PRICES.

B240	Stove without hood for 1 Iron	...	3 6	B240	Stove with hood for 1 Iron	...	9 6
B241	" " " 2 Irons	...	16/-	B241	" " " 2 Irons...	...	26/-
B242	" " " 3 "	...	24/-	B242	" " " 3 " ...	...	39/-
B243	" " " 4 "	...	32/-	B243	" " " 4 " ...	...	52/-
B244	" " " 6 "	...	48/-	B244	" " " 6 " ...	...	78/-

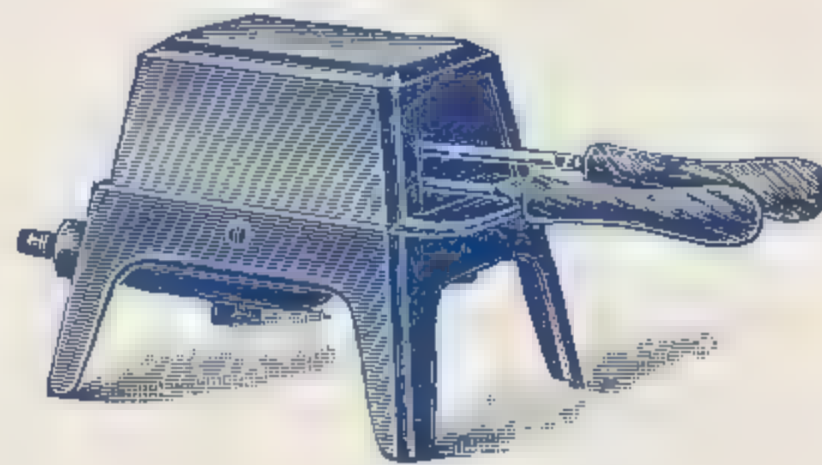
For LAUNDRY Stoves see page 132.

WRIGHT'S TINMAN'S STOVE.



Nos. B521 and B522.

These substantially-made Stoves are suitable for rough usage of workshops. They are made in two qualities, the more expensive being undoubtedly the cheapest in the long run. The cheaper form is cast-iron throughout—the more expensive being lined with fireclay, and a larger and more substantial Stove. Either Stove will heat two soldering bolts, the waste heat being utilized to boil kettles, &c. The 521 and 522 can be furnished with a flue if required, and the lid being hinged can be thrown back and the Stove used for melting metal in a pot or ladle, or for tinning.

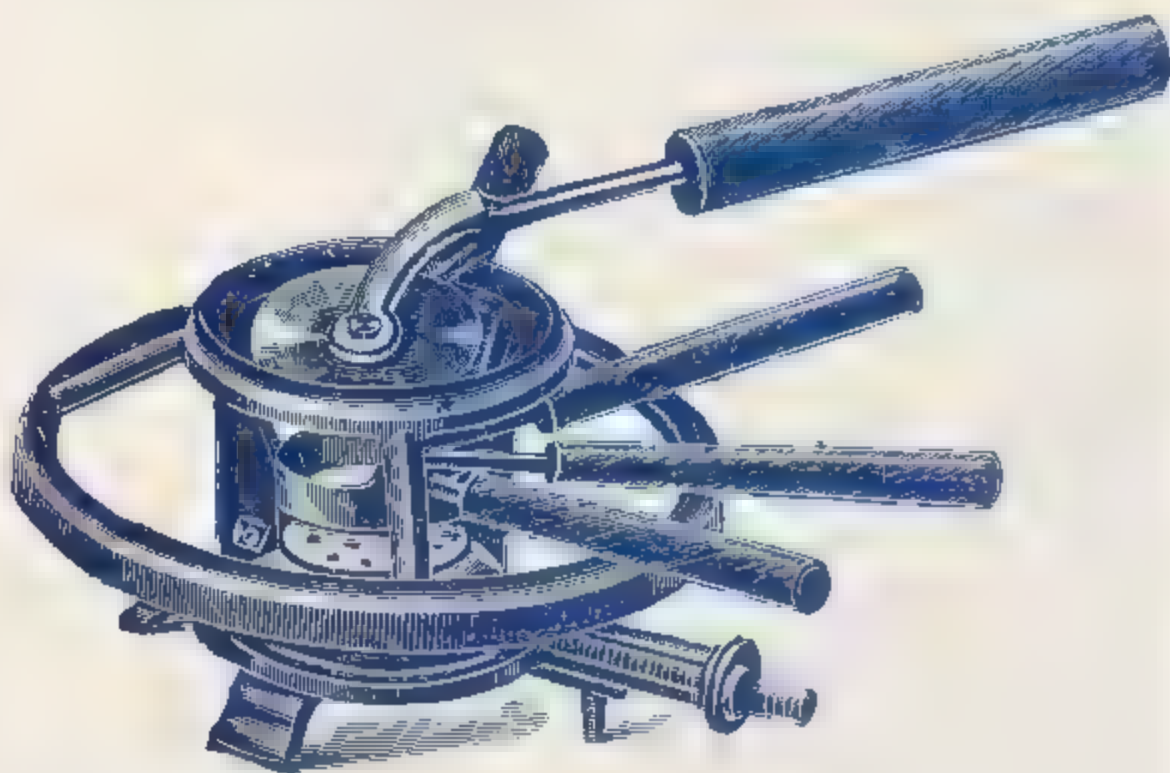


Nos. B528 and B529.

PRICES.

No. B528	...	...	...	10 6 each.
„ B529, lined with fireclay, and strongly recommended	...	...	...	15/- „
„ B521	...	...	...	16/- „
„ B522, larger, lined with fireclay, and strongly recommended	...	...	...	22, 6 „

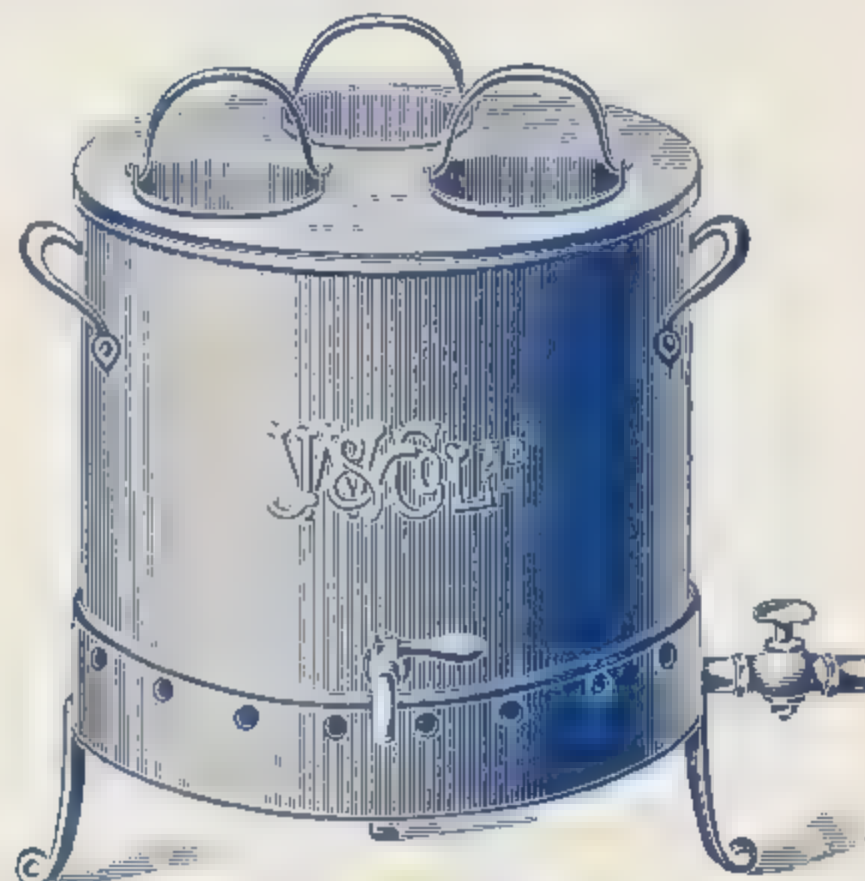
WRIGHT'S IMPROVED SHOE FINISHERS' OR BOOKBINDERS' GAS STOVE.



The most economical and successful Stove in the trade.
Can be used also for boiling and frying.

No. B525. Price 4/- each.

WRIGHT'S TRIPLE GLUE POT.



No. B1020.

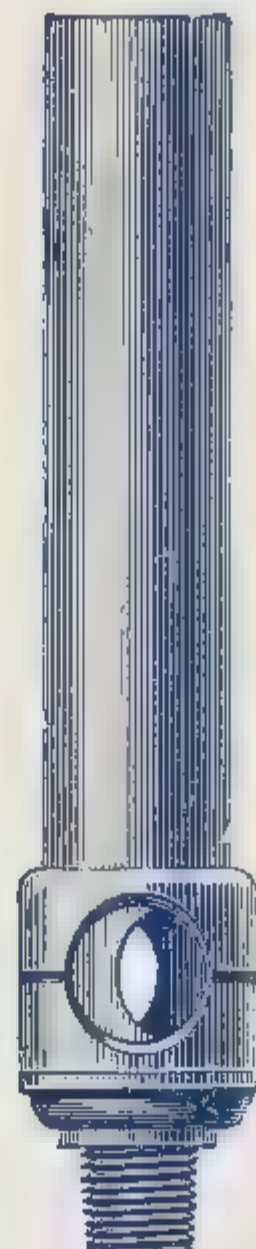
Constructed of Galvanized Sheet Iron, with atmospheric burner, brass draw-off Cock, and three cast-iron Tinned Glue Pots.

Price £1 17s. 6d.

WRIGHT'S BUNSEN GAS BURNERS (BRASS).



No. B2408. *Non-Regulating.*
Price ... $\frac{5}{8}$ in. ... 8d. each.
" ... $\frac{3}{4}$ in. ... 1/- "



No. B2409. *Regulating.*
Price ... $\frac{5}{8}$ in. ... 10d. each.
" ... $\frac{3}{4}$ in. ... 1/3 "



No. B2406.
Price ... $\frac{3}{4}$ in. ... 1/3 each.



THE
LONDON BURNER

No. B2407.

Price ... 9d. each.

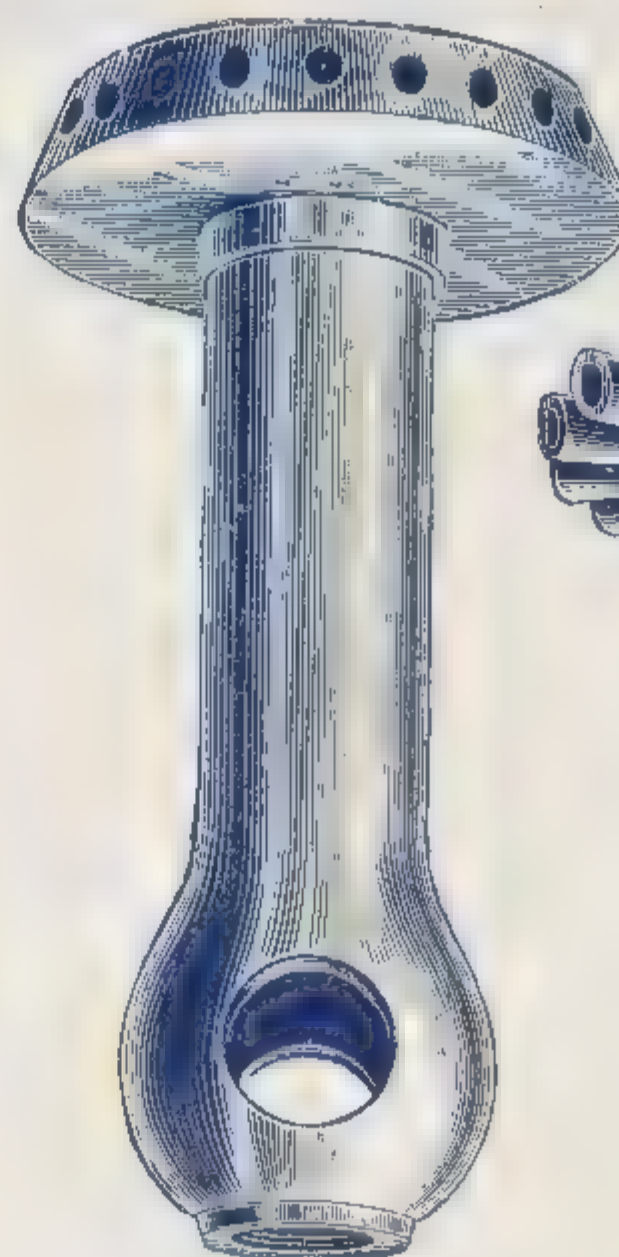


No. B2402, $2\frac{1}{2}$ -in. long

Price ... 9d. each.

No. B2404, $3\frac{1}{2}$ -in. long.

Price .. 1/3 each.



No. B2400.

3-in. high, $1\frac{1}{8}$ -in. diameter.

Price .. 9d. each.

No. B2500.

4-in. high, $2\frac{1}{8}$ -in. diameter.

Price .. 1/3 each.



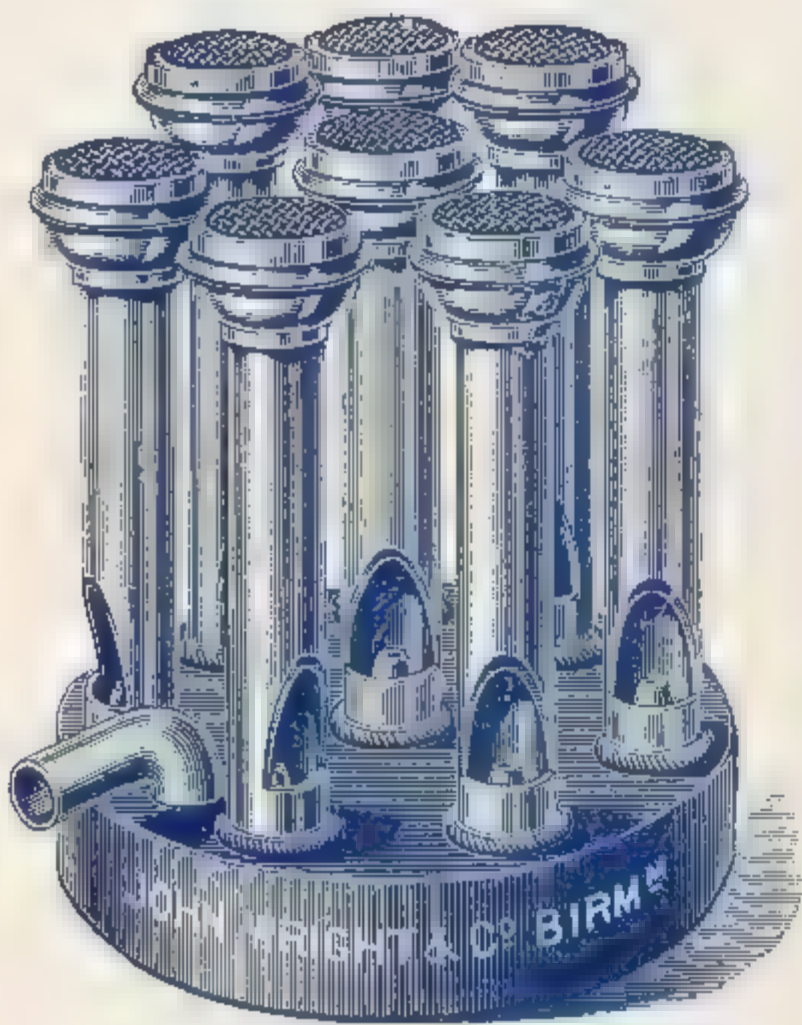
No. B2441, with 16 Jets.

Price 2/- each.

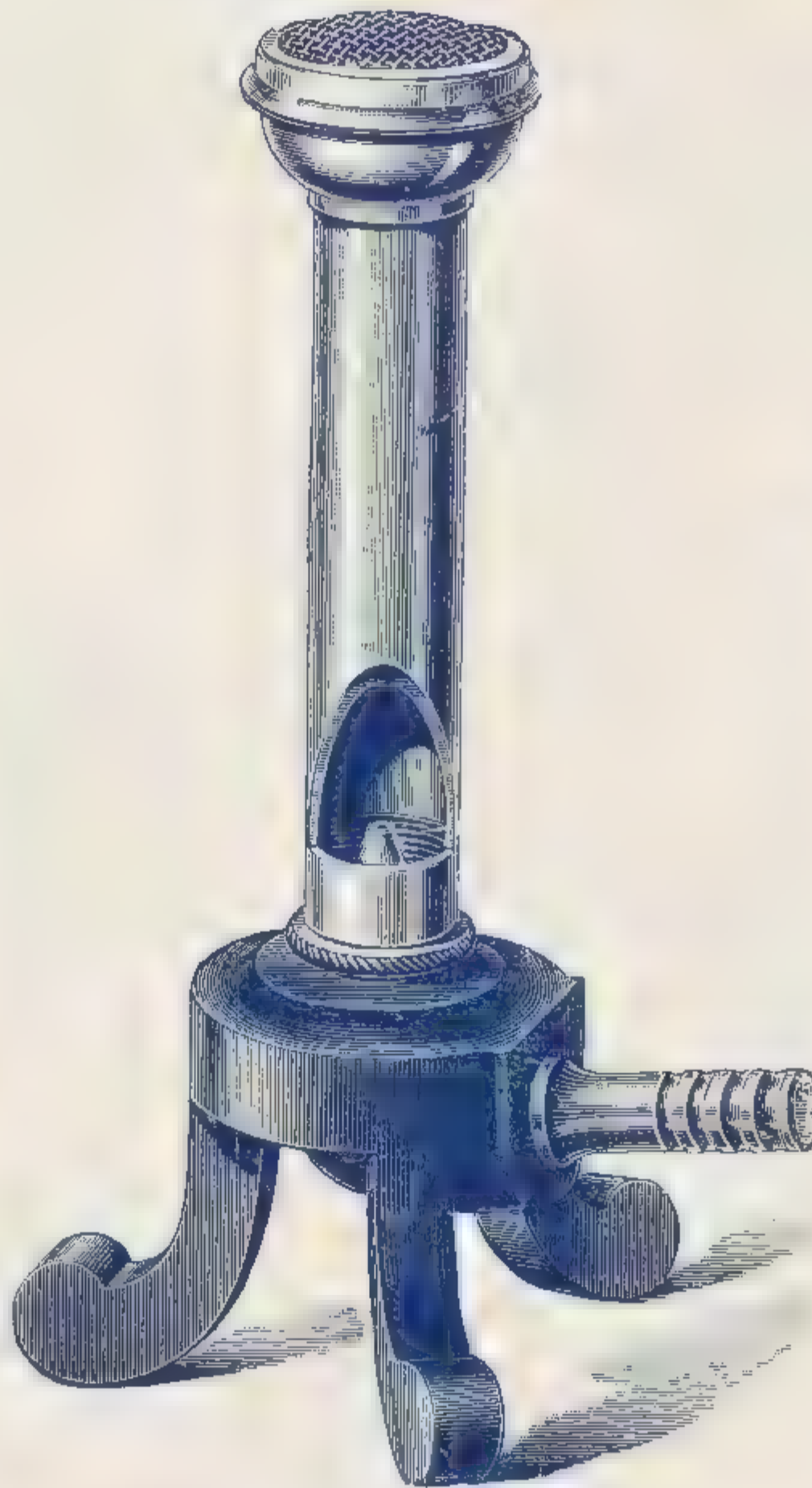
No. B2442, with 24 Jets.

Price 2/6 each.

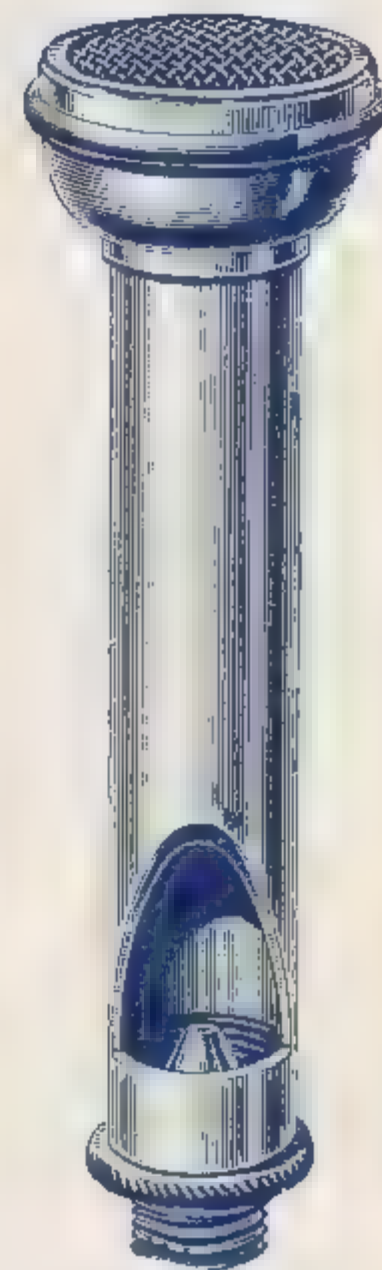
WRIGHT'S PATENT BUNSEN GAS BURNERS (BRASS).



Clusters of Safety Burners, fitted as above, are supplied at the rate of 2/3 per Burner.
No. B2413.

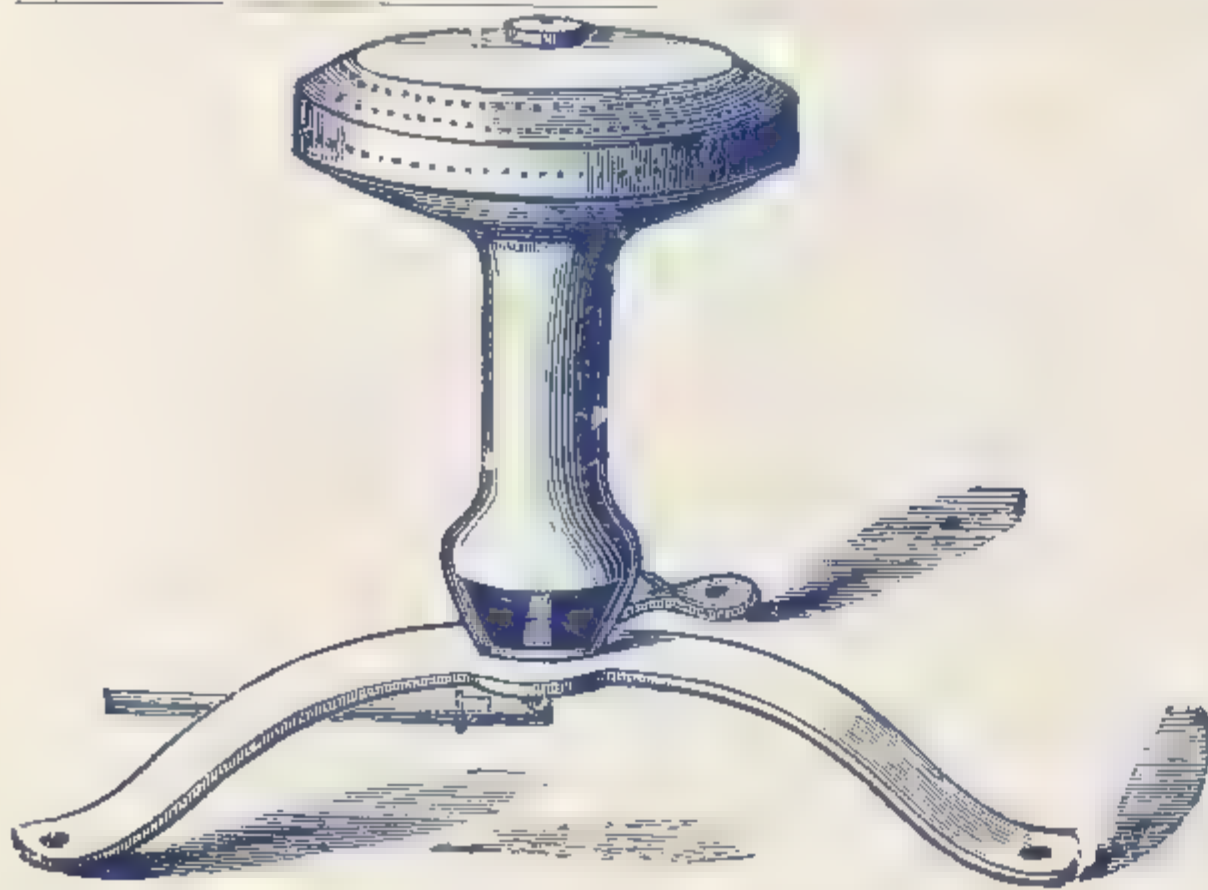


No. B2412, fitted on Iron Stand. Price 3 6 each.



No. B2412,
Price 1/6 each.

These are useful Burners, made of polished brass with stout gauze top, the flame surface being 1½-in. diameter.



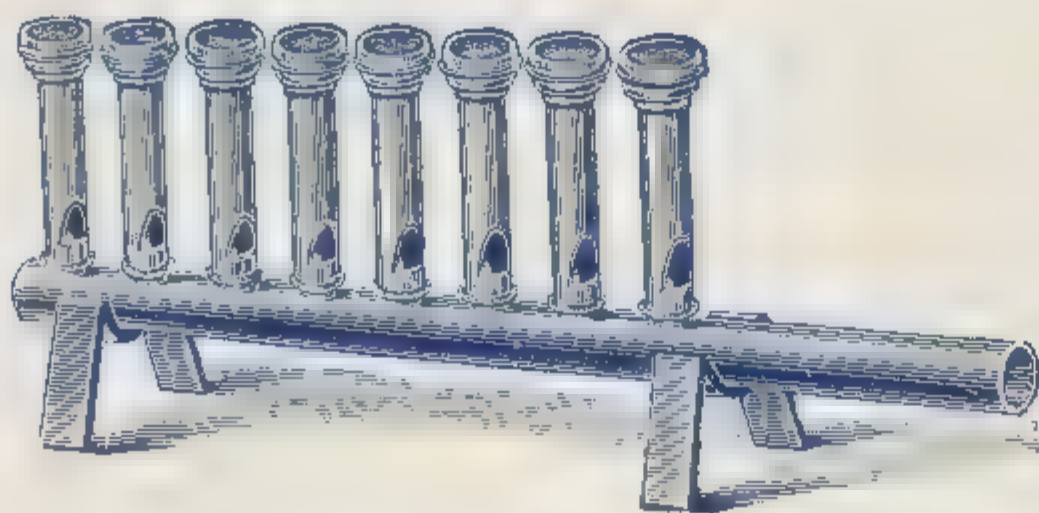
Burner shewn on Stand.

WRIGHT'S ATMOSPHERIC GAS BURNERS (IRON).

No.	High.	Diameter.	Price. Burner only.	Price. With Brass Elbow, &c.
B2100	3½	2	1/-	1 6
B2120	5½	3	1/6	2/-
B2140	6	4	2 -	3/-

Stands are charged extra.

WRIGHT'S ATMOSPHERIC GAS BURNERS.



No. B2414.

Rows of Burners fitted on tube as sketched, are supplied at the rate of 2/- per burner.



No. B500.

Tube burners may be made either straight or bent to suit any purpose and of any required length.



No. B501.

10 $\frac{1}{4}$ -in. long in burner barrel	...	...	3/3 each.
11 $\frac{3}{4}$ -in. " " "	...	...	3 6 "
13-in. " " "	...	...	3/9 "
15-in. " " "	...	...	4/- "
18-in. " " "	...	...	4/6 "



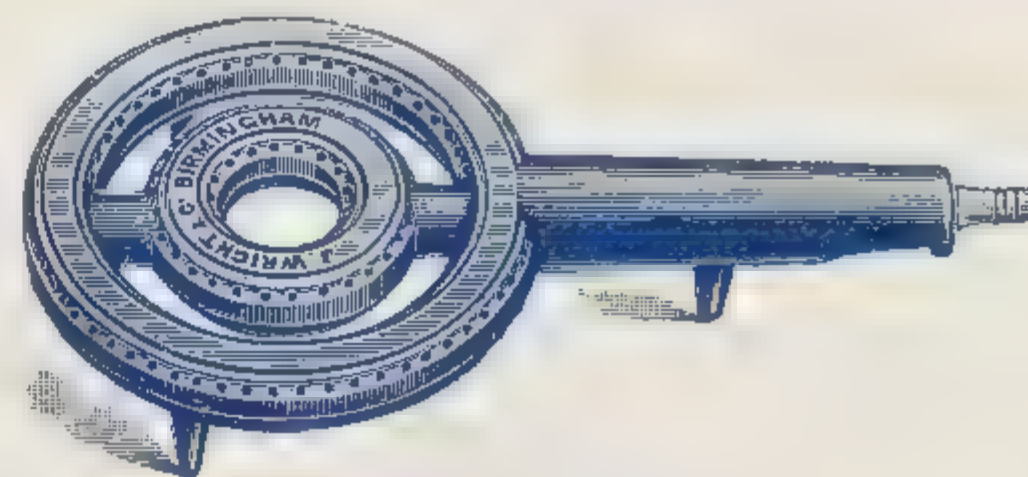
No. B503.

Length 19-in. Diameter of Burner 3 in.
Price 4/-



No. B504.

Diameter of ring	...	...	...	3-in.	4/-
"	"	...	...	4-in.	4/6
"	"	...	...	5 $\frac{1}{2}$ -in.	5/6



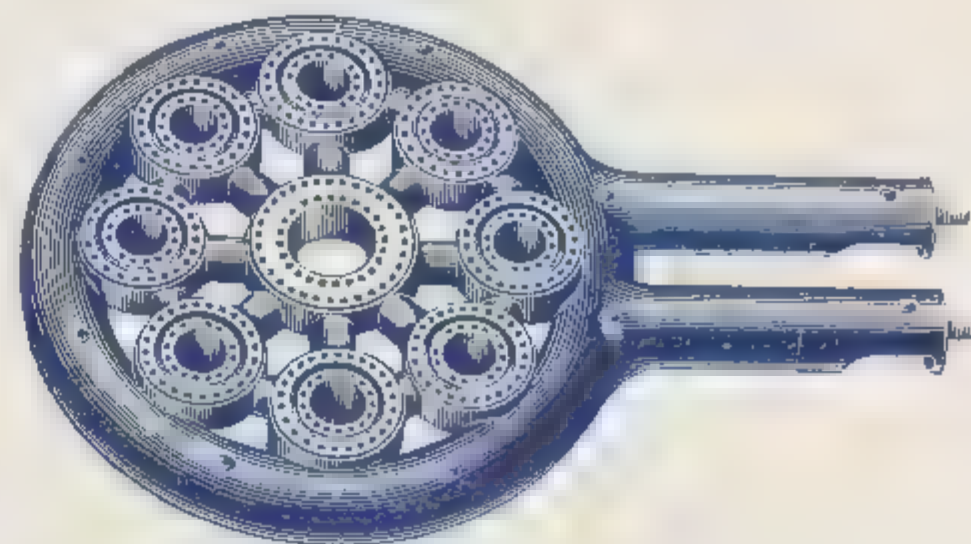
No. B510.

Length 14 $\frac{1}{2}$ -in. Diameter 7 $\frac{1}{2}$ -in.
Price 7/6 each.



No. B513.

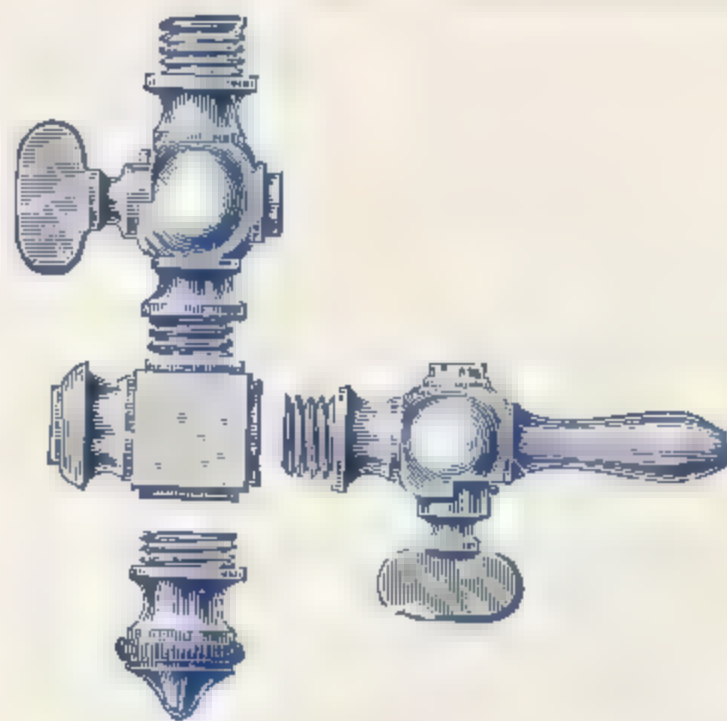
Length 21 $\frac{1}{2}$ -in. Diameter 12-in.
Price 18 6 each.



No. B515.

Length 20-in. Diameter 13-in.
Price 25/- each.

WRIGHT'S SPECIAL BRASS FITTINGS, FOR USE WITH GAS STOVES.

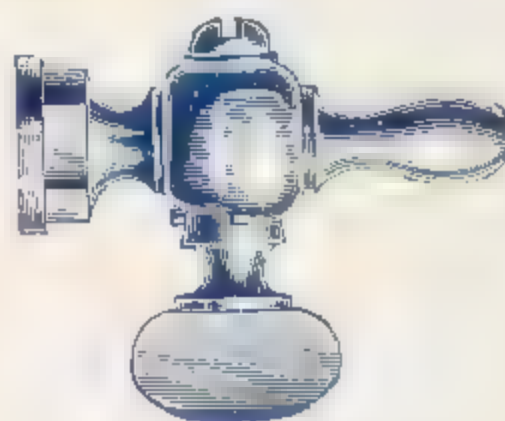


No. B351.

INTERCHANGEABLE TUBE CONNECTOR.

By removing the ordinary elbow from the end of a Bracket or Pendant, and substituting above, a Stove or Reading Lamp can be supplied with gas without trouble, and at a trifling cost.

Price complete set	...	...	$\frac{3}{8}$ inch, 2/- each.
" " "	...	...	$\frac{1}{2}$ inch, 2 6 "

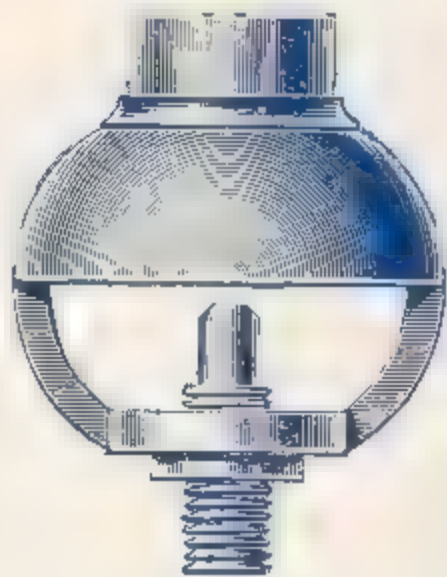


No. B357. or B358.

				Size $\frac{3}{8}$ inch.	$\frac{1}{2}$ inch.
No. B357.	Male	...	...	9d.	1 6
No. B358.	Female	...	...	9d.	1 6

BRASS AIR BULB FOR GAS FIRES & OTHER BURNERS.

PRICE COMPLETE AS DRAWN.

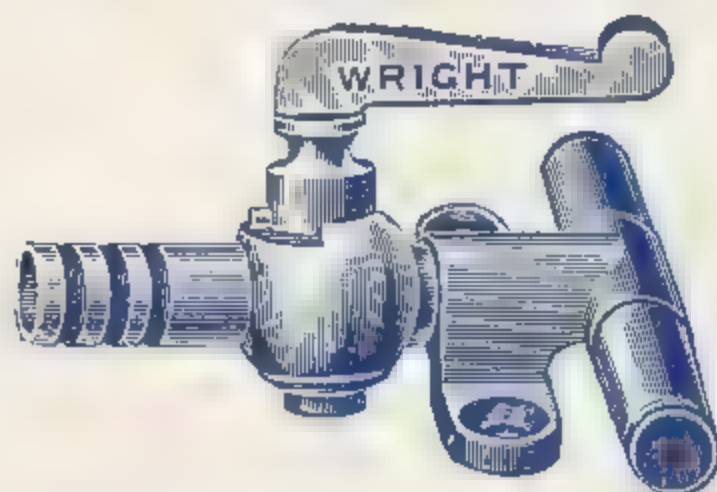


No. B363.

Sizes for Iron Tube ..

PRICE ..

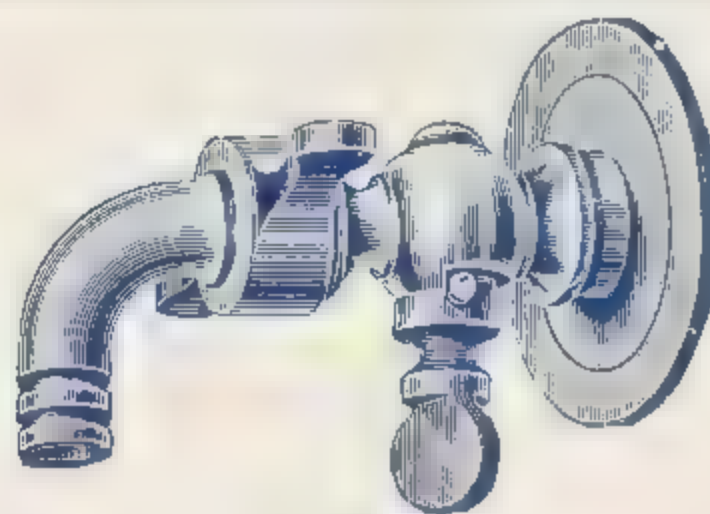
Iron	Brass	Iron	Brass	Iron	Brass	Iron	Brass	Iron	Brass
$\frac{3}{8} \times \frac{3}{8}$	$\frac{1}{2} \times \frac{1}{2}$	$\frac{3}{4} \times \frac{1}{2}$	$\frac{3}{4} \times \frac{1}{2}$	$\frac{3}{4} \times \frac{1}{2}$	$\frac{3}{4} \times \frac{1}{2}$	$1 \times \frac{1}{2}$	$1 \times \frac{1}{2}$	$1 \times \frac{1}{2}$	$1 \times \frac{1}{2}$
1/-	1/6	2/-	2 -	2 -	2 -	3 -	3 -	3 -	3 -



No. B356.

For obtaining a side supply from middle of pipe.

Price	$\frac{1}{2}$ inch.
2/-	3/-



No. B359.

For obtaining supply from wall or floor.

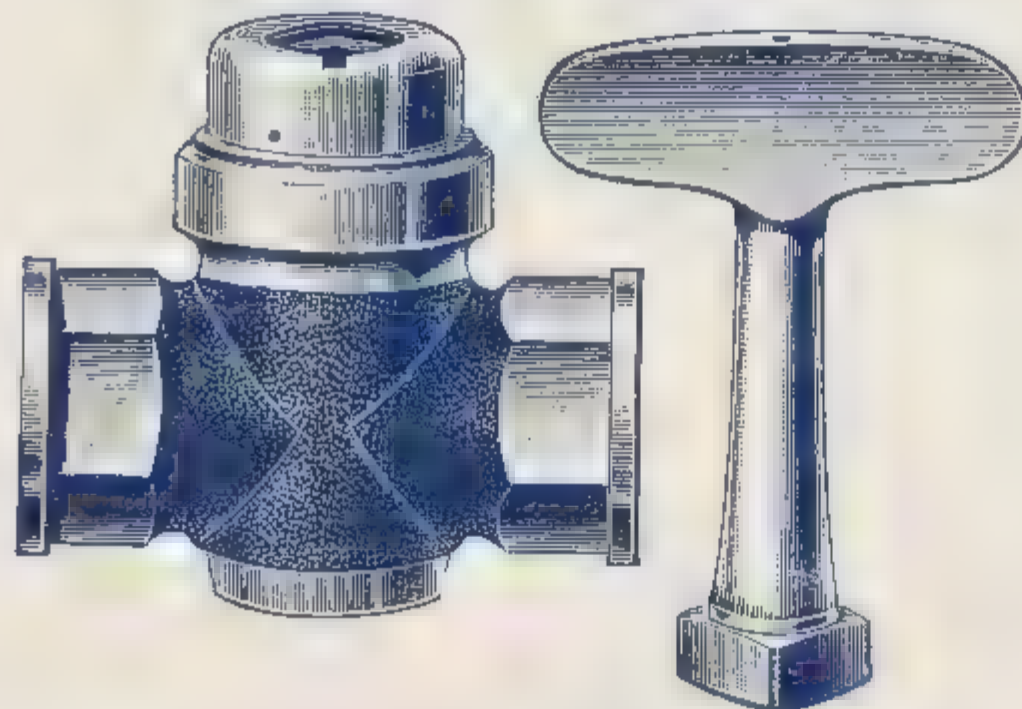
Price	$\frac{1}{2}$ inch.
2 6	3/-

WRIGHT'S SPECIAL BRASS FITTINGS

FOR USE WITH GAS STOVES

All these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

SPECIAL ECONOMIC MAIN COCK.

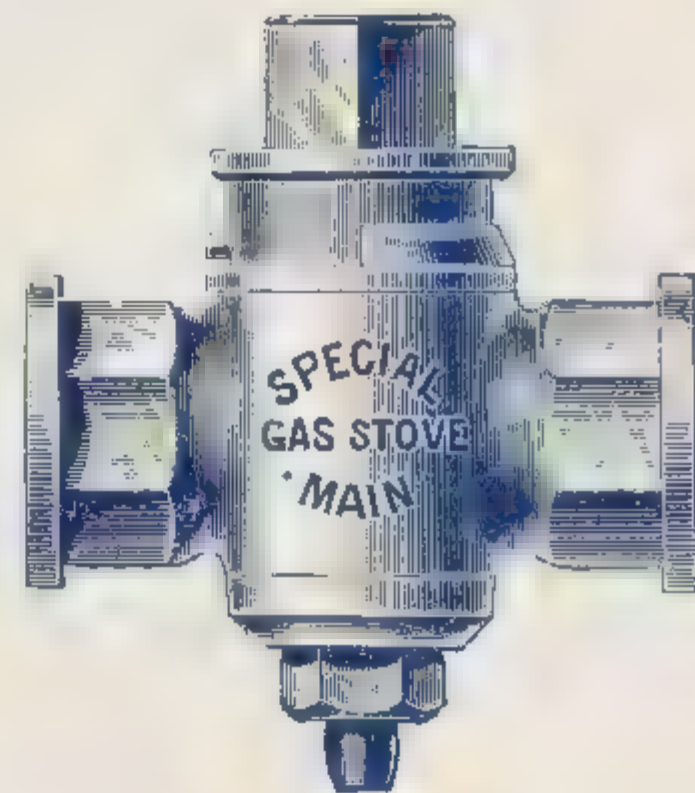


No. B349.

Size	$\frac{1}{2}$	$\frac{3}{4}$	1	$1\frac{1}{2}$ inch.
PRICES	3/6	5/-	7/6	14/-

This tap is now introduced by us to supply a much needed want. It is so arranged that it is only possible to take the key out when the gas is turned off at the main; therefore it is easy to keep a check on the consumption of gas, and avoid the carelessness of servants.

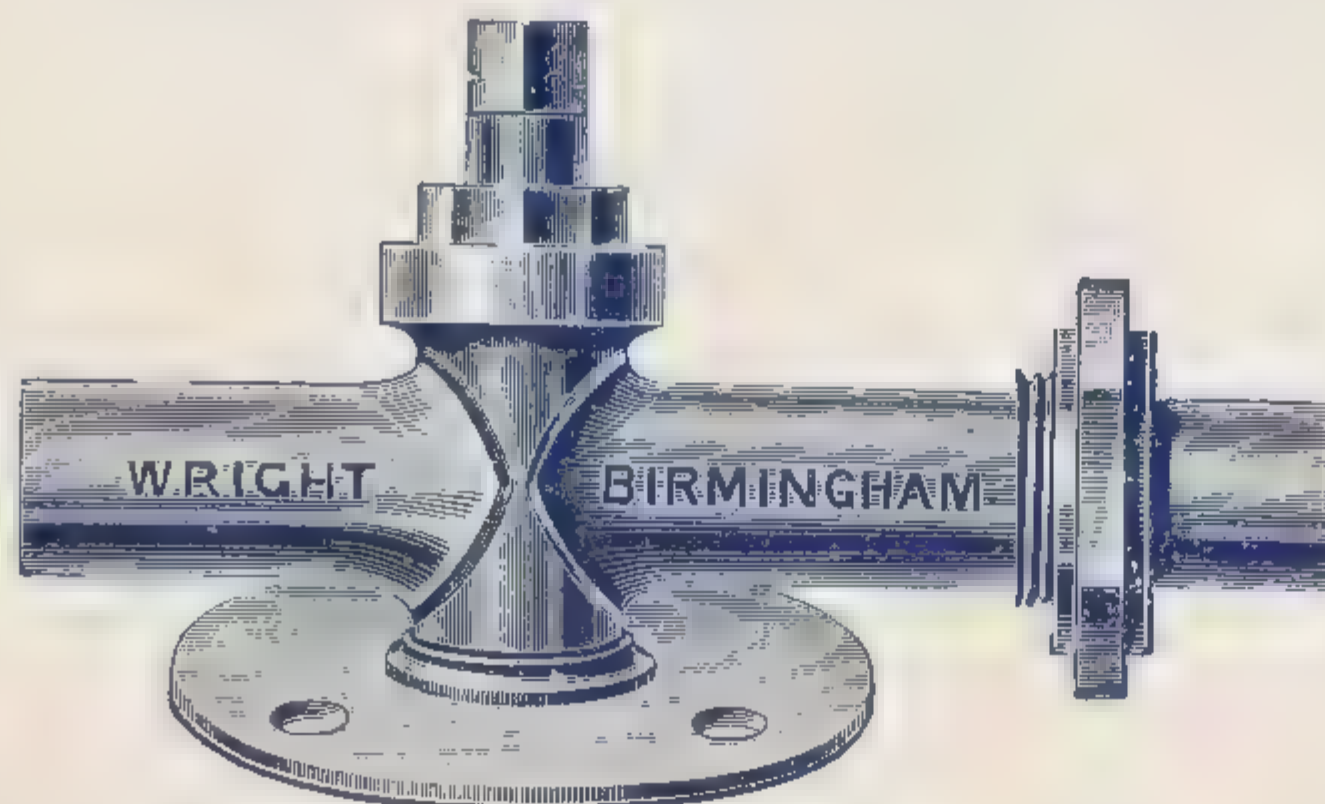
SPECIAL MAIN COCK, for Gas Stoves.



No. B350.

Sizes for Iron Tube	$\frac{1}{4}$	$\frac{3}{4}$	1	$1\frac{1}{4}$	$1\frac{1}{2}$	2 inch.
PRICES	...	2/3	3/6	6/-	11/-	15/- 33/6

UNDERGROUND FLOOR TAPS, Complete with Key.



No. B352.

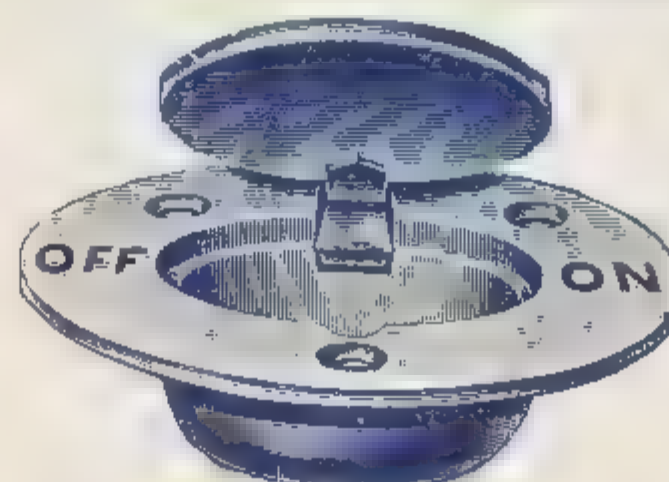


This Tap can be used either under the floor or let into the wall.

PRICES, Complete	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$	1 in.
With Union and Key...	3/6	4/6	6/-	7/6	10/-



No. B353.



No. B354.

FLOOR PLATES for above.

No. B353 ...	...	...	1/-
No. B354, with lid	...	...	3/6

WRIGHT'S SPECIAL BRASS FITTINGS.

For Use with Gas Stoves.

As these Fittings are made with a specially large bore in plug and barrel, so as to insure a good supply of gas, which is so requisite for gas stoves. They are of the very best workmanship, and are all guaranteed.

DIAL GAS TAP, WITH UNION.



No. B362.

SHOWING TOP VIEW.

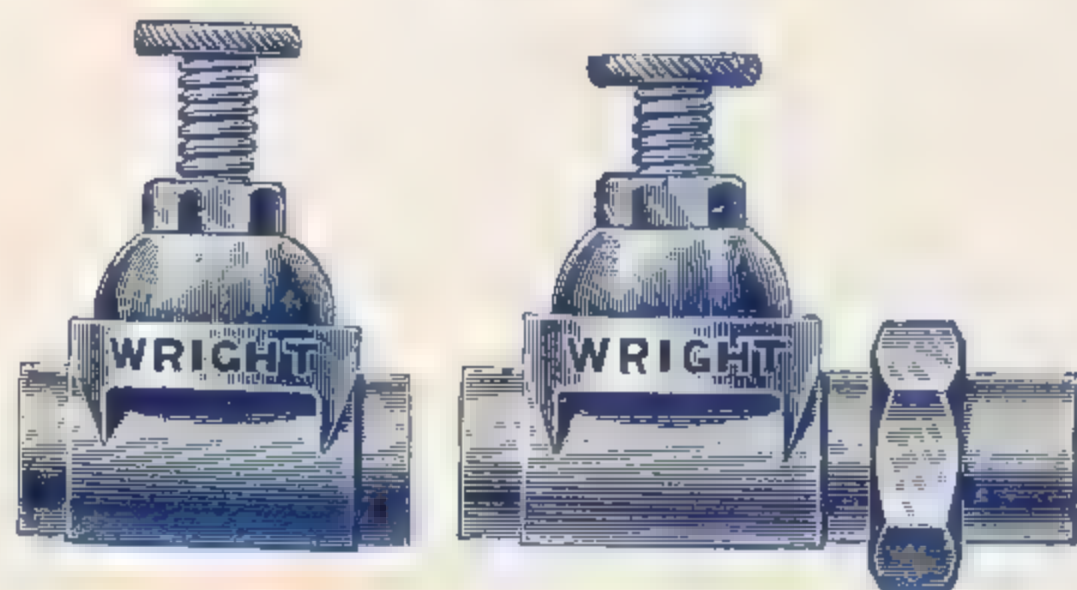
No. B362.

SHOWING SIDE VIEW.

This is a great improvement on anything yet introduced. With this Tap it is impossible for the gas to be turned on or off by a passing dress.

Size	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{3}{4}$	1 inch
PRICE	3/6	4/6	7/6	10/-

WALL VALVE COCKS, FOR BRASS TUBE.



No B360.

No. B361.

These will be found most useful in fixing Gas Stoves. The supply of gas can be regulated to a great nicety, and they can be fixed against the wall on a level with the hand, so as to prevent stooping to turn the tap on or off, and they do not in any way disfigure the wall. If plastered into the wall, they can be taken to pieces without unplastering.

Sizes for Brass Tube	...	...	...	$\frac{3}{8}$	$\frac{1}{2}$	$\frac{5}{8}$	$\frac{3}{4}$ inch.
No. B360. without Union	...	...	...	2,-	2 2	2/3	4,3
No. B361. with Union	...	...	...	2 3	2 6	3/-	5,3

WRIGHT'S FLUE PIPING AND ELBOWS.

Specially made for Gas Stoves.

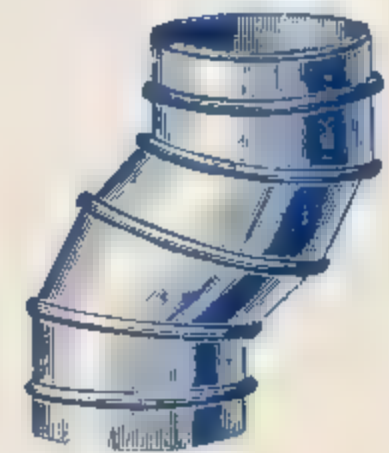
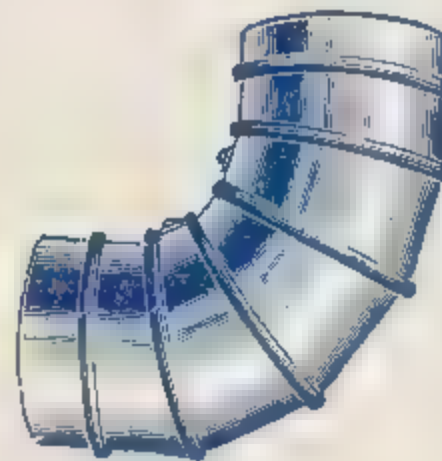
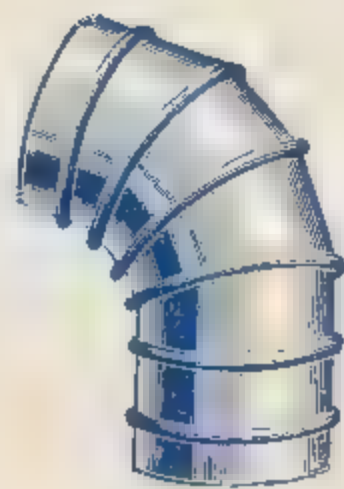
FLUE PIPING.—(REDUCED PRICES).



No. B6000.

In Black Iron.		2	2½	3	3½	4	4½	5	5½	6-inch.
In lengths of two feet ... per foot }	4¾d.	5¼d.	5½d.	6d.	7d.	8d.	9d.	10d.	1/-	
In Enamelled Steel										
In lengths of two feet ... per foot }	1/3	1/6	1/9	2/6						
In Galvanized Iron 50% more than Black Iron										

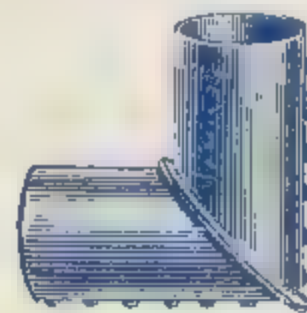
PATENT ADJUSTABLE ELBOWS.



No. B6001.

This is a most ingenious arrangement, by which any angle or bend of Stove Pipes can be obtained by simply loosening the eccentric (shown in the illustrations) and twisting the different parts of which the Elbow is composed until the desired angle is obtained, when the eccentric is tightened and the angle fixed. Made in Black Iron only.

2	2½	3	3½	4	4½	5	5½	6in.
1s. 6d.	1s. 7½d	1s. 9d.	1s. 10½d.	2s.	2s. 3d.	2s. 7½d.	3s.	3s. 4½d each.



No. B6002.

SQUARE ELBOWS.

	2	2½	3	3½	4in.
Enamelled Steel ...	1/3	1/6	1/9	2/6	each.
Black Iron ...	1/-	1/3	1/6	1/9	2/- „
Galvanized Iron, 50% more than Black Iron.					



No B6003.

CONICAL CAPS.

	2½	3	3½	4in.
Black Iron ...	2/6	3/-	3/9	4/6 each.
Galvanized Iron 50% more than Black Iron.				

